

# BOARDS

|                       |                                                                                                                                                             |    |
|-----------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>CHARCUTERIE</b>    | ASSORTED CURED MEATS & CHEESE, DRIED FRUIT HONEY, PICKLED VEGETABLES, MUSTARD, HAZELNUTS, BREAD.                                                            | 29 |
| <b>THE POST BOARD</b> | BLACK GARLIC FILET TIPS, GRILLED SAUSAGE CRAB & CHEESE DIP, GRILLED SHRIMP, GRILLED BREAD, ONION RINGS PICKLED VEGETABLES, MUSTARD, BUTTERMILK BLUE CHEESE. | 32 |

# SMALL PLATES

|                              |                                                                                                       |    |
|------------------------------|-------------------------------------------------------------------------------------------------------|----|
| <b>DEVEILED EGGS</b>         | LEMON YOLK MOUSSE, CAVIAR, CRAB MEAT, TAJIN.                                                          | 14 |
| <b>COCONUT SHRIMP</b>        | GULF SHRIMP, COCONUT FLAKES, THAI CHILI.                                                              | 16 |
| <b>STICKY RIBS</b>           | BBQ, ASIAN BBQ, SESAME, SWEET POTATO CHIPS.                                                           | 18 |
| <b>BAKED BRIE</b>            | ROASTED APPLE, RASPBERRY SAUCE, TOASTED ALMONDS.                                                      | 15 |
| <b>CRAB &amp; CHEESE DIP</b> | FONTINA, BLUE CRAB, LEMON, ROE, CHIPS.                                                                | 19 |
| <b>BURRATA &amp; TOMATO</b>  | BLISTERED TOMATOES, BASIL PESTO GRILLED SOURDOUGH, TRUFFLE OIL, BALSAMIC PEARLS, SEA SALT.            | 18 |
| <b>CHICKEN LETTUCE WRAPS</b> | CRISPY CHICKEN, SZECHUAN PEPPER CILANTRO, PEANUTS, SCALLIONS, WONTON, SWEET CHILI, LIME AIOLI.        | 17 |
| <b>BEEF CARPACCIO</b>        | PRIME FILET OF BEEF, BLACK GARLIC AIOLI FRIED CAPERS, ONIONS, FIELD GREENS, TRUFFLE OIL, POACHED EGG. | 22 |

# RAW BAR + SUSHI

|                                            |                                                                                                                      |     |
|--------------------------------------------|----------------------------------------------------------------------------------------------------------------------|-----|
| <b>FRESH SHUCKED OYSTERS</b>               |                                                                                                                      | MKT |
| PLEASE ASK FOR OYSTER SELECTION. <i>GF</i> |                                                                                                                      |     |
| <b>TUNA TARTAR</b>                         | AVOCADO MOUSSE, GRILLED PINEAPPLE SALSA, MANGO GASTRIQUE, PONZU SAUCE, CRISPY RICE CHIPS. <i>GF</i>                  | 19  |
| <b>CEVICHE</b>                             | SNAPPER, SCALLOPS, SHRIMP LEMON & LIME JUICE, FRESH CILANTRO & SPICES AVOCADO, LECHE DE TIGRE, TARO CHIPS. <i>GF</i> | 18  |
| <b>SHRIMP COCKTAIL</b>                     | GULF SHRIMP, PINEAPPLE AVOCADO, BLOODY MARY COCKTAIL SAUCE. <i>GF</i>                                                | 16  |
| <b>SPICY TUNA ROLL</b>                     | TUNA, AVOCADO, JALAPENO SPICY AIOLI, SUSHI SAUCE. <i>GF</i>                                                          | 18  |
| <b>SALMON &amp; CRAB ROLL</b>              | SALMON, CRAB MEAT AVOCADO, LEMON, HOISIN, AIOLI, TEMPURA CRISP.                                                      | 19  |
| <b>SHRIMP TEMPURA ROLL</b>                 | GULF SHRIMP, CRAB MEAT, AVOCADO, AIOLI, ROE, SCALLIONS, ORANGE SOY REDUCTION.                                        | 21  |

# SOUP & SALADS

|                                                                           |                                                                                                                    |     |
|---------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------|-----|
| <b>FRENCH ONION</b>                                                       | RICH BEEF STOCK, CARAMELIZED ONIONS, GRUYERE CHEESE, CROSTINI.                                                     | 11  |
| <b>SOUP OF THE DAY</b>                                                    | PLEASE ASK YOUR SERVER FOR SOUP OF THE DAY SELECTION.                                                              | MKT |
| <b>LOBSTER. SHRIMP &amp; CRAB SALAD</b>                                   | MIXED FIELD GREENS, MANGO, AVOCADO, TOMATOES, ONION, MANGO VINAIGRETTE. <i>GF</i>                                  | 32  |
| <b>AHI TUNA SALAD</b>                                                     | BLUEFIN TUNA, KALE, BRUSSEL & LETTUCE BLEND, MANGO, APPLE, CILANTRO, ONION, WONTONS, HONEY VINAIGRETTE.            | 24  |
| <b>BEET &amp; GOAT CHEESE</b>                                             | GOLDEN & RED BEETS, HERB GOAT CHEESE, FIELD GREENS, CANDIED WALNUTS, ONION, BORDEAUX CHERRY VINAIGRETTE.           | 15  |
| <b>ARTISAN CAESAR</b>                                                     | ROMAINE HEARTS, PARMESAN CRISPS, BACON, CHILLED POACHED EGG, WHITE ANCHOVIES, DRESSING, PARMESAN. <i>GF</i>        | 15  |
| <b>HOUSE CHOPPED</b>                                                      | ROMAINE & KALE, SHAVED BRUSSELS, TOMATO, ONION, DRIED CHERRIES, WALNUT, BACON, GOAT CHEESE, VINAIGRETTE. <i>GF</i> | 15  |
| SALAD ADD-ON: CHICKEN 8   FILET MEDALLIONS 16   GULF SHRIMP 9   SALMON 12 |                                                                                                                    |     |

# SANDWICHES

|                                                         |                                                                                                              |    |
|---------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|----|
| <b>POST BURGER</b>                                      | SHORT RIB, BRISKET & CHUCK BLEND, BRIE CHEESE, BACON JAM, CRISPY ONION RING, AIOLI, BORDELAISE SAUCE, FRIES. | 22 |
| <b>FRENCH DIP</b>                                       | THINLY SLICED PRIME RIB, FRENCH BREAD, GRUYERE CHEESE, CARAMELIZED ONION, FRENCH FRIES, RED WINE AU JUS.     | 23 |
| <b>SHRIMP PO' BOY</b>                                   | GULF SHRIMP, TOMATOES, CUCUMBER, SHAVED LETTUCE, CREOLE AIOLI, POTATO HOAGIE, MAPLE BOURBON MADE CHIPS.      | 19 |
| <b>REUBEN</b>                                           | CORNEED BEEF, GRUYERE CHEESE, PICKLED CABBAGE, REMOULADE SAUCE, GRILLED MARBLED RYE, FRENCH FRIES.           | 19 |
| <b>CHICKEN SALAD SANDWICH</b>                           | GRILLED SOURDOUGH, TARRAGON & CRAISIN CHICKEN SALAD, ROMANE, MAPLE BOURBON SPICED CHIPS.                     | 18 |
| <b>TURKEY CRANBERRY &amp; BRIE</b>                      | THINLY SLICED TURKEY, BRIE CHEESE, CRANBERRY JAM, BABY ARUGULA, FRENCH FRIES.                                | 18 |
| ADD TRUFFLE FRIES 2   SUBSTITUTE FRIES FOR SIDE SALAD 4 |                                                                                                              |    |

# ENTREES

|                                  |                                                                                                     |    |
|----------------------------------|-----------------------------------------------------------------------------------------------------|----|
| <b>LEMON SHRIMP PASTA</b>        | GULF SHRIMP, TAGLIATELLE PASTA, TOMATOES, GARLIC, LEMON CREAM SAUCE, PARMESAN CRISP.                | 21 |
| <b>CRISPY SKIN SALMON</b>        | FAROE ISLANDS, PAN SEARED MEDIUM, CRAB MEAT WARM POTATO SALAD, ASPARAGUS & CARROTS. <i>GF</i>       | 25 |
| <b>FISH AND CHIPS</b>            | RINGSIDE RED ALE BATTER, HADDOCK FILET, STEAK FRIES, HOUSE MADE COLE SLAW AND TARTAR SAUCE.         | 22 |
| <b>CHICKEN PAILLARD</b>          | GRILLED CHICKEN BREAST, GREENS, ROASTED GRAPES, GOAT CHEESE, AVOCADO, BALSAMIC VINAIGRETTE.         | 21 |
| <b>MEDITERRANEAN SALMON BOWL</b> | RICE, QUINOA, FIELD GREENS, AVOCADO, GOAT CHEESE, OLIVES, TOMATO, CUCUMBER, BALSAMIC.               | 24 |
| <b>CHICKEN MADEIRA</b>           | CHICKEN BREAST, MUSHROOMS, GOAT CHEESE, VEGETABLES, MASHED POTATOES, MADEIRA WINE SAUCE . <i>GF</i> | 22 |
| <b>STEAK FRITES</b>              | 12OZ NEW YORK STRIP CUT, SAUTEED SPINACH, SHOESTRING FRIES, BRANDY PEPPERCORN SAUCE. <i>GF</i>      | 36 |

# SIDES

|                                |                                  |   |                           |                                         |    |
|--------------------------------|----------------------------------|---|---------------------------|-----------------------------------------|----|
| <b>MASHED POTATOES</b>         | ROASTED GARLIC BUTTER. <i>GF</i> | 8 | <b>TRUFFLE FRIES</b>      | PARMESAN, TRUFFLE OIL.                  | 10 |
| <b>GRILLED ASAPARAGUS</b>      | LEMON BEURRE BLANC. <i>GF</i>    | 8 | <b>BRUSSELS SPROUTS</b>   | BRANDY MAPLE GLAZE, BACON, GOAT CHEESE. | 12 |
| <b>CAESAR SALAD</b> <i>GF</i>  |                                  | 9 | <b>TWICE BAKED POTATO</b> | BACON, CHEDDAR CHEESE                   | 10 |
| <b>CHOPPED SALAD</b> <i>GF</i> |                                  | 9 |                           | SOY SAUCE, CHIVES. <i>GF</i>            |    |

*GF - GLUTEN FREE OR CAN BE PREPARED GLUTEN FREE*

Consumer Advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the chance for foodborne illness. If you have chronic illness of the liver stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters should eat oysters fully cooked. 20% Gratuity for Parties 6 or more. \$10 Split Plate Charge.

# COCKTAILS

**N.Y. WHISKEY SOUR** 16  
BUFFALO TRACE BOURBON, LEMON & LIME JUICE, HONEY SYRUP, EGG WHITE TOPPED WITH PROVERB PINOT NOIR, SERVED UP.

**THE 313** 16  
WOODFORD RESERVE BOURBON, GRAND MARNIER, BLACK WALNUT BITTERS, CHERRY CHARRED ORANGE PEEL, SERVED UP.

**POST PLANE** 15  
SAZERAC RYE WHISKEY, MONTENEGRO AMARO APEROL, LEMON JUICE, SHAKEN & STRAINED SERVED UP WITH LEMON TWIST.

**ROSEY BLUE MULE** 15  
WHEATLEY VODKA, BLUEBERRY PUREE, LIME JUICE, ROSÉ WINE, TOPPED WITH GINGER BEER, SERVED IN CLASSIC COPPER MUG.

**BLACKBERRY BUBBLES** 14  
TINKERMAN'S GIN, BLACKBERRY HIBISCUS SYRUP, LEMON JUICE, TOPPED WITH MARSURET PROSECCO, FLOWER GARNISH.

**SPICY TROPICAL MARGARITA** 15  
JALAPENO INFUSED CORAZON TEQUILA BLOOD ORANGE LIQUOR, FRESH LIME JUICE TROPICAL MIX, TAJIN RIM.

**COSMO WITH A TWIST** 15  
SATSUMA MANDARIN VODKA, COINTREAU ORANGE LIQUEUR, LIME JUICE, CRANBERRY JUICE, SERVED UP WITH ORANGE TWIST.

**GIN-GER LAVENDER COLLINS** 14  
EMPRESS GIN, LAVENDER SYRUP, LEMON JUICE, GINGER BITTERS, CLUB SODA, LEMON MINT, CANDIED GINGER, ON THE ROCKS.

**PINEAPPLE PISCO SOUR** 15  
PINEAPPLE INFUSED BARSOL PISCO LEMON & LIME JUICE, EGG WHITE SERVED UP WITH LIME WHEEL.

# OLD FASHIONEDS

**NEW FASHIONED** 15  
RUSSELL'S RERERVE 10 YEAR BOURBON ST. GERMAIN ELDERFLOWER, FRESH LIME CHERRY JUICE, EGG WHITE, LARGE CUBE.

**ESPRESSO OLD FASHIONED** 16  
OLD SOUL BOURBON, FRESH ESPRESSO COFFEE LIQUEUR, ORANGE BITTERS LARGE CUBE.

**SMOKED OLD FASHIONED** 16  
SMOKED MICTHER'S STRAIGHT BOURBON MUDDLED CHERRY & ORANGE, ANGOSTURA BITTERS, TOASTED ORANGE PEEL LARGE CUBE.

**KENTUCKY GOLD** 15  
WHISTLE PIG PIGGY BACK 6 YEAR BOURBON WALNUT BITTERS TOASTED ORANGE WHISTLE PIG MAPLE SYRUP & CHERRY. LARGE CUBE.

ASK US FOR PRIVATE PARTIES AND EVENTS OR CONTACT US AT:  
CONTACT@POSTKITCHENANDBAR.COM  
941. 259.4850

*GIFT CARDS AVAILABLE.*  
*20% GRATUITY MAY BE ADDED TO PARTIES OF*

# WINE

## CHAMPAGNE / SPARKLING

|                                        |       |        |
|----------------------------------------|-------|--------|
| CUNE CAVA BRUT, SPAIN                  | 11.00 | 46.00  |
| MARSURET "TREVISO" PROSECCO, ITALY     | 13.00 | 50.00  |
| ARGYLE WINERY BRUT, WILLAMETTE VALLEY  | 17.00 | 65.00  |
| J CUVEE 20 SPARKLING, CALIFORNIA       |       | 85.00  |
| LE MENSIL GRAND CRU BRUT, FR           |       | 89.00  |
| CHAMPAGNE DRAPPIER CARTE D'OR BRUT, FR |       | 95.00  |
| LAURENT PERRIER LA CUVEE BRUT, FR      |       | 125.00 |
| BARNAUT GRAND CRU RESERVE BRUT, FR     |       | 135.00 |

## SPARKLING ROSE

|                                |       |        |
|--------------------------------|-------|--------|
| FRANCOIS MONTAND BRUT ROSE, FR | 11.00 | 42.00  |
| ZARDETTO PROSECCO ROSE, IT     | 12.00 | 46.00  |
| LAURENT PERRIER BRUT ROSE, FR  |       | 145.00 |

## ROSE

|                                      |       |       |
|--------------------------------------|-------|-------|
| LA CREMA PINOT NOIR ROSE, CA         | 12.00 | 46.00 |
| MIRABEAU X, PROVENCE, FR             | 14.00 | 52.00 |
| STUDIO BY CHATEAU MIRAVEL, FR        |       | 48.00 |
| M BY CHATEAU MINUTY, PROVENCE FRANCE |       | 54.00 |

## PINOT GRIGIO/GRIS

|                                            |       |       |
|--------------------------------------------|-------|-------|
| CA' MONTINI, TERRE DI VALFREDDA, ITALY     | 11.00 | 42.00 |
| ELK COVE, PINOT GRIS WILLAMETTE, OR        | 12.00 | 46.00 |
| KELLEREI KURTATSCH CORTACCIA, GRIGIO ITALY |       | 48.00 |
| PONZI, WILLAMETTE, OR                      |       | 59.00 |

## SAUVIGNON BLANC

|                                        |       |       |
|----------------------------------------|-------|-------|
| RODNEY STRONG, ALEXANDER VALLEY, CA    | 13.00 | 50.00 |
| ALLAN SCOTT, NEW ZEALAND               | 14.00 | 54.00 |
| VILLA MARIA, TAYLORS PASS, NEW ZEALAND |       | 52.00 |
| MERLIN CHERRIER SANCERRE, FRANCE       |       | 65.00 |

## ALTERNATIVE WHITES

|                                            |       |       |
|--------------------------------------------|-------|-------|
| DR HERMANN RIESLING, GERMANY               | 12.00 | 46.00 |
| GAI'A ASSYSRTIKO "MONOGRAPH", GREECE       |       | 45.00 |
| L' ECOLE, CHENIN BLANC COLUMBIA VALLEY, WA |       | 50.00 |

## CHARDONNAY

|                                           |       |        |
|-------------------------------------------|-------|--------|
| BARNARD GRIFFIN, COLUMBIA VALLEY, WA      | 11.00 | 42.00  |
| CAMBRIA, KATHERINE'S VINEYARD, CA         | 15.00 | 56.00  |
| MACROSTIE, RUSSIAN RIVER, CA              | 18.00 | 68.00  |
| LOUIS MOREAU, CHABLIS, FR                 |       | 69.00  |
| THE HESS COLLECTION PANTHERA RRV, CA      |       | 72.00  |
| NOMAND POUILLY FUISSE BURGUNDY, FRANCE    |       | 89.00  |
| CHAPELLET GROWERS COLLECTION, CA          |       | 110.00 |
| MERRY EDWARDS, OLIVET LANE, RUSSIAN RIVER |       | 145.00 |

## PINOT NOIR

|                                    |       |        |
|------------------------------------|-------|--------|
| SEAN MINOR CALIFORNIA SERIES, CA   | 12.00 | 46.00  |
| CLOUSTON & Co, NEW ZEALAND         | 15.00 | 56.00  |
| PIKE ROAD, WILLAMETTE VALLEY, OR   | 17.00 | 64.00  |
| ARGYLE, WILLAMETTE VALLEY, OR      |       | 64.00  |
| J VINEYARDS MULTI APELLATION, CA   |       | 54.00  |
| THE CALLING, MONTEREY COUNTY, CA   |       | 59.00  |
| FESS PARKER, SANTA RITA, CA        |       | 65.00  |
| JOSEPH DROUHIN BOURGOGNE ROUGE, FR |       | 110.00 |

## OTHER REDS

|                                                    |       |        |
|----------------------------------------------------|-------|--------|
| HOUSE OF BROWN RED BLEND, LODI CA                  | 12.00 | 42.00  |
| MAAL BIUTIFUL MALBEC, ARG                          | 15.00 | 58.00  |
| AVIGNONESI GRIFI SUPER TUSCAN, IT                  | 16.00 | 62.00  |
| ORIN SWIFT ABSTRACT RED BLEND, CA                  | 19.00 | 74.00  |
| ANCIENT PEAKS ZINFANDEL, PASO ROBLES, CA           |       | 50.00  |
| TENSHEN RHONE-STYLE BLEND, SANTA BARBARA, CA       |       | 56.00  |
| ALTO MONCAYO VERATON GARNACHA, SPAIN               |       | 68.00  |
| EPCOCH ESTATE, BLEND PASO ROBLES, CA               |       | 105.00 |
| ALTESINO BRUNELLO DI MONTALCINO, IT                |       | 115.00 |
| PRIDE SYRAH, MOUNTAIN VINEYARDS, CA                |       | 119.00 |
| CHATEAU BATAILLEY, PAUILLAC LIONS DE BATAILLEY, FR |       | 125.00 |

## MERLOT

|                                    |       |       |
|------------------------------------|-------|-------|
| ANCIENT PEAKS, PASO ROBLES, CA     | 14.00 | 52.00 |
| ORIN SWIFT ADVICE FROM JOHN, CA    | 17.00 | 65.00 |
| OBERON, NAPA VALLEY, CA            |       | 62.00 |
| MARKHAM VINEYARDS, NAPA VALLEY, CA |       | 70.00 |

## CABERNET SAUVIGNON

|                                         |       |        |
|-----------------------------------------|-------|--------|
| FRANCISCAN, MONTEREY, CA                | 12.00 | 46.00  |
| TEXTBOOK, PASO ROBLES, CA               | 16.00 | 58.00  |
| OLEMA BY AMICI, SONOMA, CA              | 17.00 | 68.00  |
| SWANSON VINEYARD, NAPA VALLEY, CA       | 20.00 | 78.00  |
| L'ECOLE NO. 41, COLUMBIA VALLEY, WA     |       | 68.00  |
| BV, NAPA VALLEY, CA                     |       | 69.00  |
| LOUIS MARTINI, NAPA VALLEY, CA          |       | 76.00  |
| SCATTERED PEAKS, NAPA VALLEY, CA        |       | 84.00  |
| ABEJA, COLOMBIA VALLEY, WA              |       | 95.00  |
| AMICI CELLARS, NAPA VALLEY, CA          |       | 100.00 |
| ORIN SWIFT PALERMO, NAPA VALLEY, CA     |       | 115.00 |
| OSHAUGHNESSY, NAPA VALLEY, CA           |       | 130.00 |
| HESS COLLECTION MT. VEEDER, NAPA VALLEY |       | 150.00 |
| CHAPPELLET SIGNATURE, NAPA VALLEY, CA   |       | 165.00 |
| GOLDSCHMIDT GAME RANCH, OAKVILLE, CA    |       | 185.00 |
| ALTAMURA, NAPA VALLEY, CA               |       | 220.00 |
| ULYSSES, NAPA VALLEY, CA                |       | 285.00 |
| STAGS LEAP SLV, NAPA VALLEY, CA         |       | 300.00 |
| JOSEPH PHELPS INSIGNIA, NAPA VALLEY, CA |       | 650.00 |

# CRAFTS, IMPORTS & LOCAL BEER

## DRAFT

|                                           |     |                                   |     |
|-------------------------------------------|-----|-----------------------------------|-----|
| BUD LIGHT, <i>MISSOURI</i>                | 6.5 | STELLA ARTOIS, <i>BELGIUM</i>     | 8.5 |
| MOTORWORKS V-TWIN LAGER, <i>BRADENTON</i> | 9.0 | SUN LAB SUN HAZE, <i>SARASOTA</i> | 9.0 |

## BOTTLES/CANS

|                                             |     |                                         |     |
|---------------------------------------------|-----|-----------------------------------------|-----|
| MICHELOB ULTRA, <i>MISSOURI</i>             | 6.5 | CORONA LAGER, <i>MEXICO</i>             | 6.5 |
| FUNKY BUDHA FLORIDIAN WHEAT, <i>FLORIDA</i> | 7.0 | CZECHVAR PILSNER, <i>CZECH REPUBLIC</i> | 7.0 |
| ELYSIAN SPACE DUST IPA, <i>WASHINGTON</i>   | 7.0 | BECKS NON ALCOHOLIC, <i>GERMANY</i>     | 6.5 |