

This is a family joint - Just like your granny's backyard table. So order big and pass it around, what's left over is breakfast in the mornin'.



THE POST BREWING COMPANY *Boulder* BRUNCH

Chef / Partner Brett Smith • Chef Jimmy Giesler

Starters

- DEVEILED EGGS (4) 7.50**
crispy chicken skin, horseradish louie, marinated celery
- HOT CHICKEN DRUMSTICKS (4) 10**
confited, fried, tossed in nashville hot
- PINTO BEAN HUMMUS 8.50**
roasted poblanos, garlic mojo, fresh veggies, chicken chicharrones
- CRISPY BLACK EYED PEAS 4.50**
house seasoning, salt, roasted garlic oil
Crispy Pork +2.00
- CHICKEN CHOWDER 7.25**
bacon, butternut squash, cream, crispy potato
- CRISPY BRUSSELS SPROUTS 8.25**
sweet & spicy peppers, roasted garlic, cotija cheese
- CINNAMON SUGAR**
- DONUT HOLES 5**
maple whipped cream

Salads

- Fried or Grilled Chicken Breast +5.00 / Blackened or Fried Shrimp +5.00*
Griddled Porchetta +5.00 / Pan Seared Salmon +9.00
- THE POST HOUSE SALAD 7 / 12**
romaine, arugula, boiled egg, cucumber, cherry tomatoes, blue cheese, pumpkin seeds, bacon, croutons, vinaigrette
- FRIED CHICKEN CHOPPED 13.75**
romaine, squash, sweet & sour red peppers, deviled eggs, marinated black eyed peas, creamy buttermilk dressing
- BEETS & KALE 12**
arugula, chile roasted pecans, whipped goat cheese, orange dressing
- RANCH SALAD 5**
romaine, tomato, cucumber, crouton, ranch dressing



Crispy Bone-In Fried Chicken

As seen on Diners, Drive-Ins and Dives

- HALF BIRD 15**
breast, wing, thigh & leg // *Nashville Hot +1.00*
- 10 PIECE PLATE 36**
Nashville Hot +1.50
- FAMILY LOVE 44**
whole bird fried, two large sides & four biscuits, feeds 3-4 // *Nashville Hot +1.50*
- BIG BUBBA FAMILY LOVE 82**
two birds fried, four large sides & eight biscuits, feeds 6-8 // *Nashville Hot +2.00*

Plates

- CHICKEN & WAFFLES 15.25**
pumpkin seed butter, chorizo country gravy, chile-cherry chutney, maple syrup
- PORCHETTA & EGGS 15.75**
chile glaze, breakfast potatoes, collard greens, eggs over easy
- CHICKEN & BISCUIT 10.50**
eggs over easy, fried breast, country gravy, potatoes
- BOULDER VEGGIE SKILLET 11.50**
scrambled eggs, sweet potatoes, kale, brussels, quinoa, whipped goat cheese, pepper relish
- POST BREAKFAST BURRITO 11.50**
fried chicken, scrambled eggs, beans, cheddar cheese, smothered in pork green chile & sour cream
- SHRIMP & GRITS 19.75**
seared shrimp, smokey tomato sauce, creamy grits, collards
- SIMPLE BREAKFAST 9.75**
2 eggs over easy, potatoes, bacon, texas toast or biscuit
- HAM, EGG & GRUYERE ON TEXAS TOAST 11.75**
eggs over easy, hollandaise, arugula salad, roasted tomatoes, breakfast potatoes
- CHILE GLAZED BUTTERNUT SQUASH 12.25**
black eyed peas, quinoa, kale, broccoli, sweet & sour peppers

Sandwiches

SERVED WITH CHOICE OF DELI SLAW, FRIES OR BREAKFAST POTATOES

- SMOKED TROUT MELT 13.50**
sliced tomato, gruyere, english muffin
- POST FRIED CHICKEN 11.50**
pickled pepper relish, dijonaise // *Nashville Hot +.50*
- FRIED CHICKEN RANCH BLT 12.75**
bacon, lettuce, tomato jam, paprika ranch // *Nashville Hot +.50*
- BLACKENED OR FRIED SHRIMP PO' BOY 14.75**
remoulade, arugula, tomato jam, pickles // *Nashville Hot +.50*

SIDES *half / full*

- BUTTERMILK CHEDDAR BISCUITS 1.50 ea**
whipped honey butter
- DELI SLAW 4 / 7**
- HAND CUT FRENCH FRIES 4 / 7**
- CREAMY GRITS 4 / 7**
cotija, smoked tomato-onion gravy
- GREEN CHILE MAC & CHEESE 5 / 9**
roasted poblano, house breadcrumbs
- COLLARD GREENS 5 / 9**
roasted pork, tomato braise
- BREAKFAST POTATOES 4 / 7**
- BACON 4**
'merican for pork belly
- BUTTERMILK WAFFLES 4 / 7**
maple pumpkin seed butter
- QUINOA & KALE 4 / 7**
tomato, cucumber, house vinaigrette

Sweets

- WARM WAFFLE SUNDAE 7**
- ICE CREAM SANDWICH 5**
- ICE CREAM SCOOP 2**
- HOMEMADE PIES MKT**
- WHOOPIES MKT**

*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.

We have a singular mission which has you in mind. We craft high quality beers that are flavorful, expertly balanced and, above all, outrageously drinkable. These are food-minded beers for fun-lovin' folks that are easy to drink. We think you'll want to put them in your mouth repeatedly. And often!



THE POST BREWING COMPANY

Happy HOUR

MONDAY-FRIDAY • 4PM-6PM

DRINKS

FRESH BREWED DRAFTS 2 *off*

SELECT PITCHERS 13

JAR O' BOOZE 25

marg punch, cherry lime-ade,
raspberry lemonade

2 PERSON MINIMUM

COCKTAILS 6

manhattan, mule, marg

EATS

MEATLOAF BISCUIT 5

horseradish sauce

FRIED CHICKEN BISCUIT 4

spicy honey butter, pickle

PORCHETTA BISCUIT 4

pimento cheese, pickles

ALL 3 BISCUITS 11

DEVILED EGGS 1.²⁵ *ea*

crispy chicken skin, horseradish louie,
marinated celery

SPENT GRAIN FRIED CHEESE CURDS 5

wisconsin white cheddar, cherry peppers,
pickled cauliflower, post beer mustard

HOT CHICKEN DRUMSTICKS 2 *ea*

confit'd, fried, tossed in nashville hot

Award Winning Beers

ASK YOUR SERVER ABOUT AVAILABILITY



Western PILSNER

2016 US OPEN
BEER CHAMPIONSHIP
Gold Medal - American Pilsener

2014 GREAT AMERICAN
BEER FESTIVAL

Silver Medal - American/
International Style Pilsener

2015 COLORADO STATE FAIR
Bronze Medal - Pilsener

BEER ADVOCATE
96 Rating - World Class

2017 CRAFT BEER AND
BREWING MAGAZINE

97 Rating - 3rd Best Pilsener
In The USA (out of 85 Pilseners)

2018 CRAFT BEER AND
BREWING MAGAZINE

97 Rating - Tied for 5th
(out of 156 Lagers)

2018 GREAT AMERICAN
BEER FESTIVAL

Bronze Medal - American-Style
Pilsener



MEXICAN
STYLE Lager

2016 US OPEN
BEER CHAMPIONSHIP

Bronze Medal
Premium American Lager



Townie
• HOPPY AMERICAN •
ALE

2015 DENVER
INTERNATIONAL
BEER COMPETITION
Bronze Medal - English-style IPA

BEER ADVOCATE
95 Rating - World Class



Formerly known as Achtertuint Seizoen

2016 GREAT AMERICAN
BEER FESTIVAL
Gold Medal - Classic Saison

WEEKLY SPECIALS

AVAILABLE AFTER 4PM

MONDAY

CHICKEN POT PIE

TUESDAY

GRILLED PORCHETTA

WEDNESDAY

CHICKEN TENDER BASKET
\$14 PITCHERS OF SELECT DRAFTS

THURSDAY

PRIME RIB // \$9 BEER FLIGHTS

FRIDAY

FISH FRY

SATURDAY

CHAR GRILLED PORK RIBS

SUNDAY

BEEF STEW

Take The Post
With You



BIG OL' CANS

take home ANY of
our beers in a
32oz crowler