

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, Hamm's or Coors
and a shot of Short's whiskey for \$6*

FOOD

PICKLES 3

FRIED PICKLES 5

KITCHEN FRIES 9

SALMON TARTARE 9

SPICY CHICKEN WINGS 8

CHARCUTERIE 12

SOFT BEVERAGES

PEPSI

DIET PEPSI

MOUNTAIN DEW

SIERRA MIST

ICED RISHI BLACK
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

\$3.5

Rishi Tea

JADE GREEN

HIBISCUS BERRY

EARL GREY

\$3.5

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

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:

General Manager: Brittany Quaid

Assistant General Manager: Devon Henderson

Chef de Cuisine: Nathan Woody

Sous Chef: Matthew Prince-Sanchez

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:

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*)

Echollective Farm (*Mechanicsville, IA*)

Kroul Farms (*Mt Vernon, IA*)

Deluxe (*Iowa City, IA*)

Dan & Debbie's Creamery (*Ely IA*)

Noble Bee Honey (*Amana, 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 herbs [add smoked salmon tartare* or breaded chicken for \$5]	7
COBB SALAD farm greens, honey mustard, breaded chicken, hardboiled egg, cucumber, rotating vegetable, garlic croutons	14
BLT SALAD Bacon, lettuce, tomato, housemade ricotta, basil, house Worcestershire vinaigrette, sourdough crouton	13

SANDWICHES

add a side of house fries \$3

MO BURGER* two 4oz beef patties, smoked fresno aioli, cheddar, bacon jam, avocado	14
CUBANO (NEW) mojo Pork, ham, gruyère cheese, bread & butter pickles, dijon, on a cuban roll with farm greens	12
CRISPY CHICKEN SANDWICH American cheese, spiced honey, shredded iceberg, Russian dressing with farm greens	11
GRIDDLED TURKEY CLUB bacon, avocado, tomato, aioli, shredded iceberg, 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
CROQUE MADAME* ham & gruyère cheese, sunny side egg, sauce mornay, chives, served on Pullman loaf	11

★ ROASTED MARROW BONES ★

BACON JAM, FRESH HERBS, SEA SALT, CRUSTY BREAD

\$15

Feeling adventurous? House smoked Short's whiskey luge! \$1

TO SHARE

HOUSE BUFFALO WINGS housemade Fresno Buffalo sauce, blue cheese	10
BREAD & BUTTER PICKLES house pickles, mustard seed, chili flake (if fried, served w/ blue chz dressing)	regular 4 fried 7
RICOTTA & MUSHROOMS (NEW) caramelized onion, everything seasoning, crusty bread	12
SMOKED SALMON TARTARE* traditional garnishes, crusty bread	13
CHEESE & CHARCUTERIE rotating selection, pickles, preserves, and crusty bread <i>chef's choice or build your own*</i>	16
KITCHEN FRIES house fries, cheddar cheese, bacon jam, Russian dressing, scallions [add an egg \$1.5]	11

★ PULLMAN BURGER ★

BREAD & BUTTER PICKLES, SPECIAL SAUCE, AMERICAN CHEESE

double 10 | triple 12

+ 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

Dessert

PIE OF THE MOMENT	8
HOUSE MADE ICE CREAM	5
BANANAS FOSTER BREAD PUDDING VANILLA ICE CREAM	10

★ RAMEN ★

FRIDAYS @ 10 PM

Get it before it's gone!

MAINS

STEAK FRITES* flat iron steak, house fries, house made Worcestershire sauce [add an egg \$1.5]	26
SHRIMP & GRITS (NEW) sauteed shrimp, Anson Mills grits, chorizo, braised farm greens, shrimp jus	19
VEGETABLE SUCCOTASH (NEW) Iowa sweet corn, black beans, local vegetables, ancho curry, sunny egg	15

BREAKFAST ALL DAY

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]	12
CORNERED BEEF HASH* house made corned beef, potatoes O'Brien, sunny side egg, sauce mornay	13

*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.