

PULLMAN

BAR & DINER

COMMUNITY HOUR

3:00 - 6:00PM | MONDAY - FRIDAY

DRINKS

\$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

FOOD

POPCORN 3

PICKLES 3

FRIED PICKLES 5

KITCHEN FRIES 8

SALMON TARTARE 9

SPICY CHICKEN WINGS 8

CHARCUTERIE 12

SOFT BEVERAGES

PEPSI

DIET PEPSI

MOUNTAIN DEW

SIERRA MIST

FRESH BREWED RISHI

TEA

LEMONADE

PINEAPPLE JUICE

CRANBERRY JUICE

GRAPEFRUIT JUICE

WHOLE MILK

CHOCOLATE MILK

MILLSTREAM ROOT BEER

Join the

★ PULLMAN A-LIST ★

Be the first to know about specials, events and be included in drawings for gift cards!

Just send your email address by text message:
text "PULLMAN" to 22828 to get started

BOYLAN

cane sugar soda

CANE COLA

GRAPE

BIRCH BEER

ORANGE

CREME

GINGER ALE

BLACK CHERRY

\$3.50

Rishi Tea

JADE GREEN

BLUEBERRY ROOIBOS

EARL GREY

\$3.5

OUR STORY

Pullman opened in winter of 2015 with the goal of serving honest, American diner-inspired food in a unique and inviting environment. The ownership group, all native Iowans, are committed to showcasing and celebrating the work of the region's finest farmers, brewers, distillers, and food artisans.

CREDITS:

Managing Partner: Cory Kent

Executive Chef: Emily Agnew-Seiler

Sous Chef: Gabe Branch & Ryan McGlaughlin

House Music Curator: Andre Perry (Englert Theatre)

Artist-in-Chief: Jamie Boling

Matriarch and Muse: Lydia the Tattooed Lady.
(Introduced to the world in a Pullman Palace dining car during the 1939 Marx Brothers movie, "At the Circus")

Food and Drink Partners:

Tiny but Mighty Popcorn (Shellsburg, IA)
Heartland Fresh Family Farms (Donnellson, IA)

John's Grocery (Iowa City, IA)

Big Grove Brewery (Solon, IA)

Cedar Ridge Distillery (Swisher, IA)

Wilson's Orchard (Iowa City, IA)

Green Share Farmers, LLC (Iowa)

La Quercia Prosciutto (Norwalk, IA)

Farmers Hen House (Kalona, IA)

Urban Greens (Iowa City, IA)

PULLMAN

BAR & DINER

SOUPS + SALADS

FRENCH ONION SOUP Gruyère cheese, crusty bread	6
SOUP OF THE DAY	6
SIMPLE SALAD farm greens, pickled shallot, radish, red wine mustard vinaigrette, fines herbes [add smoked salmon tartare, breaded chicken or tuna for \$5]	6
WEDGE SALAD iceberg, blue chz dressing, bacon, pickled peppers, radish, fine herbs	9
GREEK SALAD (NEW) baby lettuce, compressed cucumbers, roasted red peppers, kalamata olives, heirloom cherry tomatos, chickpea crumble, feta vinaigrette	12
SUMMER BERRY SALAD (NEW) seasonal berries, pickled lemon, black pepper candied walnuts, goat cheese, pickled lemon mustard vinaigrette	13
COBB SALAD farm greens, honey mustard, breaded chicken, hardboiled egg, cucumber, kalamata olive, roasted red peppers, garlic croutons	14

SANDWICHES

add a side of house fries \$3

MO BURGER* two 4oz beef patties, smoked fresno aioli, cheddar, bacon jam, avocado	13
CRISPY CHICKEN SANDWICH American cheese, spiced honey, lettuce, Russian dressing with farm greens	11
GRIDDLED TURKEY CLUB bacon, tomato, avocado, aioli, served on Pullman loaf with farm greens	10
FRISCO MELT* two 4oz beef patties, provolone, sofrito, russian dressing, served on garlic toast with farm greens	11
CHICKEN SALAD SANDWICH honey mustard, cranberry, walnut, celery, served on toasted wheat with farm greens	9
OPEN FACED TUNA TARTINE* confit yellowtail tuna, piquillo pepper, olive, pickled shallot, cucumber, fresh herbs, aioli, farm greens	12
CROQUE MADAME* ham & Gruyère cheese, sunny side egg, sauce mornay, chives, served on Pullman loaf	10
BLT (NEW) house made bacon, heirloom tomatoes, greens, Tabasco aioli, on toasted wheat with farm greens [add avocado for \$1.50]	12

TO SHARE

TINY BUT MIGHTY® POPCORN (Shellsburg, IA) chili, garlic, lime	5
SPICY CHICKEN WINGS chicken tossed in a spicy, Chinese inspired sauce	10
BREAD & BUTTER PICKLES house pickles, mustard seed, chili flake (if fried served w/ blue chz dressing)	regular 4 fried 7
KITCHEN FRIES house fries, cheddar cheese, bacon jam, Russian dressing, scallions [add an egg \$1.5]	10
BURRATA (NEW) heirloom cherry tomatoes, fresh sweet corn, arugula, pistou vinaigrette, garlic bread	14
SMOKED SALMON TARTARE* traditional garnishes, crusty bread	13
ROASTED MARROW BONES bacon jam, fresh herbs, sea salt, crusty bread	17
CHEESE & CHARCUTERIE rotating selection, pickles and preserves, crusty bread chef's choice or build your own*	16

★ PULLMAN BURGER ★

BREAD & BUTTER PICKLES, SPECIAL SAUCE, AMERICAN CHEESE

double 9 | triple 11

+ bacon \$2 + fried egg \$1.5 + fries \$3

★ FRIED CHICKEN ★

ALL NATURAL IOWA CHICKEN
FROM HEARTLAND FRESH FAMILY FARMS
with house fermented hot sauce, local
honey, biscuits and farm greens

2 PIECE \$14

BREAKFAST ALL DAY

FRIED EGG SANDWICH two over hard eggs, American cheese, bacon, Tabasco aioli, chives, served on Pullman toast sided with potatoes O'Brien [add avocado for \$1.50]	7
BREAKFAST TACOS flour tortilla, soft scrambled egg, mojo pork, salsa, cilantro, onion, cheddar, smoked fresno aioli	9
SIMPLE BREAKFAST* two eggs, bacon, potatoes O'Brien, Pullman toast	9
THE HUEVOS* two sunny side eggs, potatoes, sofrito, black beans, avocado, house salsa, fried tortilla [add Mojo pork for \$3]	11
CORNED BEEF HASH* house made corned beef, potatoes O'Brien, sunny side egg, sauce mornay	13

MAINS

STEAK FRITES flat iron steak, house fries, house made Worcestershire sauce [add an egg \$1.5]	26
SALMON AND ROMESCO (NEW) gnocchi alla romana, carrot and fresno pepper romesco, melted leeks, fennel slaw	25
CAVATELLI (NEW) house made Cavatelli, eggplant caponata, pistou, basil	18
PORK BELLY (NEW) house cured pork belly, creamy sweet corn polenta, zucchini, yellow squash, marinated cherry tomatoes, sweet corn	24

Dessert

NUTELLA PIE banana ice cream	8
SHUGGA PIE fruit loop ice cream	8
HOUSE MADE ICE CREAM	5
BANANAS FOSTER BREAD PUDDING vanilla ice cream	10

Award  Winning

COUNTER CULTURE
COFFEE

Counter Culture is dedicated to finding the most exciting and delicious coffees in the world-- setting the standard for quality & sustainability.

20oz FRENCH PRESS POT
\$4.5

*Items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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