

PULLMAN COCKTAILS

our take on the classics

LIGHT

PULLMAN GIN & TONIC PLYMOUTH GIN, ST GERMAIN, PICKNEY SYRUP, LIME	9
PIMM'S CUP PIMM'S, BOMBAY SAHPHIRE, AGAVE NECTAR, GINGER BEER, LEMON	9
PURPLE HAZE EL JIMADOR, CREME DE VIOLETTE, LAVENDER SIMPLE, LIME	10
AMARETTO SOUR CEDAR RIDGE APPLE BRANDY, AMARETTO, EGG WHITE, LEMON, ANGOSTURA	11
FITZGERALD UNCLE VAL'S GIN, LEMON, SIMPLE, ANGOSTURA	10

STURDY

WHISKEY SMASH BULLEIT BOURBON, SEASONAL SHRUB, LIME, GINGER BEER	10
MANHATTAN GEORGE DICKEL RYE, COCCHI TORINO, PLUM BITTERS, HOUSE CHERRY	11
THE BILTMORE BOWMORE 12YR SCOTCH, CARDAMARO, ST. GERMAIN	12
VERT FUMIER MEZCAL, GREEN CHARTREUSE, COCCHI AMERICANO, JALAPENO SIMPLE, LIME JUICE, ABSENTE, CHARRED LIME	12
OLD FASHIONED CEDAR RIDGE IOWA BOURBON, DEMERARA SUGAR, BITTERS, ORANGE PEEL, HOUSE CHERRY	12

WHITES

ZOCKER Gruner Veltliner - 2013 Edna Valley, Central Coast, California <i>Tasting Notes</i> Steely minerality, earthy characteristics, melon and fruit	12 42
VINUM Chenin Blanc - 2014 Napa Valley Region of California <i>Tasting Notes</i> Intense tropical and citrus zest aroma with notes of crisp honeydew, kiwi, green apples, and mango. Appropriately acidic and dry	9 33
TANGENT Sauvignon Blanc - 2014 Edna Valley Region of California <i>Tasting Notes</i> Bright and crisp minerality with notes of green apple, lime, grapefruit, and lemon zest	10 36
FOX GLOVE Chardonnay - 2012 Loire Valley Region of France <i>Tasting Notes</i> Crisp honeyed lemon, citrus, poached pear, and honeysuckle. Unoaked. Balanced with zesty acidity	11 40

ROSE

ELICIO Rose - 2015 Rhone Valley of France <i>Tasting Notes</i> Light pink in color. Aroma of red fruit, currant, strawberry, and cherry.	9 33
POEMA CAVA Sparkling Brut Rose - 2014 Conca de Barbera region of Spain <i>Tasting Notes</i> Fresh and fragrant with notes of wild fruit, strawberries, raspberries, and cherries	9 33

REDS

FABRE MONTMAYOU RESERVA Cabernet Franc - 2014 Mendoza Region of Argentina <i>Tasting Notes</i> Jammy aromas with a full palate of blackberry, chocolate and pepper with a touch of acidity	12 42
BONNY DOON I'M NOT DRINKING ANY F***** MERLOT! Merlot - 2014 (Merlot blend) Monterey Region of California <i>Tasting Notes</i> A medium dusting of licorice and gingerbread.	9 33
DOMAINE PRAL Beaujolais Cuvée Terroir - 2014 Beaujolais Region of France <i>Tasting Notes</i> Cherry, blackberry, and purple plum fruit. Easy finish. Rose petals on the nose.	11 40
DON RODOLFO Tannat - 2015 Mendoza, Argentina <i>Tasting Notes</i> Rich red berry, black currant, hints of chocolate, soft tannin	8 30

BY THE BOTTLE

SCHRAMBERG BLANC DE BLANCS Brut Sparkling - 2014 North Coast of California <i>Tasting Notes</i> Grapefruit, Peach, Vanilla Cream Pie	75
RAYMOND RESERVE Cabernet Sauvignon - 2012 Napa Valley Region of California <i>Tasting Notes</i> Currant, black cherry, plum, pepper spice, and cocoa.	63
COLOME ESTATE Malbec - 2012 Valle Calchaqui, Salta Regions of Argentina <i>Tasting Notes</i> Black and red fruit, floral with some spice.	51
THORN CLARKE SHOTFIRE Shiraz - 2011 Barossa Region of Australia <i>Tasting Notes</i> Blackberry, plum, cedar, mocha, and spices.	41



HIGHBALLS \$7.5	high-ball 'hī,bòl n. 1. a carbonated cocktail served in a tall glass. 2. a railroad signal indicating full speed ahead.
DARK 'N STORMY GOSLINGS BLACK SEAL RUM, LIME JUICE, GINGER BEER	
ROSEMARY GIN FIZZ* BOMBAY SAPPHIRE GIN, LEMON, ROSEMARY SIMPLE, EGG WHITE, SODA	
RYE & GINGER GEORGE DICKEL RYE, HOUSE MADE GINGER ALE	
*CONTAINS EGG	

PULLMAN BEER

DRAFT

JOLLY PUMPKIN ORO DE CALABAZA 9oz.....8	Belgian Strong Ale Dexter, MI 8% Spice, Citrus Tart, Funk
NEW BELGIUM FRENCH OAK SAISON 9oz.....8	BA Saison Fort Collins, CO 7.5% Lemon, Grape, Sour
EVIL TWIN LIL' B 13oz.....7	Imperial Porter Brooklyn, NY 11.5% Malt, Dark Fruits, Chocolate
WILSON'S ORCHARD GOLDFINCH 16oz.....6	Cider Sutliff, IA 6% Red Apple, Lightly Sweet, Local
FIRESTONE PIVO HOPPY PILS 16oz.....6	Pilsener Paso robles, CA 5.3% Floral, Malt, Spice, Hop
SURLY COFFEE BENDER 13oz.....6	Brown Ale Minneapolis, MN 5.1% Roasted Malt, Coffee, Smooth
NORTH COAST TART CHERRY 9oz.....7	Berliner Weisse Fort Bragg, CA 4.1% Tart, Cherry, Sweet
CLOWN SHOES GALACTICA 16oz.....6	IPA Ipswich, MA 8% Sweet Malt, Pine, Citrus
BOULEVARD SAISON BRETT (HOPS FOR HOPE) 13oz....9	Saison Kansas City, MO 8.5% Hoppy, Fruity, Spicy <i>For every pint of Boulevard beer sold, \$1 will be donated to the Variety Club Bikes for Kids Program. As always, we appreciate your support!!</i>
BIG GROVE ARMS RACE 16oz.....6	APA Solon, IA 6.8% Citrus, Pine, Local

BOTTLES

AYINGER BRAU-WEISSE Hefeweizen 16.9oz.....8
MILLSTREAM JOHN'S WHITE Witbier 12oz.....5
PAULANER LAGER Lager 11.2oz.....6
NORTH COAST SCRIMSHAW Pilsener 12oz.....6
AYINGER CELEBRATOR Dopplebock 11.2oz.....9
UNIBROUE LA FIN DUMONDE Belgian Tripel 12oz.....8
EVIL TWIN I LOVE YOU W/MY STOUT Imperial Stout 12oz.....9
OLD RASPUTIN Imperial Stout 12oz.....8
SAMUEL SMITH Oatmeal Stout 12oz.....8
SAMUEL SMITH Nut Brown Ale 12oz.....8
SAMUEL SMITH Organic Chocolate 12oz.....9
JOLLY PUMPKIN ORO DE CALABAZA Golden Ale 12oz.....13
JOLLY PUMPKIN BIERE DE MARS Biere de Garde 750 ml.....25
JOLLY PUMPKIN LA ROJA Sour Red/Brown 375 ml.....17
ST. BERNARDUS ABT 12 Abbey Quadrupel 11.2oz.....12
TRIPLE KARMELIET Abbey Tripel 11.2oz.....12
LINDEMAN'S FRAMBOISE Fruit Lambic 12oz.....10
ROGUE DEAD GUY Heller Bock 12oz.....7
GREENS TRIPEL Gluten Free Tripel Blonde 17oz.....12
CUVEE DES JACOBINS ROUGE Sour/Brown Ale 11.2oz.....12
KICKSHAW BARREL WORKS (NEW) Wild Ale 750ml.....22
PRAIRIE TRVE COLLAB. (New Addition) Sour/Wild Ale 500ml.....22
MONK'S CAFE Sour Brown 11.2oz.....9
PRAIRIE STANDARD Saison 12oz.....7
HIGH LIFE Pale Lager 12 oz.....2

COMMUNITY HOUR

3:00 - 6:00PM
MONDAY - FRIDAY

\$2 OFF all drafts

\$3 OFF craft cocktails

\$3 OFF wine by the glass

\$5 HIGH BALLS

★ SHIFT BEER ★

Choice of Bud, PBR, or Coors and a shot of Short's whiskey for \$6

AMERICAN
★ TALLBOYS ★
\$3

BUDWEISER
COORS ORIGINAL
PABST BLUE RIBBON

CANS

BELLS TWO HEARTED IPA 16oz.....6
TALLGRASS BUFFALO SWEAT Oatmeal Stout 12oz.....4
OSKAR BLUES DALES PALE Pale Ale 12oz.....4

6 PACK FOR THE KITCHEN \$10

update 12/19