



Jester King Kitchen is uniquely tied to a time, place and people. We make our food from scratch using farm, fermented or foraged ingredients. Our dough contains 100% Texas grains and is leavened with the same wild yeast we use to ferment our beer.

Pizzas - 12”

Hannibal	18
red sauce, mozzarella, pepperoni, pancetta, house-made meatballs, chili oil	
Aubergine	16
eggplant, ricotta salata, mozzarella, fontina, rosemary	
Genoese	15
garlic oil, tomato, salami, mozzarella, genoese basil	
Lyon	15
roasted mushroom, pickled onion, gorgonzola, fontina, rosemary	
Classico	12
red sauce & mozzarella	
Smith	17
meatloaf, smoked tomato sauce, crispy onions, jack cheese, pickled jalapeño	

Additional Toppings

pepperoni, salami, anchovies, mushrooms	3
mozzarella, parmesan, fontina, feta	2
basil, calabrian chiles, jalapeños, kalamata olives, tomatoes, garlic confit, caramelized onions	1

Insalata

Green Salad <small>gluten free</small>	9
mixed head lettuce, feta, sourdough croutons, green olive vinaigrette	

Bakery & Desserts

Rye Sourdough Chocolate Chip Cookie	4
Hill Country Sourdough Loaf	9

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