

“EAT HERE”
ALL DAY!

PULLMAN BAR & DINER

17 S DUBUQUE STREET
IOWA CITY 52240
PH. 319 338-1808

3% CONVENIENCE FEE ADDED TO ALL NON-CASH PURCHASES

BREAKFAST

COFFEE CAKE 6
almond strussel, maple butter

PANCAKES
SINGLE 5 OR DOUBLE 8
Great River maple syrup, maple butter
add chocolate chips or banana walnut \$1

BREAKFAST TACOS* 13.25
flour tortilla, soft scrambled egg, mojo pork, salsa, cilantro,
onion, cheddar frico, chipotle aioli
add avocado \$1.95

THE HUEVOS* 14.95
two sunny side eggs, potatoes O'Brien, sofrito, black bean,
avocado, house salsa, fried tortilla
add Mojo pork \$3.5

CORNED BEEF HASH* 15.95
corned beef, potatoes O'Brien, sunny side egg, sauce mornay

SIMPLE BREAKFAST* 10.5
two eggs, bacon, potatoes O'Brien, Pullman toast

BISCUITS & GRAVY* 12.95
two buttermilk biscuits, sausage gravy, sunny egg, scallion
add fried chicken \$6

BAGEL AND LOX* 14.95
whipped caper & red onion cream cheese, arugula, dill,
Local Crumb everything bagel, with farm greens

GRAIN BOWL* 13.95
farro, arugula, radish, asparagus, English peas, yogurt, feta,
kalamata olive, red pepper, sunny egg,
dill vinaigrette
add avocado for \$1.95

CROQUE MADAME* 14.95
Thoma's ham, gruyère cheese, sunny egg, sauce mornay,
chives, Pullman loaf
add potatoes O'Brien \$3.5, or farm greens \$3.5

LUNCH

FRENCH ONION SOUP 6.5
gruyère cheese, crusty bread

SIMPLE SALAD 7.95
farm greens, pickled shallot, radish, dill vinaigrette, fines herbes
add breaded chicken for \$6

COBB SALAD* 15.95
farm greens, honey mustard, breaded chicken, hard boiled egg, cucumber,
red pepper & kalamata olives, radish

PULLMAN BURGER*
DOUBLE 12.95 TRIPLE 16.95
bread & butter pickles, special sauce, American cheese, brioche bun
add bacon \$3.95, fried egg \$1.95, or fries \$4.95

MO BURGER* 16.5
two 4oz beef patties, chipotle aioli, avocado, cheddar, bacon jam,
brioche bun

FRISCO MELT* 13.95
two 4oz beef patties, provolone, sofrito, 1000 island, garlic toast,
with farm greens

CRISPY CHICKEN SANDWICH 12.95
American cheese, bread & butter pickles, shredded iceberg, spiced honey,
1000 island, brioche bun, 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, brioche bun, with farm greens

CURRIED CHICKEN SALAD SANDWICH 12.95
curried chicken salad, golden raisins, red cabbage slaw, aioli,
multi-grain toast, with farm greens

THE GLAZY SUSAN* 12.95
two over-hard eggs, gruyere, maple glazed bacon, chipotle aioli, brioche bun,
with potatoes O'Brien

“AWARD WINNING”

COUNTER CULTURE COFFEE

Counter Culture is dedicated to finding the most
exciting and delicious coffees in the world—
setting the standard for quality & sustainability.

3.95		4.95		3.5
COLD	O	FRENCH	O	DRIP
BREW	R	PRESS	R	COFFEE
		20oz. pot		

PULLMAN BLOODY MARY

“TO COMPLETE
A WELL...” 9.5 “...BALANCED
MEAL”

pickled vodka, house mix, bacon,
fresh & pickled garnishes

ADD A MILLER HIGHLIFE PONY FOR \$2

BRUNCH COCKTAILS

MIMOSA PITCHER 32

Prosecco and fresh squeezed orange juice. Fun for the whole table!
Orange or Grapefruit

FRENCH 75 9
gin, lemon, thyme simple, prosecco

TIPSY PIG 11
smoked brown butter bourbon,
maple syrup, bacon, orange

IRISH COFFEE 9
Jameson, Bailey's, fresh coffee
Kahlua whip cream
Substitute Cold Brew \$1

PALOMA 10
tequila, grapefruit, agave, lime

GEORGIA O'KEEFE 9
rhubarb bitters, demerara sugar,
sage, sparkling rose

APEROL SUN 8
Aperol, orange juice, prosecco

MIMOSA 7
prosecco, choice of fresh squeezed juice
Grapefruit or Orange

SPANISH COFFEE 9
dark rum, Cointreau, fresh coffee,
Kahlua, Kahlua whip
Substitute Cold Brew \$1

RISHI TEA

HERBAL

JADE GREEN

EARL GREY

4.5



Grapefruit | Orange

FRESH SQUEEZED
3.5

*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

“ZERO PROOF” BEVERAGES

PEPSI
DIET PEPSI
MOUNTAIN DEW
SIERRA MIST
ICED RISHI BLACK TEA
LEMONADE

PINEAPPLE JUICE
CRANBERRY JUICE
WHOLE MILK
CHOCOLATE MILK
MILLSTREAM ROOT BEER
HOT CHOCOLATE

DOING IT RIGHT

BOYLAN’S CANE SUGAR SODA

SINCE 1981

ASK YOUR SERVER ABOUT OUR CURRENT OFFERINGS

A MOMENT FOR US

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!**

Enjoy Friday Nights at Pullman
with

RAMEN NIGHT

Enjoy a bowl of house-made ramen 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
EMMA ROGERS, Bar 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
LOCAL CRUMB, Mount Vernon
ROT’S BOUNTY, Iowa City
THOMA’S MEAT MARKET, Iowa City