

*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 9.95

BRUSSELS SPROUTS

sweet & spicy peppers, roasted garlic,
cotija cheese 9.95

PEEL N' EAT SHRIMP

Half Pound 10.95 | One Pound 20.95
jax famous mustard sauce, cocktail sauce, lemon

CHICKEN CHICHARRONES

pinto bean hummus, roasted poblano, garlic mojo,
crisp veggies, texas toast 9.95

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 13.95

THE SALAD

romaine, arugula, boiled egg, cucumber, apples,
cherry tomatoes, blue cheese, pumpkin seeds,
bacon, croutons, vinaigrette 8.95 / 14.95

YOUR BIG FAT GREEK SALAD

mixed greens, marinated cucumber and tomato,
kalamata olives, feta, house falafel, tzatziki 15.95

Family Packages

make it Nashville Hot \$1.50

10 PIECE PLATE whole bird plus two pieces 39.95

FAMILY LOVE whole bird fried, two large sides & four biscuits, feeds 3-4 49.95

ROASTED CHICKEN FAMILY LOVE whole bird roasted, two large sides &
four biscuits, feeds 3-4 49.95

BIG BUBBA FAMILY LOVE two birds fried, four large sides & eight biscuits,
feeds 6-8 89.95

Chicken

make it Nashville Hot \$1.50

FRIED HALF BIRD breast, thigh, leg, wing w pickles and chorizo country gravy 16.95

CHICKEN TENDER BASKET fries or slaw 15.95

CHICKEN & WAFFLES pumpkin seed butter, chorizo country gravy,
chile-cherry chutney, maple syrup 16.95

ROASTED CHICKEN half a bird, garlic mojo, arugula & tomato salad 18.95

Not Chicken

CORNMEAL FRIED CATFISH slaw, fries, house made tartar 19.95

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

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, dijonaise 12.95

FRIED CHICKEN RANCH BLT bacon, lettuce, tomato jam, paprika ranch 13.95

Bubbles & Bird

Check out our new sparkling wines - a perfect pair with fried chicken!

SIDES *half / full*

BUTTERMILK CHEDDAR BISCUITS

6.25

QUINOA & KALE 4.25 / 7.25

DELI SLAW 4.25 / 7.25

FRENCH FRIES 4.25 / 7.25

GREEN CHILE MAC & CHEESE 5.25 / 9.25

BEETS & SWEETS 5.25 / 9.25

SIMPLE RANCH SALAD 6.25

MASHED POTATOES & GRAVY 4.25 / 7.25

COLLARD GREENS 5.25 / 9.25

BUTTERMILK WAFFLES 5.25 / 9.25

Desserts

CHOCOLATE WHOOPIE PIE 6.25

CHERRY HANDPIE 7.25

APPLE HANDPIE 7.25

SCOOP vanilla or chocolate 3.25

Take and Bake Pot Pies

in proud partnership with Hinman's Bakery

Feeds 4, 9" yummy pies with the best crust 35.95

Choice of

Post Classic Chicken

Winter Vegetable

Pork Green Chile

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

Post Draft Beer

TOWNIE // EASY-DRINKIN' IPA // ABV 6.2%	7.25
TOP ROPE // MEXICAN LAGER // ABV 5%	6.25
HOWDY BEER // PILSNER // ABV 4.5%	6.25
EXTRA SPECIAL BUDDY // BITTER // ABV 5.3%	6.75
EL CORN // AMBER LAGER // ABV 5.5%	6.25
#KNOWFILTER // IPA // ABV 6.6%	7.95
BIG JAMES // BRUNCH STOUT // ABV 6.0%	6.75
BACK ON MY BS // DRYHOPPED KELLER PLIS // ABV 4.8%	6.75
ROOSTER CRUISER // IMPERIAL IPA // ABV 8.8%	8.25
YOU DO YOU // TART WHEAT ALE // ABV 5%	6.75

Boilermakers

10 OZ BEER & A HITCH HIKER

STEM CIDER // MILAGRO SILVER TEQUILA	13.25
DRY STOUT // LAIRDS APPLE BRANDY	10.25
HOWDY // AMARO MONTENEGRO	11.25

No booze

VIRGIN MULE	5.25
CUCUMBER MINT SPRITZ	5.25
BOYLAN'S SODA cherry, birch beer, or cream	4.25

Shot Combos

SHOT & CHASER	7.25
choose your booze	
TITOS // OLD FORESTER // MILAGRO SILVER	
choose your chaser	
BROWN GRAVY // PICKLE JUICE	

Cocktails

THE HIGHCLAW prairie cucumber vodka, soda water, citrus	11.25
SEASONAL GIN & TONIC gordons gin, fever tree tonic, citrus, herbs	11.25
MOSCOW MULE tito's, ginger beer, lime juice	10.25
COIN-STYLE MARG milagro silver, orange liqueur, lime juice sub Union Mezcal +1	10.25
POST MANHATTAN old forester rye, sweet vermouth, angostura bitters	12.25
BLUEBERRY-BOURBON MINT LEMONADE old forester bourbon, house-made blueberry puree, lemon juice, mint simple syrup	9.25

Gluten Free Selections

STEM CIDERS REAL DRY 12OZ » ABV 6.8%	8.25
STEM CIDERS HIBISCUS SESSION 12OZ » ABV 4.3%	8.25
HIGH NOON HARD SELTZER 12OZ » ABV 4.5%	9.25
SNOW MELT HARD SELTZER » ABV 5% tangerine & hops	5.25

White Wine

PINOT GRIGIO // SANT'ANNA, VENETO	8.25 / 24.95
SAUVIGNON BLANC// WAIRAU RIVER, MARLBOROUGH	10.25 / 30.95
CHARDONNAY // SONOMA-CUTRER, SONOMA COUNTY	13.25 / 39.95
CHARDONNAY // HESS, MONTEREY COUNTY	9.25 / 27.95

Sparkling and Rosé

PROSECCO // LA MARCA, VENETO	11.25 / 187 ML
CHAMPAGNE // NICOLAS FEUILLATTE BRUT RESERVE	16.25 / 187ML
ROSÉ // DARK HORSE, CA	6.25

Red Wine

PINOT NOIR // MACMURRAY, CENTRAL COAST	10 6.25 / 30.95
MERLOT // 14 HANDS, COLUMBIA VALLEY	7 6.25 / 21.95
MALBEC // ALAMOS, MENDOZA	7 6.25 / 21.95
CABERNET SAUVIGNON // PROVERB, CA	6 6.25 / 18.95
CABERNET SAUVIGNON // STORYPOINT, CA	10 6.25 / 30.95



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 crowdlers of our Post Marg, Post Manhattan, and more!