

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 *Rosedale* DINNER

Chef / Partner Brett Smith • Chef Jonathan Reyes

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 8.75**
roasted poblanos, garlic mojo, fresh veggies, chicken chicharrones
- WARM PIMENTO CHEESE DIP 9.75**
texas toast, tomato jam, pickled vegetables
- 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
- CRISPY BRUSSELS SPROUTS 8.75**
sweet & spicy peppers, roasted garlic, cotija cheese
- CHICKEN CHOWDER 7.25**
bacon, butternut squash, cream, crispy potato

Salads

*Fried Chicken Breast +5.00 / Blackened or Fried Shrimp +5.00
Griddled Porchetta +5.00*

- 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, roasted butternut 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 16.75**
chile glaze, mashed potatoes, mushroom brown gravy
- ROASTED 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, smoked tomato-onion gravy, creamy grits, collard greens
- ROASTED BUTTERNUT SQUASH 14.25**
black eyed peas, broccoli, quinoa, kale, sweet & sour peppers

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
- CAST IRON MEATLOAF 11.75**
bacon-onion marmalade, horseradish crema
- 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 4-6PM

Drinks

16 OZ TOP ROPE OR HOWDY 4

HOUSE WINE 4

WELLS 5

COCKTAILS 6

manhattan, marg, mule

TOP ROPE PITCHERS 14

Eats

FRIED CHICKEN BISCUIT 4

honey butter, house pickle

PORCHETTA BISCUIT 4

pimento cheese, pickle, arugula

NASHVILLE HOT FRIED DRUMSTICK 2 ea

blue cheese

DEVILED EGGS 1 ea

crispy chicken skin, horseradish louie, celery

PINTO BEAN HUMMUS 4

roasted poblano, chicken chicharrones

CRISPY BRUSSELS SPROUTS 4

sweet & spicy peppers, roasted garlic, cotija cheese

MEATLOAF BISCUIT 4

horseradish sauce

SPENT GRAIN CHEESE CURDS 5

post beer mustard

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
POST CLASSIC BURGER*

TUESDAY
CAST IRON PORCHETTA

WEDNESDAY
CHICKEN POT PIE

THURSDAY
JAVIER'S SMOKED PORK RIBS

FRIDAY
FISH FRY

SATURDAY
SLOW ROASTED PRIME RIB*

SUNDAY
CHICKEN TENDER BASKET

Take The Post
With You



Check out our merch
selection at the front for
all options and sizing.