

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 *Lafayette* DINNER

Chef / Partner Brett Smith • Chef Michael Nirenberg • Pastry Chef Shelley Katz

Starters

WARM PIMENTO CHEESE DIP

tomato jam, texas toast, apple slices, pickled vegetables 9.75

FRIED BLACK EYED PEAS

crispy pork, house seasoning, roasted garlic 6.50

DEVILED EGGS* (4)

crispy chicken skin, marinated celery, horseradish louie 7.50

CHICKEN CHICHARRONES

pinto bean hummus, roasted poblano, garlic mojo, crisp veggies, texas toast 9.75

As seen on Diners, Drive-Ins and Dives

HOT CHICKEN DRUMSTICKS (4)

confited, fried, tossed in nashville hot 10.75

SMOKED TROUT SPREAD

griddled texas toast, house pickles, fried capers 10.25

SPENT GRAIN CHEESE CURDS

wisconsin white cheddar, cherry peppers, pickled cauliflower, post beer mustard 10.25

CHICKEN CHOWDER

bacon, butternut squash, cream, crispy potatoes, garlic mojo 7.25

Salads

*Fried or Grilled Chicken Breast 6 // Blackened or Fried Shrimp 7
Seared Trout 9*

THE SALAD

romaine, arugula, boiled egg, cucumber, cherry tomatoes, apples, blue cheese, pumpkin seeds, bacon, croutons, vinaigrette 7 / 12

BEETS & KALE

arugula, chile roasted pecans, whipped goat cheese, pickled cauliflower, oranges, orange dressing 12.50

FRIED CHICKEN CHOPPED

romaine, roasted butternut squash, sweet & sour peppers, marinated black eyed peas, deviled eggs, creamy buttermilk dressing 13.75

SIMPLE RANCH

romaine, tomato, cucumber, croutons, ranch dressing 5.75



Crispy Bone-In Fried Chicken

As seen on Diners, Drive-Ins and Dives

HALF BIRD breast, wing, thigh & leg 14.75

Make Your Chicken Nashville Hot +1.50

Plates

See Back for Blue Plates

BRAISED PORK SHOULDER caramelized onion marmalade, crispy onions, mashed potatoes 18.75

CHICKEN & WAFFLES pumpkin seed butter, chorizo country gravy, chile-cherry chutney, maple syrup 15.25

CAST IRON MEATLOAF chile glaze, mashed potatoes, mushroom brown gravy 16.25

ROASTED CHICKEN half a bird, garlic mojo, arugula & tomato salad 17.50

SHRIMP & GRITS seared shrimp, smokey tomato sauce, creamy grits, braised collards with pork 19.75

CHILE GLAZED BUTTERNUT SQUASH black eyed peas, quinoa, kale, broccoli, sweet peppers 14.75

PAN SEARED RUBY RED TROUT crispy potatoes, kale, tomato, lemon caper butter 20.25

Sandwiches

SERVED WITH DELI SLAW OR FRIES

Sub Any Side +1.50

POST FRIED CHICKEN pickled pepper relish, dijonaise 11.50

FRIED CHICKEN RANCH BLT bacon, lettuce, tomato jam, paprika ranch 12.75

BBQ PORK deli slaw, house pickles, dijonaise 12.25

BLACKENED OR FRIED SHRIMP PO' BOY remoulade, arugula, tomato jam, pickles 14.75

Make Your Sandwich Nashville Hot +1.50

SIDES *half / full*

QUINOA & KALE

tomato, cucumber, house vinaigrette 4 / 7

DELI SLAW

classic & creamy 4 / 7

FRENCH FRIES

hand cut 4 / 7

CREAMY GRITS

cotija, smoked tomato-onion gravy 4 / 7

GREEN CHILE MAC & CHEESE

roasted poblano, house breadcrumbs 5 / 9

COLLARD GREENS

roasted pork, tomato braise 5 / 9

BUTTERMILK WAFFLES

maple pumpkin seed butter 4 / 7

BEETS & SWEETS

whipped goat cheese, arugula pesto 5 / 9

RED SKIN HAND MASHED POTATOES

garlic butter, brown gravy 4 / 7

BUTTERMILK CHEDDAR BISCUITS

whipped honey butter 1.50 ea

Lots o' Bird

10 PIECE PLATE 36

FAMILY LOVE (FEEDS 3-4)

whole bird fried (8pc), two large sides & four biscuits 44

BIG BUBBA FAMILY LOVE (FEEDS 6-8)

two birds fried (16 pc), four large sides & eight biscuits 82

Make Your Chicken Nashville Hot +1.50

*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 4-6PM

Drinks

HOWDY WESTERN PILSNER CANS 3

DRAFT BEERS 1 *off*
14 oz or 16 oz

HOUSE WINE 4
red, white or sparkling

COIN-STYLE MARGARITA 5
tequila, triple sec, lime juice

PALOMA 5
tequila, grapefruit, lime juice, club soda

HAPPY MULE 5
vodka, ginger beer, lime juice

HAPPY MANHATTAN 6
served on the 'rock'

LEMON MINT RADLER 5
seasonal beer, lemonade, mint

WELLS 4
tequila • vodka • gin • rum • bourbon

Eats

FRIED CHICKEN BISCUIT 4
spicy honey butter, pickles, dijonnaise

PORK SLIDER 4
slaw, top rope bbq, biscuit

DRUMSTICKS 2 *ea*

DEVEILED EGGS 1 *ea*
crispy chicken skin, celery, horseradish louie

CHICKEN CHICHARRONES 4
pinto bean hummus, roasted poblano,
garlic mojo, crisp veggies, texas toast

FRIED BLACK EYED PEAS 4
crispy pork, chicken seasoning, roasted garlic

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



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

BACKYARD SAISON



Formerly known as Achtertuint Seizoen

2016 GREAT AMERICAN
BEER FESTIVAL
Gold Medal - Classic Saison

WEEKLY SPECIALS

DAILY AT 4PM

MONDAY

BURGER NIGHT*

\$8 SHOT & A BEER (*Howdy, Townie, Elkhorn*)
+\$1 FOR SPECIALTY BEER

TUESDAY

CHICKEN FRIED STEAK
\$2 OFF ALL TO-GO BEER

WEDNESDAY

CHICKEN POT PIE // \$16 PITCHERS
(ASK YOUR SERVER FOR LIST)

THURSDAY

CHICKEN FRIED LOBSTER ROLL
\$6 BEER FLIGHTS

FRIDAY

FISH FRY

SATURDAY

PRIME RIB*

SUNDAY

SMOKED PORK RIBS
\$4 BREWER'S BEER CHOICE

*Take The Post
With You*



BIG OL' CANS

take home select
beers in a
32oz crowler