

*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

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

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, dijonaise 12.50

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

THE POST ORIGINAL CHEESEBURGER* american cheese, bacon-onion
marmalade, special sauce, griddled english muffin 13.25

Bubbles & Bird

Check out our new sparkling wines - a perfect pair with fried chicken!

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

BUTTERMILK WAFFLES 5 / 9

Desserts

CHOCOLATE WHOOPIE PIE 6

CHERRY HANDPIE 7

APPLE HANDPIE 7

SCOOP vanilla or chocolate 3

Take and Bake Pot Pies

in proud partnership with Hinman's Bakery

Feeds 4, 9" yummy pies with the best crust 35

Choice of

Post Classic Chicken

Winter Vegetable

Pork Green Chile

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

HOWDY BEER // WESTERN PILSNER // ABV 4.5%	6
TOP ROPE // MEXICAN LAGER // ABV 5.0%	6
BACKYARD SAISON // SAISON // ABV 5.6%	6.50
YOU DO YOU // TART BLOOD ORANGE WHEAT // ABV 5%	6
TOWNIE IPA // EASY DRINKIN' IPA // ABV 6.2%	6.50
#KNOWFILTER // FILTERED HAZY IPA // ABV 6.6%	7.75
ROOSTER CRUISER // IMPERIAL IPA // ABV 8.8%	8
EL CORN // AMBER LAGER // ABV 5.5%	6
EXTRA SPECIAL BUDDY // ESB // ABV 5.3%	6.50
DRY STOUT // STOUT // ABV 4.9%	6
BIG JAMES // BRUNCH STOUT // ABV 6.0%	6.50

Boilermakers

10 OZ BEER & A HITCH HIKER

TOWNIE IPA // BULLEIT BOURBON	11
STEM CIDER REAL DRY APPLE // MILAGRO SILVER TEQUILA	12
DRY STOUT // TULLAMORE CIDER CASK FINISH	11
HOWDY BEER // BEAR CREEK WHEAT WHISKEY	11

No Booze

VIRGIN MULE	6
CUCUMBER MINT SPRITZ	6
COCONUT LIME SODA	6
ROCKY MOUNTAIN ROOT BEER	6
COORS EDGE N/A BEER	6

Shot Combos

SHOT & CHASER	8
choose your booze	
TITO'S // JAMESON // MILAGRO SILVER	
choose your chaser	
BROWN GRAVY // PICKLE JUICE // BLOODY MIX	

Cocktails

THE HIGHCLAW prairie cucumber vodka, soda water, citrus	11
MOSCOW MULE tito's, ginger beer, lime juice	10
COIN-STYLE MARG milagro silver, orange liqueur, lime juice make it spicy +1 sub mezcal +1	10
POST MANHATTAN old forester rye, sweet vermouth, angostura bitters	12

Gluten Free Selections

WILD CIDER AGAVE PEACH OR APPLE 16OZ » ABV 5.0%	9
STEM CIDER REAL DRY APPLE 12OZ » ABV 6.8%	8
UPSLOPE SNOW MELT HARD SELTZERS	6
POMEGRANATE & ACAI OR JUNIPER & LIME 12OZ » ABV 5.0%	
HIGH NOON GRAPEFRUIT HARD SELTZER 12OZ » ABV 4.5%	6
HOLIDAILY 'FAVORITE BLONDE' ALE 16OZ » ABV 5.0%	11
HOLIDAILY 'FAT RANDY' IPA 16OZ » ABV 7.0%	11

White Wine

HOUSE WHITE	7
RIESLING // LONE BIRCH ESTATE WA	9
SAUVIGNON BLANC // MOHUA NEW ZEALAND	10
CHARDONNAY // HESS SHIRTAIL RANCHES CALI	10
PINOT GRIGIO // TENUTA SANT'ANNA ITALY	8

Sparkling and Rosé

HOUSE SPARKLING	7
BLANC DE BLANC // GRUET NEW MEXICO	11
PROSECCO // LUNETTA ITALY	12 / 187 ML
HOUSE ROSÉ	7
SYRAH ROSÉ // CHARLES & CHARLES WA	10

Red Wine

HOUSE RED	7
PINOT NOIR // MACMURRAY CALI	10
ZINFANDEL // DANCING BULL CALI	9
CABERNET SAUVIGNON // WYATT CALI	10



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!