the pullman
food & drink

[snacks]

house chips | warm blue cheese 9
bacon pickled deviled eggs | maple gastrique 1.5 ea
fried to order pork rinds | truffle oil, parmesan 9
oyster of the day* | seasonal mignonette a.q.
chicken liver pate | blueberry preserves, grilled bread 13

[small plates & salads]

soup of the moment | changing regularly a.q.
fried brussel sprouts | pancetta, cider, hazelnut, pecorino 14
savory churro | smoked trout, pickled jalapeno, gribiche 15
gem lettuce | shaved fennel, orange, pistachio, poppy seed vin, parm 14
gnocchi salad | butternut squash, local mushrooms, mixed greens, parmesan, truffle vinaigrette 14
maple glazed pork belly | sweet potato masa gnocchi, delicata squash, brussel sprouts, apple butter, sage 17
hamachi crudo* | palisade peach agua chile, pickled olathe corn, basil granita, cilantro 18

[pasta]

pierogis | truffle potato, caramelized onions, scallion crème fraiche 24
burrata agnolotti | olathe corn, pancetta, chantarelles, squash, cherry tomato, basil, parm 29
elk bolognese | ricotta gnudi, herb ricotta, shaved fennel, rosemary, balsamic 29

[large plates & salads]

steak salad* | field greens, fries, blue cheese, grilled onions, house bacon 27
grilled chicken salad | roasted beets, poached pear, farro, kale, pistachio, feta, cider vin 24
6 oz colorado wagyu burger* | caramelized onion, white cheddar, fancy sauce, potato chive bun, rosemary fries 25
seared acorn squash | corn cake, parsnip, mushrooms, heirloom beans, sage, pepita puree, veggie demi 25
roasted half chicken | confit tomato, summer squash, fregola, roasted garlic, castelvetrano olives, herb yogurt 32
grilled 10 oz pork chop* | pretzel spaetzle, braised cabbage, apple mostarda, parsnip puree 39
pan roasted arctic char* | romanesco, roasted apple, mustard greens, celery root puree, hazelnut 42
red wine braised beef short ribs | cacio e pepe orzo, chantarelles, cipollini onion jam, radicchio 46

[sides & vegetables]

mac & cheese | gruyere, white cheddar, mustard breadcrumbs 9
blistered green beans | miso, cashew, shallot, chili crisp 9
cacio e pepe orzo | onion jam, radicchio 9
house truffle fries | reggiano, rosemary salt, garlic parm aioli 9

[tasty bevs]

boylan's | root beer, black cherry, orange 4
fresh lemonade 4
iced tea 3

We strive to make sure every guest has an enjoyable experience. If something about the food, atmosphere, or service, doesn't meet your expectation, let us know and we will do our best to make sure you leave satisfied. A 3.5% Kitchen Appreciation Fee is added to all checks. This voluntary charge has been implemented to recognize the kitchen's hard work by allowing them to share in the success of the restaurant as well as help employees with rising living costs. This fee in its entirety goes directly to the entire kitchen staff. We believe this has a higher impact on our staff than raising menu prices. If you wish to have this removed, please let us know.

Before placing your order, please inform a member of our staff if anyone in your party has a food allergy. Menu items may contain or come in contact with: wheat, milk, eggs, tree nuts, peanuts, soy, fish, shellfish, and sesame.
*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.
10/2/2026

