



# 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.**

<b>Meowsonry 5.2%</b> <i>Farmhouse ale inspired by an English bitter</i>	750mL	13.00
<b>Kollaborationsbier 4.3%</b> Collaboration w/ Live Oak Brewing (Austin, TX) <i>Pilz wort brewed at Live Oak &amp; fermented at Jester King using mixed culture yeast</i>	750mL	13.00
<b>No Whalez Here 4.5%</b> <i>Farmhouse witbier w/ orange, coriander, &amp; lavender</i>	750mL	13.00
<b>Lagered Farmhouse Beer 5.5%</b> <i>Ale brewed w/ Texas grown &amp; malted Jimmy Red Corn</i>	750mL	13.00
<b>Cornbread Kvass 4.5%</b> <i>Farmhouse ale brewed w/ cornbread from Jester King kitchen</i>	750mL	14.00
<b>Wytchmaker 7.3%</b> <i>Farmhouse rye IPA</i>	750mL	14.00
<b>Das Wunderkind! 4.5%</b> <i>Young dry-hopped mixed culture ale blended w/ mature oak aged ale</i>	750mL	14.00
<b>Cloudfeeder 4.5%</b> Collaboration w/ Tired Hands Brewing (Ardmore, PA) <i>Hoppy farmhouse ale w/ Pennsylvania honey and Texas citrus</i>	750mL	14.00
<b>Dry-Hopped Oat Saison With Desert Yeast 6.8%</b> <i>Dry-hopped oat saison fermented w/ desert yeast harvested near Big Bend National Park</i>	4x16oz	16.00
<b>La Vie en Rose 6.0%</b> <i>Farmhouse ale aged on the "spent" raspberries from 2020 Atrial Rubicite</i>	750mL	18.00
<b>Moderne Dansk 7.0%</b> Collaboration w/ Frederiksdal Kirsebaerwin (Harpelunde, DK) <i>Wild ale refermented w/ Stevnsbaer cherry juice &amp; aged in neutral oak barrels</i>	375mL	20.00
<b>El Regalo de Comal, 5.6%</b> Collaboration w/ La Cruz de Comal Winery (Canyon Lake, TX) <i>Blend of 1, 2, 3, &amp; 4-year-old spontaneously fermented beer coolshipped at La Cruz de Comal</i>	375mL	22.00
<b>Montmorency v. Balaton 6.1%</b> <i>Barrel-aged ale refermented w/ cherries</i>	750mL	35.00

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