



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

December 20 -24, 2018

Jester King Beer

	<i>taster</i>	<i>glass</i>
2018 SPON Three Year Blend 5.6% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 <i>8oz</i>
SPON Shiraz & Cab Sauvignon 7.6% spontaneously fermented beer refermented w/ Shiraz & Cabernet Sauvignon grapes	6.5	12 <i>8oz</i>
Soul Conduit 3.9% gin barrel-aged table beer refermented w/ dried Thai limes & thyme	2.5	6 <i>12oz</i>
Super Ultramega Hyperforce 3.8% ale brewed w/dried tarragon & ginger salt & refermented w/cantaloupe	2.5	6 <i>12oz</i>
Kollaborationsbier 4.3% <i>Collab w/Live Oak (Austin, TX)</i> wort brewed using a decoction mash w/Czech hops fermented w/ JK yeast	2.5	6 <i>12oz</i>
Bière de Coupage 5.4% blend of spontaneously-fermented beer & barrel-aged saison	4	7 <i>8oz</i>
Figlet 6.3% <i>Collab w/Franklin Barbecue (Austin, TX)</i> ale fermented w/smoked figs	3	6.5 <i>12oz</i>
Noble King 5.8% hoppy farmhouse ale	2.5	6 <i>12oz</i>
El Cedro 6.4% hoppy ale fermented on cedar spirals	2.5	6 <i>12oz</i>

Guest Beer

	<i>taster</i>	<i>glass</i>
De Ranke - XXX Bitter 6% extra hoppy Belgian golden ale	3	9 <i>12oz</i>
Boon - Framboise 5.5% Blend of lambic refermented w/ raspberries	4.5	8.5 <i>8oz</i>

Del Ducato - Baciama Lipsia 4.5% Italian sour ale aged in wine barrels w/salt	4.5	8.5 <i>8oz</i>
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Guest Cider

	<i>taster</i>	<i>glass</i>
Texas Keeper - Heirloom 7.9% blended from three American heirloom apples & aged on lightly toasted French oak	4	7 <i>8oz</i>
Texas Keeper - Cortland Demi-Sec 7.1% semi-sweet blend of Cortland & Rome Beauty apples	4	7 <i>8oz</i>
Shacksbury -Arlo 6.2% dry cider fermented w/native yeast	-	6.5 <i>12oz</i>

Guest Wine

	<i>glass</i>	<i>bottle</i>
2017 One-Eighty <i>La Clarine Farm - Somerset, CA</i> grapefruit pith, white peach, floral; Albarino & Marsanne	8	26
2016 Gwin Evan Au Gre Du Vin <i>Domaine de Haut Planty - Loire Valley, France</i> zesty, pineapple, pithy; Melon de Bourgogne	6	20
2017 Rosé of Tibouren <i>Clos Cibonne - Provence, France</i> medium bodied, peaches, floral; Tibouren	8	27
2017 Foregone Conclusions <i>Southold Farm + Cellar - Fredericksburg, TX</i> dark fruits, orange pulp, fresh; Alicante Bouschet	8	27
2016 Terrasses du Larzac nuit <i>Mas de Chimeres - Languedoc-Roussillon, France</i> Dried roses, cocoa, red berries; Syrah, Grenache, Mourvedre	7	24

COURTYARD BAR

December 20 -24, 2018

Open Saturday; 12-6 pm

Jester King Beer

	<i>taster</i>	<i>glass</i>
2018 SPON Three Year Blend 5.5% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 <i>8oz</i>
2018 SPON Grapefruit 6.0% blend of spontaneously fermented beer refermented w/grapefruit	6.5	12 <i>8oz</i>
2017 SPON Raspberry & Cherry 5.6% blend of spontaneously fermented beer refermented w/raspberry & cherry	6.5	12 <i>8oz</i>
Petit Prince 2.9% farmhouse table beer	2	5 <i>16oz</i>
Colonel Toby 3.1% a hoppy little farmhouse ale	2	5 <i>16oz</i>
Super Ultramega Hyperforce 3.8% ale brewed w/dried tarragon & ginger salt & refermented w/cantaloupe	2.5	6 <i>12oz</i>
Snorkel 4.0% ale brewed with oyster mushrooms and smoked sea salt	2.5	6 <i>12oz</i>
Foudreweizen 6.3% <i>Collab w/Live Oak (Austin, TX)</i> foudre-fermented hefeweizen	3	6.5 <i>12oz</i>
Bière de Blanc du Bois 8.1% barrel-aged beer refermented w/Blanc du Bois grapes	5	9 <i>8oz</i>

Guest Beer

	<i>taster</i>	<i>glass</i>
Prairie Artisan - Christmas Bomb! 13% imperial stout w/ cinnamon, ginger, & nutmeg	4	7 <i>8oz</i>
Untitled Art - Grisette 4.5% highly-drinkable northern French-style saison	-	7 <i>16oz</i>

Guest Cider

	<i>taster</i>	<i>glass</i>
Argus - Apple Bomb 6.2% traditional, semi-sweet cider	-	5.5 <i>12oz</i>

Guest Wine

	<i>glass</i>	<i>bottle</i>
2016 Gwin Evan Au Gre Du Vin <i>Domaine de Haut Planty - Loire Valley, France</i> zesty, pineapple, pithy; Melon de Bourgogne	6	20
2017 Rosé of Tibouren <i>Clos Cibonne - Provence, France</i> medium bodied, peaches, floral; Tibouren	8	27
2017 Foregone Conclusions <i>Southold Farm + Cellar - Fredericksburg, TX</i> dark fruits, orange pulp, fresh; Alicante Bouschet	8	27



KITCHEN BAR

December 20 -24, 2018

<i>Jester King Beer</i>	<i>taster</i>	<i>glass</i>
2018 SPON Three Year Blend 5.5% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 8oz
Colonel Toby 3.1% a hoppy little farmhouse ale	2	5 16oz
Super Ultramega Hyperforce 3.8% ale brewed w/dried tarragon & ginger salt & refermented w/cantaloupe	2.5	6 12oz
Snörkel 4.0% ale brewed w/oyster mushrooms & smoked sea salt	2.5	6 12oz
Foudreweizen 6.3% <i>Collab w/Live Oak (Austin, TX)</i> foudre-fermented hefeweizen	3	6.5 12oz
El Cedro 6.4% hoppy ale refermented on cedar spirals	2.5	6 12oz
Figlet 6.3% <i>Collab w/Franklin Barbecue (Austin, TX)</i> ale fermented w/smoked figs	3	6.5 12oz
Sin Frontera 6.7% cognac barrel-aged amber ale	4	7 8oz
Boxer's Revenge 9.7% barrel-aged strong ale	3.5	6 8oz

Guest Beer

	<i>pour</i>	<i>pitcher</i>
De La Senne - Taras Boulba 4.5% hoppy Belgian blonde ale	7.5 12oz	-
Live Oak - Hefeweizen 5.2% Bavarian-style wheat beer	6 16oz	22
St. Elmo - Carl 4.6% German-style Kolsch	6 16oz	22

Guest Wine

	<i>glass</i>	<i>bottle</i>
2016 Mâcon-Villages <i>La Soeur Cadette - Burgandy, France</i> lively, white flowers, lemon pith; Chardonnay	8	29
2017 Mourvedre Rosé <i>Lewis Wines - Fredericksburg, TX</i> Hill country rosé; Mourvedre	8	28
2017 Wabi Sabi <i>Populus - Mendocino County, California</i> fresh, fruity, rustic backbone; Carignan, Zinfandel, Syrah	6.5	-

PASTURE BAR

December 20 -24, 2018

<i>Jester King Beer</i>	<i>taster</i>	<i>glass</i>
2018 SPON Three Year Blend 5.5% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 8oz
2016 SPON Mouvedre & Sangiovese 5.4% spontaneously fermented beer refermented w/Mouvedre & Sangiovese grapes	6.5	12 8oz
Noble King 5.8% hoppy farmhouse ale	2.5	6 12oz
El Cedro 6.4% hoppy ale refermented on cedar spirals	2.5	6 12oz
Bière de Blanc du Bois 8.1% barrel-aged beer refermented w/Blanc du Bois grapes	5	9 8oz
Cerveza de Tempranillo 8.1% barrel-aged beer refermented w/Tempranillo grapes	5	9 8oz
Birra di Sangiovese 9.0% barrel-aged beer refermented w/Sangiovese grapes	5	9 8oz

Guest Beer

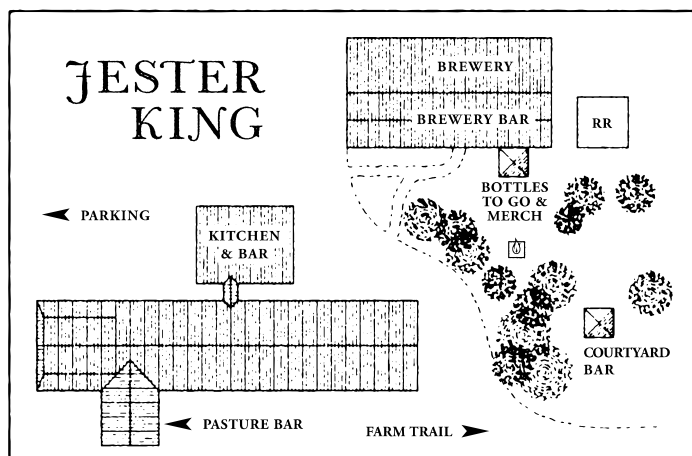
	<i>pour</i>	<i>pitcher</i>
Austin Beerworks - Sputnik 8.5% russian imperial stout w/ coffee & oatmeal	6.5 8oz	-
St. Elmo - Ponyboy 4.8% gold pilsner	6 16oz	22
Tupps - DDH Series 5 7.1% New England-style IPA w/Citra, Mosaic & El Dorado	7 12oz	27

Guest Cider

	<i>taster</i>	<i>Glass</i>
Shacksbury - The Vermonter 6% cider w/ 100% Vermont honey and apples	4 4oz	7 8oz

Guest Wine

	<i>glass</i>	<i>bottle</i>
2017 Picpoul de Pinet <i>Moulin de Gassac -Languedoc-Roussillon, FR</i> lemon juice, briny, refreshing; Picpoul	5	16
2017 Txakoli Rosado <i>Rezabal - Basque, Spain</i> effervescent, salted strawberries, lively; Hondarrabi Beltza	6	20
2017 SP68 Rosso <i>Occhipiniti - Sicily, Italy</i> earthy, black cherry, dandelion; Nero d'Avola & Frappato	10.5	32
Wine Flight - SPON 2oz. pour of three natural wines	12	-



Brewery Tours
Friday - 6pm
Saturday - 1, 3, 5pm
Sunday - 1, 3, 5pm
Farm Tours
Saturday - 2, 4 pm