

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* • DINNER

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

SPENT GRAIN FRIED CHEESE CURDS 10
elkhorn lager tomato sauce, fried pickled cauliflower & hot peppers

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 LIVER PATÉ 8.50
seasonal chutney, coarse mustard, warm toast

CHICKEN CHICHARRONES 8.50
green chile pinto bean hummus, garlic mojo, fresh veggies

THIS 'N THAT PLATTER 22
chicharrones, fried cheese curds, deviled eggs, drumsticks

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 or combo with top rope bbq sauce or roasted garlic mojo, choice of: country sausage gravy or brown gravy

CHAR GRILLED BIRD *drink SEASONAL DARK OR HOWDY BEER* 15.25
half a bird, choice of: top rope bbq sauce or roasted garlic mojo

CAST IRON LAMB MEATLOAF *drink OL' ZIPPY* 19.50
chile glaze, mushroom gravy

SLOW-ROASTED PORK SHOULDER *drink ELKHORN* 18.50
caramelized onion marmalade, crispy onion, tomato braised

FISH OF THE DAY *drink TOWNIE* MKT
chefs preparation

Platters

CHICKEN & WAFFLES *drink SEASONAL DARK* 15
maple pumpkin seed butter, country gravy, cherry chutney

OL' ZIPPY SHRIMP & GRITS *drink OL' ZIPPY* 20
chorizo, roasted peppers, ol' zippy broth, trinity butter

CHICKEN POT PIE *drink HOWDY* 13.75
a post classic

STUFFED ACORN SQUASH *drink OL' ZIPPY* 14.50
sautéed kale, black eyed peas, garlic, quinoa, cashews, maple-chile glaze

Sandwiches

SERVED WITH HOUSE PICKLES

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

HAND-CARVED PRIME RIB SAMMY* *drink HOWDY* 15.25
crispy onion, house pickles, horseradish sauce

SHRIMP PO' BOY *drink ELKHORN* 14
choice of: fried or blackened. house remoulade, arugula, tomato jam

SIDES

ask about our daily seasonal sides

MASHED POTATOES & GRAVY 4/7

COLLARD GREENS 5/9
roasted pork & tomato braised

CREAMY SLAW 4/7

GREEN CHILE MAC & CHEESE 5/9
crispy breadcrumbs

HAND CUT FRIES 4/7

QUINOA & KALE 5/9
tomato, cucumber, mustard vinaigrette

BUTTERMILK WAFFLES 4/7
maple pumpkin seed butter

CREAMY GRITS 4/7
trinity butter

BEETS & SWEETS 5/9
whipped goat cheese

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

Happy HOUR

MON-THURS 4-6PM • FRI-SUN 3-6PM

Good DRINKS

COCKTAILS 6

manhattan, mule, marg

SPECIALTY COCKTAILS 1 *off*

HOWDY BEER PITCHER 13

BUCKET O' BEER 15

mix & match 5 cans for your enjoyment
2 PERSON MINIMUM

Good EATS

• ONLY AVAILABLE MON-FRI •

LAMB MEATLOAF BISCUIT 5

horseradish sauce

FRIED CHICKEN BISCUIT 4

spicy honey butter, pickle

PORK BISCUIT 4

onion marmalade, dijonnaise

ALL 3 BISCUITS 11

DEVEILED EGGS 1.²⁵ *ea*

crispy chicken skin, horseradish louie,
marinated celery

SPENT GRAIN FRIED CHEESE CURDS 5

elkhorn lager tomato sauce, fried pickled
cauliflower & hot peppers

HOT CHICKEN DRUMSTICKS 2 *ea*

confit'd, fried, tossed in nashville hot

CHICKEN LIVER PATÉ 5

seasonal chutney, garlic toast



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, deli-
cate 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