

SNACKY THINGS

OMG GRILLED CHEESE

layered gruyere, brie, whipped goat cheese, white cheddar, smoked bacon, creamy tomato soup dip
1140 cal 15.25

HERBED FRENCH FRIES

seasoned with rosemary & thyme 620 cal 8

CRISPY CAULIFLOWER

cauliflower, sultana raisin, caper, romesco 390 cal 13.25

SKEWERS

grilled steak & chicken skewers, sicilian garlic yogurt, olive oil 570 cal 15.50
+ DOUBLE STEAK 265 cal +2

MEATBALLS & GOAT CHEESE

house meatballs, pomodoro, goat cheese, chives 930 cal 15.50

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



SHRIMP SCAMPI

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

OLIVES

alfonso, picholine, gaeta, red cerignola, arbequina, castelvetro 180 cal 7.95

BRUSCHETTA

IF YOU KNOW. YOU KNOW.

CHOOSE 4 TO BUILD YOUR BOARD

BRIE, APPLE, FIG

BURRATA, BACON,
ARUGULA, TOMATO

PROSCIUTTO, FIG,
MASCARPONE

SALAMI, PESTO

CHERRY MOSTARDA

CHEF'S CHOICE

170-330 cal 17.75
GLUTEN FREE BREAD +100 cal +2

SWEET N SPICY PEPPER JAM,
GOAT CHEESE

FRESH MOZZARELLA,
TOMATO, BASIL

SMOKED SALMON*, PESTO

WARM ARTICHOKE SPREAD

MEXICAN STREET CORN

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 18.95

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 items are made in an environment where gluten, nuts, soy and other allergens are prevalently used, and although we take precautions we cannot guarantee that these allergens have not come in contact with other items. Additionally, some ingredients are not listed. Please discuss your allergens with your server or a manager.

PLATES & PANINIS

LEMON BUTTER CHICKEN PLATE

golden pan-seared chicken,
toasted almonds, lemon-caper butter
sauce, petite salad 1250 cal **17.50**

CHICKEN & MOZZARELLA

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

TUSCAN TUNA

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

CAPRESE

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

NINE IRON

smoked bacon, roasted chicken,
fresh stracciatella, mixed greens,
tomato, dijonaise 570 cal **15.75**

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

WEST COASTER

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

ROAST BEEF DIP

roast beef, melted brie,
caramelized onions, garlic aioli,
au jus 1160 cal **17.50**

PROSCIUTTO & BRIE

prosciutto, brie, fig jam,
arugula, balsamic vinegar,
olive oil 460 cal **16**

PANINIS COME WITH YOUR CHOICE OF BREAD AND A SIDE

ciabatta 300 cal
foccacia 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 **16.75**

SOUPS & SALAD

+ CHICKEN 202 cal 6 + SHRIMP 202 cal 9
+ STEAK 265 cal 8 + 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 **14**

CAESAR*

baby gem lettuce, parmigiano-
reggiano, house croutons,
garlic dressing 470 cal **14.25**

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**