SNACKY THINGS

OLIVES
alfonso, picholine, gaeta, red cerignola, arbequina, castelvetrano
180 cal **7.95**

HERBED FRENCH FRIES
seasoned with rosemary & thyme 620 cal **8**

CRISPY CAULIFLOWER
cauliflower, sultana raisin, caper, romesco 390 cal **13.25**

OMG GRILLED CHEESE
layered gruyere, brie, whipped goat cheese, white cheddar, smoked bacon, creamy tomato soup dip 1140 cal **14.50**

SKEWERS
grilled steak & chicken skewers, sicilian garlic yogurt, olive oil
570 cal **14.95**
+ DOUBLE STEAK 265 cal **+2**

SWEET POTATO WEDGES
calabrian chili tahini, sesame seeds, chive 580 cal **9.95**

We have a Juicy Wine Club

POSTINO BOTTLE CLUB MEMBERS GET MORE.

- WINES AT THE BEST PRICE
- UNCORK IT HERE OR AT HOME
- EXTRA HAPPY HOUR
- EXCLUSIVE MEMBER TOTE

ASK YOUR SERVER HOW TO JOIN

MEATBALLS & GOAT CHEESE
house meatballs, pomodoro, goat cheese, chives 930 cal **14.75**

SHRIMP SCAMPI
butter poached jumbo shrimp, artichoke, calabrian chili, chablis spritz, focaccia 380 cal **16.95**

BRUSCHETTA

IF YOU KNOW. YOU KNOW.

CHOOSE 4 TO BUILD YOUR BOARD

170-330 cal **17.50**
GLUTEN FREE BREAD +100 cal **+2**

BRIE, APPLE, FIG

BURRATA, BACON, ARUGULA, TOMATO

PROSCIUTTO, FIG, MASCARPONE

SALAMI, PESTO

MEXICAN STREET CORN

CHERRY MOSTARDA

SWEET N SPICY PEPPER JAM, GOAT CHEESE

FRESH MOZZARELLA, TOMATO, BASIL

SMOKED SALMON*, PESTO

WARM ARTICHOKE SPREAD

CHEF'S CHOICE

THE BOARDS

TABLE CHEESE
a rotating selection of cheeses with whipped ricotta & calabrian honey, seasonal jam, honey, toasted nuts, and crisp breads 1350 cal **17.95**

CHEF'S CHARCUTERIE
curated selection of cured meats and cheeses, whipped feta, charred artichoke, olive, almond hummus, and crisp breads 1380 cal **19.25**

PUB BOARD
warm soft pretzel, italian sausage, spanish pork links, fondue, Packo pickles, cornichons, olive mix, pickled mini sweet peppers, pickled onions, calabrian chilis and creole mustard
1410 cal **17.95**

SMOKED SALMON*
cold and hot smoked salmon, whipped feta, cucumber, pickled onion, cornichons, crispy capers, baby caesar, crostini 960 cal **17**

GREEK HUMMUS BOARD
hummus topped with pickled onion, crushed tomato, crumbled feta, fresh herbs, olive oil drizzle served with cucumber slices, grilled ciabatta and pita
1250 cal **15**

MAKE IT A TRIO includes sicilian garlic yogurt & whipped feta 980 cal **+3**
+ CHICKEN 202 cal **6**
+ STEAK 265 cal **8**

• ALLERGEN AND NUTRITIONAL INFO 2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition info available upon request. These items contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Our gluten free bread is made in a gluten free facility, but our kitchens are not. Please be aware our itmes are made in an environment where gluten, nuts, soy and other allergens are prevalently used, and although we take precautions we cannot guaranee that these allegens have not come in contact with other items. Additionally, some ingredients are not listed. Please discuss your allergens with your server or a manager.

PANINIS & MORE

GRILL & GRAIN BOWL
choice of grilled chicken or steak skewers, broccolini, avocado, parmigiano reggiano, warm heritage grains, romesco 750-870 cal **17.50**
+ DOUBLE STEAK 265 cal **+2**

CAPRESE PANINI
basil pesto, fresh mozzarella, roma tomato, arugula, balsamic, olive oil 960 cal **15.25**

CHICKEN & MOZZARELLA PANINI
roasted chicken, fresh mozzarella, arugula, red onion, spicy sun-dried tomato aioli 810 cal **15.50**

ROAST BEEF DIP PANINI
roast beef, melted brie, caramelized onions, garlic aioli, au jus 1160 cal **17.50**

NINE IRON PANINI
smoked bacon, roasted chicken, fresh stracciatella, mixed greens, tomato, dijonnaise 570 cal **15.50**

WEST COASTER PANINI
smoked ham, smashed avocado, arugula, roasted garlic aioli, pickled red onion, calabrian chili, feta cheese 450 cal **15.50**

PROSCIUTTO & BRIE PANINI
prosciutto, brie, fig jam, arugula, balsamic vinegar, olive oil 460 cal **16**

TUSCAN TUNA PANINI
albacore tuna, olive oil, balsamic vinegar, red onion, white cheddar, pickle, dijonnaise 480 cal **15.75**

YOUR CHOICE OF BREAD AND A SIDE

ciabatta 300 cal
focaccia 377 cal
gluten free bread **+2.50**

herbed fries 280 cal **+2**
soup 45-470 cal **+2**
potato chips 324 cal
romaine salad 180 cal

SELECT TWO
ANY HALF PANINI | HALF SALAD | SOUP | 265-1215 cal **16.50**

SOUPS & SALAD

+ CHICKEN 202 cal **6**
+ STEAK 265 cal **8**
+ SHRIMP 202 cal **9**
+ SALMON 230 cal **10**

SOUP OF THE MOMENT
CUP 45-470 cal **5**
BOWL 100-930 cal **8**

GREEN GARDEN CHICKEN CHOP
sliced roasted chicken, chopped kale, arugula, mint, basil, cilantro, broccolini, cauliflower, parmesan, pistachio, heritage grains, date, lemon champagne vinaigrette 1060 cal **17**

RASPBERRY CHICKEN
chicken salad, almond, pecan, apple, gorgonzola, mixed greens, raspberry vinaigrette 680 cal **15.50**

BRUSSELS SPROUT
kale, brussels sprout, manchego, spicy marcona almond, bacon, dried cherry, lemon manchego dressing 680 cal **14.75**

MIXED GREENS
greens, pears, candied pecans, red grapes, gorgonzola, crispy leeks, poppyseed vinaigrette 520 cal **13.50**

CAESAR*
baby gem lettuce, parmigiano-reggiano, house croutons, garlic dressing 470 cal **13.50**

SWEETS

HOT DONUT DOTS
housemade ricotta donut holes with salted butter chocolate, caramel and vanilla glaze dipping sauces 730 cal **9.50**

OLIVE OIL CAKE
house yogurt whip and amarena cherries 830 cal **8**

FUDGY BROWNIE
Cartel coffee brownie, cookie butter, vanilla bean ice cream 710 cal **8.50**

BASQUE CHEESECAKE
strawberry rose compote 640 cal **8**