



Appetizers

BONELESS CHICKEN TENDERS

Fried or grilled, served with bleu cheese dressing and celery sticks 13.99

Available: Buffalo, Teriyaki, Honey Mustard, BBQ, Sweet Chili or Plain

1 LB. BONE-IN FRIED CHICKEN WINGS

Served with bleu cheese dressing and celery sticks 16.99

Available: Buffalo, Teriyaki, Honey Mustard, BBQ, Sweet Chili or Plain

BAVARIAN PRETZEL STICKS

Served with honey mustard sauce 7.99

MOZZARELLA STICKS

Served with homemade marinara sauce 9.99

JUMBO ONION RINGS

Beer battered, served with horseradish cream sauce 7.99

POTATO SKINS

Stuffed with bacon and cheddar cheese, served with sour cream 10.99

SPINACH AND ARTICHOKE DIP

Warm spinach, artichoke and cream cheese dip, served with tri-colored tortilla chips 13.99

PUB NACHOS

Tri-colored tortilla chips piled high with tomatoes, olives, jalapeños, scallions and cheese. Served with salsa and sour cream 14.99

Add: Buffalo Chicken 5.99, Grilled Chicken 5.99
Chili 3.99, Guacamole 1.99

Homemade Soups

FRENCH ONION SOUP

Topped with homemade crostini, Swiss and Parmesan cheese, baked in a crock.

Cup - 4.99 Bowl - 6.99

CLAM CHOWDER

Cup - 5.99 Bowl - 7.99

SOUP OF THE DAY

Cup - 4.49 Bowl - 5.49

OUR CLASSIC CHILI

Served with tri-colored tortilla chips and cheese

Cup - 4.99 Bowl - 6.99

Salads

CHINESE CHICKEN SALAD

Teriyaki chicken, grilled or fried, over mixed greens, crisp wontons, rice sticks, Mandarin oranges, roasted red peppers and scallions, served with honey ginger dressing 16.99

COBB SALAD

Grilled chicken, sliced ham, hard boiled egg, avocado, chopped applewood smoked bacon, diced tomatoes and sliced cucumbers on a bed of organic mixed greens and chopped iceberg lettuce, served with bleu cheese dressing 16.99

HERB GRILLED CHICKEN SALAD

Herb grilled chicken served sliced over baby spinach with sun-dried cranberries, sliced Granny Smith apples, red onions, candied walnuts and goat cheese, served with Zinfandel vinaigrette 16.99

BUFFALO CHICKEN CAESAR SALAD

Spicy fried chicken tenders served over a large classic Caesar salad 15.99

HOUSE SALAD

Mixed greens with iceberg and romaine topped with carrots, cucumbers, tomatoes, black olives and red onions 8.99

CLASSIC CAESAR

Crisp hearts of romaine tossed with our creamy house Caesar salad dressing, Parmesano Reggiano cheese and croutons 9.99

Add: Grilled or Fried Chicken - 5.99

Grilled Shrimp - 6.99

Grilled Salmon - 9.99

Steak Tips - 10.99

BURGER TUESDAYS

Dine-in Only. Valid with the purchase of a beverage.

Our 10 oz. fresh, hand-formed daily angus burger on a bulkie roll with lettuce, tomato and a pickle, served with French fries 7.99

Additional toppings available for an extra charge

OUR FAVORITES

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw, undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

10 oz. Angus Burgers

Fresh, hand-formed daily.

All Burgers Served with French Fries.

Sub Sweet Potato Fries, Onion Rings, Side House Salad or Side Caesar Salad 1.99

Any Burger can be made with a Turkey Burger.

BOURBON STREET BURGER

Topped with house made bourbon sauce, crisp applewood smoked bacon and cheddar cheese on a grilled bulkie with lettuce and tomatoes 14.99

BRONCO BURGER

Topped with BBQ sauce, cheddar cheese and onion rings on a grilled bulkie with lettuce and tomatoes 14.99

BACON BLEU BURGER

Topped with caramelized onions, crumbled bleu cheese and crisp applewood smoked bacon on a grilled bulkie with lettuce and tomatoes 15.99

SEDONA BURGER

Dry rubbed with Southwest seasonings, topped with honey mustard BBQ, pepper jack cheese, avocado, applewood smoked bacon, roasted poblano peppers, lettuce, tomato and red onion on a grilled bulkie roll 16.99

BIG MOUTH PATTY MELT

Char-grilled and topped with melted Swiss cheese and caramelized onions on toasted rye with Thousand Island dressing 15.99

CALI TURKEY BURGER

Grilled turkey burger served on toasted wheatberry bread with cheddar cheese, tomatoes, sliced avocado and roasted garlic aioli 15.99

BUILD YOUR OWN BURGER

Start with a 10 oz. hand packed Angus burger served on a grilled bulkie with lettuce and tomatoes, then add your favorite toppings 13.99

Cooked to Order Guide

Medium Rare - Warm red center

Medium - Warm pink center

Medium Well - Slightly pink center

Well Done - Brown throughout, no pink

Sandwiches

All Sandwiches Served with French Fries.

Sub Sweet Potato Fries, Onion Rings, Side House Salad or Side Caesar Salad 1.99

ASK FOR ANY SANDWICH TO BE MADE AS A WRAP - ADD \$1

CORNED BEEF REUBEN

Fresh, in-house corned beef, served grilled and hot on pumpernickel or rye bread with Swiss cheese, sauerkraut and Thousand Island dressing 15.99

FRIED FISH SANDWICH

North Atlantic haddock on a grilled bulkie roll with lettuce and tomatoes, tartar sauce and lemon wedge 14.99

FRENCH DIP

Thinly sliced in-house roast beef in a grilled French roll with caramelized onions and melted Swiss cheese, served with natural, homemade au jus for dipping 15.99

TRIPLE DECKER CLUB

Classic triple decker on toasted white or wheat bread with lettuce, tomatoes, mayonnaise and crisp applewood smoked bacon.

Roast Turkey 15.99

10 oz. Burger 16.99

Tuna 15.99

BLT

Crisp applewood smoked bacon, lettuce and tomato with mayonnaise served on white toast 11.99

BUILD YOUR OWN CHICKEN SANDWICH

Start with an 8 oz. chicken breast grilled or fried, served on a grilled bulkie with lettuce and tomatoes, then add your favorite toppings 13.99

GRILLED SALMON SANDWICH

6 oz. Fresh Norwegian salmon grilled, served on a grilled bulkie roll with melted Swiss cheese, green leaf lettuce, cucumber, red onion and a lemon, caper and dill dressing 16.99

TUNA SALAD SANDWICH

All white meat Albacore tuna salad on a bulkie roll with lettuce, tomato, Swiss cheese and red onion 14.99

A.B.C.L.T. WRAP

Fresh avocado, applewood smoked bacon, cheddar jack cheese, lettuce, tomato and ranch dressing in an artisanal white wrap 14.99

CHICKEN CAESAR WRAP

Grilled chicken with crisp romaine lettuce, Parmesan cheese and creamy Caesar dressing 14.99

MEDITERRANEAN CHICKEN WRAP

Sliced grilled chicken breast, hummus, roasted red pepper strips, mixed greens and feta cheese drizzled with balsamic glaze wrapped in a flour tortilla 15.99

TOPPINGS

.99 each

American Cheese

Cheddar Cheese

Swiss Cheese

Red Onion

Caramelized Onions

Sautéed Mushrooms

Jalapeños

1.49 each

BBQ Sauce

Buffalo Sauce

Bourbon BBQ Sauce

Teriyaki Sauce

Jack Cheddar

Sweet Chili Sauce

Honey Mustard

Bleu Cheese Dressing

Ranch Dressing

1.99 each

Applewood Smoked Bacon

Bleu Cheese

Guacamole

Avocado

Fried Egg



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Italian / Pasta

CHICKEN PARMESAN

Chicken breast breaded with Italian seasoned crumbs and fried, topped with marinara and mozzarella, served with penne pasta marinara and garlic toast 19.99

MEAT LASAGNA

Generous amounts of three cheeses, ground beef and Italian sausage, layered between noodles. Topped with house made marinara, served with garlic toast. 18.99

CHICKEN & BROCCOLI ALFREDO

Chicken tenders sautéed with broccoli florets in a rich and creamy Alfredo sauce and tossed with penne pasta 20.99

SANTA FE CHICKEN PASTA

Sliced grilled chicken breast sautéed with roasted corn, roasted red peppers, tomatoes, caramelized onions and scallions in a Cajun spiced Alfredo sauce tossed with penne pasta 19.99

BUFFALO CHICKEN MAC & CHEESE

Spicy, fried Buffalo chicken tenders tossed with cavatappi pasta in a rich, house-made cheese sauce, topped with buttery crumbs and bleu cheese crumbles and baked. Finished with creamy bleu cheese drizzle and scallions 18.99

PLAIN BAKED MAC & CHEESE

Topped with buttery crumbs 14.99

HARVEST RAVIOLI

Butternut ravioli, candied pecans, sage and crumbled bleu cheese in a sweet maple cream sauce 16.99

PASTA PRIMAVERA

A medley of vegetables- zucchini, baby carrots, broccoli, yellow squash, spinach, red peppers and grape tomatoes sautéed with garlic, butter and white wine, finished with EVOO and fresh basil, served with your choice of pasta 17.99

Children's Menu

Served with French fries or steamed broccoli. 12 years and younger.

GRILLED CHEESE

American cheese on white or wheat bread 7.49

CHICKEN FINGERS

Fresh, all white chicken tenders, crisp fried with sweet 'n sour sauce 7.99

MAC 'N CHEESE

Elbow macaroni in the cheesiest of sauce 7.49

CHILDREN'S PASTA

Ziti tossed with marinara sauce 7.49

LITTLE BURGER

5 oz. Angus burger on a mini bun 7.99

PUB DOG

All-Beef hotdog served on a grilled roll 7.49

Also available: Children's juice, milk, chocolate milk, soda and ice cream

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RESTAURANT
PUB

CREATIVE
DINING

EXPERIENCE

SPORTS

BAR

SIDE
Orders

2.99

*Mashed Potatoes, Rice Pilaf,
Coleslaw*

3.49

*Steamed Broccoli
Baby Carrots
Vegetable Medley
Vegetable of the Day*

3.99

*Sautéed Spinach
French Fries*

4.99

Onion Rings, Sweet Potato Fries

5.99

*Small House Salad
Small Caesar Salad*

Seafood

FISH 'N CHIPS

Golden fried North Atlantic haddock served with French fries, coleslaw, tartar sauce and a lemon wedge 19.99

FISH, SHRIMP AND CHIPS

Our large, golden fried fillet of North Atlantic haddock, six large golden fried shrimp, served with crispy French fries, coleslaw, tartar sauce and a lemon wedge 23.99

BAKED HADDOCK

North Atlantic haddock topped with buttery seasoned crumbs and baked, served with choice of potato and vegetable 20.99

BIG HADDOCK FIONA

Extra large Icelantic haddock baked in white wine, lemon and butter, topped with seasoned Ritz cracker crumbs. Served over sliced Yukon gold potatoes, shallots, spinach, cremini mushrooms, white wine, cream and parmesan cheese 23.99

SHRIMP SCAMPI

Shrimp with tomatoes, scallions and shallots finished with sautéed garlic in a white wine, lemon and butter sauce served over linguini 22.99

BAKED STUFFED HADDOCK

North Atlantic haddock stuffed with Maine lobster, gulf white shrimp, shallots, celery, butter, white wine, lemon and crushed Ritz crackers, topped with seasoned crumbs and five sautéed shrimp in a white wine, lemon and butter sauce with diced tomatoes and chives, served with choice of potato and vegetable 28.99

SALMON

8 oz. fresh Norwegian salmon, char-grilled, served on a bed of mixed greens, served with choice of potato and vegetable 24.99

Choose: Blackened, Maple Glazed, Bourbon Glazed, Lemon Pepper or Plain

SEA SCALLOPS

Broiled: Topped with buttery seasoned crumbs and broiled, served with choice of potato and vegetable 27.99
OR

Fried: Simply fried 'til golden brown, served with French fries, coleslaw, tartar sauce and a lemon wedge 27.99

Beef / Poultry

SIRLOIN STRIP STEAK

12 oz. Certified Angus beef sirloin strip steak simply grilled to your desired temperature, served with choice of potato and vegetable 29.99

PUB STEAK TIPS

Grilled to your desired temperature, served with choice of potato and vegetable 26.99

Choose: Teriyaki or Bourbon BBQ with Caramelized Onions

Smothered with Peppers, Onions and Mushrooms +1.99

GRILLED CHICKEN BREAST DINNER

Two fresh boneless, skinless chicken breasts grilled, served with choice of potato and vegetable 18.99

Choose: Teriyaki, BBQ, Buffalo, Herbed or Simply Grilled

CHICKEN POT PIE

All white meat chicken, peas, carrots, celery, pearl onions and potatoes in a creamy chicken gravy, topped with a flaky crust, baked and served with cranberry sauce 16.99

TURKEY DINNER

Slow roasted in-house, all white meat sliced turkey breast, over stuffing with gravy and cranberry sauce, served with choice of potato and vegetable 19.99

Available Friday & Saturday
Only after 4pm

PRIME RIB OF BEEF A U J U S

Greater Omaha prime rib of beef, specially seasoned, dry rubbed and slow roasted. Served with our own homemade au jus, with choice of potato and vegetable

12 oz. - 27.99

14 oz. - 30.99

18 oz. - 36.99

Cooked to Order Guide

Rare - Cool red center

Medium Rare - Warm red center

Medium - Warm pink center

Medium Well - Slightly pink center

Well Done - Brown throughout, no pink

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WHITE WINES

LUNETTA, PROSECCO (Trentino, Italy)
Enticing aromas of peach and apple, refreshingly dry.

BERINGER, WHITE ZINFANDEL (California)
Fresh red berry, citrus and melon aroma and flavors

CAVIT, MOSCATO (Trentino, Italy)
Refreshing, lively and balanced, with a vibrant effervescent quality and wonderful sweetness.

CAVIT, PINOT GRIGIO (Trentino, Italy)
Aroma of lemons and lilacs and the texture is crisp.

POMELO, SAUVIGNON BLANC (North Coast, California)
Seductive citrus and pineapple with refreshing flavors of grapefruit and figs. Crisp and complex.

CYPRESS, CHARDONNAY (Central Coast, California)
Aromas of white peaches, nectarines, oranges and strawberries which is complemented by fresh citrus and tropical flavors on the palate.

J. LOHR ESTATE, "RIVERSTONE" CHARDONNAY (Monterey, California) Flavors of citrus and pear with toasty vanilla.

J. LOHR, "BAY MIST" RIESLING (Monterey County, California)
Clean and bright with apricot and apple balanced by natural grape sweetness and crisp acidity.

RED WINES

CYPRESS, MERLOT (Central Coast, California)
Aromas of ripe plum with chalky tannins.

CALLIA, "BELLA" SYRAH/MALBEC (San Juan, Argentina)
Aromas of blackberry, violet, juicy plums and sour cherries. Touch of sweetness and a well-balanced structure.

HAHN, PINOT NOIR (Monterey County, California)
Aromas of red and dark cherry, dried raspberry, and rhubarb pie are joined by subtle touches of spice and toasty oak. Full-bodied with notes of earthiness

CYPRESS, CABERNET SAUVIGNON (Central Coast, California)
Black fruit aromas and a bouquet of dark roasted coffee. Rich and smoky on the palate.

JOSH CELLARS, CABERNET SAUVIGNON (Sonoma, California)
Aromatic fruits and baking spices delight the nose. Juicy with the plum and blackberry flavors, layered with sappy maple wood, almonds and hazelnuts.

PORTILLO, MALBEC (Argentina)
Fresh flavors of red currant and black cherry supported by sweet, round tannins ending in a long finish with notes of cinnamon and cloves.

Glass Bottle

7 26

6 n/a

7.5 28

7.5 28

7.5 28

7.5 28

9 34

7.5 28

Glass Bottle

7.5 28

7.5 28

7.5 28

7.5 28

9 34

7.5 28

MARTINIS

FLIRTINI

Stoli Ohranj, Pineapple Juice, Topped with Champagne

CARAMEL SWIRL MARTINI

Van Gogh Caramel Vodka, Baileys Irish Cream, Buttershots

BLUEBERRY COSMO

Van Gogh Blueberry Vodka, Cointreau, with Lime Juice & Cranberry Juice

VAN GOGH ESPRESSO

Van Gogh Espresso Vodka, Baileys Irish Cream, with Espresso & a Sugar Rim

LEMON TREE MARTINI

Ketel One Citron, Limoncello, with Sour Mix & a Sugar Rim

SIGNATURE COCKTAILS

CADILLAC MARGARITA

Cuervo Gold, Cointreau, Grand Marnier, Sour Mix & a Splash of Orange Juice

PURPLE HAZE

Van Gogh Grape Vodka, Chambord, with Cranberry Juice & a Lime Wedge

MAI TAI

Light Rum, Dark Rum, Apricot Brandy, Orange Curacao, Sour Mix, Orange Juice & Pineapple Juice

SPARKLING

STRAWBERRY LEMONADE

Prosecco, Stoli Strawberry Vodka & Lemonade

GIN MULE

Beefeater Gin, Ginger Beer & Fresh Lime

SANGRIA

Red or White Wine, Made to Order

Ask your server about our Special Seasonal Cocktails



We offer a rotating list of 28 draft beers with all of your favorites and new brews. Scan the QR code to see our current



Private Events at the Post Office Pub

Plan your next special event here with us.

We offer private dining with multiple dining options for all special occasions.

Call our Event Coordinator or see website for full menu options. Take Out Party Trays also available.

www.postofficepub.com

Hours of Operation: Sunday Through Saturday 11:30am - 9:00pm | Lounge Open Until Close