

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 pass it around.



# THE POST BREWING COMPANY *Boulder* • BRUNCH

Chef / Partner Brett Smith • Chef Jimmy Giesler

## Good STARTERS

- BUTTERMILK CHEDDAR BISCUITS** 1 ea  
whipped honey butter
- DEVEILED EGGS (4)** 7.50  
crispy chicken skin, horseradish louie, marinated celery
- CINNAMON SUGAR DONUT HOLES** 5  
whipped cream, syrup
- CINNAMON ROLLS & PASTRIES** MKT
- SPICY PIMENTO CHEESE PLATTER** 11  
smoked paprika chips, garlic toast, house pickles
- HOT CHICKEN DRUMSTICKS** 9.75  
confit'd, fried, tossed in nashville hot
- CRISPY BLACK EYED PEAS** 4.25  
house seasoning, roasted garlic oil  
ADD CRISPY PORK +2
- CHICKEN CHICHARRONES** 8.50  
green chile pinto bean hummus, garlic mojo, fresh veggies
- CHICKEN LIVER PATÉ** 8.50  
seasonal chutney, coarse mustard, warm toast

## Good SALADS

- THE SALAD** 7/12  
romaine, arugula, boiled egg, apple, cucumber, cherry tomatoes, blue cheese, pumpkin seeds, bacon, big ol' croutons, house vinaigrette
- BEETS, GOAT CHEESE & KALE** 12  
quinoa, pickled cauliflower, roasted red peppers, toasted cashews, red wine vinaigrette
- BIBB WEDGE** 10.50  
tomato, cucumber, crispy chicken skin, fried onion, green onion buttermilk dressing

## Plates

- FRIED CHICKEN** *drink TOWNIE* 15  
half a bird, country sausage gravy
- HOT CHICKEN** *drink ROOSTER CRUISER* 16  
fried chicken with a kick
- 10 PIECE BUCKET** *drink TOWNIE* 36  
fried chicken, choice of country sausage gravy or brown gravy
- THE ADMIRAL\*** *drink SEASONAL DARK OR HOWDY BEER* 10  
2 eggs, bacon or ham, breakfast potatoes, texas toast or biscuit
- JIMMY'S JOHNNY CAKES\*** *drink OL' ZIPPY* 11.50  
crispy pork shoulder, eggs over easy, seared greens, chile honey syrup
- CREAMED KALE & ROASTED TOMATO\*** *drink ELKHORN* 10.50  
poached eggs, hollandaise, crispy shoestring potato  
ADD: HAM, BACON, BREAKFAST SAUSAGE +3
- SOUTHERN BELLE\*** *drink TOWNIE* 12.25  
griddled sourdough layered with grilled ham, gruyere topped with béchamel & sunny side up egg
- CHICKEN & WAFFLES** *drink SEASONAL DARK* 14  
maple pumpkin seed butter, country gravy, cherry chutney
- POST FRIED CHICKEN BREAKFAST BURRITO\*** *drink OL' ZIPPY* 11.75  
beans, cheddar, potatoes, scrambled eggs, topped with pork green chile & sour cream
- CHICKEN FRIED STEAK\*** *drink 1771 IPA* 14.50  
on texas toast, smothered in country gravy, egg over easy, collards, potatoes
- BOULDER SKILLET** *drink OL' ZIPPY* 11.50  
scrambled eggs on sweet potatoes, kale, brussels & red quinoa, topped with whipped goat cheese & pepper relish
- 3 PORK HASH\*** *drink HOWDY* 12.50  
grilled ham, pork shoulder, breakfast sausage, potatoes, collard greens, eggs over easy, country gravy
- FRIED CHICKEN BENEDICT\*** *drink ELKHORN* 12.50  
fried chicken breast, grilled ham, poached eggs, hollandaise, jumbo english muffin

## Sandwiches

- POST OG CHICKEN SAMMY** *drink TOWNIE* 10  
choice of: original, hot or grilled. pepper relish, dijonaise, sesame seed bun
- CHICKEN RANCH BLT** *drink SKI TAN* 12  
choice of: original, hot or grilled. bacon, lettuce, tomato jam, paprika ranch
- SHRIMP PO' BOY** *drink ELKHORN* 14  
choice of: fried or blackened. house remoulade, arugula, tomato jam
- THE GLUTTON\*** *drink TOP ROPE* 10  
jumbo english muffin, grilled ham, breakfast sausage, bacon, griddled tomato, arugula, egg over easy

## SIDES

- FRENCH TOAST** 6
- JOHNNY CAKES** 4
- BUTTERMILK WAFFLES** 4  
maple pumpkin seed butter
- CREAMY GRITS** 4/7  
trinity butter
- GREEN CHILE MAC & CHEESE** 5/9
- BRUNCH POTATOES** 4/7
- CREAMY SLAW** 4/7
- GRILLED HAMSTEAK** 5
- APPLEWOOD SMOKED BACON** 5
- BREAKFAST SAUSAGE PATTIES** 5
- COLLARD GREENS** 5/9  
roasted pork & tomato braised

## Lots o' Bird

- FAMILY LOVE** 44  
whole bird, two large sides & four biscuits (feeds 3-4)  
*Nashville Hot +1*
- BIG BUBBA FAMILY LOVE** 82  
two birds, four large sides & eight biscuits (feeds 6-8)  
*Nashville Hot +2*

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

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!



# THE POST BREWING COMPANY

## Brunch Happy HOUR

FRI-SUN 9-11AM

### Good DRINKS

**SCREWDRIVER 4**  
vodka, oj

**BLOODY MARY 6**  
vodka, homemade bloody mix

**MIMOSA 4**

**MAN-MOSA 6**  
vodka, howdy, oj

**BOTTOMLESS MIMOSAS 10**  
choice of orange, pineapple, cranberry or grapefruit juice

**HOWDY BEER PITCHER 13**

**BUCKET O' BEER 15**  
mix & match 5 cans for your enjoyment  
2 PERSON MINIMUM

### Good EATS

**DEVILED EGGS 1 ea**  
crispy chicken skin, horseradish louie, marinated celery

**DONUT HOLES (3) 2**  
whipped cream, maple syrup

**BLACK EYED PEAS 3**  
house seasoning, roasted garlic oil  
ADD CRISPY PORK +2

**BISCUITS & GRAVY 2**

**MINI BENNY 5**  
fried chicken breast, grilled ham, scrambled egg, hollandaise, biscuit

**WAFFLE 1.50**  
maple pumpkin seed butter

**JOHNNY CAKE 1.50**  
chile honey syrup



16 oz \$5  
Pitcher \$17

### HOWDY BEER *the all american pilsener*

This smooth drinkable pils features a lovely American hop flavor and aroma which give way to a delicate malt flavor that finishes crisp and clean.

**COLOR** LIGHT STRAW  
**HOP BITTERNESS** MODERATE  
**HOP AROMA AND FLAVOR** MODERATE TO HIGH  
**MALT CHARACTER** LIGHT, BREADY, CRISP  
**YEAST** LAGER  
**ABV** 4.5%



16 oz \$6  
Pitcher \$21

### TOWNIE *koppy american ale*

This hoppy American ale delivers an amazing complex hop aroma and flavor and firm bitterness balanced by a smooth malt backbone that will leave you wanting more.

**COLOR** DEEP GOLD  
**HOP BITTERNESS** HIGH  
**HOP AROMA AND FLAVOR** HIGH TO VERY HIGH  
**MALT CHARACTER** TOASTY, CRISP  
**YEAST** ALE  
**ABV** 6.2%



16 oz \$6  
Pitcher \$21

### ELKHORN LAGER *amber*

Deep, toasty malt flavor accented by herbal and lightly peppery hop notes. Wicked smooth drinkability makes Elkhorn Lager the official Lager of drinking.

**COLOR** RICH MAHOGANY  
**HOP BITTERNESS** LIGHT  
**HOP AROMA AND FLAVOR** LOW to MEDIUM  
**MALT CHARACTER** TOASTY, FULL BODIED, CRISP  
**YEAST** LAGER  
**ABV** 5.5%



16 oz \$7  
Pitcher \$25

### 1771 IPA

Beautiful things come from unexpected combinations. That's the magic of hop blends. Sterling, with it's spicy, herbal nobility meets the ultra-modern, tropical fruit heavy Azacca, setting your senses awash in a juicy hop escapade.

**COLOR** AMBER  
**HOP BITTERNESS** HIGH  
**HOP AROMA AND FLAVOR** VERY HIGH  
**MALT CHARACTER** TOASTY, FULL-BODIED  
**YEAST** ALE  
**ABV** 7.3%

## WEEKLY SPECIALS

### MONDAY

BURGER, TOP ROPE CAN & SHOT OF BOURBON \$15 // \$3 POST CANS  
\$3 HOUSE BOURBON SHOTS

### TUESDAY

POT ROAST // 2-FOR-1 DRAFTS

### WEDNESDAY

BAKED OYSTERS // \$14 PITCHERS OF HOWDY, TOWNIE, OL' ZIPPY & ELKHORN

### THURSDAY

PRIME RIB // \$6 MANHATTANS & OLD FASHIONEDS

### FRIDAY

FISH FRY

### SATURDAY

BUTCHER'S CUT

### SUNDAY

LAMB SHANK POT PIE  
1/2 OFF BOTTLES OF WINE

## POST CANS \$4



### TOWNIE ALE

complex hop aroma & flavor, smooth malty backbone



### HOWDY BEER

lovely american hop aroma, delicate malt flavor, crisp & clean finish



### OL' ZIPPY

crispy malt flavor, subtle sweetness, snappy hop characters



### TOP ROPE

crispy malt flavor, herbal hop aroma



ACHTERTUIN SEIZOEN  
2016 GABF GOLD  
MEDAL

HOT CHICKEN  
- LOVES -  
AWARD WINNING BEER



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