

“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

20oz. french press pot 4.95
Cold Brew 3.95

→ *PULLMAN BURGER* ←

“YES” DOUBLE 12.95 “IT IS NOW BURGER TIME”
TRIPLE 16.95

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

RYE AND GINGER 9

rye, bartender's gingerale

FITZGERALD 12

gin, lemon, sugar, Angostura

BEES 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

WHITE MANHATTAN 12

white rye, Cocchi Americano, orange

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* 13.95

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

THE GLAZY SUSAN* 12.95

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

SIMPLE BREAKFAST* 11

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

TO SHARE

BURRATA 18.95

tomatoes, corn, mushrooms, arugula, chermoula,
aromatics, local crumb sour dough

ROASTED MARROW BONES 19.5

bacon jam, fines herbs, Local Crumb toast
house smoked brown butter whiskey luge \$2

PORK POT STICKERS* 13.75

sweet aromatic soy sauce, peanut chili sauce, scallion

SHRIMP AND TOAST 18.5

sweet corn, pickled shrimp, fresno, shallot, fennel,
aioli, herbs, local crumb sourdough

KITCHEN FRIES 13.5

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

SPICY WINGS 18.95

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

SOUPS & SALADS

FRENCH ONION SOUP 6.5

crouton, gruyère cheese

ROASTED CAULIFLOWER 16

za'atar chickpeas, carrots, golden raisins, yogurt
smoked tomato vinaigrette, urban greens

COBB SALAD 15.95

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

SIMPLE SALAD 7.95

pickled shallot, radish, dill vinaigrette, fines herbs
add fried chicken for \$6

GRAIN BOWL* 13.95

farro, sunny egg, arugula, radish, yogurt,
pickled shallot, seasonal vegetables, feta,
dill vinaigrette fine herbs

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

BLT* 14

Pullman bacon, heirloom tomato, onion, aioli, herbs, Pullman loaf, with farm greens

CRISPY CHICKEN SANDWICH 13.75

American cheese, bread & butter pickles, 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

CROQUE MADAME* 14.95

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

IMPOSSIBLE BURGER 12.95

marinated cucumbers, avocado, arugula, zhoug aioli, brioche bun, 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

GNUDI* 24
broccoli rabe, mushroom, pickled ramps, fresno, olive, smoked tomato vinaigrette, pecorino, pinenuts
[add an egg \$1.95, bacon 3.95, fried chicken \$6]

STEAK FRITES* MP
flat iron steak, house cut 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”

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FINE FOODS & SNACKS

HOUSE FRIES 7.50
lemon garlic aioli, mornay cheese

KITCHEN FRIES 11.50

LOUISIANA BUFFALO WINGS 16.50

PRINCE’S HOT CHILI WINGS 16.50

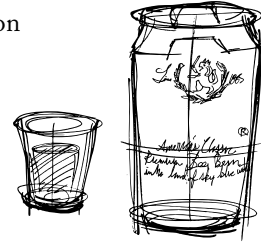


REFRESHING BEVERAGES

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

—
“SHIFT BEER” 8
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
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