

*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 9.95

### BRUSSELS SPROUTS

sweet & spicy peppers, roasted garlic,  
cotija cheese 9.95

### PEEL N' EAT SHRIMP

Half Pound 10.95 | One Pound 20.95  
jax famous mustard sauce, cocktail sauce, lemon

### CHICKEN CHICHARRONES

pinto bean hummus, roasted poblano, garlic mojo,  
crisp veggies, texas toast 9.95

*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 13.95

### THE SALAD

romaine, arugula, boiled egg, cucumber, apples,  
cherry tomatoes, blue cheese, pumpkin seeds,  
bacon, croutons, vinaigrette 8.95 / 14.95

### YOUR BIG FAT GREEK SALAD

mixed greens, marinated cucumber and tomato,  
kalamata olives, feta, house falafel, tzatziki 15.95

## Family Packages

*make it Nashville Hot \$1.50*

**10 PIECE PLATE** whole bird plus two pieces 39.95

**FAMILY LOVE** whole bird fried, two large sides & four biscuits, feeds 3-4 49.95

**ROASTED CHICKEN FAMILY LOVE** whole bird roasted, two large sides &  
four biscuits, feeds 3-4 49.95

**BIG BUBBA FAMILY LOVE** two birds fried, four large sides & eight biscuits,  
feeds 6-8 89.95

## Chicken

*make it Nashville Hot \$1.50*

**FRIED HALF BIRD** breast, thigh, leg, wing w pickles and chorizo country gravy 16.95

**CHICKEN TENDER BASKET** fries or slaw 15.95 *\*Now containing dairy*

**CHICKEN & WAFFLES** pumpkin seed butter, chorizo country gravy,  
chile-cherry chutney, maple syrup 16.95

**ROASTED CHICKEN** half a bird, garlic mojo, arugula & tomato salad 18.95

## Not Chicken

**CORNMEAL FRIED CATFISH** slaw, fries, house made tartar 19.95

**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 12.95

**FRIED CHICKEN RANCH BLT** bacon, lettuce, tomato jam, paprika ranch 13.95

## Bubbles & Bird

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

## SIDES *half / full*

### BUTTERMILK CHEDDAR BISCUITS

6.25

**QUINOA & KALE** 4.25 / 7.25

**DELI SLAW** 4.25 / 7.25

**FRENCH FRIES** 4.25 / 7.25

**GREEN CHILE MAC & CHEESE** 5.25 / 9.25

**BEETS & SWEETS** 5.25 / 9.25

**SIMPLE RANCH SALAD** 6.25

**MASHED POTATOES & GRAVY** 4.25 / 7.25

**COLLARD GREENS** 5.25 / 9.25

**BUTTERMILK WAFFLES** 5.25 / 9.25

## Desserts

**CHOCOLATE WHOOPIE PIE** 6.25

**CHERRY HANDPIE** 7.25

**APPLE HANDPIE** 7.25

**SCOOP** vanilla or chocolate 3.25

## Take and Bake Pot Pies

*in proud partnership with Hinman's Bakery*

Feeds 4, 9" yummy pies with the best crust 35.95

*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

TOWNIE // <b>EASY-DRINKIN' IPA</b> // ABV 6.2%	7.25
TOP ROPE // <b>MEXICAN LAGER</b> // ABV 5%	6.25
HOWDY BEER // <b>PILSNER</b> // ABV 4.5%	6.25
EXTRA SPECIAL BUDDY // <b>BITTER</b> // ABV 5.3%	6.75
EL CORN // <b>AMBER LAGER</b> // ABV 5.5%	6.25
#KNOWFILTER // <b>IPA</b> // ABV 6.6%	7.95
BIG JAMES // <b>BRUNCH STOUT</b> // ABV 6.0%	6.75
BACK ON MY BS // <b>DRYHOPPED KELLER PLIS</b> // ABV 4.8%	6.75
ROOSTER CRUISER // <b>IMPERIAL IPA</b> // ABV 8.8%	8.25
YOU DO YOU // <b>TART WHEAT ALE</b> // ABV 5%	6.75

## Boilermakers

10 OZ BEER & A HITCH HIKER

STEM CIDER // <b>MILAGRO SILVER TEQUILA</b>	13.25
DRY STOUT // <b>LAIRDS APPLE BRANDY</b>	10.25
HOWDY // <b>AMARO MONTENEGRO</b>	11.25

## No booze

VIRGIN MULE	5.25
CUCUMBER MINT SPRITZ	5.25
BOYLAN'S SODA cherry, birch beer, or cream	4.25

## Shot Combos

SHOT & CHASER	7.25
<b>choose your booze</b>	
TITOS // OLD FORESTER // MILAGRO SILVER	
<b>choose your chaser</b>	
BROWN GRAVY // PICKLE JUICE	

## Cocktails

THE HIGHCLAW	11.25
prairie cucumber vodka, soda water, citrus	
SEASONAL GIN & TONIC	11.25
gordons gin, fever tree tonic, citrus, herbs	
MOSCOW MULE	10.25
tito's, ginger beer, lime juice	
COIN-STYLE MARG	10.25
milagro silver, orange liqueur, lime juice	
<b>sub Union Mezcal +1</b>	
POST MANHATTAN	12.25
old forester rye, sweet vermouth, angostura bitters	
BLUEBERRY-BOURBON MINT LEMONADE	9.25
old forester bourbon, house-made blueberry puree, lemon juice, mint simple syrup	

## Gluten Free Selections

STEM CIDERS REAL DRY 12OZ » ABV 6.8%	8.25
STEM CIDERS HIBISCUS SESSION 12OZ » ABV 4.3%	8.25
HIGH NOON HARD SELTZER 12OZ » ABV 4.5%	9.25
SNOW MELT HARD SELTZER » ABV 5%	5.25
tangerine & hops	

## White Wine

PINOT GRIGIO // <b>SANT'ANNA, VENETO</b>	8.25 / 24.95
SAUVIGNON BLANC// <b>WAIRAU RIVER, MARLBOROUGH</b>	10.25 / 30.95
CHARDONNAY // <b>SONOMA-CUTRER, SONOMA COUNTY</b>	13.25 / 39.95
CHARDONNAY // <b>HESS, MONTEREY COUNTY</b>	9.25 / 27.95

## Sparkling and Rosé

PROSECCO // <b>LA MARCA, VENETO</b>	11.25 / 187 ML
CHAMPAGNE // <b>NICOLAS FEUILLATTE BRUT RESERVE</b>	16.25 / 187ML
ROSÉ // <b>DARK HORSE, CA</b>	6.25

## Red Wine

PINOT NOIR // <b>MACMURRAY, CENTRAL COAST</b>	10 6.25 / 30.95
MERLOT // <b>14 HANDS, COLUMBIA VALLEY</b>	7 6.25 / 21.95
MALBEC // <b>ALAMOS, MENDOZA</b>	7 6.25 / 21.95
CABERNET SAUVIGNON // <b>PROVERB, CA</b>	6 6.25 / 18.95
CABERNET SAUVIGNON // <b>STORYPOINT, CA</b>	10 6.25 / 30.95



*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!