

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	grilled texas hot link jalapeno poblano jelly, mustard, rusks	9½
oysters* on the half daily mignonette	2½ea	lamb barbacoa taco homemade tortilla, charred salsa verde	5½ea

[salads, small]

simple greens shaved radish & baby carrot	8½
sheep feta cheese, red wine vin	
meredith sheep cheese toasted pistachio	11
pickled pear, frisee, port redux, orange vin	
handmade gnocchi asparagus, 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	
pullman picnic cured ham & cheese plate	11½
juniper crackers, pistachios, apricot chutney	
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	
roasted vegetable baby carrots & pickle beets	14
frisee, wild barley, manchego, pepitas, orange vin	
duck cobb salad duck confit, chevre crumbles	14½
croutons, maple tomatoes, currants, soft boiled egg	
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. carrot puree, poppy seeds	

[large plates...]

spring vegetable cianfotta parmesan broth, basil pesto, grilled bread	14½
eggplant cannelloni mushroom risotto stuffed, tomato coriander sauce, crispy basil	15½
CO striped bass bok choy & mushroom fried rice, sweet miso glaze, scallion, toasted sesame	22½
roasted natural chicken creamed hominy, pasilla salsa roja, avocado, tortilla chip slaw, cilantro	19½
12 oz bone in pork chop grilled asparagus, purple potatoes, habanero molasses, bacon onion jam	25½
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	bacon wrapped asparagus, almond, habanero molasses	6½
charred cactus slaw, panella crumbles	5½	roasted garlic spinach, aleppo chili, béchamel	6½

[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

4/6/2018

*" 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."

