

“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, 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

FITZGERALD 11
gin, lemon, sugar, Angostura

THE BRONX 11
smoked brown butter bourbon,
cocchi torino, Luxardo, Angostura

OLD FASHIONED 12
bourbon, demerara sugar, bitters, orange,
Luxardo cherry

MARGARITA 12
tequila, Cointreau, lime, salt

SIDE CAR 11
cognac, Cointreau, lemon, sugar

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

BEES KNEES 12
gin, lemon, rhubarb, honey

COFFEE 4.5

20oz. french press pot of
Counter Culture coffee

→ *PULLMAN BURGER* ←

“YES” **DOUBLE** 11 “IT IS NOW
BURGER TIME”
TRIPLE 15

bread & butter pickles, special sauce,
American cheese
add bacon \$2, fried egg \$1.5, fries \$4

→ FRIED CHICKEN ←

“IF YOU ARE
READING THIS...” **2 PIECE** 16 “...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

PORK POT STICKERS 12
sweet aromatic soy sauce, peanut chili sauce

BRUSSELS SPROUTS & SQUASH (NEW) 11
pan fried Brussels sprouts, squash, lemongrass,
chili-fish sauce, pumpkin seeds,
fried shallots, cilantro

SMOKED SALMON TARTARE* 14
traditional garnishes, crusty bread

CHARCUTERIE & CHEESE 16
Marcona almonds, pickles, preserves, crusty bread

BREAD & BUTTER PICKLES
regular \$5 • fried \$8

HOUSE LOUISIANA BUFFALO WINGS 12
bleu cheese dressing, scallions, farm greens

STEAMED MUSSELS (NEW) 16
Prince Edward Island mussels, white wine, dijon
mustard, fines herbs, garlic bread

ROASTED MARROW BONES 15
bacon jam, fines herbs, crusty bread,
house smoked brown butter whiskey luge \$2

KITCHEN FRIES 12
cheddar, Russian dressing, bacon jam, scallions

SOUPS & SALADS

SIMPLE SALAD 7
greens, pickled shallot, radish, red wine mustard
vinaigrette, fines herbs
[add smoked salmon tartare, tuna, breaded chicken for \$5]

TUNA POKE SALAD (NEW) 17
wheat berries, greens, tuna, avocado, cucumber, radish,
roasted squash, chili aioli, furikake, scallions

COBB SALAD 14
greens, honey mustard, breaded chicken, cucumber,
hard boiled egg, red pepper & kalamata olives,
garlic croutons

FRENCH ONION SOUP 6
crouton, gruyère cheese

SANDWICHES

MO BURGER* 14
two 4oz. beef patties, cheddar, bacon jam, avocado, chipotle aioli

IMPOSSIBLE BURGER (STAFF FAVORITE!) 14
marinated cucumber, avocado, arugula, zhoug aioli, with farm greens

CRISPY CHICKEN SANDWICH 11
American cheese, shredded iceberg, spiced honey, russian dressing, with farm greens

BUFFALO CHICKEN SANDWICH 14
bleu cheese dressing, bread and butter pickles, shredded iceberg lettuce, spiced honey,
smoked Louisiana, with farm greens

GRIDDLED TURKEY CLUB 11
bacon, avocado, tomato, shredded iceberg, aioli, on pullman loaf, with farm greens

FRISCO MELT* 12
two 4oz. beef patties, provolone, sofrito, russian dressing, on garlic toast, with farm greens

CHICKEN SALAD SANDWICH 9
pecans, golden raisins, greens, chipotle honey mustard, aioli, on multi-grain, with farm greens

TUNA TARTINE* 13
confit tuna, kalamata olives, red pepper, cucumber, pickled shallot, aioli, on crusty bread, with farm greens

CROQUE MADAME* 13
ham, gruyère cheese, sauce mornay, sunny egg, chives, on Pullman loaf

add a side of house cut fries \$4, farm greens \$3.5, or an egg \$1.5

MAINS

STEAK FRITES* 26
flat iron steak, house fries, Pullman worcestershire sauce [add an egg \$1.5, marrow bone \$8]

GENERAL TSO'S CHICKEN 15
sweet & spicy chicken, broccoli, pickled chilis, sesame seeds, scallions, steamed rice

BREAKFAST ALL DAY!

BREAKFAST TACOS 12
flour tortilla, scrambled eggs, mojo pork, salsa,
cheddar, onion, chipotle aioli, cilantro
[add avocado \$1.5]

SIMPLE BREAKFAST* 10
two eggs, bacon, potatoes O'Brien,
Pullman toast

FRIED EGG SANDWICH* 9
two fried eggs, bacon, American cheese,
chipotle aioli, Pullman loaf with
potatoes O'Brien

THE HUEVOS* 14
two sunny side eggs, potatoes, sofrito, black
beans, avocado, salsa, fried flour tortilla
[add mojo pork \$3]

CORNED BEEF HASH* 14
corned beef, potatoes O'Brien, sunny egg,
sauce mornay

BISCUITS & GRAVY* 10
two buttermilk biscuits, sausage gravy,
sunny egg, scallions
[add fried chicken \$5]

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 10

HOUSE LOUISIANA BUFFALO WINGS 9

CHARCUTERIE & CHEESE 14



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
LIL' DAN & DEBBIES OATMEAL CREME PIE (NEW) served with malted milk	8
BANANAS FOSTER BREAD PUDDING	11
HOUSE-MADE ICE CREAM	5

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 house-made ramen with beer, wine, and
cocktails every Friday night after 5pm.
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
MATTHEW PRINCE, Chef de Cuisine
EDWIN LEE, Sous Chef
JAMIE BOLING, Artist-in-Chief



OUR PARTNERS

HEARTLAND FRESH FAMILY FARMS, Donnellson
BIG GROVE BREWERY, Solon
CEDAR RIDGE DISTILLERY, Swisher
WILSON'S ORCHARD, Iowa City
LA QUERCIA PROSCIUTTO, Norwalk
FARMER'S HEN HOUSE, Kalona
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