



Birch & Barley

SPICY DISH

SPINACH & ARTICHOKE DIP

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

_____ 10⁵⁰

STEAMED MUSSELS

Mussels steamed in butter, onion and garlic, then finished with Chardonnay.

Served with fresh-baked baguette slices for dipping.

_____ 14⁵⁰

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 carrot, celery and bleu cheese dressing.

TASTES CRAB CAKES

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

_____ 14⁰⁰

BIRCH PUB PRETZELS

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

_____ 10⁵⁰

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.

_____ 13²⁵

ROASTED RED PEPPER HUMMUS

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

_____ 10⁰⁰

PULLMAN POUTINE

Seasoned fries smothered with housemade Guinness gravy and Cougar Gold® cheese. Topped with green onion and bacon.

_____ 14⁰⁰

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.

_____ 13⁷⁵

SOUPS & SALADS

BLACKENED SALMON CAESAR

Blackened salmon on crisp romaine lettuce tossed with croutons, Caesar dressing, red onion, tomato and Parmesan cheese.

_____ 17⁰⁰

HOUSEMADE SOUPS

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

_____ Cup 6⁰⁰

_____ Bowl 8⁰⁰

_____ (1.50 more for Gumbo)

CHOPPED SEAFOOD SALAD

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

_____ 16⁰⁰

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.

_____ 16⁰⁰

BIRCH BLEU

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

_____ 13⁰⁰

GRILLED CHEESE CROSTINI & TOMATO BASIL SOUP

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

_____ 12⁵⁰

SANDWICHES & BURGERS

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

HONEY BEAU BEAU

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

_____ 13⁵⁰

_____ add turkey 2⁵⁰

SOUTHWEST BLACK BEAN WRAP

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

_____ 12⁵⁰

_____ add chicken, 3⁰⁰

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.

_____ 16⁰⁰

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.

_____ 15⁰⁰

_____ add onions, .75¢

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.

_____ 13⁵⁰

_____ add bacon, 1⁷⁵

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.

_____ 14²⁵

_____ Add tomato or onion .75¢ each

SPECIALTY BIRCH BURGER

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

STEAK

All of our steaks are served with seasonal vegetables and your choice of potato: garlic mashed, herb-roasted red or baked... or try our pan-seared 3-grain risotto cakes.*

PAN-SEARED BEEF TENDERLOIN

Two 4oz pan-seared beef tenderloin medallions topped with housemade brown sugar mustard glaze and grilled yellow onion.

26⁰⁰

RUBY'S BEEF SHORT RIBS

Beef short ribs, braised with tomatoes and basil, topped with a yellow, green onion and stewed tomato sauce. Named after Chef Michael's mom, Ruby. Served with fresh basil mashed potatoes.

23⁰⁰

NEW YORK STEAK & BLEU

Choice 12oz hand cut NY strip chargrilled and topped with crumbled bleu cheese butter.

23⁰⁰

TOP SIRLOIN STEAK BITES

Tender, lean, bite-sized steak generously dusted with spices and deep-fried for a crispy outside and tender, juicy inside.

19⁰⁰

SIRLOIN STEAK COMBO

Choice 6oz sirloin steak chargrilled and served with seasonal vegetables and choice of potato.

17²⁵

lobster Mac & Cheese 25⁰⁰

SANTIAGO FLANK STEAK

Grilled Flank steak seasoned with chili powder and orange zest. Topped with fresh parsley chimichurri and served with fresh basil mashed potatoes.

17⁰⁰

SEAFOOD

BIRCH SALMON

Ask your server about our chef's weekly salmon preparation.

18⁰⁰

BAYOU CATFISH

Seasoned and pan-seared catfish served with jasmine rice, topped with a creamy caramelized onion and Andouille sausage cream sauce.

18⁰⁰

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 baked, mashed, roasted red or garlic mashed potato.

15²⁵

ETOUFFEE SHRIMP/CRAWFISH

A classic Southern dish of crawfish or shrimp combines with garlic, onion and spices in a creamy sauce. Served with jasmine rice and sliced baguette for dipping. **Can't decide?**

Try a shrimp and crawfish combination.

19⁰⁰

GULF GUMBO

Shrimp, crab and Andouille sausage combined with onion, celery, pepper, tomato and okra. Served over jasmine rice with a fresh-baked baguette.

15⁰⁰

SHRIMP & BUTTERNUT RAVIOLI

Butternut squash ravioli and shrimp sautéed in a poblano pepper cream sauce with zucchini, onions and yellow squash. Topped with feta and served with toasted baguette.

18⁰⁰

BLACKENED SALMON

A boldly blackened salmon filet is covered with crab Creole sauce and served with seasonal vegetables and jasmine rice.

19⁰⁰

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.

17⁰⁰

SPECIALTIES

MUSHROOM CHICKEN

Grilled chicken breast topped with caramelized onion and cremini mushroom cream sauce. Served with jasmine rice and seasonal vegetables.

18⁰⁰

VEGETABLE CURRY

Tender mushrooms, red and green peppers, red onions, carrots, celery, sweet peas, baby corn and red potatoes in honey-coconut curry sauce. Served over jasmine rice.

16⁰⁰

add chicken 3⁰⁰ add shrimp 4⁵⁰

PAN-SEARED HERB CHICKEN

A seasoned chicken breast pan-seared with fresh herbs and spices. Served with our 3-grain risotto cakes and seasonal vegetables.

16⁵⁰

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, tomato and served with fresh-baked baguette slices.

20⁰⁰

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.

13⁰⁰

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.