

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

