

*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 *Brunch*

Starters

DONUT HOLES

cinnamon sugar, maple whipped cream 8

CHICKEN CHICHARRONES

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

As seen on Diners, Drive-Ins and Dives

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

STRAWBERRY SHORTCAKE WAFFLES

marinated strawberries, mascarpone cream, agave syrup 10.50

DEVILED EGGS

crispy chicken skin, horseradish louie, marinated celery 9.75

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

Take and Bake

These family favorites are housemade 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

Plates

POST TOAST griddled multigrain bread, avocado, lemon ricotta, arugula pesto, poached eggs, marinated tomato salad 12.75

FRIED CHICKEN HUEVOS RANCHEROS crispy tortilla, campfire beans, green chile, eggs over easy, pico, crema, crispy fried chicken thigh 13.75

EGGS IN PURGATORY eggs baked in spicy tomato sauce, roasted peppers and onions, arugula, crispy chickpeas, multigrain toast 12.75 *add chorizo patties or bacon \$3*

HOT CHICKEN AND WAFFLES nashville hot fried breast, sunny side up egg, country gravy, bourbon-pecan syrup 14.75

POST BENEDICT house biscuit, chorizo patty, collard greens, poached eggs, hollandaise, breakfast potatoes 12.75

VEGGIE HASH SKILLET seared shrooms, sweet potato, roasted brussels, crispy potato, eggs over easy, hollandaise 11.75 *add chorizo patties or bacon \$3*

SMOTHERED BREAKFAST BURRITO chorizo, fried chicken, brunch potato, campfire beans, scrambled eggs, green chile, melted cheddar 13.25

RANCH BREAKFAST eggs over easy, brunch potatoes, bacon or chorizo patties, toast or biscuit 10.75

FRIED CHICKEN BISCUIT eggs over easy, fried breast, country gravy, house biscuit, brunch potatoes 13.25

Chicken

make it Nashville Hot \$1.50

HALF BIRD breast, wing, thigh & leg 16

10 PIECE PLATE whole bird plus two pieces 38

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

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

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

CHORIZO PATTIES 4/7

SMOKED BACON 5/9

BRUNCH POTATOES 4/7

CAMPFIRE BEANS 5/9

BUTTERMILK WAFFLES 5/9

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 // TART WHEAT ALE WITH BLOOD ORANGE	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 montelobos 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

MATSALEM	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