

the pullman  
lunch

[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	chili & honey roasted brussels   cilantro, crushed peanuts	6½
bacon pickled deviled eggs   maple gastrique	1½ea	oysters on the half   mignonette changing daily	2½ea

[salads, small]

simple greens   shaved radish strawberries, preserved lemon vin	9
baby arugula   apples, goat cheese candied walnuts, cider vin	10
handmade gnocchi   asparagus 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 calamari steak   patatas bravas almond romesco sauce, garlic aioli, scallion	12

[salads, large]

falafel & roast beets   frisee, almonds chickpeas, feta, cumin seed vin	14
blackened salmon   romaine, anchovy vin hard boiled egg, croutons, reggiano	15
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

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

pullman grass fed burger*   bacon jalapeno relish, white cheddar, house mayo; sesame bun	15
ahi tuna melt   arugula, roasted tomato, white cheddar, pesto; english muffin	14
crispy falafel   pickled eggplant, hummus, roasted peppers, arugula; hoagie roll	13
lengua reuben   beef tongue pastrami, house kraut, 1000 island, fontina, ipa rye	14
turkey   bacon, honey mustard, roasted roma, arugula, fontina; telera	14
braised pork bahn mi   carrots, daikon radish, pickled chili, soft herbs, pate; soft roll	15
buffalo fried chicken   franks hot sauce, blue cheese slaw; sesame seed bun	14

[large plates, et.al.]

winter vegetable cianfotta   parmesan broth, basil pesto, grilled bread	15
eggplant cannelloni   mushroom risotto stuffed, tomato coriander broth, crispy basil	16
grilled ruby trout   cauliflower & red potato hash, cauliflower puree, brown butter vinaigrette	23
grilled angus flat iron*   crispy smoked potatoes, grilled asparagus, six89 steak sauce	19
CO striped bass   "clam chowder", smoked bone marrow butter, red potatoes, pickled jalapeno	20

[sides]

house fries	5½	cauliflower hash	5½
house chips	5½	grilled asparagus	5½

[other tasty bevs]

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

\*\*to decrease landfill waste, straws available upon request

3/8/2019

\*" 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."

