

“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  
TRIPLE 16.95 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

### 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

### MANHATTAN 11

rye, Cocchi de Torino, plum bitters

### THE BRONX 12

smoked brown butter bourbon,  
cocchi torino, Luxardo, Angostura

### ROSEMARY GIN FIZZ\* 11

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

### PEI MUSSELS 13.95

Tempesta 'nduja, white wine, butter, garlic,  
fines herbs, local crumb sourdough

### PORK POT STICKERS\* 13.75

sweet aromatic soy sauce, peanut chili sauce, scallion

### ROASTED MARROW BONES 19.5

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

### BRUSSELS SPROUTS 12.5

seasonal squash, szechuan chili sauce, aromatic  
crunch, cilantro

### KITCHEN FRIES 13.5

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

### WINGS AND DRUMSTICKS 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

### 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, pickled shallot,  
seasonal vegetables, kalamata olive, red pepper,  
yogurt, feta, dill vinaigrette, fine herbs

### COBB SALAD 16.5

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, soffrito, 1000 island, garlic toast, 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

PARISIAN GNOCCHI . . . . . 21  
mushrooms, butternut squash, pecorino, brown butter sauce, fried sage, sunflower seeds

DUCK BREAST\* . . . . . 30  
braised red cabbage, lardon, charred shallot, squash puree, jus

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



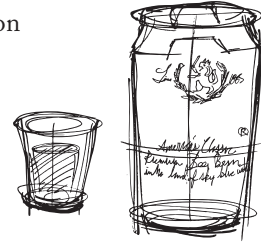
### REFRESHING BEVERAGES

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

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“SHIFT BEER” 9  
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

STEPHANIE BREITBACH, Director of Hospitality  
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  
JOHN’S GROCERY, Iowa City