

STARTERS 9

POST CHICKEN WINGS gf	AVAILABLE OPTIONS
tossed with buffalo sauce, black pepper bbq, nashville hot, post dry rub, or spicy gochujang served with post ranch or blue cheese	6 For: \$13.00 12 For: \$24.00
COLORADO PINTO BEAN HUMMUS	\$13.00
roasted poblano, chicken chicharrones, carrots, celery sticks, toast	
ROASTED BRUSSELS SPROUTS gf v	\$12.00
sweet & spicy peppers, garlic mojo, cotija cheese	
DEVILED EGGS gf	\$11.00
pickled north fork valley pepper relish, fresh chives, honey cured bacon	
BURRATA & MARINATED PEPPERS gf v	\$13.00
blistered cherry tomatoes, parsley & garlic oil, red onion, toast	
CRISPY THIGH FRIES gf	\$13.00
choose two: ranch, hot honey chili, or curry ketchup	
CRISPY CAULIFLOWER gf v	\$13.00
tossed in sticky hot honey chili sauce	
EL CORN LAGER & CHEESE FONDUE v	\$11.00
warm garlic butter pretzel bites	
DEVILS ON HORSEBACK gf	\$11.00
blue cheese stuffed medjool dates wrapped with honey cured bacon	

SOUP & SALADS 6

ROASTED CHICKEN CHILE & RICE SOUP gf	\$13.00
savory colorado farm potatoes, carrots, onions, hatch green & poblano chiles	
POST SALAD	AVAILABLE OPTIONS
romaine, arugula, apple, blue cheese, cherry tomatoes, cucumbers, boiled egg, bacon, pumpkin seeds, croutons, white balsamic vinaigrette. can be vegetarian	small: \$9.00 Large: \$15.00
ROASTED CHICKEN PANZANELLA	\$17.00
frisee, romaine, radicchio, raisins, toasted pistachios, green onion, toasted bread croutons, herb schmaltz dressing, parmesan cheese	

YOGA PANTS gf v	\$16.00
quinoa, kale, arugula, roasted sweet potatoes, pickled red onions, tomatoes, cucumbers, toasted sesame & sunflower crunch, lemon tahini dressing	
COLORADO PEAR & FENNEL SALAD v	\$15.00
arugula, celery, cranberries, aged gouda cheese, toasted pecans, orange fennel dressing	
SUSAN SARANDON gf	\$17.00
crispy thigh fries, mixed greens, north fork valley marinated peppers & onion, goat cheese, bing dried cherries, goat cheese vinaigrette	

SANDWICHES 7

ORIGINAL FRIED CHICKEN	\$16.00
pickled pepper relish, dijonnaise, toasted brioche bun	
BUFFALO CHICKEN	\$17.00
hot house buffalo, blue cheese crumbles, shredded lettuce, pickles, toasted pretzel bun	
SPICY GOCHUJANG BBQ CHICKEN	\$17.00
marinated cucumbers, pickled red onions, toasted brioche bun	
CBLT	\$17.00
fried chicken breast, honey cured bacon, leaf lettuce, tomato, ranch dressing, toasted white bread	
POST CHEESEBURGER	\$17.00
american cheese, bacon onion jam, special sauce, griddled sourdough english muffin	
PORTOBELLO MUSHROOM v	\$16.00
garlic mojo, roasted then fried, crunchy slaw, arugula, hot cherry peppers, dijonnaise, toasted brioche bun	
BLACKENED MAHI MAHI	\$18.00
lettuce, tomato, pickled red onion, spicy hatch green chile remoulade, toasted brioche bun	

FULL PLATE 5

FRIED OR ROASTED HALF BIRD gf	\$20.00
breast, leg, thigh and wing, pickles and crunchy slaw	
CHICKEN & WAFFLES	\$19.00
fried boneless breast, hot cherry jam, country gravy, buttermilk waffles, pumpkin seed butter, maple syrup	
ROASTED VEGETABLE BOWL gf v	\$17.00
harissa roasted broccoli, cauliflower, seared kale, mixed grains, hummus, cucumber-tomato-mint salad	
SHRIMP & GRITS gf	\$21.00
pan roasted gulf shrimp, roasted red peppers and hatch green chiles, scallions, brown gravy	

CHICKEN TENDERS gf	AVAILABLE OPTIONS
all natural tenders breaded & fried, served with Post ranch, hot honey chili crunch, lettuce cups, carrot & daikon radish slaw, french fries	2 for: \$14.00
	4 for: \$20.00
	6 for: \$26.00
	8 for: \$32.00

BIGGER PLATES 3

FAMILY LOVE	\$65.00
8 pieces fried chicken, 2 large sides, 4 biscuits	
BIG BUBBA LOVE	\$120.00
16 pieces fried chicken, 4 large sides, 8 biscuits	
TOWER OF LOVE	\$150.00
8 pieces fried chicken, 8 tenders, crispy thigh fries, 8 wings, 4 large sides, 8 biscuits	

TOSSES 6

NASHVILLE HOT	AVAILABLE OPTIONS
	SIDE: \$1.00
	FULL PLATE: \$2.00
	BIGGER PLATES: \$3.00

SPICY GOCHUJANG	AVAILABLE OPTIONS
	SIDE: \$1.00
	FULL PLATE: \$2.00
	BIGGER PLATES: \$3.00

HOT HONEY CHILI	AVAILABLE OPTIONS
	SIDE: \$1.00
	FULL PLATE: \$2.00
	BIGGER PLATES: \$3.00

BLACK PEPPER BBQ	AVAILABLE OPTIONS
	SIDE: \$1.00
	FULL PLATE: \$2.00
	BIGGER PLATES: \$3.00

POST DRY RUB	AVAILABLE OPTIONS
	SIDE: \$1.00
	FULL PLATE: \$2.00
	BIGGER PLATES: \$3.00

BUFFALO	AVAILABLE OPTIONS
	SIDE: \$1.00
	FULL PLATE: \$2.00
	BIGGER PLATES: \$3.00

SIDES 10

CRUNCHY SLAW gf v	AVAILABLE OPTIONS	
	Half:	\$6.00
	Full:	\$11.00
MASHED POTATOES & BROWN GRAVY gf	AVAILABLE OPTIONS	
	Half:	\$6.00
	Full:	\$11.00
CREAMY MAC & CHEESE v	AVAILABLE OPTIONS	
	Half:	\$6.00
	Full:	\$11.00
CREAMY BOB'S RED MILL GRITS v gf	AVAILABLE OPTIONS	
	Half:	\$6.00
	Full:	\$11.00
HATCH GREEN CHILE MAC & CHEESE v	AVAILABLE OPTIONS	
	Half:	\$6.00
	Full:	\$11.00
FRENCH FRIES gf v	AVAILABLE OPTIONS	
	Half:	\$6.00
	Full:	\$11.00
ROASTED BEETS & SWEETS gf v	AVAILABLE OPTIONS	
	Half:	\$6.00
	Full:	\$11.00
LOW & SLOW COLLARD GREENS WITH PORK BELLY gf	AVAILABLE OPTIONS	
	Half:	\$6.00
	Full:	\$11.00
BUTTERMILK WAFFLES v	AVAILABLE OPTIONS	
	Half:	\$6.00
	Full:	\$11.00
POST CHEDDAR BISCUITS v		\$8.00

SEASONAL SIDES 2

SAUTEED COLORADO MUSHROOMS gf v	\$9.00
colorado potatoes, garlic mojo, arugula, lemon zest	
ROASTED COLORADO WINTER SQUASH gf v	\$7.00
harissa oil, toasted sesame	

DESSERTS 7

CHOCOLATE WHOOPIE PIE v	\$7.00
whipped mascarpone filling	

HANDPIE OF THE DAY v	\$8.00
ask your server for today's flavor	
BLUEBERRY CHEESECAKE JAR gf v	\$8.00
toasted oat crumble, lemon	
CHOCOLATE S'MORES PUDDING JAR v	\$9.00
graham cracker, fired marshmallows, dark chocolate shavings	
CHOCOLATE CHIP COOKIE DIP v	\$9.00
graham crackers, pretzels, strawberries, green apples	
WAFFLE SUNDAE v	\$10.00
two scoops of ice cream, strawberry sauce, whipped cream, cinnamon & sugar waffle bites, chocolate sauce, chocolate chip cookies, sprinkles	
ICE CREAM SCOOP gf v	\$4.00
vanilla or chocolate	

COCKTAILS

8

FIG'EDDABOUDIT	\$13.00
laws 2yr house rye, fig syrup, lemon juice	
POST OLD FASHIONED	\$14.00
fireside straight bourbon, cinnamon syrup, angostura bitters, smoked rosemary	
ROSIE CHEEKS	\$13.00
lee spirits lavender gin, peppermint schnapps, chateau aloe liqueur, cran-rosemary maple syrup, lime juice	
DON'T CALL IT A COMEBACK	\$12.00
rhubarb-infused vodka, strawberry puree, mint honey syrup, lemon juice	
BAD BUNNY	\$14.00
union mezcal, fresh carrot juice, ginger, cinnamon syrup, honey, lemon juice	
COIN-STYLE MARG	\$13.00
herradura blanco, cointreau, agave, lime juice ADD A FLAV! strawberry, cran-rosemary, or carrot +2	
ALPINE MULE	\$13.00
tito's handmade vodka, cran-rosemary maple syrup, lime juice, ginger beer, bitters, candy cane	
CLASSIC MARG	\$9.00
el jimador blanco, agave, sweet & sour	

ZERO PROOF

4

COLORADO COOLER	\$8.00
strawberry puree, honey, mint, lime juice	
NICE BUNNY	\$8.00
fresh carrot juice, ginger, cinnamon syrup, lemon juice	

CRANBERRY FIZZY	\$8.00
cranberry juice, cran-rosemary maple syrup, orange juice, soda water	
LEMON BALM SPRITZ	\$8.00
lemon juice, mint honey syrup, limonata san pellegrino	

WHITE & ROSE 5

1. CHARDONNAY	AVAILABLE OPTIONS
La Crema, Russian River Valley vibrant, concentrated fruit flavors, balanced	6oz: \$11.00
	9oz: \$16.00
	bottle: \$46.00

2. CHARDONNAY	AVAILABLE OPTIONS
Hess 'shirtail', California touch of tropical fruits, crisp, bright, balanced, hint of apple	6oz: \$10.00
	9oz: \$15.00
	bottle: \$34.00

PINOT GRIGIO	AVAILABLE OPTIONS
Sant'anna, Italy pairs deliciously with our colorado pear & fennel salad	6oz: \$10.00
	9oz: \$15.00
	bottle: \$37.00

SAUVIGNON BLANC	AVAILABLE OPTIONS
Matua, New Zealand vibrant lemon citrus with hints of passion fruit	6oz: \$12.00
	9oz: \$18.00
	bottle: \$42.00

ROSÉ	AVAILABLE OPTIONS
Prophecy, France delicate, bright berry flavors, crisp, refreshing	6oz: \$11.00
	9oz: \$16.00
	bottle: \$41.00

BUBBLES 1

PROSECCO	AVAILABLE OPTIONS
La Marca, Italy no holds barred, pairs well with all	(187ml): \$14.00
	(750ml): \$30.00

RED 4

PINOT NOIR	AVAILABLE OPTIONS
Macmurray, California showcases flavors of red cherry, cola, sweet vanilla, oak	6oz: \$12.00
	9oz: \$18.00
	bottle: \$42.00

MALBEC	AVAILABLE OPTIONS
Alamos, Argentina compliments our spicy gochujang bbq chicken sandwich	6oz: \$10.00
	9oz: \$15.00
	bottle: \$34.00

MERLOT	AVAILABLE OPTIONS
Dark Horse, California jammy dark fruit layered with toasted oak, molasses, brown spice	6oz: \$10.00
	9oz: \$15.00
	bottle: \$34.00

CABERNET SAUVIGNON	AVAILABLE OPTIONS
Apothic, California goes great with our fried chicken, can't go wrong	6oz: \$9.00
	9oz: \$14.00
	bottle: \$37.00

WE BREW BEER 1

BEER
Try one of our award winning beers! Ask your server for a list of what's pouring.

BRUNCH PLATES 11

POST TOAST* v	\$15.00
griddled multigrain bread, arugula, guacamole, lemon ricotta, herb pesto, poached eggs, marinated tomato salad	

FRIED CHICKEN HUEVOS RANCHEROS* gf	\$17.00
crispy tortilla, campfire beans, green chile, eggs over easy, pico, crema, crispy fried chicken thighs	

CHICKEN & WAFFLES	\$19.00
fried boneless breast, hot cherry jam, country gravy, buttermilk waffles, pumpkin seed butter, maple syrup	

SMOTHERED BREAKFAST BURRITO*	\$16.00
chorizo, fried chicken, brunch potatoes, campfire beans, scrambled eggs, green chile, melted cheddar, pico & crema	

RANCH BREAKFAST*	\$14.00
eggs over easy, brunch potatoes, bacon or chorizo patties, with a biscuit or whole grain toast	

FRIED CHICKEN BISCUIT*	\$16.00
eggs over easy, fried breast, chorizo country gravy, house biscuit, brunch potatoes	

VEGGIE HASH SKILLET* gf v	AVAILABLE OPTIONS
seared shrooms, sweet potatoes, peppers & onions, roasted brussels, crispy potatoes, eggs over easy, hollandaise	\$15.00
	Add Chorizo Patties:
	\$3.00
	Add Bacon: \$3.00

FRIED OR ROASTED HALF BIRD gf	\$20.00
breast, leg, thigh and wing, pickles and crunchy slaw	

ROASTED VEGETABLE BOWL gf v	\$17.00
harissa roasted broccoli, cauliflower, seared kale, crispy chickpeas, mixed grains, hummus, cucumber-tomato-mint salad	

SHRIMP & GRITS gf	\$21.00
pan roasted gulf shrimp, roasted red peppers & hatch green chiles, scallions, brown gravy	

CHICKEN TENDERS gf	AVAILABLE OPTIONS
all natural tenders breaded & fried, served with Post ranch, hot honey chili crunch, lettuce cups, carrot & daikon radish slaw, french fries	2 for: \$14.00
	4 for: \$20.00
	6 for: \$26.00
	8 for: \$32.00

BRUNCH COCKTAILS 4

CLASSIC BLOODY MARY	\$10.00
Mile high vodka & classic house-made bloody mary mix with a spicy rim.	
MIMOSA	\$9.00
Orange, pineapple, grapefruit, or pomegranate.	
PICK-A-CHELADA	\$9.00
Redbeer or beermosa.	
GO FOR THE BOTTLE!	\$35.00
Bottle of La marca prosecco bubbles plus your choice of 3 juices.	

FOOD 5

CRISPY CHICKEN BISCUIT SLIDER	AVAILABLE OPTIONS
	Each: \$6.00
	2 For: \$10.00
ROASTED BRUSSELS SPROUTS gf v	\$6.00
sweet & spicy peppers, garlic mojo, cotija cheese	
DEVEILED EGGS gf	\$1.50
pickled north fork valley pepper relish, fresh chives, honey cured bacon can be vegetarian	
CRISPY CAULIFLOWER gf v	\$6.00
tossed in sticky hot honey chile sauce	
LOADED FRIES gf	\$10.00
cheddar cheese, honey cured bacon, Post ranch, cherry peppers, green onions	

DRINKS 4

DRAFT BEER PINTS	\$1.00
BEER FLIGHTS	\$10.00
GLASS OF HOUSE WINE	\$6.00
BOILERMAKERS	\$8.00
8oz beer & a hitchhiker. top rope suerte tequila howdy beer jameson whiskey el corn laws house rye	

BIG FUN DRINKS 6

BLUE OUT MY FLIP FLOP	\$15.00
El jimador blanco tequila, blue curacao, sweet & sour, agave.	
NAUGHTY BY NATURE	\$15.00
Peach vodka, peach blossom schnapps, honey, pineapple, cranberry, lemon.	
MAMA SAID KNOCK YOU OUT!	\$15.00
Aged rum, creme de cacao, pineapple, orange, lime, grenadine, sprite, dark rum float.	
BLUE OUT MY FLIP FLOP	\$18.00
el jimador blanco tequila, blue curacao, sweet & sour, agave	
NAUGHTY BY NATURE	\$18.00
peach vodka, peach blossom schnapps, honey, pineapple, cranberry, lemon	
MAMA SAID KNOCK YOU OUT!	\$18.00
aged rum, creme de cacao, pineapple, orange, lime, grenadine, sprite, dark rum float	

BOILERMAKERS 3

TOP ROPE Suerte Tequila	\$12.00
Suerte tequila.	
HOWDY BEER Jameson Whiskey	\$12.00
Jameson whiskey.	
EL CORN Laws House Rye	\$12.00
Laws house rye.	

NO GLUTEN 3

STEM CIDERS	\$9.00
UPSLOPE SNOWMELT	\$9.00
HOLIDAILY BREWING CO	\$10.00

PLATE 5

FRIED OR ROASTED HALF BIRD gf	\$20.00
breast, leg, thigh and wing, pickles and crunchy slaw	
CHICKEN & WAFFLES	\$19.00
fried boneless breast, hot cherry jam, country gravy, buttermilk waffles, pumpkin seed butter, maple syrup	
ROASTED VEGETABLE BOWL gf v	\$17.00
harissa roasted broccoli, cauliflower, seared kale, mixed grains, hummus, cucumber-tomato-mint salad	
SHRIMP & GRITS gf	\$21.00
pan roasted gulf shrimp, roasted red peppers and hatch green chiles, scallions, brown gravy	

CHICKEN TENDERS gf

all natural tenders breaded & fried, served with Post ranch, hot honey chili crunch, lettuce cups, carrot & daikon radish slaw, french fries

AVAILABLE OPTIONS

- 2 for: \$14.00
- 4 for: \$20.00
- 6 for: \$26.00
- 8 for: \$32.00

MAIN 5

BLACKENED MAHI MAHI gf

3EA DEVILED EGGS gf

GRILLED CHICKEN BREAST gf

HAND-BREADED CHICKEN TENDERS gf

2PC DARK MEAT gf OR 2PC WHITE MEAT gf

SIDE 5

BRUSSELS SPROUTS gf v

YOGA PANTS SALAD gf v

THE POST SALAD

GREEN CHILE v OR PLAIN v MAC & CHEESE

FRENCH FRIES gf