

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
- 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
topped with eggs over easy & 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

SATURDAY & SUNDAY 10-11AM

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



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