

*This is a family joint — your home away from home for our style of Colorado comfort food.  
So pile up your plate, fill your belly with goodness, and share the love... and maybe some chicken, too.*



# THE POST BREWING COMPANY

## Starters

### DEVILED EGGS

crispy chicken skin, horseradish louie,  
marinated celery 9.75

### BRUSSELS SPROUTS

sweet & spicy peppers, roasted garlic,  
cotija cheese 9.75

### PEEL N' EAT SHRIMP

Half Pound 10 | One Pound 20  
jax famous mustard sauce, cocktail sauce, lemon

### CHICKEN CHICHARRONES

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

*As seen on Diners, Drive-Ins and Dives*

## Salads

*add to any salad: grilled or fried chicken \$6 / falafel \$5*

### BEETS & GOAT CHEESE

kale, chile roasted pecans, whipped goat  
cheese, pickled cauliflower, arugula, oranges,  
orange dressing 13.50

### THE SALAD

romaine, arugula, boiled egg, cucumber, apples,  
cherry tomatoes, blue cheese, pumpkin seeds,  
bacon, croutons, vinaigrette 8 / 14

### YOUR BIG FAT GREEK SALAD

mixed greens, marinated cucumber and tomato,  
kalamata olives, feta, house falafel, tzatziki 15

## Family Packages

*make it Nashville Hot \$1.50*

**10 PIECE PLATE** whole bird plus two pieces 38

**FAMILY LOVE** whole bird fried, two large sides & four biscuits, feeds 3-4 48

**ROASTED CHICKEN FAMILY LOVE** whole bird roasted, two large sides &  
four biscuits, feeds 3-4 48

**BIG BUBBA FAMILY LOVE** two birds fried, four large sides & eight biscuits,  
feeds 6-8 88

**SLOW SMOKED BBQ PORK RIBS** full rack, large side campfire beans,  
large side slaw, 4 biscuits, feeds 2-3 48

## Chicken

*make it Nashville Hot \$1.50*

**FRIED HALF BIRD** breast, thigh, leg, wing w pickles and chorizo country gravy 16

**CHICKEN TENDER BASKET** fries or slaw 15

**CHICKEN & WAFFLES** pumpkin seed butter, chorizo country gravy,  
chile-cherry chutney, maple syrup 16.25

**ROASTED CHICKEN** half a bird, garlic mojo, arugula & tomato salad 18.50  
*available starting at 4pm*

## Not Chicken

**CORNMEAL FRIED CATFISH** slaw, fries, house made tartar 19.75

**CAST IRON MEATLOAF** chile glaze, mashed potatoes, mushroom gravy 17.25

**SLOW SMOKED BBQ PORK RIBS** 1/2 rack, campfire beans, slaw, biscuit 24  
*available starting at 4pm*

## Sandwiches

*served with deli slaw or fries, sub any side +1.50 make it Nashville Hot \$1.50*

**POST FRIED CHICKEN SANDWICH** pickled pepper relish, dijonnaise 12.50

**FRIED CHICKEN RANCH BLT** bacon, lettuce, tomato jam, paprika ranch 13.75

## SIDES half / full

**BUTTERMILK CHEDDAR BISCUITS** 6

**QUINOA & KALE** 4 / 7

**DELI SLAW** 4 / 7

**FRENCH FRIES** 4 / 7

**GREEN CHILE MAC & CHEESE** 5 / 9

**BEETS & SWEETS** 5 / 9

**SIMPLE RANCH SALAD** 6

**MASHED POTATOES & GRAVY** 4 / 7

**COLLARD GREENS** 5 / 9

**CAMPFIRE BEANS** 5 / 9

**BUTTERMILK WAFFLES** 5 / 9

## Desserts

**CHOCOLATE WHOOPIE PIE** 6

**CHERRY HANDPIE** 7

**APPLE HANDPIE** 7

**SCOOP** vanilla or chocolate 3

## Take and Bake

*These family favorites are homemade and prepped to go from our  
freezer to yours. Bake 'em at your convenience for an easy dinner.*

### PLAN AHEAD MEATLOAF

Feeds 2-4. chile glaze, mushroom brown gravy, mashed  
potatoes served chilled and ready to bake. Let us cook  
for you 2x times this week! 36

### POT PIE

Feeds 2-4. 9" homemade pie crust, rich chicken  
broth, root vegetables - intended for your ice box, Marie  
Callendar don't know squat! 30

We have a singular mission: crafting outrageously drinkable, food-minded, fried-chicken-lovin' beers. We make high-quality, flavorful, well-balanced brews for good, honest folks like you.



# THE POST BREWING COMPANY

## Don't forget your booze to-go!

Let your server know if you'd like to take a crowler of beer or a bottle of wine home with you. We also offer crowlers of our Post Marg, Post Manhattan, and more!

### Post Draft Beer

TOWNIE // EASY DRINKIN' IPA	7
TOP ROPE // MEXICAN LAGER	6
HOWDY BEER // WESTERN PILSNER	6
EXTRA SPECIAL BUDDY // EVERYDAY ALE	6.50
EL CORN // AMBER LAGER	6
#KNOWFILTER // NON-HAZY NEIPA	7.75
DRY STOUT // DRY STOUT	6
BACKYARD SAISON // FARMHOUSE ALE	6
ROOSTER CRUISER // IPA	8
YOU DO YOU // TART WHEAT ALE W ORANGE	6.50

### Boilermakers

10 OZ BEER & A HITCH HIKER	
TOP ROPE LAGER // BULLEIT BOURBON	10
DRY STEM CIDER // MILAGRO SILVER TEQUILA	13
DRY STOUT // LAIRDS APPLE BRANDY	10
GSD // AMARO MONTENEGRO	11

### Shot Combos

SHOT & CHASER	7
choose your booze	
TITOS // OLD FORESTER // MILAGRO SILVER	
choose your chaser	
BROWN GRAVY // PICKLE JUICE	

### No booze

VIRGIN MULE	5
CUCUMBER MINT SPRITZ	5

### Cocktails

THE HIGHCLAW	11
prairie cucumber vodka, soda water, citrus	
SEASONAL GIN & TONIC	11
gordons gin, fever tree tonic, citrus, herbs	
MOSCOW MULE	10
tito's, ginger beer, lime juice	
COIN-STYLE MARG	10
milagro silver, orange liqueur, lime juice	
sub Union Mezcal +1	
POST MANHATTAN	12
old forester rye, sweet vermouth, angostura bitters	

### Tequila & Mezcal

MILAGRO BLANCO	7.5
UNION MEZCAL	13
HERRADURA SILVER	8
HERRADURA REPOSADO	11
HERRADURA AÑEJO	13
EL JIMADOR	5

### Vodka

KETEL ONE	8.5
NEW AMSTERDAM	7
TITO'S	8
PEACH NEW AMSTERDAM	6
PRAIRIE CUCUMBER	6

### Whiskey, Bourbon & Rye

BULLEIT RYE	8.5
CROWN ROYAL	8
JACK DANIELS	7.5
OLD FORESTER	6.5
OLD FORESTER RYE	7.5
WOODFORD RESERVE	10
JAMESON IRISH WHISKEY	7
LAWS RYE	14
LAWS 4 GRAINS	14
STRANAHAN'S	14
BULLEIT BOURBON	8
JIM BEAN	6

### Scotch

GLENLIVET 12 YR SGL MALT	9
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### Gin

GORDON'S GIN	6
TANQUERAY	8
HENDRICKS	9

### White Wine

POST WHITE	8.25
WAIRAU RIVER SAUVIGNON BLANC NZ	10.25
TENUTA SANT'ANNA PINOT GRIGIO ITL	9.50

### Rosé

POST ROSÉ	7.50
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### Red Wine

POST RED	8.25
MACMURRAY PINOT NOIR CALI	12.25
DANCING BULL ZINFANDEL RED CALI	9

### Gluten Free Selections

STEM CIDERS REAL DRY 12oz » ABV 6.8%	8
STEM CIDERS HIBISCUS SESSION 12oz » ABV 4.3%	8
HIGH NOON HARD SELTZER 12oz » ABV 4.5%	9