



**BREWERY BAR** (please see the map for bar locations)

September 5, 2019 - September 8, 2019

*Jester King Beer*

	<i>taster</i>	<i>glass</i>	<i>pitcher</i>
<b>Tesguino-Inspired Beer 2.7%</b> ale made of malted corn; recipe native to the Tarahumara tribe of Mexico.	2.5	6 12oz	30
<b>Noble King 5.3%</b> hoppy farmhouse ale	2.5	6 12oz	30
<b>Lagered Farmhouse Beer 5.5%</b> beer brewed w/ Texas grown & malted Jimmy Red corn	2.5	6 12oz	30
<b>Provenance Black Lime 5.6%</b> ale brewed w/ Texas grown limes dehydrated in-house	2.5	6 12oz	-
<b>Nocturn Chrysalis 6.0%</b> barrel-aged ale refermented w/ Marion blackberries	5	9 8oz	67.5
<b>SPON Muscat 6.4%</b> spontaneously fermented ale refermented w/ Muscat grapes	6.5	12 8oz	-
<b>Terroir Project 7.3%</b> oak aged ale co-fermented w/ Texas grown Cabernet Franc	4	7 8oz	52.5

	<i>taster</i>	<i>glass</i>	<i>bottle</i>
<b>Jester King Cellar</b>			
<b>2013 Mad Meg 8.9%</b> farmhouse provision ale	3.5	6 8oz	-
<b>2016 Colonel Toby 3.4%</b> hoppy little farmhouse ale	2.5	6 12oz	12
<b>2016 Cerveza De Mezquite 5.6%</b> ale brewed w/ mesquite beans	4	7 12oz	17

*Guest Beer*

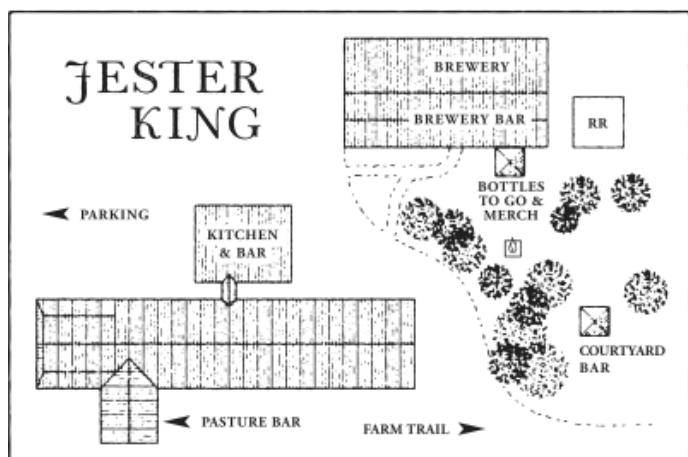
	<i>taster</i>	<i>glass</i>
<b>Roughhouse - Honeycrumb 4.2%</b> ale brewed w/ rye bread & wildflower honey	2.5	5 12oz
<b>Upland - Reflection 5.0%</b> blend of spontaneously fermented ales	6.5	12 8oz
<b>Real Ale - Benedictum 7.1%</b> barrel-aged sour brown ale w/ cherries	4	7 8oz

*Guest Cider*

	<i>taster</i>	<i>glass</i>
<b>Texas Keeper - Auguste Cerise 8.4%</b> dry, heirloom cider double fermented w/ cherries	4	7 8oz

*Guest Wine*

	<i>glass</i>	<i>bottle</i>
<b>2017 Grüner Veltliner</b> <i>Vorspannhof Mayr - Niederösterreich, Austria</i> sustainably farmed fruit-driven spicy white	7	24
<b>2018 Posca Bianca</b> <i>Orsi - Emilia Romagna, Italy</i> Pignoletto on the lees	7	25
<b>2016 Sumu Kaw Syrah</b> <i>La Clarine Farm - Sierra Foothills, CA</i> woody & herbal California Syrah	10	32
<b>2017 L'Ancien</b> <i>Jean Paul Brun - Beaujolais, France</i> bright and juicy Beaujolais red using indigenous yeasts	7	22
<b>2018 Beaujolais Rosé</b> <i>Dupueble - Burgundy, France</i> rosé made of Gamay Noir	7	23



*Brewery Tours*

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

*Farm Tours*

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

**Upcoming Jester King Events**

Ask Your Server for Details

September 19

Movie Night  
7:30pm

September 20

Bluegrass Fridays  
6:30pm

September 28

Zwanze Day  
All Day

September 29

Supper Club w/ Otoko  
7pm

October 10

Supper Club w/ Salt & Time  
7pm

October 24

Funk 'n Sour Festival  
6pm



## KITCHEN BAR

September 5, 2019 - September 8, 2019

### Jester King Beer

	taster	glass	pitcher
<b>Commercial Suicide 3.3%</b> farmhouse mild	2	5 16oz	19
<b>Highlorde 4.5%</b> farmhouse IPA brewed w/ Simcoe & Citra hops	2.5	6 16oz	19
<b>Das Wunderkind! 4.5%</b> mature barrel-aged beer blended w/ dry-hopped saison	3	6.5 12oz	32.5
<b>Meowsonry 4.6%</b> ale inspired by the English style bitter	2.5	6 12oz	30
<b>Vernal Dichotomous 5.4%</b> ale brewed w/ toasted rice, lemongrass, & refermented w/ foraged loquats	3	6.5 12oz	32.5
<b>Apricot de Miel 6.2%</b> barrel-aged ale w/ Texas wildflower honey refermented w/ spent apricots	3.5	6 8oz	45
<b>El Cedro 6.5%</b> hoppy ale aged on cedar spirals	2.5	6 12oz	30

### Guest Beer

	taster	glass
<b>Live Oak - Kleinesbier 3.2%</b> small, noble hopped lager	2.5	6 16oz
<b>Live Oak - Hefeweizen 5.2%</b> Bavarian-style wheat beer	2.5	6 16oz

### Guest Cider

	taster	glass
<b>Argus - Ciderkin 4.5%</b> dry, crisp cider	3	6.5 12oz

### Guest Wine

	glass	bottle
<b>2016 Picpoul</b> <i>Moulin de Gassac - Languedoc-Roussillon, France</i> lemon juice, briny, refreshing	8	23
<b>2017 Minervois la Bastide</b> <i>Chateau Coupe Roses - Languedoc, France</i> red blend, fresh acidity w/ notes of leather, granite, and herbs	7	25
<b>2018 Tentations Rosé</b> <i>Clos Cibonne - Cotes de Provence, France</i> fresh strawberry, meyer lemon, generous minerality; Grenache, Cinsault, Syrah, Tibouren	8	-

## PASTURE BAR

September 5, 2019 - September 8, 2019

### Jester King Beer

	taster	glass	pitcher
<b>Snörkel 4.0%</b> ale brewed w/ oyster mushroom & smoked sea salt	2.5	6 12oz	30
<b>Highlorde 4.5%</b> farmhouse IPA brewed w/ Simcoe & Citra hops	2.5	6 16oz	19
<b>Lagered Farmhouse Beer 5.5%</b> beer brewed w/ Texas grown & malted Jimmy Red corn	2.5	6 12oz	30
<b>Mr. Mingo 5.9%</b> ale w/roselle hibiscus	2.5	6 12oz	30
<b>Fen Táo 6.0%</b> barrel-aged ale refermented w/ Texas peaches	5	9 8oz	67.5
<b>Pattinson Porter 8.4%</b> <i>Collaboration w/ Ron Pattinson</i> ale replicated after 1947 Eastern German porter; heavily toasty & highly hopped	2.5	6 12oz	30
<b>Urban Mutation 10.0%</b> <i>Collaboration w/ Other Half Brewing</i> ale refermented w/ hop infused honey	3.5	6 8oz	45

### Guest Beer

	taster	glass
<b>De La Senne - Taras Boulba 4.5%</b> hoppy Belgian blonde ale	3	7.5 12oz
<b>TUPPS - DDH Series 12 7%</b> New England style IPA w/ El Jefe, Huell Melon, & El Dorado hops	3	7 12oz

### Guest Cider

	taster	glass
<b>Shacksbury - Divided Sky 6.5%</b> <i>Collaboration w/ Pinthouse Pizza</i> Cider dry hopped w/ Loral & Mosaic	3.5	6.5 8oz

### Guest Wine

	glass	bottle
<b>2016 Picpoul</b> <i>Languedoc-Roussillon, France</i> lemon juice, briny, refreshing	8	23
<b>2017 Minervois la Bastide</b> <i>Chateau Coupe Roses - Languedoc, France</i> red blend, fresh acidity w/ notes of leather, granite, and herbs	7	25
<b>2018 Tentations Rosé</b> <i>Clos Cibonne - Cotes de Provence, France</i> fresh strawberry, meyer lemon, generous minerality; Grenache, Cinsault, Syrah, Tibouren	8	-