



BREWERY BAR (please see the map for bar locations)

June 6, 2019 - June 9, 2019

<i>Jester King Beer</i>	<i>taster</i>	<i>glass</i>	<i>pitcher</i>
Le Petit Prince 3.0% farmhouse table beer	2	5 16oz	19
Kvass 3.9% ale brewed w/ house made rye bread	2.5	6 12oz	30
Highlorde 4.5% farmhouse IPA	2.5	6 16oz	22.5
Das Wunderkind 4.5% young dry-hopped saison blended w/ barrel-aged saison	3	6.5 12oz	32.5
Noble King 5.3% hoppy farmhouse ale	2.5	6 12oz	-
SPON Three Year Blend 5.7% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 8oz	-
Montmorency vs. Balaton 6.1% barrel-aged ale refermented w/cherries	5	9 8oz	-
La Vie en Rose 6.2% farmhouse ale refermented w/ spent raspberries	3.5	6 8oz	45
Moderne Dansk 7.1% farmhouse ale aged in Danish cherry wine barrels refermented w/ Danish Stevnsbær cherry juice	5	9 8oz	-

Guest Beer

	<i>taster</i>	<i>glass</i>
Roughhouse - Floral Print 4.5% farmhouse ale w/ wildflowers	2.5	6 12oz
To Øl - By Udder Means 7.0% milk stout	4	7 8oz
Mikkeller - Spontansourcherry 7.0% spontaneously-fermented beer w/cherries	5	9 8oz

Guest Cider

	<i>taster</i>	<i>glass</i>
Texas Keeper - Grafter Rose 8.1% cider w/native Tempranillo grapes	4	7 8oz

Guest Wine

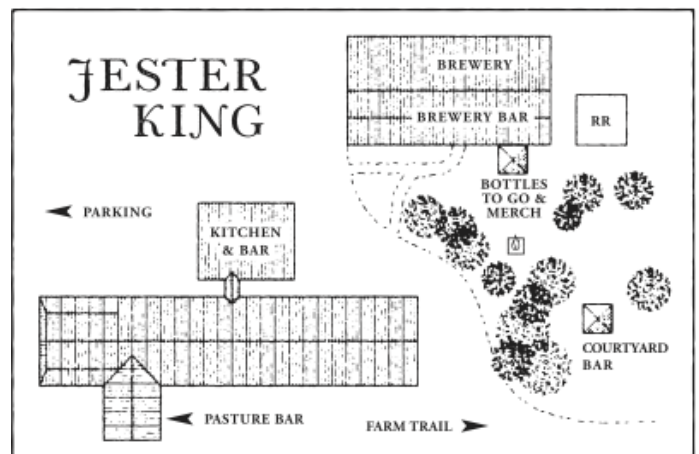
	<i>glass</i>	<i>bottle</i>
2016 Beaujolais Blanc <i>Jean-Paul Brun - Beaujolais, France</i> crisp French chardonnay; Chardonnay	7	22
2018 Bianco Posca <i>Orsi - Emilia Romagna, Italy</i> Pignoletto on the lees	7	25
2016 Hurluberlu <i>Domaine Sebastien David - Loire, France</i> carbonic Cabernet Franc	7	24
2017 Love Red <i>Broc Cellars - Berkeley, California</i> red blend from dry farmed vineyards	8	23
2018 Txakoli Rosé <i>Rezebal - Basque, Spain</i> salted strawberries, bright; Hondarrabi Beltza	7	22

COURTYARD BAR (Saturday Only)

<i>Jester King Beer</i>	<i>taster</i>	<i>glass</i>	<i>pitcher</i>
Le Petit Prince 3.0% farmhouse table beer	2	5 16oz	19
Highlorde 4.5% farmhouse IPA	2.5	6 16oz	22.5
Noble King 5.3% hoppy farmhouse ale	2.5	6 12oz	30
La Vie en Rose 6.2% farmhouse ale refermented w/ spent raspberries	3.5	6 8oz	45
Moderne Dansk 7.1% farmhouse ale aged in Danish cherry wine barrels refermented w/ Danish Stevnsbær cherry juice	5	9 8oz	-

Guest Cider

	<i>taster</i>	<i>glass</i>
Argus - Roselle 5.2% dry cider w/ hibiscus	3.5	6 12oz



Brewery Tours

Friday - 6pm
Saturday - 1, 3, 5pm
Sunday - 1, 3, 5pm

Farm Tours

Saturday - 2, 6pm
Sunday - 2, 6pm



KITCHEN BAR

June 6, 2019 - June 9, 2019

Jester King Beer

	taster	glass	pitcher
Le Petit Prince 3.0% farmhouse table beer	2	5 16oz	19
Kvass 3.9% ale brewed w/ house made rye bread	2.5	6 12oz	30
Das Wunderkind 4.5% young dry-hopped saison blended w/ barrel-aged saison	3	6.5 12oz	32.5
Highlorde 4.5% farmhouse IPA	2.5	6 16oz	22.5
Meowsonry 4.6% farmhouse ale inspired by the English style bitter	2.5	6 12oz	30
Noble King 5.3% hoppy farmhouse ale	2.5	6 12oz	30
Hibernal Dichotomous 5.8% ale w/green cardamom, roasted beets & carrots	3	6.5 12oz	32.5
Barrel Aged Biere de Miel 6.9% barrel-aged Biere de Miel refermented w/ honey	3.5	6 8oz	-

Rotating Jester King Cellar Stock
exciting pours of vintage Jester King
offerings, ask our staff for details &
pricing

Guest Beer

	taster	glass
St. Elmo - Carl 4.6% German-style kolsch	2.5	6 16oz
Live Oak - Hefeweizen 5.2% Bavarian-style wheat beer	2.5	6 16oz

Guest Cider

	taster	glass
Argus - Ciderkin 4.5% dry, crisp cider	3	6.5 12oz

Guest Wine

	glass	bottle
2018 Sauvignon Blanc <i>Populis - Mendocino County, California</i> lime, green bell pepper, herbal	9	-
2017 Basics of Life <i>Southold Farm + Cellar - Fredericksburg, TX</i> whole cluster fermented red blend of Maturo & Dolcetto	7	19
2018 Rosé Vinho Leve <i>Alto Onda - Libson, Portugal</i> melon forward rosé from limestone rich soil	7	20

PASTURE BAR

June 6, 2019 - June 9, 2019

Jester King Beer

	taster	glass	pitcher
Le Petit Prince 3.0% farmhouse table beer	2	5 16oz	19
Das Wunderkind 4.5% young dry-hopped saison blended w/ barrel-aged saison	3	6.5 12oz	32.5
Highlorde 4.5% farmhouse IPA	2.5	6 16oz	22.5
Noble King 5.3% hoppy farmhouse ale	2.5	6 12oz	30
La Vie en Rose 6.2% farmhouse ale refermented w/ spent raspberries	3.5	6 8oz	45
Moderne Dansk 7.1% farmhouse ale aged in Danish cherry wine barrels refermented w/ Danish Stevnsbær cherry juice	5	9 8oz	-
Raspberry Funk Metal 9.3% barrel-aged imperial stout refermented w/ raspberries	4	7 8oz	-

Guest Beer

	taster	glass
Tupps - DDH #10 7.1% New England style IPA w/Citra, Mosaic, & El Dorado	3	7 12oz
De La Senne - Taras Boulba 4.5% hoppy Belgian blonde ale	3	7.5 12oz
4th Tap - Supernaut 13.0% imperial stout w/cookies & cream	3.5	6.5 8oz

Guest Cider

	taster	glass
Shacksbury - Dry 6.5% crisp, dry pressed cider	3	6.5 12oz

Guest Wine

	glass	bottle
2016 Picpoul <i>Languedoc-Roussillon, France</i> lemon juice, briny, refreshing	8	23
2017 Love Red <i>Broc Cellars - Berkeley, California</i> red blend from dry farmed vineyards	8	23
2018 Rosé Vinho Leve <i>Alto Onda - Libson, Portugal</i> melon forward rosé from limestone rich soil	7	20