



Birch & Barley

TASTES

SPICY DISH

BIRCH PUB PRETZELS

Four fresh-baked, buttered & salted pretzels served with our house-made beer cheese and beer mustard dipping sauces.

10⁰⁰

ROASTED RED PEPPER HUMMUS

Local **PNW Farmers' Cooperative** chickpeas with fire-roasted red bell pepper and spices. Served with baked pita and fresh vegetables.

9⁵⁰

CRAB CAKES

Seasoned jumbo lump crab cakes that are pan-seared and served with Creole rémoulade and lemon.

14⁰⁰

SPINACH & ARTICHOKE DIP

A flavorful blend of cheese, spinach and marinated artichoke hearts. Served with baked pita.

10⁰⁰

BIRCH WINGS

Your choice of boneless or bone-in wings, fried golden, and tossed in one of our signature sauces. (Excludes Deb's wings) Served with carrots, celery, and bleu cheese dressing.

Deb's Wings (bone-in only) Marinated for 24 hours in a blend of house seasoning then smoked.



Buffalo Chef Michael's award winning buffalo sauce.

Golden Honey BBQ House made gold BBQ with sweet honey and Cajun spices.

Sweet Chili Curry A mild blend curry and sweet peppers.

13⁰⁰

VEGETARIAN FLATBREAD

Delicious gluten-free flatbread topped with roasted garlic and caramelized onion puree, sun-dried tomatoes, feta cheese, arugala, and a drizzle of honey.

12⁰⁰

SOUPS & SALADS

HOUSE-MADE SOUPS

Beef & Barley • Tomato Basil Soup
Soup du Jour • Gumbo

Cup 4⁵⁰

Bowl 6⁵⁰

(1.⁰⁰ more for Gumbo)

GRILLED SALMON SALAD

Grilled salmon, cucumber, tomato, red onions, and Parmesan cheese. Served over a bed of spinach, with our honey-truffle vinaigrette.

14⁰⁰

CRISPY CHICKEN SALAD

A mixed green salad loaded with Jonesy's chicken tenders, thick-cut bacon, tomatoes, green onions, red bell peppers, and sliced egg. Served with our house-made honey mustard dressing.

13⁰⁰

CHOPPED SEAFOOD SALAD

Bay shrimp, crab, artichoke hearts, tomatoes, and cucumbers with mixed greens, fresh basil vinaigrette, and pine nuts.

14⁰⁰

STEAK CAESAR SALAD

Crisp romaine tossed with red onions, Parmesan cheese, croutons, tomatoes, and Caesar dressing. Capped with slices of our signature house sirloin.

13⁰⁰

Swap for chicken 12⁰⁰

BIRCH BLEU SALAD

Mixed greens with pears, candied walnuts, tomatoes, bleu cheese crumbles, and huckleberry vinaigrette.

12⁰⁰

SOUP, SALAD & BAGUETTE

A cup of our house-made soup with a crisp salad and fresh baked baguette. — 10⁵⁰

BURGERS

All sandwiches and burgers are served with your choice of piping hot seasoned fries, ranch fries, Cajun fries, a cup of soup, or cottage cheese. Sub sweet potato fries for an extra 1⁰⁰.

BARREL-AGED BURGER

A half-pound char-grilled patty with sautéed cremini mushrooms, thick-cut bacon, and cheddar cheese atop a bleu cheese toasted bun, all smothered in a zesty beer cheese sauce.

13⁵⁰

COUGAR BURGER

A half-pound char-grilled beef patty served on a fresh baked, grilled bun with Cougar Gold[®] cheese, lettuce, tomato, red onion, and pickle. — 12⁵⁰

Add Bacon 1.75

Plain Birch Burger 11⁰⁰

WESTERN BURGER

A half pound grilled patty with cheddar cheese, thick-cut bacon, BBQ sauce, and pickled red onion haystacks on a fresh baked bun with lettuce, tomato, and pickles.

14⁰⁰

SPECIALTY BIRCH BURGER

Ask your server about the chef's specialty burger of the week.

SANDWICHES

All sandwiches & burgers are served with choice of piping-hot seasoned fries, cup of soup, or cottage cheese.

THE JS SANDWICH

Grilled pork tenderloin topped with pickled red onion, tomatoes, and arugula with a killer creamy house made Dijon bacon sauce on a toasted ciabatta bun.

14⁰⁰

HONEY BEAU-BEAU

Provolone cheese, tomatoes, cucumbers, red onions, sprouts and a garlic cream cheese spread on rye bread with a sweet honey chili dressing.

13⁰⁰

add turkey 2⁵⁰

MILE HIGH REUBEN

A stack of thinly-sliced corned beef topped with Swiss cheese, sauerkraut and housemade 1000 Island dressing. Served on grilled marble rye bread.

12⁰⁰

SHRIMP OR CATFISH PO-BOY

We season, spice and bread shrimp or catfish, fry it golden brown and top it with shredded lettuce, Creole rémoulade and Vandal Pepper Sauce®.

Served on a fresh-baked grilled hoagie, or make it a wrap. 13⁰⁰



add tomato .75¢

add onion .75¢

THE ABBI

Grilled chicken, thick-cut bacon, avocado, tomato, red onion and romaine lettuce served on a toasted ciabatta bun with basil-pesto mayo.

12⁰⁰

PRIME RIB DIP

Slow-roasted prime rib rubbed with house seasoning then sliced. Served on a fresh-baked, grilled hoagie, with au-jus. 13⁰⁰

add cheese 1⁵⁰

add onions .75¢

POWELL 3.0

House roasted sliced turkey served on fresh croissant with crispy bacon, smoked Gouda, romaine lettuce, tomatoes, and red onions.

13⁰⁰

BIRCH CLASSIC CLUB

Sliced oven-roasted turkey, ham and thick-cut bacon combined with tomato, lettuce and mayonnaise.

Served on grilled Texas toast. 12⁰⁰

Swap for a Cajun chicken breast for 13⁰⁰

Make it a BLT for 11⁰⁰

LUNCH SPECIALTIES

RAJIN' CAJUN PASTA

Chicken, shrimp and Andouille sausage sautéed with red and green peppers. Tossed with cavatappi pasta and Cajun cream sauce. Topped with Parmesan cheese, green onion and tomato and served with a fresh-baked baguette.



16⁰⁰

JONESY'S CHICKEN TENDERS

Chef Michael Jones' house-made, southern-breaded chicken tenders served with choice of fries, or cottage cheese.

10⁰⁰

SKIRT STEAK SANDWICH

Marinated and grilled skirt steak, fire roasted red peppers, caramelized onions, provolone cheese, and balsamic mayonnaise served on a toasted ciabatta bun.

Served with choice of fries, or cottage cheese.

13⁰⁰

CHICKEN CAESAR WRAP

Grilled chicken breast tossed with Caesar dressing, chopped romaine, Parmesan cheese, and red onions. Served with choice of fries, or cottage cheese. 11⁰⁰

Feeling spicy? Try it with buffalo chicken.

GRILLED CHEESE CROSTINI & TOMATO BASIL SOUP

Grilled cheese crostinis using fresh-baked baguette with WSU Natural Viking® cheese.

Served with a bowl of tomato-basil soup.

10⁰⁰

QUINOA BOWL

Seasoned mix of quinoa, black beans, onions, Poblano, red, and green peppers, topped with a sunny side up egg, pepper jack cheese, and fresh avocado. Served with a side of salsa.

10⁰⁰

FISH FRY

We bread and season cuts of catfish and cod. Served with tartar sauce and lemon for a tasty fish fry.

Served with choice of fries, or cottage cheese.

13⁰⁰

COUGAR LOBSTER MAC

WSU's world-famous Cougar Gold® cheese and Gruyere cheese unite with Orecchiette pasta and sautéed lobster bites.

Served with fresh-baked baguette slices. 15⁰⁰

Cougar Gold Mac 12⁰⁰

SOUTHWEST BLACK BEAN WRAP

Black beans and barley seasoned and served in a tomato-basil tortilla, bolstered by southwest chipotle mayo, pepper-jack cheese, sweet onions, lettuce, sliced tomato and a side of salsa. Served with choice of fries, or cottage cheese. 12⁰⁰

add chicken for 3⁵⁰

Something you probably already know but we are required to tell you....

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.