

the pullman
evening

[snacks]

house chips malt vinegar aioli dip	5½	chicken liver pate fig jam, pickled onion, grilled bread	8½
crispy pork rinds house cider hot sauce	6½	bacon pickled deviled eggs maple gastrique	1½ea
marinated olives	4½	crispy squid fries panko, harissa aioli, lemon	9½
oysters* on the half daily mignonette	2½ea	lamb barbacoa taco homemade tortilla, charred salsa verde	5½ea

[salads, small]

simple greens smoky hazelnuts	8½
blue cheese, honey crisp apples, fig balsamic vin	
meredith sheep cheese toasted pistachio	11
pickled pear, frisee, port redux, orange vin	
handmade gnocchi squash, shrooms	13
greens, parmesan, truffle vin	
kale parmesan, spiced pine nuts	9½
pickled currants, champagne vin	

[small plates]

soup	a.q.
changing daily	
brussel sprout caesar sourdough croutons	10½
sundried tomatoes, manchego	
roasted bone marrow sour cherry mostarda	12½
shallot confit, baked crostini	
celery root tater tots salmon pastrami	13
horseradish apple sauce, fried capers	

[salads, large]

greek falafel crispy falafel, tzatziki, olives	13½
roast romas, cucumbers, feta, red wine vin	
wild black rice grilled chicken, avo vinaigrette	14
kale, panella, grapefruit, flax seed crunch	
israeli cous cous spinach, squash, almond	14½
dry cranberries, lemon cider vin, manchego	
grilled steak* field greens	17
fries, blue cheese, grilled onions, house bacon	

[pasta]

mac & cheese for the table	9½ 14½
gruyere, white cheddar, mustard sage bread crumb	
pierogis truffle potato	14½
caramelized onions, scallion crème fraiche	
lamb fettucine forever braised lamb shoulder	16½
charred tomato sauce, bacon drippings, spinach	
red beet agnolotti goat cheese filling, arugula	15½
pickled beet relish. pumpkin puree, poppy seeds	

[large plates...]

winter vegetable cianfotta parmesan broth, basil pesto, grilled bread	14½
eggplant cannelloni mushroom risotto stuffed, tomato coriander sauce	15½
CO striped bass bok choy & mushroom fried rice, sweet miso glaze, scallion, toasted sesame	22½
roasted natural chicken turmeric roasted pumpkin, garbanzo stew, arugula, baharat yoghurt	19½
“sakura” pork shoulder rye spice crust, carrot parsnip mash, apple braised cabbage, cider jus	22½
grilled lamb sirloin* charred cactus slaw, huitlacoche sauce, rice bean stew	24½
pullman grass fed burger* malt vinegar aioli, pickled onion, white cheddar, house fries	14½
grilled angus flat iron* new potatoes, portabella, kale, red wine balsamic reduction, truffle butter	24½
prince edward island mussels foie gras white wine broth, crispy prosciutto, parsley crostini	16½

[sides]

house fries	5½	apple braised red cabbage, toasted almond	5½
roasted garlic spinach, aleppo chili, béchamel	6½	charred cactus slaw, panella crumbles	5½

[other tasty bevs]

rocky mtn sodas	3¾	boylan bottling co	3½	fountain sodas	2½
root beer		crème soda		add vanilla	1½
blackberry		orange soda		add cherry	1½
ginger beer				iced tea	2½
				fresh lemonade	3½

**to decrease landfill waste, straws available upon request

1/25/2018

*" These items may be served raw and/or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness and may kill you. But then, so can crossing the street."

