

*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* DINNER

Chef / Partner Brett Smith • Chef Jimmy Giesler

## Starters

- DEVEILED EGGS (4)** 7.50  
crispy chicken skin, horseradish louie, marinated celery
- HOT CHICKEN DRUMSTICKS (4)** 10.75  
confited, fried, tossed in nashville hot
- PINTO BEAN HUMMUS** 8.50  
roasted poblanos, garlic mojo, fresh veggies, chicken chicharrones
- SMOKED TROUT SPREAD** 10.25  
griddled texas toast, house pickles, fried capers
- CRISPY BLACK EYED PEAS** 4.50  
house seasoning, salt, roasted garlic oil  
*Crispy Pork +2.00*
- SPENT GRAIN FRIED CHEESE CURDS** 10.25  
wisconsin white cheddar, cherry peppers, pickled cauliflower, post beer mustard
- SPICY PIMENTO CHEESE PLATTER** 11.25  
smoked paprika chips, house pickles, house cauliflower
- CRISPY BRUSSELS SPROUTS** 8.25  
sweet & spicy peppers, roasted garlic, cotija cheese
- CHICKEN CHOWDER** 7.25  
bacon, butternut squash, cream, crispy potato

## 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, pickled cauliflower, 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
- CAST IRON MEATLOAF** 16.25  
chile glaze, mashed potatoes, mushroom brown gravy
- ROASTED HALF CHICKEN** 17.50  
half a bird, garlic mojo, arugula & tomato salad
- OVEN ROASTED PORK SHOULDER** 18.75  
caramelized onion marmalade, crispy onions, mashed potatoes
- SHRIMP & GRITS** 19.75  
seared shrimp, smokey tomato sauce, creamy grits, collards
- CHILE GLAZED BUTTERNUT SQUASH** 14.25  
black eyed peas, quinoa, kale, broccoli, sweet & sour peppers
- PAN SEARED SALMON** 20.25  
crispy red potatoes, kale, tomato, lemon caper butter

## Sandwiches

SERVED WITH DELI SLAW OR FRIES *Sub Any Side +1.50*

- 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*
- GRIDDLED PORCHETTA** 12.75  
pimento cheese, house pickles, arugula
- THE POST CLASSIC BURGER** 12.75  
english muffin, onion marmalade, american cheese, house pickles, special sauce
- 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
- BEETS & SWEETS** 5 / 9  
whipped goat cheese, arugula pesto
- RED SKIN HAND MASHED POTATOES** 4 / 7  
garlic butter, brown gravy
- 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.<sup>25</sup> 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



2016 US OPEN  
BEER CHAMPIONSHIP  
Bronze Medal  
Premium American Lager



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