



Dinner Menu

SHARABLES

Hamachi Crudo

Pickled shallot, green apple, radish, cilantro, and tajin.

*\$14

Mac and Cheese

White cheddar and herb bread crumbs

\$10

Green Chile Wings

Pueblo green chiles and scallions

*\$10

House Pickle Jar

Assorted seasonal pickles, pretzel roll and turmeric butter

\$8

Beer Fries

Hand cut Colorado potatoes, beer salt with beer mustardaise

\$8

Stewed Kabocha Squash

Mint, toasted pepitas, parmesan and aleppo chile flakes

\$8

Marinated Burrata

Confit garlic, crispy prosciutto, basil and grilled baguette

\$12

Craft Poutine

Mushroom gravy, bacon, cheese curds, and pickled red onions

*\$10

SOUP & SALAD

Baby Beet Salad

Orange cumin dressing, farro and baby mustard greens

\$14

CC Ceasar Salad

Grilled parmesan croutons, shaved parmesan and house made Ceasar dressing

\$12

Garden Salad

One Town Farms mixed greens, Tarragon dressing, shaved vegetables, butter croutons and fine herbs

\$12

Pork Green Chili

Pueblo green chiles, cheddar cheese and a ground pork flavor bomb

\$8

Blue Cheese Wedge

Bacon, blue cheese crumbles, pickled red onion, and cherry tomatoes

*\$10

Heirloom Tomato Salad

Parmesan croutons, red onion, sherry vinaigrette, basil and burrata

\$12

Soup of the Day

Seasonal offering

\$7

Add Chicken- \$6.00 Add Steak or Salmon- \$8.00

MAINS

Corner Post Cubano

Heritage ham, mustard, house pickles, and Swiss cheese served with herb fried potatoes

\$14

Braised Short Rib

Celery root puree, braised apples, roasted root vegetables, cider sauce

\$26

Wild Caught Salmon

Red quinoa, fennel, citrus, and shallot salad

*\$24

Pork Pozole

Hominy, radish, cabbage and lime

*\$14

Craft Cut of the Day

MKT

CC Cheeseburger

Sangres Best beef, American cheese, tomato, comeback sauce, shaved lettuce, red onion and house pickles

\$14

Roasted Chicken

Buttermilk croutons, braised greens, cheddar grits and scallion salsa verde

\$21

Forbidden Black Rice

Roasted mushrooms, bok choy, chile oil, cilantro and red curry sauce

*\$19

Colorado Trout

Smoked tomato butter, green beans, confit potatoes, and bacon lardons

*\$22

SOCIAL STYLE

(Recommended for parties of 6 or more)

Market Cut of The Day

Mkt

Roasted Chicken

Scallion salsa verde

\$45

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

* Gluten Free



Lunch

SHARABLES

Roasted Spring Vegetables

Seasonal vegetables, salsa verde, and lemon ricotta GF
\$8

CC Wings

Sweet green chile or traditional Buffalo GF
\$10

Burrata & Garlic

Confit garlic, crispy prosciutto, basil, toasted baguette and twelve year tondo balsamic
\$14

Mac and Cheese

White cheddar and herb bread crumbs
\$10
Add bacon \$2

English Pea Hummus

Seasonal vegetables, toasted sourdough and aleppo chili
\$10

Craft Poutine

Rocky Mountain Amber beer gravy, cheese curds, mustard seed and fried potatoes
\$10

SOUP & SALAD

Chopped Salad

Gem lettuce, asparagus, english peas, snap peas, radish, feta cheese and green goddess dressing GF
\$11

CC Caesar Salad

Grilled parmesan croutons, shaved parmesan and house Caesar dressing
\$10

Soup and Salad Combo

Garden Salad and Seasonal Soup
\$12

Garden Salad

Mixed greens, white balsamic, shaved vegetables, and butter croutons
\$10

Bleu Cheese Wedge

Bacon, bleu cheese crumbles, pickled red onion, cherry tomatoes, and bleu cheese dressing. GF
\$10

Seasonal Soup

\$5 Cup \$10 Bowl GF

Galbi Steak Salad

Marinated steak, sesame dressing, cucumber, carrot, and local mixed greens
\$14

Pork Green Chili

Green chile, queso fresco and green onions. Served with a warm tortilla GF
\$6 Cup \$14 Bowl

Forbidden Rice

Quinoa Bowl

Coconut dressing, hearts of palm, baby beets, serrano peppers and citrus GF V
\$12

Add Tofu \$4 Add Chicken Breast \$5 Add Steak or Salmon \$8

MAINS

Corner Post Cubano

Ham, pulled pork, mustardaise, house pickles, and Swiss cheese
\$14

CC Cheeseburger

Sangres Best grass fed beef, American cheese, tomato, comeback sauce, shaved lettuce, red onion and house pickles
\$14
Add bacon \$2

Hot Chicken Sandwich

Fried chicken, apple cabbage slaw, house pickles, and comeback sauce
\$14

Curry Chicken Salad Sandwich

Pumpnickel, pulled chicken, golden raisins, and butter leaf lettuce
\$11

Vegetable Sandwich

Toasted sourdough, boursin cheese, heirloom tomatoes, roasted peppers, cucumber, red onion and sprouts.
\$11

Grilled Chicken Torta

Telera roll, chile de arbol mayo, tomato, queso fresco, lime, black beans and cilantro
\$12

Sandwiches come with choice of herb potatoes or simple salad. Substitute seasonal soup \$1 or pork green chili \$2

Spicy Udon Noodle Bowl

Mapo tofu, scallions, mushrooms, and snap peas V option
\$12

Grilled Flatiron Steak

Roasted green chili puree, shishito peppers and smashed fingerling potatoes GF
\$18

Salmon

White bean and asparagus ragout GF
\$16

Coffee and Espresso

Latte \$4.50

Cappuccino \$3.50

Americano \$2.75

Coffee from Barista Espresso & Specialty Roasters

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

GF = Gluten Free V = Vegan

Brunch

OG Breakfast

Two cage free eggs, two slices of bacon, served with herb potatoes- \$10

Parfait

House made granola, honey, Greek yogurt with seasonal fruit- \$8

Chicken and a Biscuit

Buttermilk fried chicken, cheddar biscuit, peach green chile jam, sunny side up egg- \$14

CC Breakfast Sandwich

Ham, scrambled eggs, mustardaise, cheese, and bacon. Served with herb potatoes or simple salad- \$12

Chicken Chilaquiles

Salsa roja, queso fresco, black beans, cilantro, cherry tomatoes, onions, and two scrambled eggs - \$10

CC Omelet

Three eggs, fine herbs, and boursin cheese. Served with herb potatoes or simple salad- \$10

For the Kiddos

French toast

Mini OG Breakfast - \$6

Brunch Cocktails

Mimosa

House Bubbles with orange juice

Lil \$2 Big \$8

Brass Monkey

Svedka vodka, banana liquor, lime juice and ginger beer

\$8

S.O.B.

Gin, Lillet, lemon juice, dash of Absinthe

\$8

House Bubbles

Choice of grapefruit juice, melon & pineapple, raspberry & cranberry, Blue lemon Drop Bubbles with orange juice

\$6

Bloody Mary

Vodka with house made bloody mary mix and house pickled vegetables

\$8

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Drinks

COLORADO DRAFTS

Local Roators These Beers rotatate out regularly. Please ask your server about todays selections	Storybook Brewing Für Lisa Kölsch Colorado Springs 5.8% ABV \$6	Red Leg Brewing Co Blue Nose Brown Ale Colorado Springs 5.4% ABV \$6	Platt Park Brewing Co Irish Stout (Nitro) Denver 4.9% ABV \$6
Bristol Brewing Co Rotator Colorado Springs \$6	Pikes Peak Brewing Co Gold Rush Blonde Ale Monument 8.7% ABV \$6	Goat Patch Brewing Co It Takes a Tribe Red Ale Colorado Springs 5.4% ABV \$6	Cerberus Brewing Co Elysium IPA Colorado Springs 6.2% ABV \$6
Fossil Craft Beer Co Rotator Colorado Springs \$6	Peaks n Pines Brewing Co Seasonal Wheat Colorado Springs 5.3% ABV \$6	Fieldhouse Brewing Co West Coast Pale Ale Colorado Springs 6.0% ABV \$6	JAKs Brewing Co Blonde Bombshell Ale Peyton 4.5% ABV \$6
Nano 108 Brewing Co Rotator Colorado Springs	Dueces Wild Brewery I'll Be Bock Bock Colorado Springs 6.25% ABV \$6	Rocky Mountain Brewery Spirit Hill Amber Colorado Springs 5.2% ABV \$6	Rocky Moutain Brewery Peach Cyder Colorado Springs 6.5% ABV \$6
	New Image Brewing Single By Choice Pale Ale Arvade 5.0% ABV \$6	Smiling Toad Brewery Commando Queen NE IPA 12oz Colorado Springs 6.3% ABV \$6	Local Flight Your choice of 5 4oz Samples of our local breweries \$10

COLORADO CANS

Rocky Mountain Brewery Strawberry Cyder Colorado Springs 7.5% ABV \$5	Pug Ryan Brewing Co Dead Eye Dunkel Dillon 6% ABV \$5	O'Dell Brewing Co Rupture Fesh Grind Alee Fort Collins 6.0% ABV \$5	Eddyline Brewing Crank Yanker IPA 16oz Buena Vista 7% ABV \$6
Rocky Mountain Brewery Red Head Colorado Springs 7.25% ABV \$5	River North Brewery White Belgian Witbier Denver 5% ABV \$5	FATE Brewing Co Uror Gose Sour Boulder 4.8% ABV \$5.5	Bristol Brewing Co Beehive Honey Wheat Colorado Springs 4.1% ABV \$5
Fieldhouse Brewing Co Forman Gluten Free Red Colorado Springs 5.8% ABV \$6.5	Epic Brewing Tart N Juicy Sour IPA Denver 5% ABV \$5	Telluride Brewing Co Facedown Brown Ale Telluride 5.7% ABV \$5	Red Leg Brewing Co Helo Hefe Colorado Springs 5.3% ABV \$5
Fieldhouse Brewing Co Sticky Paws Honey Wheat Colorado Springs 7.5% ABV \$5	Epic Brewing Los Locos Mexican Lager Denver 5% ABV \$5	Epic Brewing Escape to Colorado IPA Denver 6.2% ABV \$5	Red Leg Brewing Co Twin Tale IPA Colorado Springs 6.5% ABV \$5
The Post Brewing Townie Pale Ale Denver 6.2% ABV \$5	Denver Beer Company Graham Cracker Porter Denver 5.6% ABV \$5	Bristol Brewing Co Laughing Lab Scottish Ale Colorado Springs 5.0% ABV \$5	4 Noses Brewing Co Bareback Blonde w/Raspberries Broomfield 6.3% ABV \$5
Crazy Mountain Brewing Creedence Pilsner Edwards 4.8% ABV \$5	Great Divide Brewery Denver Pale Ale Denver 5% ABV \$5	Ska Brewing Rue B. Soho Grapefruit Lager Durango 5.1% ABV \$5	New Image Brewing Dyad Kombucha Brett Saison Arvada 7.5% ABV \$6
Odd 13 Brewing Codename: Superfan IPA Lafayette 6.5% ABV \$5	Left Hand Brewing Co Au Ble De Minuit Saison 16oz Longmont 6.8% ABV \$6	Renegade Brewing Co Consilium Pale Ale Denver 5% ABV \$5	Bonfire Brewing Kindler Pale Ale Eagle 5.3% ABV \$5

COLORADO COCKTAILS

Craft Fashioned Axe and the Oak Rye Whiskey, simple syrup and bitters \$11	Putting on the Glitz Coppermuse lavender vodka, Honey Moonshine, Prosecco \$11	Tejon-arita State 38 Blanco, 291 Decc and juice \$11	The Penrose 291 American Whiskey, 291Decc, House Brandy Cherries \$11
Rocky Mountain High Colorado High Vodka, Gin, Strawberry Moonshine and St. Germain \$11	Pike's Peak Cap Fresh muddled lime, Montanya rum, peach cobbler, 3 Hundred Days of Shine, spiced syrup \$11	Colorado Sazerac Leopold Brothers Absinthe, House-made bitters, Colorado rye whiskey, simple syrup \$11	C.C. Sangria Red Wine, Brandy with fruit juice \$9
D Lux Mule Lee's Ginfuego, Lee's Forbidden Fruit, lime juice, ginger beer \$11			

WINE

SPARKLING

Domada Prosecco Italy \$7/\$24	187 J.P. Chenet Blanc France \$7/\$24	187 J.P. Chenet Rose France \$7/\$24	187 Stella Rosa Moscato Italy \$7/\$24
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WHITE

2016 Line 39 (H)

Chardonnay, Pinot Grigio, Sauvignon Blanc
Clarksburg and Lodi, California
\$7/\$24

2016 Pacificana Chardonnay California \$8/\$28	2015 Kendall Jackson Chardonnay California \$32	2015 La Crema Chardonnay California \$40	2016 Smashberry Blend California \$9/\$32
2016 Loimer Gruner Velt Lois Austria \$9/\$32	2016 Alois Lageder Pinot Bianco Italy \$24	2017 Talon Wingspan Rosé Colorado \$8/\$28	2016 Urban Riesling Germany \$8/\$28

RED

Maggio (H) Cabernet, Merlot, and Pinot Noir California \$7/\$24	2015 Whiplash Zinfandel California \$8/\$28	2016 Sharecropper Pinot Noir Oregon \$9/\$32	2012 Playtime Red Blend California \$8/\$28
2016 Black Cabra Cabernet Argentina \$8/\$28	2014 Tom Gore Cabernet California \$9/\$32	2016 Bodegas Nieto Malbec Argentina \$8/\$32	2016 Dime Red Blend California \$56
2016 Babylonstoren Babel South Africa \$40	2016 The Bluffer Valdiguié California \$11/\$40	2013 Murphy Goode Red Blend California \$8/\$28	2014 Chronic Cellars Purple Paradise California \$32

Happy Hour

Monday Thru Saturday 3pm to 6pm

\$4 Colorado Drafts

\$5 House Wines

\$6 Select Cocktails

Happy Hour Social Snacks

Marinated Burrata \$8
Mac and Cheese \$8
Beer Fries \$8
Craft Wings (Sweet Green Chile or Buffalo) \$6
Garden Salad \$8
English Pea Hummus \$10
Seasonal Pickle Jar \$8
Pork Green Chili \$7
Craft Cubano \$14

Drinks

Red Wines

Maggio Cabernet, Merlot, and Pinot Noir

White Wines

Line 39 Chardonnay, Sauvignon Blanc, Pinot Grigio

Cocktails

Cosmopolitan, Manhattan, Margarita, Old Fashioned



Wine List

SPARKLING

Domada Prosecco
Italy
\$7/\$24

187 J.P. Chenet Blanc
France
\$7/\$24

187 J.P. Chenet Rose
France
\$7/\$24

187 Stella Rosa Moscato
Italy
\$7/\$24

WHITE

2016 Line 39 (H)
(Chardonnay, Pinot Grigio, Sauvignon Blanc)
Clarksburg and Lodi, California
\$7/\$24

2016 Alois Lageder
Pinot Bianco
Italy
\$28

2014 Plum Creek
Sweet Riesling
Colorado
\$9/\$32

2016 Pertico Pinot Grigio
Italy
\$8/\$28

2017 Kim Crawford
Sauvignon
Blanc
New Zealand
\$9/\$32

2014 Gen 5 Chardonnay
Lodi, California
\$8/\$28

2015 Kendall Jackson
Chardonnay
Lake County, California
\$32

2015 La Crema
Chardonnay
California
\$40

2016 Loimer Gruner
Velt Lois
Austria
\$9/\$32

2016 Smashberry
Blend
Paso Robles
\$9/\$32

RED

Maggio (H)
(Cabernet, Merlot, and Pinot Noir)
Lodi, California
\$7/\$24

2014 Plum Creek Cab
Franc
Colorado
\$11/\$40

2014 Caramel Road
Pinot Noir
Monterey, California
\$9/\$32

2012 Two Ponds Merlot
Columbia Valley, Washington
\$24

2016 Black Cabra
Cabernet
Argentina
\$8/\$28

2014 Tom Gore
Cabernet
Sonoma County, CA
\$9/\$32

2016 Bodegas Nieto
Malbec
Argentina
\$8/\$32

2014 Gen 5
Zinfandel
Lodi, California
\$8/\$28

2014 Penfolds Shiraz
Australia
\$7/\$24

2014 Anarkos Red Blend
Italy
\$8/\$28

2013 Murphy Goode Red
Blend
Sonoma County, CA
\$8/\$28

2014 Chronic Cellars
Purple Paradise
Paso Robles, California
\$32

SAKE

Joto Sake (500 ml)
\$30

CO Sake Company (5 oz)
\$10