



Jester King BOTTLES TO GO

B R E W E R Y

All prices include sales tax. Receive \$15 discount for every twelve bottles purchased. Max 2x the bottle limit will apply to case discount. **New arrivals are shown in bold.**

Le Petit Prince 3.0% <i>Farmhouse table beer</i>	750mL	9.00
Final Entropy 5.3% Collaboration w/ Jackie O's (Athens, OH) <i>Kölsch inspired farmhouse ale</i>	750mL	9.00
Meowsonry 5.2% <i>Farmhouse ale inspired by an English bitter</i>	750mL	13.00
Noble King 5.8% <i>Hoppy farmhouse ale</i>	750mL	13.00
Kollaborationsbier 4.3% Collaboration w/ Live Oak Brewing (Austin, TX) <i>Pilz wort brewed at Live Oak & fermented at Jester King using mixed culture yeast</i>	750mL	13.00
Mr. Mingo 5.9% <i>Saison brewed w/ roselle hibiscus</i>	750mL	13.00
Snörkel 4.0% <i>Farmhouse ale brewed w/ Alderwood smoked sea salt & oyster mushrooms</i>	750mL	13.00
Lagered Farmhouse Beer 5.5% <i>Ale brewed w/ Texas grown & malted Jimmy Red Corn</i>	750mL	13.00
Das Wunderkind! 4.5% <i>Young dry-hopped mixed culture ale blended w/ mature oak aged ale</i>	750mL	14.00
Black Metal 10.1% <i>Farmhouse imperial stout</i>	750mL	14.00
Foudreweizen 6.3% Collaboration w/ Live Oak Brewing (Austin, TX) <i>Foudre-aged hefeweizen</i>	750mL	14.00
Original Black Metal, 10.1% <i>Imperial Stout</i>	4x16oz	18.00
Ol' Oi 6.3% <i>Oud Bruin</i>	750mL	18.00
2019 SPON Three Year Blend 5.9% <i>Blend of 1, 2, & 3-year-old spontaneously fermented ale</i>	375mL	20.00
Dark Matter Imperial Coffee Stout, 10.3% Collaboration w/ Dark Matter Coffee (Chicago, IL) <i>Imperial stout w/ Guatemalan Caturai & Caturra coffee beans</i>	4x16oz	20.00
2016 Detritivore 5.7% <i>Farmhouse ale w/ spent cherries</i>	750mL	21.00
Blanc du Bois / Gewurztraminer Co-Ferm 6.3% <i>Farmhouse ale co-fermented w/ Blanc du Bois & Gewurztraminer grapes</i>	750mL	24.00
2019 Atrial Rubicite 5.5% <i>Barrel-aged wild ale refermented w/ raspberries</i>	500mL	24.00
2019 Fen Tao 6.4% <i>Barrel-aged wild ale w/ Texas peaches</i>	500mL	24.00
2017 Colour Five 6.0% <i>Barrel-aged wild ale refermented w/ Texas blueberries</i>	500mL	25.00
Li-Fi 4.9% Collaboration w/ Creature Comforts (Athens, GA) <i>Barrel-aged ale brewed w/ Texas malted barley and Georgia Dayspring wheat</i>	750mL	28.00
2016 SPON Raspberry & Chery 5.2% <i>Spontaneously fermented ale refermented w/ raspberries & cherries</i>	375mL	31.00
2016 SPON Mourvèdre & Sangiovese 7.0% <i>Spontaneously fermented ale refermented w/ Mourvèdre & Sangiovese grapes</i>	375mL	31.00
2017 SPON Three Year Blend 5.6% <i>Blend of 1, 2, & 3-year-old spontaneously fermented ale</i>	750mL	40.00
2016 SPON Méthode Gueuze 5.9% <i>Blend of 1, 2, & 3-year-old spontaneously fermented ale</i>	750mL	45.00
2017 SPON Three Year Blend 5.6% <i>Blend of 1, 2, & 3-year-old spontaneously fermented ale</i>	1.5L	120.00
<i>Jester King Crawlors</i>		
DDH IPA #1 6.5% <i>Double dry hopped India pale ale w/ Citra, Sabro, & Eukanot hops</i>	32oz.	14.00
DDH IPA #2 6.5% <i>Double dry hopped India pale ale w/ Citra, El Dorado, & Lotus Hops</i>	32oz.	14.00

*Continued on next page

To-Go Orders can be made through the link that can be found [here](#) or by giving us a call between 12pm-8pm at (512)-661-8736

Meowsonry 5.2% <i>Farmhouse ale inspired by an English bitter</i>	32oz.	16.00
Snörkel 4.0% <i>Farmhouse ale w/ oyster mushroom & smoked sea salt</i>	32oz.	16.00
Das Wunderkind! 4.5% <i>Mature barrel-aged beer blended w/ dry-hopped saison</i>	32oz.	17.00
Foudreweizen 5.6% Collaboration w/ Live Oak Brewing (Austin, TX) <i>Foudre-aged hefeweizen</i>	32oz.	17.00
Farmhouse Black Metal 10.4% <i>Farmhouse imperial stout</i>	32oz.	18.00
Ol' Oi 6.3% <i>Oud Bruin</i>	32oz.	24.00
Li-Fi 4.9% Collaboration w/ Creature Comforts (Athens, GA) <i>Barrel-aged ale brewed w/ Texas malted barley and Georgia Dayspring wheat</i>	32oz.	27.00
Blanc du Bois / Gewurztraminer Co-Ferm 6.3% <i>Farmhouse ale co-fermented w/ Blanc du Bois & Gewurztraminer grapes</i>	32oz.	36.00
SPON Three Year Blend 5.9% <i>Spontaneously fermented blend of 1, 2, and 3-year-old ales</i>	32oz.	36.00
SPON Cabernet Franc & Zinfandel 7.5% <i>Spontaneously fermented ale refermented w/ Cabernet Franc & Zinfandel grapes</i>	32oz.	48.00

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