

HAPPY HOUR

FROM THE KITCHEN

Peel & Eat Shrimp	5
Smoked Chicken & Crawfish Gumbo	4
andouille sausage, bell peppers, okra preserves ADD pork fat cornbread - 2	
Fort Collins Style Clam Chowder	4
tomato, bacon, mirepoix, potato, local beer	
Calamari	8
mango-chile mojo, lime aioli	
Catfish & Waffles	8
buttermilk fried, maple chili hot sauce	
Steamed PEI Mussels	7
garlic, lemon, chardonnay, grilled bread ADD pasta or frites - 3 ea.	
Baby Iceberg Wedge	4
ranch, bacon, bleu cheese	
Jax Caesar Salad	3
grana padano, crouton, lemon, grain mustard dressing ADD white anchovy - 1.50	
Ahi Poke*	10
miso aioli, pea shoots, benne seeds, white shoyu nam pla, wasabi peas	
Hush Puppies	3
Truffled Fried Potatoes	4
Shrimp & Grits	8
Gumbo Poutine	6
house frites, white cheddar, andouille sausage	
Ahi Tuna Melt*	10
shaved onion, piquillo tapenade, white cheddar	
Seafood Dynamite Slider	5
house kimchi	
Blackened Pork Belly	10
cornbread, native hill farm collards & tomatoes	
Bacon Braised Native Hill Farm Collard Greens	4
Housemade Kimchi	4
rice, fried jodar farm egg ADD pork belly - 3	
Mini Cioppino	14
tomato soffrito, seasonal fish, mussel, clam, calamari, shrimp, potato	

FROM THE RAW BAR

East Coast Oysters [raw]*	1.5 ea.
select oysters on the half shell	
Dynamite Oyster	2 ea.
siracha aioli, kimchi	
Cornmeal Fried Oyster	2 ea.
capers, comeback sauce	
Oyster Rockefeller	2 ea.
spinach, grana padano, bacon, sambuca	

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

HAPPY HOUR

FROM THE BAR

Jax Strawberry Lemonade	4
infused strawberry vodka, house lemonade	
Cucumber Lemon Press	4
cucumber infused vodka, house lemonade, splash of soda	
Grapefruit Ginger Sling	5
ginger infused vodka, aperol, grapefruit	
West Garden	5
green tea infused vodka, house lemonade, agave, sparkling soda	
Wonka Cocktail	5
blueberry infused vodka, pineapple juice	
Cherry Sour	5
red cherry infused bourbon, house sour	
Orange Creamsicle	5
madagascar vanilla infused vodka, bols liqueur, lime, boylans orange	
Infused Martini	5
blueberry, strawberry, pineapple, or cucumber vodka, lime, agave	
Well Cocktail	4
Well Martini	6
Coin Style Margarita	5
Slam It & Sip It	5
well shot, mini post brewing draft beer	
The Post Draft Beers	3
The Post 'Howdy Beer' American Pilsner	
The Post 'Townie' Pale Ale	
The Post 'Meathooks' Dark Session Ale	
Dixie Lager Bottle	4
Red Tree Pinot Noir	5 / 18
california	
Hess Select Malbec	8 / 24
salta, argentina	
Hess Select Chardonnay	6 / 20
monterey county, california	
King Estate 'Acrobat' Pinot Gris	7 on tap
oregon	
Freixenet Sparkling Wine	5 / 18
spain	
Oyster Shooter*	4
hot house infused vodka, house bloody, emersum oyster	

4PM–6PM TUESDAY - SUNDAY
ALL NIGHT MONDAY
