

the pullman
evening

[snacks]

house chips malt vinegar aioli dip	5½	chicken liver pate fig jam, grilled bread	8½
crispy pork rinds togarashi lime salt	6½	bacon pickled deviled eggs maple gastrique	1½ea
marinated olives	4½	crispy frogs legs house cider hot sauce, blue cheese slaw	9½
brussel sprouts ipa orange glaze	9½	oysters* on the half daily mignonette	2½ea
grain mustard, manchego			

[salads, small]

simple greens smoky hazelnuts	8½
blue cheese, honey crisp apples, fig balsamic vin	
goat cheese fritter red beets, arugula	10½
espelette, pumpkin seeds, burnt orange vin	
handmade gnocchi squash, shrooms	12½
greens, parmesan, truffle vin	
kale parmesan, spiced pine nuts	9½
pickled currants, champagne vin	

[small plates]

soup	a.q.
changing daily	
celery root tater tots salmon pastrami	12½
horseradish apple sauce, fried capers	
roast pork flatbread huitlacoche sauce	15½
pickled peppers, cilantro, scallions, queso fresco	
veal sweetbread nuggets plum ketchup	14½
rosemary crostini, house pickles	

[salads, large]

grilled steak* field greens	16½
fries, blue cheese, grilled onions, house bacon	
papaya rice noodle grilled chicken & peanuts	13½
soft herbs, daikon, cabbage, wonton, lemongrass vin	
israeli cous cous spinach, squash, almond	14½
dry cranberries, lemon cider vin, manchego	
greek falafel crispy falafel, tzatziki, olives	13½
roast romas, cucumbers, feta, red wine vin	

[pasta]

mac & cheese	9½
gruyere, white cheddar, mustard sage bread crumb	
pierogis truffle potato	13½
caramelized onions, scallion crème fraiche	
lamb fettucine forever braised lamb shoulder	16½
charred heirloom tomato sauce, bacon drippings, arugula	
homemade mushroom agnolotti wild chanterelle	15½
black truffle cream sauce, manchego	

[large plates...]

autumn vegetable cianfotta parmesan broth, basil pesto, grilled bread	14½
eggplant cannelloni mushroom risotto stuffed, tomato coriander sauce	15½
rocky mtn trout almond romesco sauce, wild rice & barley risotto, squash, sunchoke chips	21½
roasted natural chicken black bean polenta cake, traditional molé sauce, spinach slaw	19½
“sakura” pork shoulder rye spice crust, carrot parsnip mash, apple braised cabbage, cider jus	21½
crispy duck leg confit cauliflower sweet potato hash, maple & chili, black currant glaze	22½
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	23½
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
kim chi rice noodle, gojujang sauce	5½	cauliflower & sweet potato hash, duck sausage	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

9/22/2017

*" 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."

