

# HAPPY HOUR

## FROM THE KITCHEN

<b>Peel &amp; Eat Shrimp</b> .....	5
<b>Smoked Chicken &amp; Crawfish Gumbo</b> .....	4
andouille sausage, bell peppers, okra preserves ADD pork fat cornbread - 2	
<b>Fort Collins Style Clam Chowder</b> .....	4
tomato, bacon, mirepoix, potato, local beer	
<b>Calamari</b> .....	8
mango-chile mojo, lime aioli	
<b>Catfish &amp; Waffles</b> .....	8
buttermilk fried, maple chili hot sauce	
<b>Steamed PEI Mussels</b> .....	7
garlic, lemon, chardonnay, grilled bread ADD pasta or frites - 3 ea.	
<b>Baby Iceberg Wedge</b> .....	4
ranch, bacon, bleu cheese	
<b>Jax Caesar Salad</b> .....	3
grana padano, crouton, lemon, grain mustard dressing ADD white anchovy - 1.50	
<b>Ahi Poke*</b> .....	10
miso aioli, pea shoots, benne seeds, white shoyu nam pla, wasabi peas	
<b>Hush Puppies</b> .....	3
<b>Truffled Fried Potatoes</b> .....	4
<b>Shrimp &amp; Grits</b> .....	8
<b>Gumbo Poutine</b> .....	6
house frites, white cheddar, andouille sausage	
<b>Ahi Tuna Melt*</b> .....	10
shaved onion, piquillo tapenade, white cheddar	
<b>Seafood Dynamite Slider</b> .....	5
house kimchi	
<b>Blackened Pork Belly</b> .....	10
cornbread, native hill farm collards & tomatoes	
<b>Bacon Braised Native Hill Farm Collard Greens</b> .....	4
<b>Housemade Kimchi</b> .....	4
rice, fried jodar farm egg ADD pork belly - 3	
<b>Mini Cioppino</b> .....	12
tomato, seasonal fish, mussel, clam, shrimp, potato	

## FROM THE RAW BAR

<b>East Coast Oysters [ raw ]*</b> .....	1.5 ea.
select oysters on the half shell	
<b>Dynamite Oyster</b> .....	2 ea.
siracha aioli, kimchi	
<b>Cornmeal Fried Oyster</b> .....	2 ea.
capers, comeback sauce	
<b>Oyster Rockefeller</b> .....	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

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

---

**4PM–6PM TUESDAY - SUNDAY**  
**ALL NIGHT MONDAY**

---