



## BREWERY BAR (please see the map on back for bar locations)

November 16 - November 18, 2018

### Jester King Beer

	<i>taster</i>	<i>glass</i>
<b>Colonel Toby 3.1%</b> a hoppy little farmhouse ale	2	5 <i>16oz</i>
<b>Soul Conduit 3.9%</b> gin barrel-aged table beer refermented w/ dried thai limes & thyme	2.5	6 <i>12oz</i>
<b>Das Wunderkind! 4.5%</b> simcoe dry-hopped saison	3	6.5 <i>12oz</i>
<b>Meowzah! 4.6%</b> <i>Collab w/The Masonry (Seattle, WA)</i> english bitter inspired by pizza & cats	3	6.5 <i>12oz</i>
<b>Bière de Miel 5.7%</b> ale fermented w/texas wildflower honey	2.5	6 <i>12oz</i>
<b>Figlet 6.3%</b> <i>Collab w/Franklin Barbecue (Austin, TX)</i> ale fermented w/smoked figs	3	6.5 <i>12oz</i>
<b>Bière de Coupage 5.4%</b> blend of barrel-aged & spontaneously- fermented beer	4	7 <i>8oz</i>
<b>Boxer's Revenge 9.7%</b> barrel-aged strong ale	3.5	6 <i>8oz</i>
<b>2017 SPON - Three Year Blend 5.8%</b> blend of 100% spontaneously-fermented beer	4.5	8 <i>8oz</i>
<b>Guest Beer</b>	<i>taster</i>	<i>glass</i>
<b>Bruery Terreux - Imperial Cabinet 9%</b> <i>Collab w/Jester King</i> barrel-aged ale brewed w/ gin botanicals	4.5	8.5 <i>8oz</i>
<b>Last Stand - Coffee Porter 6.3%</b> porter brewed w/ Summer Moon Coffee	2.5	5.5 <i>12oz</i>

**Live Oak - Smoked Gose 3.2%**      2.5      5.5  
traditional gose w/smoked malt      *16oz*

### Guest Cider

	<i>taster</i>	<i>glass</i>
<b>Texas Keeper - August Cerise 8.7%</b> dry, heirloom apple cider double fermented w/tart cherries	4	8 <i>8oz</i>
<b>Texas Keeper - Honey Thief 8.1%</b> delicate cyser w/ Goodflow honey	4	6.5 <i>8oz</i>
<b>Shacksbury - Vermonter 6.9%</b> gin barrel-aged cider w/100% vermont apples and honey	-	7.5 <i>16oz</i>

### Guest Wine

	<i>glass</i>	<i>bottle</i>
<b>2016 Roussanne</b> <i>Lewis Wines - Fredericksburg, Texas</i> medium bodied, pineapple, honey; Roussanne	6.5	20
<b>2016 La Croix Moriceau Muscadet</b> <i>Complemen' Terre - Burgandy, France</i> herbaceous, horse blanket, subtle; Muscadet	5	17
<b>2017 Rosé of Tibouren</b> <i>Clos Cibonne - Provence, France</i> medium bodied, peaches, floral; Tibouren	8	27
<b>2017 Foregone Conclusions</b> <i>Southold Farm + Cellar - Fredericksburg, TX</i> dark fruits, orange pulp, fresh; Alicante Bouscet	8	27
<b>2015 Neck</b> <i>Sylvain Bock - Rhône Valley, France</i> vibrant minerality, bright, red fruits; Grenache	6.5	23

## COURTYARD BAR

November 16 - November 18, 2018

Open Saturday; 12-6 pm

### Jester King Beer

	<i>taster</i>	<i>glass</i>
<b>Colonel Toby 3.1%</b> a hoppy little farmhouse ale	2	5 <i>16oz</i>
<b>Soul Conduit 3.9%</b> gin barrel-aged table beer refermented w/ dried thai limes & thyme	2.5	6 <i>12oz</i>
<b>Snörkel 4.0%</b> ale brewed w/oyster mushrooms & smoked sea salt	2.5	6 <i>12oz</i>
<b>Meowzah! 4.6%</b> <i>Collab w/The Masonry (Seattle, WA)</i> english bitter inspired by pizza & cats	3	6.5 <i>12oz</i>
<b>2017 Figlet 6.3%</b> <i>Collab w/Franklin Barbecue (Austin, TX)</i> ale fermented w/smoked figs	3	6.5 <i>12oz</i>
<b>Correlation 6.3%</b> Muscat barrel-aged beer refermented w/gala apples & chamomile	4	7 <i>8oz</i>
<b>Boxer's Revenge 9.7%</b> barrel-aged strong ale	3.5	6 <i>8oz</i>
<b>Orter i Morker 7.9%</b> ale inspired by danish smørrebrød aged in akvavit barrels	4	7 <i>8oz</i>
<b>Simple Means 5.6%</b> altbier w/smoked malt	2.5	6 <i>12oz</i>

### Guest Beer

	<i>taster</i>	<i>glass</i>
<b>Upland Brewing - Crimson 10%</b> belgian-style red ale aged 8 mo. in bourbon barrels	3.5	7 <i>8oz</i>
<b>Untitled Art - Grisette 4.5%</b> highly-drinkable northern French-style saison	-	7 <i>16oz</i>

### Guest Cider

	<i>taster</i>	<i>glass</i>
<b>Shacksbury - Dry 6.5%</b> dry cider fermented w/ native yeast	-	6 <i>12oz</i>

### Guest Wine

	<i>glass</i>	<i>bottle</i>
<b>2016 Roussanne</b> <i>Lewis Wines - Fredericksburg, TX</i> lemon pith, green apple, crisp; Chenin Blanc	6.5	23
<b>2017 Rosé of Tibouren</b> <i>Clos Cibonne - Provence, France</i> medium bodied, peaches, floral; Tibouren	8	27
<b>2015 A Toi Nous</b> <i>Andrea Calek - Rhône Valley, France</i> light-bodied, juicy red fruits, slight funk; Grenache, Syrah	6.5	23



## KITCHEN BAR

November 16 - November 18, 2018

### Jester King Beer

	taster	glass
<b>Snörkel 4.0%</b> ale brewed w/oyster mushrooms & smoked sea salt	2.5	6 12oz
<b>Bière de Miel 5.7%</b> ale fermented w/texas wildflower honey	2.5	6 12oz
<b>Sin Frontera 6.7% abv</b> cognac barrel-aged amber ale	4	7 8oz
<b>Deimos' Companion 6.7%</b> ale brewed w/ papalo & refermented w/ lime juice and zest	3	6.5 12oz
<b>Buddha's Brew 3.5%</b> ale blended & refermented w/classic kombucha	3.5	6 8oz
<b>Detritivore 5.5% abv</b> ale refermented w/ spent cherries	3.5	6 8oz
<b>Commercial Suicide 3.3%</b> english-mild inspired farmhouse ale	2	5 16oz
<b>Figlet 6.3%</b> Collab w/ Franklin Barbecue (Austin, TX) ale fermented w/smoked figs	3	6.5 12oz

### Guest Beer

	pour	pitcher
<b>Lone Pint - Yellow Rose 6.8%</b> single hop mosaic ipa	6 16oz	22
<b>Deschutes - Abyss 11.0%</b> bourbon barrel-aged imperial stout with cherry bark & vanilla	7.5 8oz	-
<b>Brazos Valley - Two Step Pils 5.3%</b> german-style lager	6 16oz	22

	taster	pour
<b>Guest Cider</b>		
<b>Shacksbury - La Garagista 6.8%</b> dry unfiltered cider; pressed on La Crescent grapes	4 4oz	7 8oz

	glass	bottle
<b>Guest Wine</b>		
<b>2017 Txakoli Blanco</b> <i>Rezabal - Basque, Spain</i> crisp, green apple, effervescent; Hondarrabi Zurri	6	20
<b>2017 Cheverny Rosé</b> <i>Hervé Villemade - Loire Valley, France</i> grapefruit, pear, balanced; Pinot Noir & Gamay	7	22
<b>2017 Wabi Sabi</b> <i>Populis - Mendocino County, California</i> fresh, fruity, rustic backbone; Carignan, Zinfandel, Syrah	6.5	-

## PASTURE BAR

November 16 - November 18, 2018

### Jester King Beer

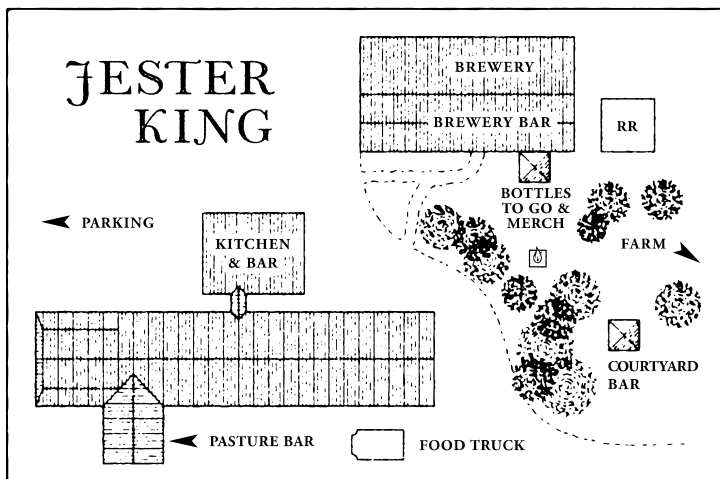
	taster	glass
<b>Vulgar Affectation 2.9%</b> ale w/dried chamomile & holy basil flowers	2.5	6 12oz
<b>Buddha's Brew 3.5%</b> ale blended & refermented w/classic kombucha	3.5	6 8oz
<b>Bière de Coupage 5.4%</b> blend of barrel-aged & spontaneously-fermented beer	4	7 8oz
<b>Vague Recollection 6.0%</b> ale refermented w/Sangiovese & Syrah pomace	3.5	6 8oz
<b>Reposé 6.5%</b> Brandy barrel-aged beer brewed w/aged hops & hay	4	7 8oz
<b>Simple Means 5.6%</b> altbier w/smoked malt	2.5	6 12oz

### Guest Beer

	pour	pitcher
<b>Live Oak - Hefeweizen 5.2%</b> unfiltered hefeweizen	6 16oz	22
<b>St. Elmo - Carl 4.6%</b> german-style kolsch	6 16oz	22
<b>De La Senne - Taras Boulba 4.5%</b> hoppy belgian blonde ale	7.5 12oz	-
<b>Prairie Artisan - Bomb! 13%</b> imperial stout w/ cocoa, vanilla, coffee, & chiles	8 8oz	-

	glass	bottle
<b>Guest Wine</b>		
<b>2017 Txakoli Blanco</b> <i>Rezabal - Basque, Spain</i> crisp, green apple, effervescent; Hondarrabi Zurri	6	20
<b>2016 Mâcon-Villages</b> <i>La Soeur Cadette - Burgandy, France</i> lively, white flowers, lemon pith; Chardonnay	8	29
<b>2017 Cheverny Rosé</b> <i>Hervé Villemade - Loire Valley, France</i> grapefruit, pear, balanced; Pinot Noir & Gamay	7	22
<b>2016 Chat Fou</b> <i>Eric Texier - Rhône Valley, France</i> pomegranate, black peppercorn, light-bodied; Grenache & white Rhône varietals	6	20
<b>Wine Flight - French Wines</b> 2oz. pour of three red French wines	12	-



### Brewery Tours

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

### Farm Tours

Saturday - 2, 4 pm