



As seen on DINERS, DRIVE-INS AND DIVES

STARTERS

CRISPY THIGH FRIES 8^{.95}

buttermilk marinated fried chicken thigh strips, el corn beer mustard, curry ketchup

CHICKEN CHICHARRONES 9^{.75}

pinto bean hummus, roasted poblano, crisp veggies, texas toast

DEVEILED EGGS 9^{.75} GF

pickled pepper relish, crispy chicken skin, chives

BRUSSELS SPROUTS 9^{.75} GF V

sweet & spicy peppers, garlic mojo, cotija cheese

HOWDY STEAMED PEEL N EAT SHRIMP

Half Pound 12 | One Pound 24

el corn beer mustard, cocktail sauce, lemon

SALADS

add to any salad: **grilled or fried chicken \$6 | salmon \$8**

THE POST SALAD 8^{.50}/14

apple, blue cheese, cherry tomato, cucumber, boiled egg, bacon, pumpkin seed, crouton, romaine, arugula, vinaigrette

YOGA PANTS 13^{.50} GF V

quinoa, kale, roasted sweet potato, pickled red onion, tomato, cucumber, toasted sesame & sunflower crunch, white balsamic vinaigrette

SWEAT PANTS 15^{.75}

crispy thigh fries, knife and fork romaine, bacon, biscuit croutons, chopped pickle, cheddar, egg, hot cherry peppers, ranch dressing

SUSAN SARANDON 14^{.75} GF

pulled chicken, marinated chiles, crispy chickpeas, dried cherries, mixed greens, goat cheese vinaigrette

SIMPLE GREEN 6^{.75} GF V

tomato, cucumber, mixed greens

choice of dressing: ranch, goat cheese vinaigrette, blue cheese or white balsamic vinaigrette

SANDWICHES

served with deli slaw or fries, sub any side \$1.50

make it Nashville Hot \$1.50

POST FRIED CHICKEN SANDWICH 12^{.50}

pickled pepper relish, dijonaise

FRIED CHICKEN RANCH BLT 13^{.75}

bacon, lettuce, tomato jam, paprika ranch

GF gluten free V vegetarian

* 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.

CHICKEN

make it Nashville Hot \$1.50

FRIED HALF BIRD 16

breast, thigh, leg, wing w/ pickles and chorizo country gravy

CHICKEN TENDER BASKET 15

4 ea crispy chicken tenders

choice of: fries or slaw

CHICKEN & WAFFLES 16^{.25}

pumpkin seed butter, chorizo country gravy, chile-cherry chutney, maple syrup

ROASTED CHICKEN 18^{.50}

half a bird, garlic mojo, arugula & tomato salad

10 PIECE PLATE 38

whole bird plus two pieces

FAMILY LOVE feeds 3-4 48

whole bird fried, two large sides & four biscuits

ROASTED CHICKEN FAMILY LOVE feeds 3-4 48

whole bird roasted, two large sides & four biscuits

BIG BUBBA FAMILY LOVE feeds 6-8 88

two birds fried, four large sides & eight biscuits

All Post Bone in Chicken is GF

NOT CHICKEN

PAN SEARED SALMON* 24 GF

quinoa pilaf, marinated peppers and onion, herb pesto aioli, lemon

NOT YOUR MOM'S MEATLOAF 21

rocky mountain bison, townie ale, tomatillo glaze, mashed potatoes, brown gravy

SIDES

	half / full
POST CHEDDAR BISCUITS (4ea) V	6 ^{.75}
QUINOA & KALE GF V	5 / 9
DELI SLAW GF V	4 / 7
HOUSE CUT FRIES GF V	4 / 7
PLAIN MAC & CHEESE V	5 / 9
GREEN CHILE MAC & CHEESE V	5 / 9
BEETS & SWEETS GF V	5 / 9
MASHED POTATOES & GRAVY GF	4 / 7
COLLARD GREENS GF	5 / 9
BUTTERMILK WAFFLES V	5 / 9

TAKE & BAKE POT PIES

in proud partnership with Hinman's Bakery
9" yummy pot pies with the best crust, feeds 4 35

Choice of:

Post Classic Chicken • Winter Vegetable • Pork Green Chile



POST DRAFT BEER

- TOWNIE** *easy-drinkin' ipa* abv 6.2% **6^{.50}**
- TOP ROPE** *mexican lager* abv 5% **6**
- HOWDY** *pilsner* abv 4.5% **6**
- YOU DO YOU** *tart wheat ale* abv 5% **6^{.50}**
with blood orange
- COLORS OF YOU** *amber ale* abv 5.7% **6^{.50}**
- BIG JAMES** *brunch stout* abv 6% **6^{.50}**
- EL CORN** *amber lager* abv 5.5% **6**
- #KNOWFILTER** *filtered hazy ipa* abv 6.6% **7^{.75}**
- EXTRA SPECIAL BUDDY** *esb* abv 5.3% **6^{.50}**
with black tea
- BACK ON MY B.S.** *dry-hopped keller pils* abv 4.8% **6^{.50}**

BOILERMAKERS

8oz beer & a hitch hiker

- TOP ROPE LAGER** *old forester rye* **10**
- YOU DO YOU** *milagro silver tequila* **11**
- EXTRA SPECIAL BUDDY** *leopold bros whiskey* **11**
- HOWDY BEER** *jim beam* **10**
- EL CORN** *amaro montenegro* **11**

SHOT COMBOS

SHOT & CHASER **8**

choose your booze: TITOS // OLD FORESTER // MILAGRO SILVER
choose your chaser: BROWN GRAVY // PICKLE JUICE

GLUTEN FREE SELECTIONS

- STEM CIDERS** *real dry* 12oz » abv 6.8% **8**
- STEM CIDERS** *hibiscus session* 12oz » abv 4.3% **8**
- HOLIDAILY** *'favorite blonde' ale* 16oz » abv 5% **11**
- UPSLOPE** *spiked snowmelt* 12oz » abv 5% **5**
pomegranate & acai | tangerine & hops | juniper & lime

NO BOOZE

- VIRGIN MULE** **5**
- COCONUT LIME SODA** **5**
- BITBURGER DRIVE N/A BEER** **7**
- BOYLAN'S SODAS** **3**
rootbeer, orange, grape

COCKTAILS

THE HIGHCLAW **9**

prairie cucumber vodka, seltzer, citrus

SEASONAL GIN & TONIC **11**

spirit hound gin, tonic, citrus

MOSCOW MULE **10**

tito's, post ginger shrub, ginger beer, lime juice

COIN-STYLE MARG **10**

milagro silver, triple sec, lime juice

make it spicy +1 | sub union mezcal +1

POST MANHATTAN **12**

rye, sweet vermouth, angostura bitters

WHITE WINE

PINOT GRIGIO // *Sant'Anna, Veneto* **8 / 28**

SAUVIGNON BLANC // *Wairau River, Marlborough* **10 / 35**

CHARDONNAY // *Sonoma-Cutrer, Sonoma County* **13 / 47**

CHARDONNAY // *Hess, Monterey County* **9 / 32**

SPARKLING AND ROSÉ

BRUT *Wycliff, CA* **7 / 28**

PROSECCO // *La Marca, Veneto* **11 for 187 ML**

CHAMPAGNE // *Nicolas Feuillatte Brut Reserve* **16 for 187 ML**

ROSÉ // *Dark Horse, CA* **6 / 20**

RED WINE

PINOT NOIR // *MacMurray, Central Coast* **10 / 35**

MERLOT // *14 Hands, Columbia Valley* **7 / 24**

MALBEC // *Alamos, Mendoza* **7 / 24**

CABERNET SAUVIGNON // *Proverb, CA* **6 / 20**

CABERNET SAUVIGNON // *Storypoint, CA* **10 / 36**



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 Moscow Mule, Post Margarita, and more!