

BOARDS

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

SMALL PLATES

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

SOUP & SALAD

FRENCH ONION	CARAMELIZED ONIONS, GRUYERE CHEESE, CROSTINI.	11
SOUP OF THE DAY	PLEASE ASK YOUR SERVER FOR SELECTION.	MKT
LOBSTER. SHRIMP & CRAB SALAD	MIXED FIELD GREENS, MANGO, AVOCADO, TOMATOES, ONION, MANGO VINAIGRETTE. <i>GF</i>	32
BEET & GOAT CHEESE	HERBED GOAT CHEESE, SPRING MIX, CANDIED WALNUTS, ONION, BORDEAUX CHERRY VINAIGRETTE. <i>GF</i>	15
ARTISAN CAESAR SALAD	ROMAINE HEARTS, PARMESAN TUILLE, BACON, CHILLED POACHED EGG, WHITE ANCHOVIES, PARMESAN. <i>GF</i>	15
CHOPPED SALAD	ROMAINE & KALE, SHAVED BRUSSELS, CHERRIES, TOMATO, ONION, WALNUT, BACON, GOAT CHEESE, VINAIGRETTE. <i>GF</i>	15

FROM THE GRILL

STEAK FRITES	12oz NEW YORK STRIP CUT, SAUTEED SPINACH, SHOESTRING FRIES, BRANDY PEPPERCORN SAUCE. <i>GF</i>	36
POST BURGER	DOUBLE CREAM BRIE CHEESE, BACON JAM, CRISPY ONION RINGS, AIOLI, BORDELAISE SAUCE, FRENCH FRIES.	22
CHICKEN PAILLARD	GRILLED CHICKEN BREAST, GREENS, ROASTED GRAPES, GOAT CHEESE, AVOCADO, BALSAMIC VINAIGRETTE.	25
FILET MEDALLIONS	THREE MEDALLIONS, MUSHROOM BORDELAISE SAUCE, AU POIVRE SAUCE, LEMON BUTTER CRAB MEAT MASHED POTATO & ASPARAGUS. <i>GF</i>	39
FILET MIGNON	7oz ESPRESSO RUB, CRISPY POTATO CAKE, ASPARAGUS, SAUTÉED MUSHROOMS, BORDELAISE & PEPPERCORN SAUCE.	52
RIBEYE	14oz CERTIFIED ANGUS, TWICE BAKED LOADED POTATO, ASPARAGUS, BORDELAISE SAUCE, MALDON SALT. <i>GF</i>	54

STEAK ADD ONS: GULF SHRIMP (4) 7 | LOBSTER TAIL 22

ENTREES

CRISPY SKIN SALMON	FAROE ISLANDS, PAN SEARED MEDIUM, CRAB MEAT WARM POTATO SALAD, ASPARAGUS & CRISPY CARROTS. <i>GF</i>	34
FISH & CHIPS	RED ALE BATTER, HADDOCK FILET, SEASONING, STEAK FRIES, HOUSE MADE COLE SLAW & TARTAR SAUCE.	28
SEARED SCALLOP & SHRIMP	PARMESAN RISOTTO, LOBSTER SAUCE, PANCETTA, ASPARAGUS, ROASTED TOMATOES. <i>GF</i>	36
BLACK GROUPE	PAN SEARED, SHRIMP & SCALLOP RISOTTO, SAUTEED SPINACH, YELLOW TOMATO BEURRE BLANC, <i>GF</i>	39
CHICKEN MADEIRA	PAN ROASTED CHICKEN BREAST, GOAT CHEESE, MASHED POTATOES, VEGETABLES, MUSHROOM MADEIRA REDUCTION. <i>GF</i>	29
DOUBLE-BONE PORK CHOP	ESPRESSO, MAPLE BOURBON GLAZE, SWEET POTATO GNOCCHI, GOAT CHEESE, SPINACH, BLACKBERRY GASTRIQUE.	37
BRAISED SHORT RIB	SLOW BRAISED SHORT RIB, BLUE CHEESE GNOCCHI, BACON, ROMESCO SAUCE, RED WINE DEMI REDUCTION.	39
DUCK CONFIT RAVIOLI	SLOW BRAISED DUCK & CHEESE, WHITE WINE BUTTER , PARMESAN, CHERRY DEMI REDUCTION.	28
TRUFFLE PASTA	TAGLIATELLE PASTA, CHEF'S MUSHROOM BLEND, BLACK TRUFFLE CREAM SAUCE, PARMESAN CHEESE & ARUGULA.	27

TRUFFLE PASTA ADD-ON: SHRIMP 9 | CHICKEN 8 | FILET MEDALLIONS 16

SIDES

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

RAW BAR + SUSHI

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

GF - GLUTEN FREE OR CAN BE PREPARED GLUTEN FREE

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 RERSERVE 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
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GIFT CARDS AVAILABLE.
20% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE. \$10 SPLIT CHARGE

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 CUVÉE 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 CUVÉE 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, PAULLAC 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
CHAPELLET 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