

“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

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, brioche bun
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, 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

SIMPLE BREAKFAST* 10.5

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

BREAKFAST TACOS* 13.25

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

CORNED BEEF HASH* 15.95

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

CROQUE MADAME* 14.95

Thoma's ham, gruyère cheese, sauce mornay,
sunny egg, chive, Pullman loaf

THE GLAZY SUSAN* 12.95

two over-hard eggs, maple glazed bacon, gruyère,
chipotle aioli, brioche bun,
with potatoes O'Brien

TO SHARE

PORK POT STICKERS* 12.75

sweet aromatic soy sauce, peanut chili sauce, scallion

BURRATA 18.95

Rot's Bounty oyster mushrooms, English peas,
asparagus, Calabrian chili salsa verde, preserved lemon,
fried shallot, Local Crumb sourdough

KITCHEN FRIES 12.95

cheddar, 1000 island, bacon jam, scallion
add an egg \$1.95

SPICY WINGS 17.95

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

ROASTED MARROW BONES 18.95

bacon jam, fines herbs, Local Crumb toast, fleur de sel
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
fried chicken for \$6

GRAIN BOWL* 13.95

farro, arugula, radish, English peas, asparagus, yogurt,
feta, kalamata olive, red pepper, sunny egg,
dill vinaigrette

COBB SALAD 15.95

greens, honey mustard, fried chicken, cucumber,
hard boiled egg, kalamata olive,
red pepper, radish

BEET SALAD 14.95

marinated beets, radish, red onion, feta, yogurt,
sunflower seed, dill vinaigrette
fried chicken for \$6

SANDWICHES

MO BURGER* 16.95

two 4oz. beef patties, cheddar, bacon jam, avocado, chipotle aioli, 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, red cabbage, aioli, brioche bun,
with farm greens

CURRIED CHICKEN SALAD SANDWICH 12.95

golden raisin, red cabbage, aioli, multigrain toast, with farm greens

MUSHROOM SANDO 13.95

mushroom, pickled carrot, red cabbage, jalapeño, cucumber, cilantro,
hoisin tofu aioli, 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

RISOTTO* 23.95

Rot's Bounty mushroom, English peas, asparagus, Pecorino, sunny egg, fried shallot, chives
[add fried chicken \$6]

SMOKED SALMON* MP

English peas, asparagus, fingerling potatoes, arugula, Calabrian chili salsa verde, fennel,
charred lemon, dill

STEAK FRITES* MP

flat iron steak, house fries, worcestershire sauce *[add an egg \$1.95, 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”

THE SPECIALS

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

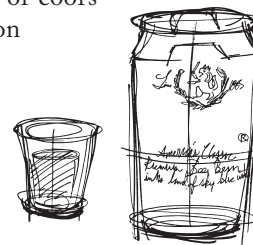


REFRESHING BEVERAGES

\$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 PIE | 10 |
| BANANAS FOSTER BREAD PUDDING | 11 |
| DAN AND DEBBIE’S ICE CREAM. | 5 |

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
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