

# POST BREWERY TOURS

## Basic Tour

GROUPS OF 10 OR LESS - 1 hour

Complimentary tour of the brewery with Brewmaster Bryan Selders & 9oz brewers' choice beer

\*all tours require a reservation at least 72 hours in advance.

## Tour & Tasting

GROUPS OF 20 OR LESS - 2 hours

In addition to the tour and beer above, you will enjoy a custom and expertly paired tasting.

**TWO COURSE DINNER** - Choice of 2 mains, 2 sides & a beer flight - \$25

**THREE COURSE DINNER** - Choice of 3 mains, 2 sides & a beer flight - \$30

**CUSTOM CHEF & BREWMASTER PAIRED TASTING** - Custom pricing

\*tasting prices are exclusive of tax and gratuity. any additional beverages are charged separately.

### BEER FLIGHTS

*For good health and great drinkin',  
beers should be tasted in the order they are listed.*

*Dry-Hopping Gets You High (if you're a brewer)*

RIGHT SIDE AMBER ALE, TOWNIE ALE,  
BIG ROSIE PORTER

*Chocolate, Chocolate Everywhere  
But Not A Nib To Eat*

MEATHOOKS DARK MILD ALE, RIGHT SIDE  
AMBER ALE, BIG ROSIE PORTER

*This is America, Daggummit!*

OL' ZIPPY PREMIUM AMERICAN ALE, HOWDY BEER,  
TOWNIE ALE

### Mains

#### FRIED CHICKEN

country sausage gravy

#### ROTISSERIE CHICKEN

brown gravy

#### HAND CARVED ROAST BEEF\*

brown gravy

#### WOOD-FIRED PORK SHOULDER

brown gravy

#### MISSISSIPPI CATFISH

cornmeal fried, house tartar sauce

#### GARDEN PLATTER

build your own from our fresh, vegetarian sides

### Sides

#### MASHED POTATOES & GRAVY

#### COLLARD GREENS

slow cooked pork shoulder

#### BROCCOLI & PEPPER SLAW

#### GREEN CHILE MAC & CHEESE

crispy breadcrumbs

#### GARLIC FRIES

#### CREAMED CABBAGE

crispy pork cheeks

#### BUTTERMILK WAFFLES

maple pumpkin seed butter

#### BLACK EYED PEAS

citrus marinade

#### CREAMY GRITS

