



As seen on  
DINERS, DRIVE-INS  
AND DIVES

## STARTERS

### CRISPY THIGH FRIES 8.<sup>95</sup>

buttermilk marinated fried chicken thigh strips,  
el corn beer mustard, curry ketchup

### CHICKEN CHICHARRONES 9.<sup>95</sup>

pinto bean hummus, roasted poblano,  
crisp veggies, texas toast

### DEVEILED EGGS 9.<sup>95</sup> GF

pickled pepper relish, crispy chicken skin, chives

### BRUSSELS SPROUTS 9.<sup>95</sup> GF V

sweet & spicy peppers, garlic mojo, cotija cheese

### HOWDY STEAMED PEEL N EAT SHRIMP

Half Pound 12.<sup>25</sup> | One Pound 24.<sup>50</sup>

el corn beer mustard, cocktail sauce, lemon

## SALADS

**add to any salad: grilled or fried chicken \$6 | salmon \$8**

### THE POST SALAD 8.<sup>95</sup>/14.<sup>95</sup>

apple, blue cheese, cherry tomato, cucumber, boiled egg,  
bacon, pumpkin seed, crouton, romaine, arugula, vinaigrette

### YOGA PANTS 13.<sup>95</sup> GF V

quinoa, kale, roasted sweet potato, pickled red onion,  
tomato, cucumber, toasted sesame & sunflower crunch,  
white balsamic vinaigrette

### SWEAT PANTS 15.<sup>95</sup>

crispy thigh fries, knife and fork romaine, bacon, biscuit  
croutons, chopped pickle, cheddar, egg, hot cherry peppers,  
ranch dressing

### SUSAN SARANDON 14.<sup>95</sup> GF

pulled chicken, marinated chiles, crispy chickpeas, dried  
cherries, mixed greens, goat cheese vinaigrette

### SIMPLE GREEN 6.<sup>95</sup> GF V

tomato, cucumber, mixed greens

**choice of dressing:** ranch, goat cheese vinaigrette,  
blue cheese or white balsamic vinaigrette

## SANDWICHES

served with deli slaw or fries, sub any side \$1.50

make it Nashville Hot \$1.50

### POST FRIED CHICKEN SANDWICH 12.<sup>95</sup>

pickled pepper relish, dijonaise

### FRIED CHICKEN RANCH BLT 13.<sup>95</sup>

bacon, lettuce, tomato jam, paprika ranch

GF gluten free

V vegetarian

\* These items may be served raw or undercooked based on your specification, or contain  
raw or undercooked ingredients. Consuming raw or undercooked meats, poultry,  
seafood, shellfish, or eggs may increase your risk for foodborne illness.

## CHICKEN

make it Nashville Hot \$1.95

### FRIED HALF BIRD 16.<sup>95</sup>

breast, thigh, leg, wing w/ pickles and  
chorizo country gravy

### CHICKEN TENDER BASKET 15.<sup>95</sup>

4 ea crispy chicken tenders

**choice of:** fries or slaw

### CHICKEN & WAFFLES 16.<sup>95</sup>

pumpkin seed butter, chorizo country gravy,  
chile-cherry chutney, maple syrup

### ROASTED CHICKEN 18.<sup>95</sup> (After 4pm)

half a bird, garlic mojo, arugula & tomato salad

### 10 PIECE PLATE 39.<sup>95</sup>

whole bird plus two pieces

### FAMILY LOVE feeds 3-4 49.<sup>95</sup>

whole bird fried, two large sides & four biscuits

### ROASTED CHICKEN FAMILY LOVE feeds 3-4 49.<sup>95</sup>

whole bird roasted, two large sides & four biscuits

### BIG BUBBA FAMILY LOVE feeds 6-8 89.<sup>95</sup>

two birds fried, four large sides & eight biscuits

All Post Bone in Chicken is GF

## NOT CHICKEN

### PAN SEARED SALMON\* 24.<sup>95</sup> GF

quinoa pilaf, marinated peppers and onion,  
herb pesto aioli, lemon

### NOT YOUR MOM'S MEATLOAF 21.<sup>95</sup>

rocky mountain bison, townie ale, tomatillo glaze,  
mashed potatoes, brown gravy

## SIDES

	half / full
POST CHEDDAR BISCUITS (4ea) V	6. <sup>95</sup>
QUINOA & KALE GF V	5. <sup>25</sup> / 9. <sup>25</sup>
DELI SLAW GF V	4. <sup>25</sup> / 7. <sup>25</sup>
HOUSE CUT FRIES GF V	4. <sup>25</sup> / 7. <sup>25</sup>
GREEN CHILE MAC & CHEESE V	5. <sup>25</sup> / 9. <sup>25</sup>
PLAIN MAC & CHEESE V	5. <sup>25</sup> / 9. <sup>25</sup>
BEETS & SWEETS GF V	5. <sup>25</sup> / 9. <sup>25</sup>
MASHED POTATOES & GRAVY GF	4. <sup>25</sup> / 7. <sup>25</sup>
COLLARD GREENS GF	5. <sup>25</sup> / 9. <sup>25</sup>
BUTTERMILK WAFFLES V	5. <sup>25</sup> / 9. <sup>25</sup>

## TAKE & BAKE POT PIES

in proud partnership with Hinman's Bakery  
9" yummy pot pies with the best crust, feeds 4 35.<sup>95</sup>

Choice of:

Post Classic Chicken • Winter Vegetable • Pork Green Chile



## POST DRAFT BEER

- TOWNIE** *easy-drinkin' ipa* abv 6.2% 7.<sup>25</sup>  
**TOP ROPE** *mexican lager* abv 5% 6.<sup>25</sup>  
**HOWDY BEER** *pilsner* abv 4.5% 6.<sup>25</sup>  
**SUNRISE TO SUNSET** *golden ale* abv 5.2% 7.<sup>25</sup>  
**EL CORN** *amber lager* abv 5.5% 6.<sup>25</sup>  
**#KNOWFILTER** *ipa* abv 6.6% 7.<sup>95</sup>  
**BACKYARD** *saison* abv 5.6% 6.<sup>50</sup>  
**BACK ON MY BS** *dryhopped keller plis* abv 4.8% 6.<sup>75</sup>  
**1771** *classic american ipa* abv 7.3% 7.<sup>75</sup>  
**SUMMER TEATH** *summer ipa* abv 4.1% 6.<sup>75</sup>

## BOILERMAKERS

*8oz beer & a hitchhiker*

- TOP ROPE** *suerte blanco tequila* 11.<sup>25</sup>  
**HOWDY BEER** *jameson irish whiskey* 11.<sup>25</sup>  
**STEM CIDER (12oz Can)** *milagro silver tequila* 13.<sup>25</sup>  
**EL CORN** *monkey shoulder* 11.<sup>25</sup>

## SHOT COMBOS

- SHOT & CHASER** 8.<sup>50</sup>  
*choose your booze: TITO'S // JAMESON // SUERTE BLANCO*  
*choose your chaser: BROWN GRAVY // PICKLE JUICE*

## GLUTEN FREE SELECTIONS

- STEM CIDERS** *varying flavors* 12oz Can 8.<sup>25</sup>  
**UPSLOPE SNOW MELT** *hard seltzer* » abv 5% 5.<sup>25</sup>  
**HOLIDAILY GF BEERS AVAILABLE** 16oz 10.<sup>25</sup>

## NO BOOZE

- VIRGIN MOJITO** 5.<sup>25</sup>  
**VIRGIN BLUEBERRY MINT LEMONADE** 5.<sup>25</sup>  
**STRAWBERRY BASIL LIMEADE** 5.<sup>25</sup>  
**BOYLAN'S SODA** 4.<sup>25</sup> *cherry, root beer, cream, or grape*

## COCKTAILS

- JAZZY G & T** 11.<sup>25</sup>  
*house-infused jasmine gin, honey, lemon, triple sec, tonic*  
**BERRY BERRY QUITE CONTRARY** 9.<sup>50</sup>  
*house-infused strawberry vodka & purée, basil, lime juice*  
**SHOT IN THE ARM** 13.<sup>00</sup>  
*monkey shoulder, laphroaig, ginger, lemon, honey*  
**TASTY COIN-STYLE MARG** 9.<sup>75</sup>  
*el jimador silver, orange liqueur, lime juice*  
**sub mezcal +2 add grand marnier float +3**  
**PICK YOUR MULE** 10.<sup>50</sup>  
*smirnoff vodka, captain morgan, or el jimador silver*  
*ginger shrub, ginger beer, lime*

- POST MANHATTAN** 12.<sup>25</sup>  
*old forester bourbon & rye, sweet vermouth, angostura bitters*

- BLUEBERRY-BOURBON MINT LEMONADE** 10.<sup>25</sup>  
*old forester bourbon, house-made blueberry purée, lemon juice, mint simple syrup*

## WHITE WINE

- PINOT GRIGIO** // *Sant'Anna, Veneto* 8.<sup>25</sup> / 28.<sup>95</sup>  
**SAUVIGNON BLANC** // *Matua, Marlborough* 10.<sup>25</sup> / 35.<sup>95</sup>  
**CHARDONNAY** // *Sonoma-Cutrer, Sonoma County* 13.<sup>25</sup> / 47.<sup>95</sup>  
**CHARDONNAY** // *Hess, Monterey County* 9.<sup>25</sup> / 32.<sup>95</sup>

## SPARKLING AND ROSÉ

- PROSECCO** // *La Marca, Veneto* 11.<sup>25</sup> for 187 ML  
**CHAMPAGNE** // *Nicolas Feuillatte Brut Reserve* 16.<sup>25</sup> for 187 ML  
**ROSÉ** // *Dark Horse, CA* 6.<sup>25</sup> / 20.<sup>25</sup>

## RED WINE

- PINOT NOIR** // *MacMurray, Central Coast* 10.<sup>25</sup> / 35.<sup>95</sup>  
**MALBEC** // *Alamos, Mendoza* 7.<sup>25</sup> / 24.<sup>95</sup>  
**CABERNET SAUVIGNON** // *Proverb, CA* 6.<sup>25</sup> / 20.<sup>95</sup>



## 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 Moscow Mule, Post Margarita, and more!