

“EAT HERE”

ALL DAY!

PULLMAN BAR & DINER

17 S DUBUQUE STREET

IOWA CITY 52240

PH. 319 338-1808

TO DRINK

- PULLMAN GIN & TONIC** 9
gin, saint germain, Joanna's tonic, lime
- DARK AND STORMY** 8
dark rum, lime, ginger beer
- TOM COLLINS** 8
gin, lemon, sugar, luxardo cherry
- RYE & GINGER** 8
rye, house ginger ale
- ROSEMARY GIN FIZZ*** 9
gin, rosemary, sugar, lemon, egg white
- AVIATION** 10
gin, creme de violette, luxardo, lemon
- THE BRONX** 11
smoked 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
bourbon, demerara sugar, bitters, orange, luxardo cherry
- SIDECAR** 11
cognac, cointreau, lemon, sugar
- BLOOD & SAND** 13
scotch, luxardo, blood orange, dolin rouge

COFFEE 4.5

20oz. french press pot of counter culture coffee

→*PULLMAN BURGER*←

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

*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 BROWN BUTTER WHISKEY LUGE \$2
- KITCHEN FRIES** 11
CHEDDAR CHEESE, RUSSIAN DRESSING, BACON JAM
- SMOKED SALMON TARTARE**..... 13
TRADITIONAL GARNISHES, CRUSTY BREAD
- CHEESE & CHARCUTERIE**..... 16
PICKLES, HOUSE PRESERVES, CRUSTY BREAD
- HARISSA MUSSELS (NEW!)**..... 14
HARISSA SAUCE, CHORIZO, CRUSTY BREAD
- BURRATA AND BRUSSELS SPROUTS (NEW!)** 14
SQUASH PUREE, GRANA PADANO, CRUSTY BREAD

SOUPS & SALADS

- FRENCH ONION SOUP** 6
- SIMPLE SALAD** 7
greens, pickled shallot, radish, red wine mustard vinaigrette, fine herbs
[add smoked salmon tartare, tuna, or breaded chicken for \$5]
- CARROT AND BEET SALAD (NEW!)** 11
BBQ carrots, roasted beets, green lentils, tahini yogurt dressing, zhoug, dates
- SOUP OF THE DAY** 6
- COBB SALAD** 14
greens, honey mustard, breaded chicken, cucumber, hard boiled egg, red pepper, kalamata olives, croutons
- STEAK SALAD (NEW!)** 16
kale, maple vinaigrette, smoked blue cheese, toasted seeds, pickled pears

SANDWICHES

- MO BURGER*** 14
two 4oz. beef patties, smoked pepper aioli, cheddar, bacon jam, avocado
- HOISON BBQ BURGER** 14
Vegan 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!
blue cheese dressing, bread and butter pickles, spiced honey, shredded iceberg lettuce and tossed in Louisiana buffalo sauce +\$3
- DUCK TOAST (NEW!)** 14
duck confit, crispy mushroom, furikake, almond rayu, pickled turnip, crusty bread with greens
- GRIDDLED TURKEY CLUB** 11
bacon, avocado, tomato, aioli, shredded iceberg, served on pullman loaf with greens
- FRISCO MELT*** 12
two 4oz. beef patties, provolone, soffrito, russian dressing, served on garlic toast with greens
- CHICKEN SALAD SANDWICH** 9
chipotle honey mustard, pecans, golden raisins, aioli, greens on toasted multi-grain with greens
- TUNA TARTINE** 13
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]
- BEEF SHORT RIB (NEW!)** 29
braised short rib, celery root puree, beef jus, blistered carrot, crispy shallot, charred scallion
- POLENTA CAKE (NEW!)** 16
pan fried polenta cake, butternut squash, oyster mushroom, crispy pumpkin seeds, queso fresco, chipotle sauce, charred scallion

BREAKFAST ALL DAY!

- BREAKFAST TACOS** 11
flour tortilla, scrambled egg, mojo pork, salsa, cilantro, onion, cheddar, smoked pepper aioli
[add avocado \$1.5]
- STEAK AND EGG***..... 14
steak, potatoes o'brien, mushroom cream, sunny egg
- SIMPLE BREAKFAST***..... 9
two eggs, bacon, potatoes o'brien, pullman toast
- THE HUEVOS*** 13
two sunny side eggs, potatoes, soffrito, 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”

THE SPECIALS

FINE FOODS & SNACKS

BREAD & BUTTER PICKLES
regular 3 fried 5

KITCHEN FRIES 9

SALMON TARTARE 9

HOUSE LOUISIANA BUFFALO WINGS 8

CHEESE & CHARCUTERIE 12

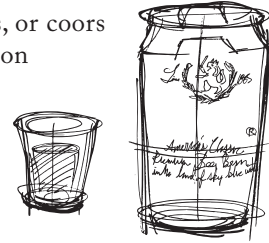


REFRESHING BEVERAGES

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

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

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	8
ICE CREAM FLOAT	6

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!

FRIDAY NIGHTS

Enjoy Late Night at Pullman
with

RAMEN NIGHT

Enjoy a bowl of housemade ramen with beer, wine, and
cocktails every Friday night after 10pm.
Get here before it is gone!

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
COLE HOTEK, Assistant General Manager
NATHAN WOODY, Chef de Cuisine
MATTHEW PRINCE, Executive 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
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