

BASICS

ICED OR HOT TEA 10 cal

COKE 140 cal

DIET COKE 0 cal

SPRITE 140 cal

GINGER ALE 124 cal

SAN PELLEGRINO
SPARKLING WATER 0 cal

ACQUA PANNA
SPRING WATER 0 cal

CARTEL DRIP COFFEE 0 cal

KICK BACK. IT'S THE WEEKEND.

\$25 BOARD & BOTTLE

EVERY MON & TUES AFTER 8PM GET ANY HOUSE BOTTLE
OF WINE & BRUSCHETTA BOARD FOR ONLY \$25

WE CATER & DELIVER!

ORDER ONLINE AT [POSTINOWINECAFE.COM/CATERING](https://postinowinecafe.com/catering)

WE'RE ALL HERE FOR YOU

LET ANY OF US KNOW IF YOU NEED ANYTHING, ANYTIME
OUR TEAM WORKS TOGETHER AND SHARES TIPS



←
Allergies?
Scan for more info

*ALLERGIES & NUTRITIONAL INFO

2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY.
ADDITIONAL NUTRITION INFORMATION 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 beware 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.

[POSTINOWINECAFE.COM](https://postinowinecafe.com) | [@POSTINOWINECAFE](https://twitter.com/postinowinecafe)
#DRINKINGWINEATLUNCHISNOTACRIME

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BRUNCH COCKTAILS

SURE SHOT 11

Cocchi Rosa, Sparkling Rose,
Grapefruit Juice, Soda 135 cal

ESPRESSO MARTINI 15

Helix Vodka, Licor 43, Owen's
Espresso 136 cal

PRICKLY PEAR MEZCAL MARG 15

400 Conejos Mezcal, Triple Sec,
Prickly Pear, Lime 240 cal

BLOODY MARY 9

Helix Vodka, Bloody Mary Mix,
Pickled Goodness 155 cal

APEROL SPRITZ 14

Aperol, Prosecco, Soda,
Orange 125 cal

WHITE PEACH BELLINI 6 180 cal

POSTINO MIMOSA 6 130 cal

ZERO PROOF

LEITZ EINZ ZWEI ZERO SPARKLING ROSE 12

Germany 28 cal

ST. AGRESTIS PHONY NEGRONI 9

New York 44 cal

ATHLETIC BREWING RUN WILD IPA 6

California 65 cal

HIT REFRESH

JUICES & LEMONADES

THE ORIGINAL

housemade lemonade or arnold
palmer 70-130 cal

APRICOT PALMER

black tea, housemade lemonade,
apricot 150 cal

BLACKBERRY SMASH

green tea, housemade lemonade,
blackberry 120 cal

PRICKLY PEAR LEMONADE

prickly pear infused housemade
lemonade 140 cal

CUCUMBER HONEY LEMONADE

cucumber infused housemade lemonade
130 cal

**YOU CAME TO
THE RIGHT PLACE** POSTINO

BRUNCH

FOCACCIA STACK* 14

grilled focaccia, smashed avocado, crispy prosciutto, fried egg, watermelon radish, arugula, feta, spicy marcona almonds 510 cal

P.R.E.A.M. BOWL* 15.50

chicken or beef grilled skewer, soft boiled egg, broccolini, avocado, parmigiano reggiano, warm heritage grains, romesco, toasted hemp seeds 670 cal

WHAT THE FRENCH 12

focaccia style french toast, secret batter soaked, cast iron baked, topped with pecans, caramel, ice cream scoop 1180 cal

MEATBALL SHAKSHOUKA* 13.50

soft boiled egg, house meatball, spicy arrabiata sauce, feta, herbs, homemade tots 670 cal

SEEDED AVOCADO TOAST* 10.25

smashed avocado, calabrian chili tahini, hard boiled egg, watermelon radish, lemon oil 280 cal

CLASSIC REMIX* 14.50

scrambled egg with crème fraiche, parmigiano reggiano, chive, homemade tots, side of bacon or sausage 470 cal

SNACKY THINGS

SMOKED SALMON 16.25

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

SKEWERS 14.95

grilled petite filet & chicken skewers, sicilian garlic yogurt, olive oil 570 cal

CRISPY CAULIFLOWER 12.95

cauliflower, sultana raisins, capers, romesco 440 cal

OMG GRILLED CHEESE 14.50

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

MEATBALLS & GOAT CHEESE 14.50

house meatballs, pomodoro, goat cheese, chive 740 cal

SWEET POTATO WEDGES 9.95

calabrian chile tahini, sesame seeds, chive 580 cal

PANINI

CHOICE OF CIABATTA 300 CAL OR FOCACCIA 377 CAL

WITH ROMAINE SALAD 180 CAL OR YUKON GOLD POTATO CHIPS 324 CAL OR CUP OF SOUP +2 45-270 CAL

GLUTEN FREE** BREAD +2.50 +100 CAL

WEST COASTER 15

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

NINE IRON 15

smoked bacon, roasted chicken, fresh stracciatella, mixed greens, tomato, dijonnaise 550 cal

CRUNCHY VEGETARIAN 15

whipped feta, romesco, cucumber, broccolini, cauliflower slaw, roma tomato, white cheddar 660 cal

CHICKEN & MOZZARELLA 15

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

ITALIAN BEEF DIP 17.50

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

PROSCIUTTO & BRIE 15

prosciutto di parma, brie, fig jam, arugula, balsamic vinegar, olive oil 440 cal

BRUSCHETTA

CHOOSE 4 17.25 170-330 cal

GLUTEN FREE** BREAD +2.50 +100 CAL

CHOOSE FOUR

BRIE, APPLE & FIG SPREAD

MEXICAN STREET CORN

FRESH MOZZARELLA, TOMATO & BASIL

PROSCIUTTO DI PARMA, FIG & MASCARPONE

WARM ARTICHOKE SPREAD

SMOKED SALMON & PESTO*

SWEET N' SPICY PEPPER JAM & GOAT CHEESE

BURRATA, BACON, ARUGULA & TOMATO

RICOTTA, DATES & PISTACHIO

MUSHROOM & MASCARPONE

SALAMI & PESTO

CHEF'S CHOICE

OUR OBSESSION

THE BOARDS

CHEF'S CHARCUTERIE 18.95

prosciutto di parma, spanish chorizo, salami, whipped feta, chef's cheese pick, olives, almond hummus, artichokes, pickled peppers, crostini, lavash bread 1380 cal

NICK'S BOARD 17.95

warm soft pretzel, italian sausage, spanish pork links, pimento cheese, spicy corn nuts, sweetie drop peppers, packo pickles 1410 cal

SELECT TWO 16.50 265-1215 cal

HALF PANINI

HALF SALAD

SOUP OF THE MOMENT

SOUP & SALAD

CHICKEN SKEWER +5
+202 CAL

BEEF SKEWER +7
+230 CAL

SHRIMP +8
+140 CAL

SMOKED SALMON +10
+260 CAL

SOUP OF THE MOMENT

CUP 5 45-470 cal

BOWL 7 100-930 cal

BRUSSELS SPROUTS SALAD 13.75

kale, brussels sprout, manchego, spicy marcona almonds, bacon, dried cherry, lemon manchego dressing 680 cal

MIXED GREENS SALAD 13

greens, pears, candied pecans, red grapes, gorgonzola, crispy leeks, poppyseed vinaigrette 510 cal

RASPBERRY CHICKEN 14

chicken salad, almonds, pecans, apples, gorgonzola, mixed greens, raspberry vinaigrette 570 cal

HANNAH'S FIELD 13

kale, heritage grains, apples, apricots, toasted almond, pecorino stagionato, pickled red onion, apple cider vinaigrette 570 cal

CAESAR SALAD* 13

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

SIDES

HOMEMADE TOTS 4 170 cal

BACON 7 160 cal

SAUSAGE 6 210 cal