

COCKTAILS

Oh Henry - 12

RUSSELL HENRY GIN, DRAM JUNIPER ROSE SYRUP, LEMON, CUCUMBER

Britannia - 12

TANQUERAY GIN, COCCHI AMERICANO, EARL GREY, LEMON,
GLENMORANGIE QUINTA RUBAN SCOTCH

Habanero Paloma - 10

HABANERO INFUSED EL CHARRO TEQUILA, TRIPLE SEC, GRAPEFRUIT, LIME,
SPICED SALT & SUGAR

Cinnamiga - 10

EL CHARRO SILVER, MEXICAN CINNAMON SIMPLE, LIME, ORANGE

Penicillin - 13

DEWAR'S SCOTCH, GINGER SYRUP, HONEY SYRUP, LEMON, LAYERED WITH
LAGAVULIN

Problem Solver - 13

TEMPELTON RYE, AVERNA, DOMAINE DE CANTON, ANGOSTURA BITTERS

None of Your Beeswax - 11

BULLEIT BOURBON, LOCAL CLOVER HONEY,
VERGANO AMERICANO, PEYCHAUD'S BITTERS

Leveled Out - 10

LEMONGRASS INFUSED LEVEL ONE VODKA,
HOUSEMADE GRENADINE, LIME, HINT OF GINGER

Jax Strawberry Lemonade - 8

HOUSEMADE STRAWBERRY INFUSED VODKA, LEMONADE

House Infused Martini - 9

STRAWBERRY, CUCUMBER, OR PINEAPPLE VODKA

Manhattan - 13

BULLEIT BOURBON, ANTICA CARPANO VERMOUTH, ANGOSTURA BITTERS

Moscow Mule - 10

RUSSIAN STANDARD VODKA, HOUSEMADE GINGER SODA, LIME

Rosemary Sazerac - 12

BURNT ROSEMARY INFUSED GEORGE DICKEL RYE, ROSEMARY SYRUP,
PEYCHAUD'S BITTERS, PERNOD

Mexican Standoff - 10

HERRADURA-SOMBRA JALAPEÑO INFUSION, AGAVE, CILANTRO, LIME

Jax Bloody - 10

MELL VODKA, JAX BLOODY MIX, TABASCO
ADD SPICY SHRIMP - 2

WINE BY THE GLASS

RED

'13 10 Span - 8/32

PINOT NOIR CA

'13 Amalaya 'Gran Corte' - 11/44

MALBEC SALTA, AR

'14 Sineann 'Jax Fish House' - 14/56

PINOT NOIR WILLAMETTE VALLEY, OR

'13 Decoy by Duckhorn - 15/60

BORDEAUX BLEND NAPA, CA

'12 Lange Twins - 9/36

ZINFANDEL LODI, CA

'12 Benziger - 12/48

CABERNET SAUVIGNON CA

'11 La Montesa - 10/40

RIOJA SP

BUBBLES

NV Raphael Dal Bo - 10/40

PROSECCO VENICE, IT

Pierre Sparr 'Cremant d'Alsace' - 11/44

SPARKLING ROSÉ ALSACE, FR

Nicolas Feuillate - 25

BRUT RESERVE CHAMPAGNE, FR

WHITE

'14 Erath - 10/40

PINOT BLANC DUNDEE, OR

'14 Kaltern 'Caldera' - 10/40

PINOT GRIGIO ALTO ADIGE, IT

'14 La Salette - 8/32

UNGI BLANC, COLOMBARD COTE DU GASCONGE, FR

'15 Oyster Bay - 9/36

SAUVIGNON BLANC MARLBOROUGH, NZ

'14 Hess 'Shirtail' - 8/32

'UNOAKED' CHARDONNAY MONTEREY, CA

'14 Sonoma Cutrer - 15/60

CHARDONNAY SONOMA, CA

'14 Jean Mancia - 14/56

CHARDONNAY MACON-CHARNAY, FR

'14 Pieropan - 9/36

GARGANEGA, TREBBIANO SOAVE, IT

'12 Koehler Ruprecht 'Kabinett' - 10/40

RIESLING PFALZ, DE

'14 Acrobat - tap 9

PINOT GRIS WILLAMETTE, OR

ROSE

'14 Jolie Folle (1 LTR) - 9/42

ROSÉ FR

BEERS

DRAFT

The Post 'Townie' - 5

AMERICAN PALE LAFAYETTE, CO - 6.2%

Funkwerks 'Tropic King' - 7

IMPERIAL SAISON ALE FT COLLINS, CO - 8%

Avery 'White Rascal' - 6

BELGIAN WHEAT BOULDER, CO - 5.6%

Anchor Brewing Co - 5

STEAM BEER SAN FRANCISCO, CA - 4.9%

Odell Brewing Co - 5

IPA FT COLLINS, CO - 7%

Firestone Walker 'Velvet Merlin' - 6

OATMEAL STOUT PASO ROBLES CA - 5.5%

BOTTLES & CANS

The Post 'Howdy' Can - 3

AMERICAN PILSNER LAFAYETTE, CO - 4.5%

Stella Artois Bottle - 5

PILSNER LEUVEN, BE - 5.0%

Dixie Bottle - 5

LAGER NEW ORLEANS, LA - 4.6%

Omission Bottle - 5

GLUTEN FREE LAGER PORTLAND, OR - 4.6%

Guinness Can - 5

STOUT DUBLIN, IR - 4.0%

BAR MANAGER AARON DERR