

the pullman
lunch

[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 | |

[sandwiches] choose house fries, greens or house made chips & cider slaw to accompany

| | |
|---|-----|
| pullman grass fed burger* malt vinegar aioli, pickled onion, white cheddar; soft bun | 14½ |
| beer battered mahi grilled pineapple, greens, red onion, harissa aioli, poppy seed brioche | 14½ |
| open face eggplant portabellas, avocado vinaigrette, grilled onion, arugula; english muffin | 12½ |
| grilled cheese lambwich braised lamb shoulder, panella, apple cabbage, baharat yoghurt | 15½ |
| barbecue turkey crispy bacon, house made cherry bbq, slaw, cheddar; poppy seed brioche | 13½ |
| el cubano roast pork, smoked ham, dijon, fontina; house made cuban roll | 13½ |
| buttermilk fried chicken korean bbq sauce, kimchi, lime aioli, greens; soft bun | 13½ |

[large plates, et.al.]

| | |
|--|-----|
| roast pork ramen bowl mushroom soy broth, kimchi, fried egg, scallion, cilantro | 15½ |
| winter vegetable cianfotta parmesan broth, basil pesto, grilled bread | 14½ |
| eggplant cannelloni mushroom risotto stuffed, tomato coriander broth | 15½ |
| CO striped bass bok choy & mushroom fried rice, sweet miso glaze, scallion, toasted sesame | 22½ |
| grilled angus flat iron* new potatoes, portabella, kale, red wine balsamic reduction, truffle butter | 18½ |
| 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

1/26/2018

*" 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."

