

BOARDS

CHARCUTERIE	CURED MEATS, ASSORTED CHEESE, MUSTARD, HONEY PICKLED VEGETABLES, DRIED FRUIT, HAZELNUTS, CROSTINI.	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

FRIED OYSTERS	CREAMED SPINACH, PERNOD, BACON, LEMON AIOLI.	21
DEVEILED EGGS	LEMON YOLK MOUSSE, CAVIAR, CRAB MEAT, TAJIN.	14
CRAB & CHEESE DIP	FONTINA, SPICES, LEMON, ROE, GRILLED BREAD.	21
MUSHROOM TRUFFLE TOAST	BRIE, ONION JAM, PARMESAN, ARUGULA.	17
STICKY RIBS	BABY BACK, ASIAN BBQ, SESAME, SWEET POTATO CHIPS.	18
BURRATA & TOMATO	BURRATA, BLISTERED TOMATOES, BASIL PESTO GRILLED CROSTINI, TRUFFLE OIL, AGED BALSAMIC, SEA SALT & PEPPER.	17
BEEF CARPACCIO	PRIME FILET OF BEEF, BLACK GARLIC AIOLI, ONION FRIED CAPERS, FIELD GREENS, TRUFFLE OIL, POACHED FARM FRESH EGG.	23

RAW BAR + SUSHI

FRESH SHUCKED OYSTERS	MKT
HOUSE PREPARED MIGNONETTE, PLEASE ASK FOR OYSTER SELECTION.	
SHRIMP COCKTAIL	GULF SHRIMP, PINEAPPLE SALSA 16
BLOODY MARY COCKTAIL SAUCE, FRESH AVOCADO.	
TUNA TARTARE	AVOCADO MOUSSE, GRILLED PINEAPPLE SALSA 19
MANGO GASTRIQUE, HOUSE PONZU SAUCE, CRISPY RICE CHIPS.	
CEVICHE	SNAPPER, SCALLOPS, SHRIMP, LEMON & LIME JUICE, AVOCADO 18
CILANTRO & VIBRANT SPICES, TIGRE DE LECHE, JALAPENO, TARO CHIPS.	
SPICY TUNA ROLL	TUNA, AVOCADO, JALAPENO, SPICY AIOLI. GF 18
SALMON & CRAB ROLL	SALMON, CRAB MEAT, AIOLI, AVOCADO 19
LEMON, HOISIN SAUCE, TEMPURA CRUNCH.	
SHRIMP TEMPURA ROLL	GULF SHRIMP, CRAB MEAT 22
AVOCADO, AIOLI, SMOKED TROUT ROE, ORANGE SOY REDUCTION.	

SOUP & SALAD

FRENCH ONION	CARAMELIZED ONIONS, GRUYERE CHEESE, CROSTINI.	10
SOUP OF THE DAY	PLEASE ASK YOUR SERVER FOR SELECTION.	MKT
LOBSTER. SHRIMP & CRAB SALAD	MIXED FIELD GREENS, MANGO, AVOCADO, TOMATOES, ONION, MANGO VINAIGRETTE. GF	32
AHI TUNA SALAD	A1 SUSHI TUNA, KALE, LETTUCE BLEND, MANGO, APPLE, CILANTRO, ONION, WONTONS, SESAME, HONEY VINAIGRETTE.	24
ARTISAN CAESAR SALAD	ROMAINE HEARTS, PARMESAN TUILE, BACON, RADISH, CHILLED POACHED EGG, WHITE ANCHOVIES, DRESSING, PARMESAN. GF	15
HOUSE CHOPPED SALAD	ROMAINE & BABY KALE, SHAVED BRUSSELS, TOMATO, ONION, CHERRIES, WALNUT, BACON, PARMESAN & GOAT CHEESE, VINAIGRETTE. GF	15
SALAD ADD-ONS: SHRIMP 9 CHICKEN 8 FILET MEDALLIONS 16 SALMON 12		

FROM THE GRILL

STEAK FRITES	12OZ NEW YORK STRIP CUT, SAUTEED SPINACH, SHOESTRING FRIES, BRANDY PEPPERCORN SAUCE. GF	35
CHICKEN PAILLARD	MARINATED & GRILLED CHICKEN BREAST, ROMAINE & CHICORY, ROASTED GRAPES, GOAT CHEESE, AVOCADO, BALSAMIC VINAIGRETTE.	28
POST BURGER	PREMIUM BLEND OF SHORT RIB, BRISKET & CHUCK, BRIE CHEESE, BACON JAM, ONION RINGS, AIOLI, ARUGULA, BORDELAISE SAUCE, FRIES.	22
FILET MEDALLIONS	THREE MEDALLIONS, MUSHROOM BORDELAISE, AU POIVRE SAUCE, LEMON BUTTER CRAB MEAT, MASHED POTATO & ASPARAGUS. GF	39
FILET MIGNON	7OZ CENTER CUT - ESPRESSO RUB, POTATO CAKE, ASPARAGUS, MUSHROOMS, PEPPERCORN & BORDELAISE SAUCE, CRISPY POTATO	49
RIBEYE	14OZ AGED CERTIFIED ANGUS, TWICE BAKED POTATO, ASPARAGUS, BORDELAISE SAUCE, MALDON SALT. GF	54
STEAK ADD-ONS: GULF SHRIMP (3) 7 MUSHROOMS 6 LOBSTER TAIL 21		

ENTREES

CRISPY SKIN SALMON	FAROE ISLANDS SALMON, PAN SEARED MEDIUM, WARM CRAB MEAT POTATO SALAD, ASPARAGUS & CRISPY CARROTS. GF	32
FISH N CHIPS	RINGSIDE RED ALE BATTER, HADDOCK FILET, BAY SEASONING, STEAK FRIES, HOUSE MADE COLE SLAW AND TARTAR SAUCE.	28
SEARED SCALLOPS & SHRIMP	PARMESAN RISOTTO, LOBSTER SAUCE, PANCETTA, ASPARAGUS, ROASTED TOMATOES. GF	36
CHILEAN SEA BASS	PAN SEARED, SHRIMP & SCALLOP RISOTTO, SAUTEED SPINACH, YELLOW TOMATO BEURRE BLANC, GF	49
CHICKEN MADEIRA	PAN SEARED CHICKEN BREAST, MUSHROOMS, GOAT CHEESE, MASHED POTATOES, VEGETABLES, MADEIRA WINE SAUCE. GF	29
DOUBLE CUT PORK CHOP	ESPRESSO RUBBED, MAPLE BOURBON GLAZE, SWEET POTATO GNOCCHI, GOAT CHEESE, SPINACH, BLACKBERRY GASTRIQUE.	37
BRAISED SHORT RIB	SLOW BRAISED WITH VEGETABLES, HERBS & RED WINE, CHEDDAR POLENTA, CARROTS & BRUSSEL SPROUTS, RED WINE DEMI REDUCTION.	39
DUCK RAGU PAPPARDELLE	SLOW BRAISED DUCK RAGU, FRESH PAPPARDELLE PASTA, GOAT CHEESE, MUSHROOMS, RED WINE DEMI, TRUFFLE OIL & PARMESAN.	29
TRUFFLE PASTA	TAGLIATELLE PASTA, CHEF'S MUSHROOM BLEND, BLACK TRUFFLE CREAM SAUCE, PARMESAN CHEESE & ARUGULA.	27
TRUFFLE PASTA ADD-ONS: SHRIMP 9 CHICKEN 8 FILET MEDALLIONS 16 LOBSTER TAIL 21		

SIDES

GRILLED ASPARAGUS	WITH LEMON BUERRE BLANC.	9	TRUFFLE FRIES	PARMESAN CHEESE.	8
BRUSSELS SPROUTS	BACON, ONIONS, PARMESAN. GF	9	TWICE BAKED POTATO	GF BACON, CHEESE, SOUR CREAM, GREEN ONION	9
SEASONAL VEGETABLE	GF	8	CAESAR SALAD	GF	9
MASHED POTATOES	GF	8	HOUSE CHOPPED SALAD	GF	9

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
SERVED UP, CHERRY & CHARRED ORANGE PEEL.

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

ROSEY BLUE MULE 15
WHEATLY 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 PINEAPPLE MARGARITA 15
JALAPENO INFUSED CORAZON TEQUILA
BLOOD ORANGE LIQUOR, PINEAPPLE JUICE
LEMON & LIME JUICE, TAJIN RIM.

COQUINA COSMO 15
SATSUMA MANDARIN VODKA, COMBIER ORANGE
LIQUEUR, SWEETENED 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.

OLD FASHIONEDS

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

ESPRESSO OLD FASHIONED 16
OLD SOUL BOURBON, FRESH BREWED ESPRESSO
COFFEE LIQUOR, ORANGE BITTERS, LARGE CUBE.

SMOKED OLD FASHIONED 16
HOUSE 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
WHISTLE PIG MAPLE SYRUP, WALNUT BITTERS
TOASTED ORANGE & CHERRY, LARGE CUBE.

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
THE PARING, CALIFORNIA		46.00
MERLIN CHERRIER SANCERRE, FRANCE		65.00

ALTERNATIVE WHITES

DR HERMANN RIESLING, GERMANY	12.00	46.00
GAÍ'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
GIRARD ARTISTRY BLEND, NAPA VALLEY, 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
WALLA WALLA VITNERS, WA	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
BIG TOP CIRCUS CITY IPA, <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