

*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

DEVILED 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

CHICKEN CHICHARRONES

pinto bean hummus, roasted poblano, garlic mojo,
crisp veggies, texas toast 9.75

As seen on Diners, Drive-Ins and Dives

Salads

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

BEETS & GOAT CHEESE

kale, chile roasted pecans, whipped goat
cheese, pickled cauliflower, arugula, 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

Family Packages

make it Nashville Hot \$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

ROASTED CHICKEN FAMILY LOVE whole bird roasted, 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

SLOW SMOKED BBQ PORK RIBS full rack, large side campfire beans,
large side slaw, 4 biscuits, feeds 2-3 48

Chicken

make it Nashville Hot \$1.50

FRIED HALF BIRD breast, thigh, leg, wing w pickles and chorizo country gravy 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 tartar 19.75

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

SLOW SMOKED BBQ PORK RIBS 1/2 rack, campfire beans, slaw, biscuit 24

Sandwiches

served with deli slaw or fries, sub any side +1.50 make it Nashville Hot \$1.50

POST FRIED CHICKEN SANDWICH pickled pepper relish, dijonnaise 12.50

FRIED CHICKEN RANCH BLT bacon, lettuce, tomato jam, paprika ranch 13.75

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

MASHED POTATOES & GRAVY 4 / 7

COLLARD GREENS 5 / 9

CAMPFIRE BEANS 5 / 9

BUTTERMILK WAFFLES 5 / 9

Desserts

CHOCOLATE WHOOPIE PIE 6

CHERRY HANDPIE 7

APPLE HANDPIE 7

SCOOP vanilla or chocolate 3

Take and Bake

*These family favorites are homemade and prepped to go from our
freezer to yours. Bake 'em at your convenience for an easy dinner.*

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

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

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 crows of our Post Marg, Post Manhattan, and more!

Post Draft Beer

TOWNIE // EASY-DRINKIN' IPA	6.50
TOP ROPE // MEXICAN LAGER	6
HOWDY // PILSNER	6
GSD // EVERYDAY ALE	5
EL CORN // AMBER LAGER	6
YOU DO YOU // BLOOD ORANGE WHEAT ALE	6
SKI TAN // HOPPY RED LAGER	6.50
#KNOWFILTER // IPA	7.75
DRY STOUT // DRY STOUT	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 union 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

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
ZINFANDEL DANCING BULL CALI	9

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