



Birch & Barley

TASTES

 SPICY DISH

BIRCH PUB PRETZELS

Four fresh-baked, buttered and salted pretzels served with housemade beer cheese and beer mustard dipping sauces.

10⁵⁰

ROASTED RED PEPPER HUMMUS

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

10⁰⁰

CRAB CAKES

Seasoned jumbo lump crab cakes, pan-seared and served with Creole remoulade and lemon.

14⁰⁰

SPINACH & ARTICHOKE DIP

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

10⁵⁰

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 of curry and sweet peppers.

13²⁵

VEGETARIAN FLATBREAD

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

13⁰⁰

SOUPS & SALADS

HOUSEMADE SOUPS

Beef & Barley • Tomato Basil Soup
Weekly House Soup • Gumbo

Cup 5⁰⁰

Bowl 7⁰⁰

(1.⁵⁰ more for Gumbo)

GRILLED SALMON SALAD

Grilled salmon served over a bed of spinach tossed with house honey-truffle vinaigrette, cucumber, red onion, grape tomato and Parmesan cheese.

14⁵⁰

CRISPY CHICKEN SALAD

A mixed green salad loaded with Jonesy's chicken tenders, thick-cut bacon, tomato, green onion, red bell pepper and sliced egg. Served with housemade honey mustard dressing.

13⁷⁵

CHOPPED SEAFOOD SALAD

Bay shrimp, crab, artichoke hearts, tomato, cucumber and mixed greens. Tossed in house basil vinaigrette and topped with pine nuts.

15⁰⁰

STEAK CAESAR SALAD

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

14⁵⁰

Swap for chicken 13⁰⁰

BIRCH BLEU SALAD

Mixed greens with tomato, pear, candied walnuts, crumbled bleu cheese and house huckleberry vinaigrette.

12²⁵

SOUP, SALAD & BAGUETTE

A cup of our housemade soup with a crisp salad and fresh baked baguette. — 11⁵⁰

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 beef patty with sautéed cremini mushrooms, thick-cut bacon and cheddar cheese smothered in zesty beer cheese sauce atop a bleu cheese toasted bun.

14⁵⁰

COUGAR BURGER

A half-pound char-grilled beef patty topped with world famous WSU Cougar Gold® cheese, lettuce, tomato, red onion and pickle. Served on a fresh-baked, grilled bun.

13⁰⁰

Add Bacon 1.75

Plain Birch Burger 11⁵⁰

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 pickle.

14²⁵

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 DUTCH

Grilled, sliced turkey, thick-cut bacon and melted smoked Gouda with fresh avocado on grilled Texas toast.

14⁰⁰

HONEY BEAU BEAU

Provolone cheese, tomato, cucumber, red onion, sprouts and a garlic cream cheese spread on rye bread with sweet honey-chili dressing.

13²⁵


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 with shredded lettuce, Creole remoulade and Vandal Pepper Sauce. 

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

13⁷⁵

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.

12⁵⁰

ST. PETER'S SANDWICH

6oz. Tilapia breaded and fried golden brown. Topped with a sweet basil slaw with pesto mayo on a basil butter toasted brioche bun. Served with a lemon.

14⁰⁰

PRIME RIB DIP

Slow-roasted prime rib rubbed with house seasoning then thinly sliced. Topped with melted Swiss cheese and served on a fresh baked hoagie. Served with au-jus.

14⁵⁰

add onions .75¢

THE BUFFALO RUN

Grilled chicken breast, thick-cut bacon and melted cheddar cheese smothered with Chef Jones' award winning buffalo sauce. Served on toasted sourdough bread.

14⁰⁰

BIRCH CLASSIC CLUB

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

Served on grilled Texas toast. 12⁰⁰

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. Capped with Parmesan cheese, green onion, tomato and served with fresh-baked baguette.



16⁰⁰

JONESY'S CHICKEN TENDERS

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

10⁵⁰

SKIRT STEAK SANDWICH

Marinated, grilled skirt steak topped with fire roasted red pepper, caramelized onion, 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 onion. Served with choice of fries or cottage cheese. Feeling Spicy? Try it with buffalo chicken.

11⁵⁰

GRILLED CHEESE CROSTINI & TOMATO BASIL SOUP

WSU Natural Viking grilled cheese on fresh-baked baguettes. Served with house tomato basil soup.

11⁰⁰

QUINOA BOWL

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

11⁰⁰

FISH FRY

We bread and season cuts of catfish and cod partnered 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 Orschiette pasta and sautéed lobster bites.

Served with fresh-baked baguette slices. 15⁰⁰

Cougar Gold Mac 12⁰⁰

SOUTHWEST BLACK BEAN WRAP

Seasoned black beans and barley in a tomato-basil tortilla with Southwest chipotle mayo, pepper jack cheese, red onion, lettuce, tomato and a side of salsa.

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.