



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

December 7, 2019

Jester King Beer

	taster	glass	pitcher
2018 SPON Plum & Nectarine 5.3% spontaneously fermented ale refermented w/ plums & nectarines	6.5	12 8oz	-
2018 SPON Estate Peach 5.4% spontaneously fermented ale refermented w/ estate grown peaches	6.5	12 8oz	-
2018 SPON Blueberry & Pitaya 5.5% spontaneously fermented ale refermented w/ blueberry & pitaya	6.5	12 8oz	-
2018 SPON Three Year Blend 5.6% blend of 1, 2, & 3-year-old spontaneously fermented ale	5	9 8oz	-
2019 SPON Three Year Blend 5.9% blend of 1, 2, & 3-year-old spontaneously fermented ale	5	9 8oz	-
2018 Elements of Composition 6.2% <i>Collaboration w/ Sante Adairius & de Garde</i> blend of mature foudre-aged saison w/ 2 & 3-year-old spontaneously fermented beer	6.5	12 8oz	-

Guest Beer

	taster	glass
Cantillon – Kriek 6.0% authentic Belgian lambic w/ cherries	6.5	-

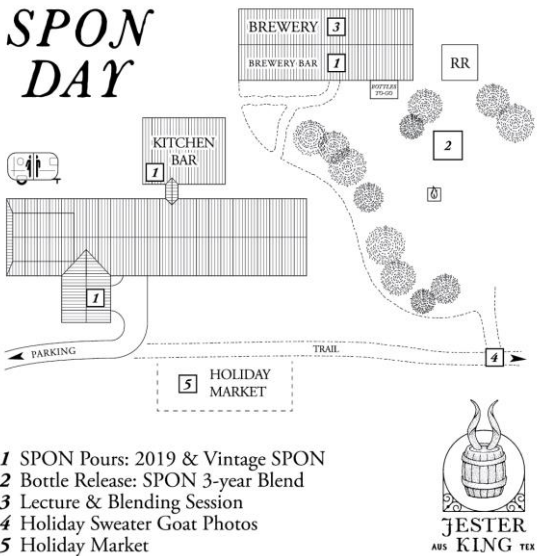
Guest Cider

	taster	glass
Fairweather – Purple Stuff 6.9% prickly pear cider	3	5 8oz

Guest Wine

	glass	bottle
2018 Rancio <i>Frederiksdal – Harpelunde, DK</i> Kirsebær	18 5oz	-
2016 Weight of the Moment <i>Southold Farm + Cellar – Southold, NY</i> Teroldogo	11 5oz	39
2018 Candied Mushroom <i>Teutonic – Willamette Valley, OR</i> Riesling	17 5oz	63
2016 Lubigo <i>Croci – Emilia-Romagna, ITL</i> Ortugo	-	63
2017 Love Red <i>Broc Cellars – Solano County, CA</i> Carignan, Syrah, Valdiguié	-	42

SPON DAY



Upcoming Jester King Events

Ask Your Server for Details

December 7

SPON Day 2019
All Day

December 12

Supper Club w/ Crowson
7pm

December 13

Bluegrass Friday
6:30pm

December 19

Holiday Movie Night
6:30pm

Brewery Tours

Friday – 1,3, 5pm
Saturday – 1, 3, 5pm
Sunday – 1, 3, 5pm

Farm Tours

Friday – 2, 4pm
Saturday – 2, 4pm
Sunday – 2, 4pm



KITCHEN BAR

December 7, 2019

<i>Jester King Beer</i>	<i>taster</i>	<i>glass</i>	<i>pitcher</i>
Snörkel 4.0% <i>Portion of proceeds benefit Central Texas Food Bank</i> ale brewed w/ oyster mushroom & smoked sea salt	2.5	6 <i>12oz</i>	30
Kollaborationsbier 4.3% <i>Collaboration w/ Live Oak Brewing</i> pils wort brewed at Live Oak & fermented at Jester King using mixed culture yeast	2.5	6 <i>12oz</i>	30
Das Wunderkind! 4.5% young dry-hopped mixed culture ale blended w/ mature ale aged in oak	3	6.5 <i>12oz</i>	32.5
Derpy Citra 5.3% <i>Collaboration w/ American Solera</i> American pale ale double dry hopped w/ Citra hops	3	6.5 <i>16oz</i>	25
More Dots 5.8% barrel-aged ale refermented w/ black currants	5	9 <i>8oz</i>	67.5
2019 SPON Three Year Blend 5.9% blend of 1, 2, & 3-year-old spontaneously fermented ale	5	9 <i>8oz</i>	-
Lagered Farmhouse Beer 5.5% beer brewed w/ Texas grown & malted Jimmy Red corn	2.5	6 <i>12oz</i>	30
Black Metal 10.4% farmhouse imperial stout	3	6 <i>8oz</i>	45

<i>Guest Beer</i>	<i>taster</i>	<i>glass</i>
Cantillon – Classic Gueuze 5.0% authentic Belgian gueuze	6	-
<i>Guest Cider</i>	<i>taster</i>	<i>glass</i>
Argus – Winter’s Blend 6.9% spiced cider	3	5 <i>16oz</i>
<i>Guest Wine</i>	<i>glass</i>	<i>bottle</i>
2018 Muscadet <i>Jérémie Huchet – Loire, FR</i> Melon de Bourgogne	9 <i>5oz</i>	30
2018 Carbonic Carignan <i>Sans Wine – Mendocino, CA</i> Carignan	9.5 <i>5oz</i>	-
2018 Bengoetxe <i>Txakolina Bengoetxe – Basque, ES</i> Hondarribi Zuri, Gros Manseng	-	45
2018 Mourvèdre <i>Crowson – Johnson City, TX</i> Mourvèdre	-	59

PASTURE BAR

December 7, 2019

<i>Jester King Beer</i>	<i>taster</i>	<i>glass</i>	<i>pitcher</i>
Snörkel 4.0% <i>Portion of proceeds benefit Central Texas Food Bank</i> ale brewed w/ oyster mushroom & smoked sea salt	2.5	6 <i>12oz</i>	30
Derpy Citra 5.3% <i>Collaboration w/ American Solera</i> American pale ale double dry hopped w/ Citra hops	3	6.5 <i>16oz</i>	25
Wanderflora 5.4% <i>Collaboration w/ Fonta Flora</i> spontaneously fermented ale w/ fennel, nettle, & false pennyroyal	3	6.5 <i>16oz</i>	25
Moonshot 5.7% <i>Collaboration w/ Yazoo Brewing Co.</i> spontaneously fermented ale w/ rosehips & lemongrass	5	9 <i>8oz</i>	-
2017 SPON Three Year Blend 5.8% blend of 1, 2, & 3-year-old spontaneously fermented ale	6	10 <i>8oz</i>	-
2019 SPON Three Year Blend 5.9% blend of 1, 2, & 3-year-old spontaneously fermented ale	5	9 <i>8oz</i>	-
2017 SPON Syrah & Sangiovese 6.1% spontaneously fermented ale refermented w/ Syrah & Sangiovese wine grapes	7.5	13 <i>8oz</i>	-
2017 SPON Muscat 6.2% spontaneously fermented ale refermented w/ Muscat grapes	7.5	13 <i>8oz</i>	-
Bière de Coupage 6.3% blend of spontaneously fermented beer & young dry hopped saison	4	7 <i>8oz</i>	52.5

<i>Guest Beer</i>	<i>taster</i>	<i>glass</i>
Cantillon – Mourvèdre-Carignan 6.5% Belgian lambic refermented w/ Mourvèdre & Carignan wine grapes	6.5	-
<i>Guest Cider</i>	<i>taster</i>	<i>glass</i>
Shacksbury – Divided Sky 6.2% <i>Collaboration w/ Pinthouse Pizza</i> cider dry-hopped w/ Loral & Mosaic	3.5	6.5 <i>8oz</i>
<i>Guest Wine</i>	<i>glass</i>	<i>bottle</i>
2018 Adèle <i>Eric Texier – Rhone Valley, FR</i> Clairette	15 <i>5oz</i>	69
2017 Queen of the Sierra <i>Forlorn Hope – Calaveras County, CA</i> red blend	13 <i>5oz</i>	48
2018 Txakolina Rubentis <i>Ameztoi – Basque, ESP</i> Hondarrabi Beltza, Hondarrabi Zuri	11.5 <i>5oz</i>	42
2017 Oro Verde <i>Brendan Tracey – Loire, FR</i> Orbois	-	59
2018 Cotes de Brouilly <i>Guy Breton – Beaujolais, FR</i> Gamay	-	78