

*This is a family joint – your home away from home for our style of Colorado comfort food.  
So pile up your plate, fill your belly with goodness, and share the love... and maybe some chicken, too.*



## THE POST BREWING COMPANY

### Starters

#### DEVEILED EGGS

crispy chicken skin, horseradish louie,  
marinated celery 9.75

#### BRUSSELS SPROUTS

sweet & spicy peppers, roasted garlic,  
cotija cheese 9.75

#### PEEL N' EAT SHRIMP

Half Pound 10 | One Pound 20  
jax famous mustard sauce, cocktail sauce, lemon

### Salads

*add to any salad: grilled or fried chicken \$6 / falafel \$5*

#### BEETS & GOAT CHEESE

arugula, chile roasted pecans, whipped goat  
cheese, pickled cauliflower, kale, oranges, orange  
dressing 13.50

#### THE SALAD

romaine, arugula, boiled egg, cucumber, apples,  
cherry tomatoes, blue cheese, pumpkin seeds,  
bacon, croutons, vinaigrette 8 / 14

#### YOUR BIG FAT GREEK SALAD

mixed greens, marinated cucumber and tomato,  
kalamata olives, feta, house falafel, tzatziki 15

### Sandwiches

*served with deli slaw or fries, sub any side +1.50  
add nashville hot sauce +1.50*

#### POST FRIED CHICKEN SANDWICH

pickled pepper relish, dijonaise 12.50

#### FRIED CHICKEN RANCH BLT

bacon, lettuce, tomato jam, paprika ranch 13.75

### Take and Bake

*These family feeding favorites are fresh made and prepped to go from our fridge to yours.  
Bake 'em later this week for an easy dinner - or freeze for a delicious day down the road.*

#### PLAN AHEAD MEATLOAF

Feeds 2-4. chile glaze, mushroom brown gravy, mashed potatoes served chilled  
and ready to bake. Let us cook for you 2x times this week! 36

#### POT PIE

Feeds 2-4. 9" homemade pie crust, rich chicken broth, root vegetables -  
intended for your ice box, Marie Callendar don't know squat! 30

### Family Packages

*add nashville hot sauce +1.50*

**10 PIECE PLATE** whole bird plus two pieces 38

**FAMILY LOVE** whole bird fried, two large sides & four biscuits, feeds 3-4 48

**BIG BUBBA FAMILY LOVE** two birds fried, four large sides & eight biscuits,  
feeds 6-8 88

### Chicken

*add nashville hot sauce +1.50*

**HALF BIRD** breast, wing, leg & thigh served with house chorizo gravy and pickles 16

**CHICKEN TENDER BASKET** fries or slaw 15

**CHICKEN & WAFFLES** pumpkin seed butter, chorizo country gravy,  
chile-cherry chutney, maple syrup 16.25

**ROASTED CHICKEN** half a bird, garlic mojo, arugula & tomato salad 18.50

### Not Chicken

**CORNMEAL FRIED CATFISH** slaw, fries, house made tarter 19.75

**CAST IRON MEATLOAF** chile glaze, mashed potatoes, mushroom gravy 17.25

### SIDES *half / full*

**BUTTERMILK CHEDDAR BISCUITS** 6

**QUINOA & KALE** 4 / 7

**DELI SLAW** 4 / 7

**FRENCH FRIES** 4 / 7

**GREEN CHILE MAC & CHEESE** 5 / 9

**BEETS & SWEETS** 5 / 9

**SIMPLE RANCH SALAD** 6

**RED SKIN HAND  
MASHED POTATOES** 4 / 7

**COLLARD GREENS** 5 / 9

**RED HOT SAUCE** 6

Post Brewing Co Howdy Red Hot Sauce,  
5 fl oz. bottles.

### Desserts

**CHOCOLATE WHOOPIE PIE** 6

**CHERRY HANDPIE** 7

**APPLE HANDPIE** 7

**ICE CREAM SCOOP** 2  
choice of chocolate or vanilla

We have a singular mission: crafting outrageously drinkable, food-minded, fried-chicken-lovin' beers. We make high-quality, flavorful, well-balanced brews for good, honest folks like you.



# THE POST BREWING COMPANY

## Post Draft Beer

TOWNIE // EASY-DRINKIN' IPA	6.50
TOP ROPE // MEXICAN LAGER	6
HOWDY // PILSNER	6
GSD // EVERYDAY ALE	6
EL CORN // AMBER LAGER	6
SAISON // FARMHOUSE ALE	6
SKI TAN // HOPPY RED LAGER	6.50
#KNOWFILTER // IPA	7.75
DRY STOUT // DRY STOUT	6
COLORADO STRONG // PALE ALE	6

## Boilermakers

10 OZ BEER & A HITCH HIKER

TOP ROPE LAGER // BULLEIT RYE	10
DRY STEM CIDER // MILAGRO SILVER TEQUILA	11.5
DRY STOUT // LAIRD'S APPLE BRANDY	10
HOWDY BEER // YELLOWSTONE WHISKEY	11
GSD // AMARO MONTENEGRO	11

## Shot Combos

SHOT & CHASER	7
choose your booze	
TITOS // OLD FORESTER // MILAGRO SILVER	
choose your chaser	
BROWN GRAVY // PICKLE JUICE	

## No booze

VIRGIN MULE	5
CUCUMBER MINT SPRITZ	5
COCONUT LIME SODA	5
BITBURGER DRIVE N/A BEER	7

## Cocktails

THE HIGHCLAW	11
prairie cucumber vodka, soda water, citrus	
SEASONAL GIN & TONIC	11
Spirit Hound gin, fever tree tonic, citrus	
MOSCOW MULE	10
tito's, post ginger shrub, ginger beer, lime juice	
COIN-STYLE MARG	10
milagro silver, triple sec, lime juice	
make it spicy +1	
sub mezcal +1	
POST MANHATTAN	12
old forester rye, sweet vermouth, angostura bitters	

## Tequila & Mezcal

MILAGRO BLANCO	7.5
MILAGRO AÑEJO	10
UNION MEZCAL	10
HERRADURA SILVER	8
MONTE ALBAN	6

## Whiskey, Bourbon & Rye

BASIL HAYDEN BOURBON	11.5
BEAR CREEK WHEATED WHISKEY	9
BEAR CREEK STRAIGHT	13
BULLEIT RYE	8.5
BULLEIT BOURBON	8.5
CROWN ROYAL	8
JACK DANIELS	7.5
OLD FORESTER	6.5
OLD FORESTER RYE	7.5
TULLAMORE DEW	8
WOODFORD RESERVE	10
YELLOWSTONE	8

## Scotch

GLENFIDDICH 12YR	12
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## Rum

MATUSALEM	6
FLOR DE CAÑA	7

## Vodka

KETEL ONE	8.5
NEW AMSTERDAM	7
STOLI	7
TITO'S	8

## Don't forget your booze to-go!

Let your server know if you'd like to take a crowler of beer or a bottle of wine home with you. We also offer crowlers of our Post Marg, Post Manhattan, and more!

## White Wine

POST WHITE	7
SAUVIGNON BLANC THE WAY BACK CALI	10
CHARDONNAY SONOMA CUTRER CALI	13
CHARDONNAY HESS CALI	8

## Sparkling

POST SPARKLING	7
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## Rosé

POST ROSÉ	7
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## Red Wine

POST RED	7
PINOT NOIR FOLK MACHINE CALI	11
ZINFANDEL DANCING BULL CALI	9
CABERNET SAUVIGNON WYATT CALI	10

## Gluten Free Selections

STEM CIDERS REAL DRY 12oz » ABV 6.8%	8
STEM CIDERS HIBISCUS SESSION 12oz » ABV 4.3%	8
HOLIDAILY 'FAVORITE BLONDE' ALE 16oz » ABV 5%	11
HOLIDAILY 'FAT RANDY' IPA 16oz » ABV 7.3%	11
HIGH NOON GRAPEFRUIT HARD SELTZER 12oz » ABV 4.5%	9