



POSTALE SPECIALTIES

ESPRESSO	12 oz	16 oz
LAVENDER LATTE	\$ 4.75	\$ 5.25
BROWN SUGAR-CARDAMOM LATTE	\$ 4.75	\$ 5.25

HOT & ICED TEAS

BLUE MATCHA LATTE	\$ 4.25	\$ 4.75
ICED JADE LATTE	\$ 4.25	\$ 4.75
STRAWBERRY-ELDERFLOWER ICED TEA		\$ 3.75
PEACH-BASIL ICED TEA		\$ 3.75

LEMONADES

SUNRISE REDBULL LEMONADE NEW!	\$ 7.50
SUNSET REDBULL LEMONADE NEW!	\$ 7.50
STRAWBERRY-ELDERFLOWER LEMONADE	\$ 4.00
BUTTERFLY ICED TEA-LEMONADE	\$ 4.00

CLASSICS

ESPRESSO		
CAFÉ LATTE	\$ 4.00	\$ 4.50
CAPPUCCINO	\$ 3.50	\$ 4.00
CAFÉ MOCHA	\$ 4.50	\$ 4.75
WHITE MOCHA	\$ 4.50	\$ 4.75
CAFÉ AMERICANO	\$ 3.00	\$ 3.50

ESPRESSO	\$ 2.75
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COFFEE, TEA, & MORE

FRESHLY BREWED COFFEE	\$ 2.50	\$ 3.00
COLD BREW	\$ 4.25	\$ 4.75
MATCHA LATTE	\$ 4.25	\$ 4.75
SPICED CHAI LATTE	\$ 4.25	\$ 4.75
HERBAL CHAI LATTE	\$ 4.25	\$ 4.75
CAFÉ AU LAIT	\$ 3.00	\$ 3.50
HOT CHOCOLATE	\$ 3.00	\$ 3.50
STEAMER	\$ 2.50	\$ 3.00
ICED BLACK TEA		\$3.00
HOT TEA	\$3.50	

MAKE IT YOUR OWN

EXTRA ESPRESSO SHOT	\$ 1.00
MILK ALTERNATIVES soy, oat, almond, coconut	\$ 0.75
FLAVORED SYRUPS	\$ 0.75
LIQUEURS bumbu run creme, kahlua	\$ 5.00



BREAKFAST AVAILABLE DAILY 8 AM - 2 PM

CHICKEN & WAFFLES SANDWICH	\$ 9.25
buttermilk fried chicken, hot aioli, and peppered bacon sandwiched between belgian waffles and served with vermont maple syrup	
OMELET SANDWICH	\$ 6.95
free range eggs, spinach, roasted tomatoes, roasted peppers, mayo, chorizo, and oaxaca cheese on ciabatta	
VEGETARIAN OMELET SANDWICH V	\$ 6.50
free range eggs, spinach, roasted tomatoes, roasted peppers, mayo, and oaxaca cheese on ciabatta	
BOMBOLINO BREAKFAST SANDWICH	\$ 5.95
grilled black forest ham, free range egg, and smoked cheddar on italian bun	
KETO BREAKFAST CASSEROLE GF	\$ 5.95
free range eggs, all-natural turkey sausage, sweet red onion, bell peppers, and gruyere and cheddar cheeses	
VEGAN SAUSAGE & KIMCHI SANDWICH VG DF	\$ 7.25
meatless breakfast sausage, roasted tomatoes and artichokes, and house-made kimchi on toasted baguette	

SALADS & SOUPS

GRILLED CHICKEN SALAD	\$ 10.95
spring mix, romaine, grilled chicken, red onions, shaved parmesan, grape tomatoes, cucumber, and croutons with choice of dressing	
COBB SALAD GF	\$ 12.95
mixed greens, hard boiled egg, grilled chicken, bacon, blue cheese, grape tomatoes, and chives with choice of dressing	
ROASTED VEGETABLE SALAD V NEW!	\$ 9.25
spring mix, romaine, shaved parmesan, and roasted seasonal vegetables with balsamic dressing	
add grilled chicken + \$5.50 add protein of the day + \$5.50+	
TOMATO BASIL SOUP	cup bowl \$ 4.25 \$ 5.75
SOUP OF THE DAY	\$ 4.25+ \$ 5.75+

V = Vegetarian // VG = Vegan// GF = Gluten Free // DF = Dairy Free

SANDWICHES & WRAPS SERVED WITH CHIPS

CHICKEN SALAD SANDWICH	\$ 10.20
roasted chicken breast, mixed greens, dried cranberries, grapes, and walnuts on fresh-baked wheat berry bread	
CHICKEN PESTO SANDWICH	\$ 11.50
grilled chicken breast, pesto, roasted red peppers, provolone, and arugula on ciabatta	
SMOKED REUBEN SANDWICH	\$ 11.70
smoked corned beef, sauerkraut, swiss & havarti cheeses, and house-made thousand island dressing on rye bread	
VEGETABLE WRAP	\$ 10.20
roasted vegetables, roasted red pepper hummus, and greens wrapped in a tortilla	
COBB SALAD WRAP VG DF	\$ 11.20
mixed greens, hard boiled egg, grilled chicken, bacon, blue cheese, grape tomatoes, and chives with choice of dressing wrapped in a tortilla	

UPGRADE YOUR MEAL WITH A SIDE SALAD, CUP OF SOUP, OR SIDE OF THE DAY! STARTING AT \$ 2.50.

CHEF SPECIALS

LUNCH SPECIAL	\$ 8.95 - \$ 14.95
FLATBREAD OF THE WEEK	\$ 8.95 - \$ 10.95

SNACKS & SHARES AVAILABLE M-F 12 PM - CLOSE | SAT - SUN ALL DAY

POSTALE CHARCUTERIE	\$ 19.00
chef's selection of gourmet meats and cheeses, candied nuts, olives, honey, pickles, ale mustard, and grilled baguette. serves 2.	
SPINACH ARTICHOKE DIP V	\$ 8.75
served with grilled baguette	
ROASTED GARLIC HUMMUS VG	\$ 5.75
roasted garlic hummus with olive oil drizzle, served with carrots and grilled baguette	



SIGNATURE COCKTAILS

CAFÉ 75	\$ 9.00
hendricks gin, strawberry-elderflower syrup, lemon, sparkling wine	
POSTALE OLD FASHIONED	\$ 9.00
bulleit rye whiskey, orange bitters, brown sugar-cardamom syrup	
IRIS	\$ 8.00
titos vodka, crème de violette liqueur, lavender syrup, lime, white cranberry	
CANTARITO	\$ 8.00
el jimador tequila, lime, ruby red grapefruit, sour	
ESPRESSO MARTINI	\$ 9.00
titos vodka, bad seed espresso, kahlua	
FILTHY CHAI	\$ 9.00
bumbu rum creme, chai, bad seed espresso, cream	

SPECIALTY MULES

MOSCOW MULE	\$ 6.00
titos vodka, lime, ginger beer	
SHIRLEY MULE	\$ 7.00
titos vodka, grenadine, lime, ginger beer	
SUMMER MULE	\$ 7.00
titos vodka, strawberry-elderflower syrup, lime, ginger beer	
GARDEN MULE	\$ 7.00
titos vodka, peach-basil syrup, lime, ginger beer	
TENNESSEE MULE	\$ 6.00
jack daniels whiskey, lime, ginger beer	

SPIRITS

VODKA	
titos	\$ 5.00
grey goose	\$ 7.00
TEQUILA	
el jimador blanco	\$ 5.00
milagro reposado	\$ 7.00
GIN	
seagrams	\$ 5.00
hendricks	\$ 6.00
RUM	
bacardi	\$ 5.00
bumbu rum crème	\$ 5.00
WHISKEY	
jack daniels	\$ 5.00
bulleit rye	\$ 6.00
SCOTCH	
dewars	\$ 5.00

PERK UP YOUR COFFEE

KAHLUA	\$ 5.00
BUMBU RUM CREME	\$ 5.00



RED WINE

	glass	bottle
CABERNET		
liberty school, paso robles	\$ 9.00	\$ 35.00
buehler, napa valley		\$ 76.00

PINOT NOIR		
line 39	\$ 8.00	\$ 30.00
willa kenzie estate, willamette valley oregon		\$ 68.00

INTERESTING REDS		
zinfandel, michael david lodi	\$ 9.00	\$ 35.00
malbec, catena argentina		\$ 54.00

WHITE WINE

	glass	bottle
SAUVIGNON BLANC		
giesen	\$ 7.50	\$ 32.00
honntag		\$ 52.00

CHARDONNAY		
harkin	\$ 9.00	\$ 36.00
kendall jackson avant unoaked	\$ 10.00	\$ 42.00

RIESLING		
st. chateau michelle	\$ 6.50	\$ 26.00

MOSCATO		
san antonio	\$ 6.50	\$ 26.00

WHITE ZINFANDEL		
buehler	\$ 7.00	\$ 30.00

ROSE		
klinker brick, ca	\$ 9.00	\$ 38.00
villa viva, french	\$ 8.25	\$ 34.00

SPARKLING WINE

	glass	bottle
DRY SPARKLING		
mumm cuvee		\$ 43.00

OPERA PRIMA MIMOSAS		
orange	\$ 4.00	
raspberry	\$ 6.00	
peach	\$ 6.00	

BEER & CIDER

LOCAL BREWS	\$ 5.00
glacial till original cider	
glacial till cider patch punch	
zipline IPA	
zipline kolsch	
brickway coffee stout	
brickway jalapeno pineapple pilsner	
kros strain fairy nectar IPA	

IMPORTED BEERS	\$ 6.00
corona	
stella artois	

DOMESTIC BOTTLES	\$ 4.00
bud light	
coors light	
micelob ultra	

SELTZERS	\$ 5.00
black cherry white claw	

HAPPY HOUR

DRINK SPECIALS	
domestic beers	\$ 3.00
wine by the glass	\$ 6.00
specialty mules	\$ 5.00
signature cocktails	\$ 1 off

SNACKS & SHARES	
postale charcuterie	\$ 17.00
spinach artichoke dip	\$ 7.00
roasted garlic hummus	\$ 4.50

TUESDAY - FRIDAY | 4 PM - 6 PM

