



# 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

## MAINS

**Chicken and a Biscuit**  
Buttermilk fried chicken, cheddar biscuit, peach green chile jam, sunny side up egg  
\$14

**Tejon Street Benedict**  
Pain perdu, mojo braised pork, mushroom gravy, slow poached eggs and hollandaise served with herb potatoes  
\$12

**Breakfast Burrito**  
Black beans, queso fresco, fried potatoes, salsa roja, cilantro, and two eggs (available in a bowl)  
\$11

**CC Omelet**  
Three eggs, fine herbs, boursin cheese with a mixed green salad  
\*\$12

**OG Breakfast**  
Two cage free eggs, two thick cut bacon slices, served with herb potatoes  
\*\$12

**Green Chili Cheddar Biscuits**  
Two eggs any style, mushroom gravy and pork green chili  
\$10

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

**Garden Salad**  
Local mixed greens, white balsamic, shaved vegetables, and butter croutons  
\$12

**House-Made Bagel of the Day**  
Sliced heirloom tomato, shaved red onion, and whipped cream cheese- \$8  
Add Grilled Salmon- \$8

**Crème Fraiche Pancakes**  
Cinnamon, creme fraiche glaze and maple syrup  
\$12

**Apple French Toast**  
Apples, spiced pecans, and bacon whipped cream  
\$12

**Mexican Pozole**  
Slow cooked pork, hominy, shaved cabbage, radish, and lime  
\*\$14

**The CC Breakfast Sandwich**  
Corner Post Ham, scrambled eggs, mustardaise, cheese, and bacon served with herb potatoes  
\$14

## BRUNCH COCKTAILS

**Big Mimosa**  
House bubbles with orange juice  
\$8

**G-Thang**  
Grapefruit vodka, grapefruit juice  
\$8

**NOTORIOUS M.A.R.G**  
Tequila, lime juice, orange bitters and jalapeno  
\$8

**Bloody Mary**  
Vodka with house made Bloody Mary mix and house pickled vegetables  
\$8

**O.P.P**  
Tequila Sour with a Port float  
\$8

**GOLD DIGGER**  
Orange Vodka, orange juice  
\$8

**Brass Monkey**  
Svedka vodka, banana liquor, lime juice and ginger beer  
\$8

**Bubbles with choice of:**  
Grapefruit juice, melon & pineapple, raspberry & cranberry, Blue Lemon Drop  
\$6

**S.O.B**  
Gin, Lillet, lemon juice, dash of Absinthe  
\$8

**Cerealistic**  
House infused vodka with cereal and milk  
\$8

## COFFEE AND ESPRESSO

Coffee \$3.00  
Macchiato \$4.50

Latte \$4.50  
Cappuccino \$3.50  
Coffee from Barista Espresso & Speciality

Cortado \$4.50  
Americano \$2.75

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# Drinks

## COLORADO DRAFTS

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

## COLORADO CANS

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

## COLORADO COCKTAILS

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