



# Appetizers

## **BONELESS CHICKEN TENDERS**

Fried or grilled, served with bleu cheese dressing and celery sticks 14.99

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 8.99

## **MOZZARELLA STICKS**

Served with homemade marinara sauce 9.99

## **JUMBO ONION RINGS**

Beer battered, served with horseradish cream sauce 8.49

## **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 15.99

**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 - 5.49 Bowl - 7.99

## **CLAM CHOWDER**

Cup - 6.49 Bowl - 8.49

## **SOUP OF THE DAY**

Cup - 4.99 Bowl - 5.99

## **OUR CLASSIC CHILI**

Served with tri-colored tortilla chips and cheese  
Cup - 5.49 Bowl - 7.99

U.S. POSTAGE

≈ 0.15

# 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 17.99

## **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 17.99

## **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 16.99

## **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 10.99

**Add: Grilled or Fried Chicken - 5.99**

**Grilled Shrimp - 7.99**

**Grilled Salmon - 10.49**

**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 8.99

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 15.99

## BRONCO BURGER

Topped with BBQ sauce, cheddar cheese and onion rings on a grilled bulkie with lettuce and tomatoes 15.99

## BACON BLEU BURGER

Topped with caramelized onions, crumbled bleu cheese and crisp applewood smoked bacon on a grilled bulkie with lettuce and tomatoes 16.99

## 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 17.99

## BIG MOUTH PATTY MELT

Char-grilled and topped with melted Swiss cheese and caramelized onions on toasted rye with Thousand Island dressing 16.99

## CALI TURKEY BURGER

Grilled turkey burger topped with cheddar cheese, tomatoes, sliced avocado and roasted garlic aioli on grilled wheatberry bread 16.99

## 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 14.99

## 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 16.99

## CORNED BEEF SANDWICH

Fresh, in-house corned beef, served grilled and hot on pumpernickel or rye bread with Swiss cheese and Dijon mustard 15.99

## FRIED FISH SANDWICH

North Atlantic haddock on a grilled bulkie roll with lettuce and tomatoes, tartar sauce and lemon wedge 15.99

## 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

## HOT PASTRAMI SPECIAL

Thinly sliced lean local black pastrami with sauerkraut, caramelized onions, celery salt, melted Swiss cheese, sliced pickles and Dijon mustard on a grilled onion bulkie 16.99

## HOT PASTRAMI SANDWICH

Thinly sliced lean local black pastrami with melted Swiss cheese and Dijon mustard on grilled rye or pumpernickel bread 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, Tuna OR 10 oz. Burger** 16.99

## BLT

Crisp applewood smoked bacon, lettuce and tomato with mayonnaise served on white toast 12.99

## 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 17.99

## TUNA SALAD SANDWICH

All white meat Albacore tuna salad on a bulkie roll with lettuce, tomato, Swiss cheese and red onion 15.99

## A.B.C.L.T. WRAP

Fresh avocado, applewood smoked bacon, cheddar jack cheese, lettuce, tomato and ranch dressing in an artisanal white wrap 15.99

## CHICKEN CAESAR WRAP

Grilled chicken with crisp romaine lettuce, Parmesan cheese and creamy Caesar dressing 15.99

## 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 16.49

## 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 14.99

## 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

## 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.

# Italian / Pasta Entrees

## **CHICKEN PARMESAN**

Chicken breast breaded with Italian seasoned crumbs and fried, topped with marinara and mozzarella, served with penne pasta marinara and garlic toast 21.99

## **MEAT LASAGNA**

Our house made lasagna features three cheeses, ground beef and Italian sausage, layered between noodles. Topped with marinara, served with garlic toast. 19.99

## **CHICKEN & BROCCOLI ALFREDO**

Chicken tenders sautéed with broccoli florets in a rich and creamy Alfredo sauce and tossed with penne pasta 22.99

## **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 22.99

## **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 19.99

## **PLAIN BAKED MAC & CHEESE**

Topped with buttery crumbs 15.99

## **HARVEST RAVIOLI**

Butternut ravioli, candied pecans, sage and crumbled bleu cheese in a sweet maple cream sauce 17.99

## **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 18.99

# 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

## **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.

RESTAURANT  
PUB

CREATIVE  
DINING

EXPERIENCE

SPORTS

BAR

SIDE  
Orders

2.99

*Mashed Potatoes, Rice Pilaf,  
Coleslaw*

3.49

*Baby Carrots*

3.99

*Steamed Broccoli  
Vegetable Medley  
Vegetable of the Day  
Sautéed Spinach  
French Fries*

4.99

*Onion Rings, Sweet Potato Fries*

5.99

*Small House Salad*

6.49

*Small Caesar Salad*

# Seafood

## **FISH 'N CHIPS**

Golden fried North Atlantic haddock served with French fries, coleslaw, tartar sauce and a lemon wedge 21.49

## **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 24.99

## **BAKED HADDOCK**

North Atlantic haddock topped with buttery seasoned crumbs and baked, served with choice of potato and vegetable 22.49

## **BIG HADDOCK FIONA**

Extra large Icelandic 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 24.99

## **SHRIMP SCAMPI**

Shrimp with tomatoes, scallions and shallots finished with sautéed garlic in a white wine, lemon and butter sauce served over linguini 24.99

## **BAKED HADDOCK AND SCALLOPS EN CASSEROLE**

North Atlantic haddock and fresh, local sea scallops baked en casserole in white wine, lemon and butter. Topped with seasoned Ritz cracker crumbs. Served with choice of potato and vegetable 27.99

## **SALMON**

8 oz. fresh Norwegian salmon, char-grilled, served on a bed of mixed greens, served with choice of potato and vegetable 26.49

**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 28.99  
OR

**Fried:** Simply fried 'til golden brown, served with French fries, coleslaw, tartar sauce and a lemon wedge 28.99

# 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 27.99

**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 17.99

## **TURKEY DINNER**

Slow roasted in-house, all white meat sliced turkey breast, over homemade bread stuffing with gravy and cranberry sauce, served with choice of potato and vegetable 20.99

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. - 29.99

14 oz. - 32.99

18 oz. - 38.99

## **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

## **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.

## 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

7 N/A

8 30

8 30

8 30

8 30

9 34

8 30

Glass Bottle

8 30

8 30

8 30

8 30

9 34

8 30

## MARTINIS

**PEARFECTION MARTINI**  
Stoli Blueberry, Pear Purée, Splash of Cranberry with Champagne Floater

**CARAMEL SWIRL MARTINI**  
Van Gogh Caramel Vodka, Baileys Irish Cream, Buttershots

**RASPBERRY COSMO**  
Stoli Razz 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

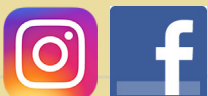
**GIN MULE**  
Beefeater Gin, Ginger Beer & Fresh Lime

**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 offerings!



### 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](http://www.postofficepub.com)

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