

“EAT HERE”

ALL DAY!

# PULLMAN BAR & DINER

17 S DUBUQUE STREET

IOWA CITY 52240

PH. 319 338-1808

## COUNTER CULTURE

**COFFEE** 4.95

20oz. french press pot of  
Counter Culture coffee

## → \*PULLMAN BURGER\* ←

“YES” **DOUBLE** 12.95  
**TRIPLE** 16.95

“IT IS NOW  
BURGER TIME”

bread & butter pickles, special sauce,  
American cheese  
*add bacon \$3.95, fried egg \$1.95, fries \$4.95*

## → FRIED CHICKEN ←

“IF YOU'RE  
READING THIS...”

**2 PIECE** 18.95

“...YOU ALREADY  
KNOW!!!”

all natural Iowa chicken from Heartland Fresh  
Family Farms  
with house fermented hot sauce, local honey,  
farm greens, and a biscuit

## TO DRINK

**TOM COLLINS** 9

gin, lemon, lavender, sugar, Luxardo cherry

**DARK AND STORMY** 9

dark rum, lime, ginger beer

**PULLMAN GIN & TONIC** 9

gin, Saint Germain, Joanna's tonic, lime

**FITZGERALD** 12

gin, lemon, sugar, Angostura

**BEE'S KNEES** 12

gin, lemon, rhubarb, honey

**OLD FASHIONED** 13

bourbon, demerara sugar, bitters, orange,  
Luxardo cherry

**SIDE CAR** 11

cognac, Cointreau, lemon, sugar

**MARGARITA** 12

tequila, Cointreau, lime, salt

**AVIATION** 11

gin, creme de violette, Luxardo, lemon

**THE BRONX** 12

smoked brown butter bourbon,  
cocchi torino, Luxardo, Angostura

**ROSEMARY GIN FIZZ\*** 9

gin, rosemary, sugar, lemon, egg white

**NEW YORK SOUR** 12

bourbon, lemon, thyme, sugar, egg  
white, Angostura, red wine float

## BREAKFAST ALL DAY

**BREAKFAST TACOS** 13.25

flour tortilla, scrambled eggs, mojo pork, salsa,  
cheddar frico, onion, chipotle aioli, cilantro  
*add avocado \$1.95*

**SIMPLE BREAKFAST\*** 10.5

two eggs, bacon, potatoes O'Brien, Pullman toast

**BACON & EGG SANDWICH\* (NEW!)** 12.95

two over-hard eggs, gruyere, black pepper maple,  
chipotle aioli, on ciabatta,  
with potatoes O'Brien

**CROQUE MADAME\*** 14.95

ham, gruyère cheese, sauce mornay, sunny egg,  
chive, on Pullman loaf

**CORNED BEEF HASH\*** 15.95

corned beef, potatoes O'Brien, sunny egg,  
sauce mornay

**THE HUEVOS\*** 14.95

two sunny side eggs, potatoes O'Brien, sofrito,  
black bean, avocado, salsa, fried flour tortilla  
*add mojo pork \$3*

## TO SHARE

**PORK POT STICKERS** 12.75

sweet aromatic soy sauce, peanut chili sauce, scallion

**MUSHROOM TOAST (NEW!)** 13.5

roasted mushrooms, ricotta, salsa verde, fried shallot,  
herbs, Local Crumb toast

**CHICKEN LIVER MOUSSE (NEW!)** 12.95

rustic chicken liver mousse, fennel and cherry salad,  
pickled mustard seed, Local Crumb toast

**KITCHEN FRIES** 12.95

cheddar, Russian dressing, bacon jam, scallion

**SPICY WINGS** 17.95

choice of house smoked Louisiana buffalo or Prince's  
hot chili sauce

**ROASTED MARROW BONES** 18.95

bacon jam, fines herbs, crusty bread,  
*house smoked brown butter whiskey luge \$2*

## SOUPS & SALADS

**FRENCH ONION SOUP** 6.5

crouton, gruyère cheese

**SIMPLE SALAD** 7.95

greens, pickled shallot, radish, dill vinaigrette,  
fines herbs  
*breaded chicken for \$5*

**COBB SALAD** 15.95

greens, honey mustard, breaded chicken,  
cucumber, hard boiled egg, red pepper,  
kalamata olive, garlic crouton

**DUCK CONFIT & KALE SALAD (NEW!)** 16.95

potato, apple, pickled mustard seed, pecorino,  
red onion, apple cider mustard  
vinaigrette

**BEEF SALAD** 14.95

beet, greens, radish, fried lentil, feta,  
marinated cherries, dill vinaigrette  
*breaded chicken for \$5*

## SANDWICHES

**MO BURGER\*** 16.95

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

**FRISCO MELT\*** 13.95

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

**CRISPY CHICKEN SANDWICH** 12.95

American cheese, bread & butter pickles, shredded iceberg, spiced honey, Russian dressing, with farm greens  
*try it tossed in our house smoked Louisiana buffalo sauce! \$2*

**PRINCE'S HOT CHILI CHICKEN SANDWICH** 15.95

spicy chili sauce, szechuan peppercorn, bread & butter pickles, cabbage slaw, aioli, with farm greens

**GRIDDLED TURKEY CLUB** 13.95

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

**CURRIED CHICKEN SALAD SANDWICH** 12.95

golden raisin, walnut, red cabbage slaw, aioli, on multigrain, with farm greens

**VEGAN BÁNH MÌ (NEW!)** 13.95

mushroom, pickled carrot, red cabbage, jalapeño, cucumber, hoisin tofu aioli, cilantro,  
on ciabatta, with farm greens

add a side of house cut fries \$4.95, farm greens \$3.5, or an egg \$1.95,

substitute a vegan Impossible patty for \$2.5

## MAINS

**MUSHROOM RISOTTO (NEW!)** ..... 22.95

roasted mushroom, pecorino, fried shallot, chives [add an egg \$1.75]

**SEARED SCALLOPS\* (NEW!)** ..... MP

Spanish chorizo, fennel salad, potatoes, salsa verde, calabrian chili, olive, charred lemon, herbs

**STEAK FRITES\*** ..... MP

flat iron steak, house fries, Pullman worcestershire sauce [add an egg \$1.75, marrow bone \$8]

\*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.

# 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

HOUSE FRIES 7  
lemon garlic aioli, mornay cheese

KITCHEN FRIES 9.95

LOUISIANA BUFFALO WINGS 14.95

PRINCE’S HOT CHILI WINGS 14.95

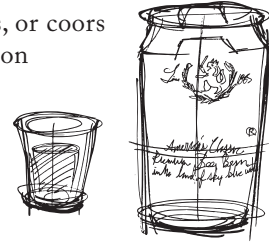


### REFRESHING BEVERAGES

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

“SHIFT BEER” 7  
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 POT DE CREME (NEW) .....	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  
BEN YOUNG, Sous Chef  
JAMIE BOLING, Artist-in-Chief



### OUR PARTNERS

HEARTLAND FRESH FAMILY FARMS, Donnellson  
BIG GROVE BREWERY, Solon  
WILD CULTURE KOMBUCHA, Iowa City  
CEDAR RIDGE DISTILLERY, Swisher  
WILSON’S ORCHARD, Iowa City  
FARMER’S HEN HOUSE, Kalona  
KROUL FARMS, Mount Vernon  
DAN & DEBBIE’S CREAMERY, Ely  
NOBLE BEE HONEY, Amana  
GREAT RIVER MAPLE, Garnavillo  
JOANNA’S TONIC SYRUP, Iowa City  
ECHOLLECTIVE FARMS, Mechanicsville  
LOCAL CRUMB, Mount Vernon