

We serve delicious comfort food cooked with the love of your grandma and the skill of passionate chefs that is meant to be shared like a family supper. Pull up a chair, order yourself some home cookin' and enjoy!



THE POST BREWING COMPANY · LUNCH

Chef / Partner Brett Smith • Chef Jimmy Giesler • Sous Chefs Jonathan Reyes

Good STARTERS

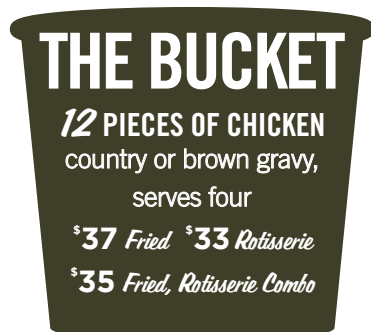
DEVILED EGGS (4) 7
horseradish louie, chives
crispy pork cheeks

**STUDEBAKER'S
SOUP OF THE DAY MKT**
see seasonal sides

**WARM PIMENTO
GOAT CHEESE 10**
goat cheese, grilled flatbread, tomato jam

**HOT CHICKEN
DRUMSTICKS 9**
blue cheese, carrot-celery slaw

**CHICKEN & POTATO
FRITTERS 7**
house breadcrumbs, mozzarella,
mustard sauce



Nashville Hot +1.50

The SALAD

romaine, arugula, boiled egg, apple,
cucumber, cherry tomatoes, blue cheese,
pumpkin seeds, bacon, big 'ol croutons,
house vinaigrette

6 small 10 big 15 bigger

BUTTERMILK CHEDDAR Biscuits

fresh baked to order with honey butter

.75 each

Chicken

FRIED CHICKEN drink TOWNIE 14
half a bird, country sausage gravy

HOT CHICKEN drink ROOSTER CRUISER 14.5
fried chicken with a kick

ROTISSERIE CHICKEN drink SEASONAL DARK 13
half a bird, brown gravy

CHICKEN & WAFFLES drink HOWDY BEER 12
maple pumpkin seed butter, country gravy

Sandwiches

FRIED CATFISH drink SEASONAL DARK 12
bulkie roll, slaw, pickles, tartar sauce

SHAVED BEEF drink HOWDY BEER 12
pepper, onion, fried pickles, horseradish sauce

WOOD-FIRED PORK drink ELKHORN 9
bulkie roll, onion marmalade, herb mayo, house slaw

CHICKEN drink ACHTERTUIN SEIZOEN 10
choice of original, hot, grilled with pepper relish, sesame seed bun

SIDES 4 small 7 large

ask about our daily seasonal sides

MASHED POTATOES & GRAVY

COLLARD GREENS

tomato braise, pork shoulder

HOUSE SLAW

GREEN CHILE MAC & CHEESE

crispy breadcrumbs

GARLIC FRIES

CREAMED KALE

Elkhorn lager, chili flakes, breadcrumbs

BUTTERMILK WAFFLES

maple pumpkin seed butter

CAROLINA RICE & BEANS

smoked tomato

CREAMY GRITS

Ol' Zippy braised tomatoes

BEETS AND SWEETS

whipped goat cheese

Good SWEETS

traditional **WHOOPIE PIES 5 each**

hot fudge **BROWNIE SUNDAE 6**

homemade **PIE OF THE DAY MKT**

SHAKE or ROOT BEER FLOAT 5

ICE CREAM 4 vanilla or chocolate

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

MOST OF OUR DISHES ARE GLUTEN FREE, OR CAN BE MODIFIED AS SUCH. LET YOUR SERVER KNOW YOUR DIETARY RESTRICTIONS AND WE'LL MAKE SURE YOU LEAVE FULL.

WE ARE HAPPY TO TAKE MULTIPLE PAYMENTS, BUT WE ASK KINDLY THAT PARTIES OVER 12 LIMIT THEMSELVES TO ONE BILL.

Merch



Check out our merch selection at the front for all options and sizing.



THE POST BREWING COMPANY



Our Brewing Philosophy

We have a singular mission which has you in mind: we craft high quality beers that are flavorful, expertly balanced and, above all, outrageously drinkable. These are food-minded beers for fun-lovin' folks that are easy to drink. We think you'll want to put them in your mouth repeatedly. And often! We are blessed to have an insanely

talented chef who is putting out amazingly well crafted food. We've worked together to create a balanced offering of consumables that complement one another. They are all flavorful and unique in their own right but together create a beautiful experience that cannot be forced or faked.



Brett Smith - Executive Chef/Partner

A native of Wappingers Falls, New York, Smitty first came to Colorado to ski—but he stayed to cook! He worked his way up the ranks of Jax Fish House and Zolo Southwestern Grill in Boulder and then spent four years as the Executive Chef of Zozo's Restaurant on Saint John in the

U.S. Virgin Islands. When he came back home to Colorado he took the reins at Zolo once again and in 2014 teamed up with Dave Query and Bryan Selders to open The Post Brewing Company in Lafayette.



Groups & Private Parties

Hot chicken loves cold beer, and at The Post, groups of all sizes love our lively event spaces, vivacious staff, and downright delicious food & drink. Our Event Manager, Bea Glassford, loves nothing more than to plan a hoe-down, a boot-shaker, or just a good ol' fashioned party. We are flexible based on your specific needs so give Bea a call and let her do the work, we want you to kick-back and enjoy!

- Events at The Post for groups up to 60 people seated, 70 people cocktail style reception.
- We DELIVER! Large party packages available for up to 200 person events.
- For parties, deliveries and events, contact: Bea@bigredf.com
- Have a group larger than 12 and up to 20? Please call 303.593.2066 OR ask for a manager now!



**HOWDY BEER 2014
GABF SILVER MEDAL**
AMERICAN-STYLE OR
INTERNATIONAL STYLE PILSNER



**ACHTERTUIN SEIZOEN
2016 GABF GOLD MEDAL**
- CLASSIC SAISON -

Beer TO-GO



6'ers. 750's.
Crawlers.