



LUNCH SPECIALS

Served 11:00am—Close

1005 East Main Street
Pullman WA 99163

Gourmet Toasted Sandwiches...

Extra Portions & Extra Flavors, all Toasted to Perfection.

Served with our famous beer-battered fries. Sub a small Green House Salad for \$1 or a cup of soup for \$2.50

6" Sandwich or 12" Sandwich

Big or Little Dipper

Thin-sliced roast beef covered in Tillamook Swiss cheese and red onions. Served on a toasted garlic-aioli hoagie with au jus 10.50/17

720 Thatuna Melt

This name comes from our old address on campus. All-white Tuna mixed in special spices, served on toasted Rye bread with ripened black olives, rings of red onions and melted Tillamook Swiss cheese. Comes with a crisp dill pickle spear. 12

Better than Philly

Layers of melted Tillamook pepper jack cheese, classic thin-sliced roast beef, sweet & spicy pepperoncinis, sliced ripe tomatoes, & halos of red onion all on a bed of sweet cream cheese 10.50 / 17

Italian Stallion

Meaty combination of Black Forest Ham, spicy pepperoni, & hard dry salami, Tillamook pepper jack cheese, sliced tomatoes, ripe olives, & herb-infused oil dressing 11.50 / 17.50

Zoe Chicken Sandwich

Succulent cilantro lime-marinated chicken breast paired with thick-sliced peppered bacon and Tillamook pepper jack cheese, with basil pesto, tomatoes and creamy garlic aioli, served on a grilled ciabatta bun 13

Classy BLT

Slabs of thick-sliced, peppered bacon, loaded with fresh, ripe tomatoes and crisp Arcadian lettuce. Served on a toasted hoagie with sundried tomato pesto and garlic aioli 11.50 / 17.50

Blues BBO

Pulled chicken, red onions & pepper jack cheese on a garlic hoagie and our house BBO Bourbon Sauce 10.50 / 17

Eat Your Veggies!

Fresh zucchini, golden yellow squash, fire-roasted red peppers, roasted garlic & red onions, fresh ripe tomatoes, & pepper jack cheese on a toasted hoagie with sundried tomato/garlic aioli 10.50 / 17

The Rajun Cajun

Loaded with select, oven-browned turkey breast, melted Tillamook pepper jack cheese, tomatoes & red onions, topped off with a thick layer of our Cajun style salsa 10.50 / 17

Signature Handhelds...

Served with our delicious beer-battered fries. Sub a small Green House Salad for \$1 or a cup of soup for \$2.50

The Original Reubinski

Piles of pastrami, sauerkraut and Tillamook Swiss cheese toasted on our marbled rye, and covered with our distinctive thousand island sauce. Served with a crisp pickle spear 12

The CougaReubin

Mounds of thin-sliced pastrami, oven-browned turkey breast, crisp sauerkraut & melted Tillamook Swiss cheese, all stuffed into our tri-level marbled rye. Slathered with our unique Reubinski Sauce and served with a dill pickle spear 14.50

The Tom Reubinski

Thin-sliced oven-browned turkey breast, sauerkraut, and melted Tillamook Swiss cheese toasted on our marbled rye. 12

Welcome!

If it's the Weekend & we're swamped, then you've arrived at one of Pullman's Favorite Dining Spots. So settle back, enjoy your company & we'll be with you ASAP!

The Greek Gyro

Beef and lamb, perfectly seasoned with zesty spices, grilled pita bread, tomatoes, lettuce, onions, feta, kalamatas & our own house-made tzatziki sauce 9.35

The Roman Gyro

Caesar salad, Tuscan-style grilled chicken, tomatoes and shredded parmesan on a soft, warm pita! 8.75

The Egyptian Gyro

This savory falafel makes its home in a warm pita with fresh greens, tomatoes, onions, hummus, feta, Kalamata olives and our house-made tzatziki sauce 9.35

The Baja Turkey

Oven-browned turkey, pepper-rubbed bacon, Swiss cheese, avocado spread, lettuce, tomatoes and red onions, served on a fresh, buttery croissant 10.50

The Baja Veggie

Sweet, whipped cream cheese, avocado spread, Swiss cheese, crisp cucumbers, lettuce, tomatoes and red onions, nestled within a flakey, buttery croissant 9.50

Breakfast served all day! Ask your server for a Breakfast Menu

Caution: Consuming raw or undercooked meats, fish or poultry may increase your risk of foodborne illness.

Awesome Burgers...

Served on a grilled Brioche bun with our famous beer-battered fries.

Sub a small Green House Salad for \$1 or a cup of soup for \$2.50

Make it a DOUBLE for \$3.95

7 Devils Burger

Fried jalapeno rings, thick-sliced peppered bacon and a provocative chipotle sauce, tempered with a mound of Italian gorgonzola make this zinger an employee favorite! 13

Steptoe Butte Burger

Piles of crispy, thin-sliced seasoned onions, Tillamook pepper jack cheese, garlic aioli and our own Bourbon-infused BBO sauce 13

The American Dream Burger—BYO

Exceptional people build exceptional burgers. You're in charge here—Choose your **Extras** & build the burger you deserve! Remember, comes fully loaded with **Toppings!** (*Yeah, You did build that.*) 9

EXTRAS—\$1 each

Thick-Sliced Peppered Bacon, Grilled Mushrooms,

Grilled Onions, Gorgonzola,

Tillamook Cheese: Cheddar,

Swiss, or Pepper Jack

TOPPINGS—FREE!

Lettuce, Tomatoes, Red Onions,

Pickles, Ketchup, Mayo, Mustard

Shroom Burger

Fresh ground beef smothered in grilled mushrooms and 100% Tillamook Swiss cheese with all the Toppings. 11

Garden of Eden

Delicious Garden Burger, with arcadian lettuce, red onions, ripe tomatoes and the Tillamook cheese of your choosing.

Served on a toasted bun with sun-dried tomato pesto, lettuce, red onion and tomato 11

Peppered Bacon Burger

Two slabs of our thick-sliced peppered bacon and spicy Tillamook pepper jack cheese make this burger extra special. 12

Chicken Santa Clara

Marinated grilled chicken topped with roasted poblano peppers and melted pepper jack cheese. Served on a grilled brioche bun with sweet honey-infused cream cheese, lettuce, red onion and tomato 11

Salad and Soup

Tuscan Chicken Caesar

Chicken grilled in Italian herbs and spices atop Parmesan and focaccia croutons, fresh romaine and a creamy Caesar dressing 11

Green House Salad

Red onions, cucumbers and tomatoes crown this mound of arcadian lettuce, served with your choice of dressings. 9

Zoe Asian Chicken Salad

Crunchy Asian slaw with napa cabbage, edamame beans, red and yellow peppers, and black sesame seeds, served with a Thai peanut sauce and topped with cilantro-lime-marinated chicken breast 12

Cranberry Feta Salad

House-made spicy roasted pumpkin seeds, crumbled feta, dried cranberries, atop a mound of fresh greens 10

Soup of the Day

8 oz cup 4.50

12 oz bowl 6.75

16 oz bowl 9

Baked Mac n Jack Cheese

Penne rigati cooked in Mac n Jack African Ale, with smoked bacon crumbles, garlic and parmesan panko, and a creamy 3-cheese blend, served with beer-battered fries 12

The Jolly Roger

Hand cut Wild Alaskan Cod, battered in Alaska Amber Beer and served atop a basket of Beer Battered Fries. You're still going to need an ice cold beer with this one! 13

DINNER SPECIALS

Served 4pm—Close

Top Loin New York Steak

12oz juicy Certified Angus Beef steak, cooked just the way you like it and served with roasted vegetables & potatoes 22

Shrimp Alfredo

Succulent and seasoned shrimp, sautéed into a rich alfredo sauce and served over fettuccini 19

Prime Rib

Friday & Saturday Nights

Rubbed with garlic and spices, then slow roasted for incredible flavor. Served with creamy horseradish, potatoes and vegetables. 24

While Available.

Reservations recommended

Flatbreads

Sundried Tomato & Garlic

Slow-roasted tomatoes, roasted garlic, asparagus sprigs, three-cheese topping and fried pepperoni with a balsamic reduction drizzle 9

Savory Pears & Garlic Cream Sauce

Our house alfredo with gorgonzola, pears, smokey peppered bacon, and a balsamic reduction 9

Piadina Caprese

Fresh mozzarella, ripe tomatoes and fresh green basil with a balsamic reduction 9