

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* BRUNCH

Chef / Partner Brett Smith • Chef Jonathan Reyes

Starters

CINNAMON SUGAR DONUT HOLES 8
maple whipped cream

DEVILED 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

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

CHICKEN FRIED STEAK* 14.25
egg over easy, country gravy, collards, potatoes, texas toast

CHICKEN & BISCUIT* 10.75
eggs over easy, fried breast, country gravy, potatoes

HIPPYSTER SKILLET 10.50
crispy brussels, red potato, sweet potato, kale, scrambled eggs, whipped goat cheese

POST BREAKFAST BURRITO 11.50
fried chicken, scrambled eggs, beans, cheddar cheese, smothered in pork green chile & sour cream

HUEVOS RANCHEROS 10.50
scrambled eggs, campfire beans, green chile, cheddar cheese, flour tortilla

SIMPLE BREAKFAST* 9.75
2 eggs over easy, potatoes, bacon, texas toast or biscuit

SOUTHERN SPANK* 13.50
crispy breast, creamy grits, roasted pork collards, smoked tomato gravy, egg over easy

Sandwiches

SERVED WITH CHOICE OF DELI SLAW, FRIES OR BREAKFAST POTATOES

GRIDDLED PORCHETTA 12.75
pimento cheese, house pickles, arugula

POST FRIED CHICKEN 11.50
pickled pepper relish, dijonaise, sesame bun // *Nashville Hot +.50*

FRIED CHICKEN RANCH BLT 12.75
bacon, lettuce, tomato jam, paprika ranch, sesame bun // *Nashville Hot +.50*

BLACKENED OR FRIED SHRIMP PO' BOY 14.75
remoulade, arugula, tomato jam, pickles, hoagie roll // *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

HOMEMADE PIES MKT

WHOOPIES MKT

A LA MODE 2

*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



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

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.