

“EAT HERE”

ALL DAY!

PULLMAN BAR & DINER

17 S DUBUQUE STREET

IOWA CITY 52240

PH. 319 338-1808

TO DRINK

PULLMAN GIN & TONIC 7.5
gin, saint germain, Joanna's tonic, lime

DARK AND STORMY 7.5
dark rum, lime, ginger beer

TOM COLLINS 7.5
gin, lemon, lavender, sugar, luxardo cherry

RYE & GINGER 7.5
rye, house ginger ale

ROSEMARY GIN FIZZ 9
gin, rosemary, sugar, lemon, egg white

BEE'S KNEES 10
gin, lemon, honey, rhubarb bitters

AVIATION 10
gin, creme de violette, luxardo, lemon

THE BRONX 11
brown butter washed bourbon,
cocchi torino, luxardo, angostura

FITZGERALD 11
gin, lemon, sugar, angostura

NEW YORK SOUR 11
bourbon, lemon, thyme, sugar, egg white,
angostura bitters, red wine float

MARGARITA 12
tequila, cointreau, lime, salt

OLD FASHIONED 12
pullman select buffalo trace, demerara sugar,
bitters, orange peel, house cherry

COFFEE 4.5

20oz. french press pot of
counter culture coffee

→*PULLMAN BURGER*←

“YES” **DOUBLE** 10 “IT IS NOW
TRIPLE 13 **BURGER TIME**”

*bread & butter pickles, special
sauce, & american cheese
add bacon \$2, fried egg \$1.5,
fries \$3

→ FRIED CHICKEN ←

“IF YOU ARE
READING THIS...” **2 PIECE** 15 “...YOU ALREADY
KNOW!!!”

all natural Iowa chicken
from heartland fresh family farms
with house fermented hot sauce, local
honey, biscuit and farm greens

*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.

TO SHARE

HOUSE LOUISIANA BUFFALO WINGS 11

BREAD & BUTTER PICKLES

REGULAR..... 5
FRIED..... 8

ROASTED MARROW BONES 15
HOUSE SMOKED WHISKEY LUGE \$1

KITCHEN FRIES 11
CHEDDAR CHEESE, RUSSIAN DRESSING, BACON JAM

JERKED CAULIFLOWER TACOS 11
CABBAGE SLAW, HOUSE JERK SAUCE, SALSA,
LIME COCONUT CREMA, ONION, FLOUR TORTILLA

SMOKED SALMON TARTARE 13
TRADITIONAL GARNISHES, 9 GRAIN BREAD

CHEESE & CHARCUTERIE 16
PICKLES, HOUSE PRESERVES, CRUSTY BREAD

SOUPS & SALADS

FRENCH ONION SOUP 6

SIMPLE SALAD 7

greens, pickled shallot, radish, red wine
mustard vinaigrette, fine herbs

[ADD SALMON TARTARE, BREADED CHICKEN, TUNA \$5]

KALE SALAD (NEW!) 12

manchego cheese, chipotle vinaigrette,
toasted seeds, roasted radish, pickled parsnip

[add smoked salmon tartare, tuna, or breaded chicken for \$5]

SOUP OF THE DAY 6

COBB SALAD 14

greens, honey mustard, breaded chicken,
cucumber, hard boiled egg, red pepper,
kalamata olives, croutons

CURRY COUSCOUS (NEW!) 13

curry coconut dressing, arugula, strawberry,
pickled rhubarb, walnuts, fava beans

[add smoked salmon tartare, tuna, or breaded chicken for \$5]

SANDWICHES

MO BURGER* 14

two 4oz. beef patties, smoked fresno aioli, cheddar, bacon jam, avocado

HOISON BBQ BURGER (NEW!) 14

Vegan Impossible burger patty, hoison bbq sauce, sesame aioli, cabbage slaw, grilled onion with greens

CRISPY CHICKEN SANDWICH 11

american cheese, spiced honey, shredded iceberg, russian dressing with greens

Make it spicy! (NEW!)

blue cheese dressing, bread and butter pickles, spiced honey, shredded iceberg lettuce
and tossed in Louisiana buffalo sauce +\$3

GRIDDLED TURKEY CLUB 11

bacon, avocado, tomato jam, aioli, shredded iceberg, served on pullman loaf with greens

FRISCO MELT* 12

two 4oz. beef patties, provolone, sofrito, russian dressing, served on garlic toast with greens

CHICKEN SALAD SANDWICH (NEW!) 9

chipotle honey mustard, pecans, golden raisins, aioli, greens on toasted multi-grain with greens

TUNA TARTINE 12

confit tuna, kalamata olive, red pepper, pickled shallot, cucumber, aioli, on crusty bread with greens

add a side of house cut fries for \$3

MAINS

STEAK FRITES* 26
flat iron steak with house fries & house made worcestershire sauce [add egg \$1.5]

SEARED TUNA* (NEW!) 22
seared yellow fin, roasted asparagus, confit potato, ramp pesto, radish, pickled ramp

POTATO GRATIN (NEW!) 17
Yukon potato, mushroom duxelles, asparagus puree, roasted radish, manchego, castelvetrano olive

SALMON AND RISOTTO (NEW!) 22
asparagus, oyster mushroom, fried capers, preserved lemon

BREAKFAST ALL DAY!

BREAKFAST TACOS 11
flour tortilla, scrambled egg, mojo pork, salsa,
cilantro, onion, cheddar, fresno aioli
[add avocado \$1.5]

SIMPLE BREAKFAST* 9
two eggs, bacon, potatoes o'brien,
pullman toast

CHICKEN AND KIMCHI* (NEW!) 11
miso polenta, boneless fried chicken,
house kimchi, sunny egg

THE HUEVOS* 13
two sunny side eggs, potatoes, sofrito, black
beans, avocado, house salsa, fried tortilla
[add mojo pork \$3]

CORNED BEEF HASH* 13
corned beef, potatoes o'brien, sunny side egg,
sauce mornay

CROQUE MADAME* 12
ham & gruyere cheese, sunny side egg, sauce
mornay, chives, served on pullman loaf

PULLMAN

“COMMUNITY HOUR” SPECIALS

“COMMUNITY HOUR” IS PULLMAN’S HAPPY HOUR
AND IT HAPPENS EVERY WEEKDAY FROM 3 PM TO 6PM

SAY “YES”

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FINE FOODS & SNACKS

BREAD & BUTTER PICKLES
regular 3 fried 5

KITCHEN FRIES 9

SALMON TARTARE 9

HOUSE LOUISIANA BUFFALO WINGS 8

CHEESE & CHARCUTERIE 12



REFRESHING BEVERAGES

\$2 OFF ALL DRAFTS
\$3 OFF CRAFT COCKTAILS
\$3 OFF ALL WINE BY THE GLASS
\$5 HIGH BALLS

—
“SHIFT BEER” 6
choice of bud, pbr, hamm’s, or coors
and a shot of short’s whiskey

SOMEBODY BETTER
CALL IT!



WE’RE THINKING OF ONE WORD AND THAT WORD IS: DESSERT

NUTELLA PIE	8
HOUSE MADE ICE CREAM.....	5
BANANAS FOSTER BREAD PUDDING.....	10
KEY LIME PIE (NEW)	8

DOING IT RIGHT

BOYLAN’S CANE SUGAR SODA

SINCE 1981

ASK YOUR SERVER ABOUT OUR CURRENT OFFERINGS

A MOMENT FOR US

GET LIFTED / MOVE ON UP!

JOIN THE PULLMAN A-LIST

Be the first to know about specials, events,
& be included in drawings for gift cards.
Text “PULLMAN” TO 22828 to get started.

WELCOME TO THE
GOOD LIFE!

JUST AROUND THE CORNER

WE INVITE YOU TO VISIT OUR SISTER RESTAURANT

ST. BURCH TAVERN

Enjoy two distinctive experiences:
Upstairs, our main dining room, The Tavern
Downstairs, our informal bar, The Den

ORIGINS

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.

OUR TEAM

BRITTANY QUAID, General Manager
SARAH NAGENGAST, Assistant General Manager
NATHAN WOODY, Chef de Cuisine
MATTHEW PRINCE-SANCHEZ, Sous Chef
BRANDON BANASZEK, Sous Chef
JAMIE BOLING, Artist-in-Chief



OUR PARTNERS

HEARTLAND FRESH FAMILY FARMS, Donnellson
JOHN’S GROCERY, Iowa City
BIG GROVE BREWERY, Solon
CEDAR RIDGE DISTILLERY, Swisher
WILSON’S ORCHARD, Iowa City
GREEN SHARE FARMERS, Mount Pleasant
LA QUERCIA PROSCIUTTO, Norwalk
FARMER’S HEN HOUSE, Kalona
URBAN GREENS, Iowa City
ECHOLLECTIVE FARM, Mechanicsville
KROUL FARMS, Mount Vernon
DELUXE, Iowa City
DAN & DEBBIE’S CREAMERY, Ely
NOBLE BEE HONEY, Amana
GREAT RIVER MAPLE, Garnavillo
JOANNA’S TONIC SYRUP, Iowa City