

the pullman  
evening

[snacks]

house chips   warm blue cheese	5½	chicken liver pate   fig jam, pickled onion, grilled bread	8½
crispy pork rinds   truffle, parmesan	6½	house marinated olives	4
garlic herb marinated cheese curds	4½	roasted brussels   sheep feta, pomegranate, cumin vin	6½
bacon pickled deviled eggs   maple gastrique	1½ea	oysters on the half   mignonette changing daily	2½ea

[salads, small]

simple greens   hazelnuts, blue cheese gala apples, cider vin	9
chopped radicchio   kale, cabbage feta, pomegranate, candied walnuts, orange vin	10
handmade gnocchi   winter squash shrooms, greens, parmesan, truffle vin	13
kale   parmesan, pine nuts currants, champagne vin	10

[small plates]

soup changing daily	a.q.
braised bison tacos   house made tortilla pasilla salsa, pickled avocado, queso, cilantro	13
smoked brisket poutine   house fries madeira gravy, cheese curds, pickled onion, arugula	14
grilled spanish octopus   patatas bravas almond romesco sauce. garlic aioli, scallion	12

[salads, large]

falafel & roast beets   frisee, almonds chickpeas, feta, cumin seed vin	14
roasted cauliflower   fennel salami corona beans, feta, croutons, oregano vin	14
grilled chicken & kale   quinoa, queso fresco cranberries, pepitas, pumpkin seed oil vin	15
grilled steak*   field greens fries, blue cheese, grilled onions, house bacon	17½

[pasta]

mac & cheese   for the table gruyere, white cheddar, mustard sage bread crumb	9/15
pierogis   truffle potato caramelized onions, scallion crème fraiche	15
braised bison bolognese   ricotta & herb gnudi arugula, reggiano	17
manilla clam fettucine   sea urchin cream sauce fennel, red chili, parmesan	16

[large plates...]

winter vegetable cianfotta   parmesan broth, basil pesto, grilled bread	15
eggplant cannelloni   mushroom risotto stuffed, tomato coriander sauce, crispy basil	16
roasted natural chicken   apple & fennel panzanella, celery root puree, madeira jus	20
grilled ruby trout   cauliflower & red potato hash, cauliflower puree, brown butter vinaigrette	23
CO striped bass   "clam chowder", smoked bone marrow butter, red potatoes, pickled jalapeno	20
pullman grass fed burger*   bacon jalapeno jam, white cheddar, house mayo, sesame bun	15
grilled angus flat iron*   creamed kale, smoked bone marrow butter, onion straws, red wine demi	26
roast pork shoulder   guajillo broth, hominy, avocado, crispy tortilla slaw	24

[sides]

house fries	5½	crispy tortilla slaw	5½	apple fennel panzanella	5½
patatas bravas & garlic aioli	5½	cauliflower hash	5½	creamed kale	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

2/8/2019

\*" 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."

