

*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

SWEET COW ICE CREAM SANDWICH 6

chocolate chip cookie dough or cookies & cream

*In partnership with Sweet Cow, all proceeds go to our
Family Fund, which assists our Team Members in need.*

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 5%	6
BACKYARD SAISON // FARMHOUSE ALE // ABV 5.6%	6.50
YOU DO YOU // TART WHEAT W BLOOD ORANGE // ABV 5%	6.50
TOWNIE // EASY DRINKIN' IPA // ABV 6.2%	6.50
#KNOWFILTER // FILTERED HAZY IPA // ABV.6%	7.75
ROOSTER CRUISER IMPERIAL IPA // ABV 8.8%	8
EXTRA SPECIAL BUDDY ESB // ABV 5.3%	6.50
EL CORN AMBER LAGER // ABV 5.5%	6
BIG JAMES BRUNCH STOUT // ABV 6%	6.50
DRY STOUT DRY STOUT // ABV 4.9%	6
BIG ROSIE DRY-HOPPED PORTER // ABV 6.8%	7

Boilermakers

10 OZ BEER & A HITCH HIKER

TOP ROPE LAGER // BULLEIT BOURBON	11
DRY STEM CIDER // MILAGRO SILVER TEQUILA	12
HOWDY BEER // HIGH WEST DOUBLE RYE	11
DRY STOUT // LAIRD'S APPLE BRANDY	10

No Booze

VIRGIN MULE	5
COCONUT LIME SODA	5
RASPBERRY-GINGER MINT LIMEADE	5
BOYLAN'S SODAS black cherry, rootbeer, orange, grape	4

Shot Combos

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

Cocktails

THE HIGHCLAW	11
vodka, cucumber, soda water, citrus	
SEASONAL GIN & TONIC	11
spring 44 gin, fever tree tonic, citrus, herbs	
MOSCOW MULE	10
tito's, post ginger shrub, ginger beer, lime juice	
MAPLE CINNAMON WHISKEY SOUR	8
1792 bourbon, lemon juice, maple syrup, cinnamon	
COIN-STYLE MARG	10
milagro silver, orange liqueur, lime juice	
make it spicy +1 sub montelobos mezcal +1	
POST MANHATTAN	11
rye, sweet vermouth, house-made bitters, on the rock	
SPICED CHERRY OLD FASHIONED	11
bourbon, spiced cherry syrup, orange, bitters, on the rock	
WHISKEY PALMER	10
bourbon, lemon juice, lemonade, iced tea, can syrup	

Gluten Free Selections

SNOW MELT 12oz » ABV 5%	5
tangerine & hops juniper & lime pomegranate & acai	
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

White Wine

PINOT GRIGIO // SANT'ANNA, VENETO	8 / 24
SAUVIGNON BLANC // WAIRAU RIVER, MARLBOROUGH	10 / 30
CHARDONNAY // SONOMA-CUTRER, SONOMA COUNTY	13 / 39
CHARDONNAY // HESS, MONTEREY COUNTY	9 / 27

Sparkling and Rosé

PROSECCO // LA MARCA, VENETO	11 / 187 ML
CHAMPAGNE // NICOLAS FEUILLATTE BRUT RESERVE	16 / 187 ML
ROSÉ // DARK HORSE, CA	6 / 18

Red Wine

PINOT NOIR // MACMURRAY, CENTRAL COAST	10 / 30
MERLOT // 14 HANDS, COLUMBIA VALLEY	7 / 21
MALBEC // ALAMOS, MENDOZA	7 / 21
CABERNET SAUVIGNON // PROVERB, CA	6 / 18
CABERNET SAUVIGNON // STORYPOINT, CA	10 / 30



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!