

“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, lavender simple, luxardo cherry
- RYE & GINGER** 8
rye, house ginger ale
- FITZGERALD** 11
gin, lemon, sugar, angostura
- MOSCOW MULE** 9
vodka, lime, ginger beer
- OLD FASHIONED** 12
bourbon, demerara sugar, bitters, orange, luxardo cherry
- MARGARITA** 12
tequila, cointreau, lime, salt
- FROZEN COCKTAIL** 8
ask your server for more info!
- WHISKEY SMASH** 10
bourbon, seasonal shrub, lime, angostura, ginger beer
- NEW YORK SOUR** 11
bourbon, lemon, thyme, sugar, egg white, angostura bitters, red wine float
- ROSEMARY GIN FIZZ*** 9
gin, rosemary, sugar, lemon, egg white
- SIDECAR** 11
cognac, cointreau, lemon, sugar

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
SIDE OF BLUE CHEESE
- BREAD & BUTTER PICKLES**
REGULAR..... 5
FRIED..... 8
- ROASTED MARROW BONES** 15
HOUSE SMOKED BROWN BUTTER WHISKEY LUGE \$2
- KITCHEN FRIES** 11
CHEDDAR, RUSSIAN DRESSING, BACON JAM
- PORK POT STICKERS** 10
SWEET AROMATIC SOY SAUCE, CHILI SAUCE
- FARM VEGETABLE SAMOSAS (NEW!)** ... 13
MINT CHUTNEY, AVOCADO RAITA, TOMATO & CUCUMBER SALAD
- SMOKED SALMON TARTARE*** 13
TRADITIONAL GARNISHES, CRUSTY 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 smoked salmon tartare, tuna, or breaded chicken for \$5]
- ARUGULA AND FENNEL SALAD (NEW!)** 14
arugula, fennel, capicola, ricotta salata, watermelon, toasted pine nut crumble, lemon
- SOUP OF THE SEASON** 6
- COBB SALAD** 14
greens, honey mustard, breaded chicken, cucumber, hard boiled egg, red pepper & kalamata olives, croutons
- COLD NOODLE SALAD (NEW!)** 13
yakisoba noodles, cherry tomato, cucumber, green beans, zucchini, pickled eggplant, fried shallot, peanut dressing

SANDWICHES

- MO BURGER*** 14
two 4oz. beef patties, smoked pepper aioli, cheddar, bacon jam, avocado
- IMPOSSIBLE BURGER (STAFF FAVORITE!)** 14
avocado, zhoug aioli, red onion, arugula, marinated cucumber, with farm greens
- CRISPY CHICKEN SANDWICH** 11
american cheese, spiced honey, shredded iceberg, russian dressing with farm greens
- BUFFALO CHICKEN SANDWICH** 14
blue cheese dressing, bread and butter pickles, spiced honey, shredded iceberg lettuce and tossed in Louisiana buffalo sauce with farm greens
- GRIDDLED TURKEY CLUB** 11
bacon, avocado, tomato, aioli, shredded iceberg, served on pullman loaf with farm greens
- FRISCO MELT*** 12
two 4oz. beef patties, provolone, soffrito, russian dressing, served on garlic toast with farm greens
- CHICKEN SALAD SANDWICH** 9
chipotle honey mustard, pecans, golden raisins, aioli, greens on toasted multi-grain with farm greens
- TUNA TARTINE*** 13
confit tuna, kalamata olive, red pepper, pickled shallot, cucumber, aioli, on crusty bread with farm greens
- add a side of house cut fries or farm greens for \$3

MAINS

- STEAK FRITES*** 26
flat iron steak with house fries & house made worcestershire sauce [add egg \$1.5]
- GENERAL TSO'S CHICKEN** 14
sweet & spicy chicken with garlic, sesame seeds, chiles, broccoli, over steamed rice
- SEARED IOWA PORK CHOP* (NEW!)** 23
8oz pork chop, sweet corn sauce, charred peaches, blistered shishitos, pickled Thai peppers, bacon-fish sauce vinaigrette
- SCALLOPS AND CHISTORRA* (NEW!)** 27
smoked garlic romesco, cherry tomato, shallot, chickpea-espelette crumble, braised & crispy kale

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 EGGS*** 14
steak, potatoes o'brien, mushroom cream, two sunny eggs
- 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