



**JESTER KING
KITCHEN**

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" Available Wednesday - Sunday

Hannibal 18

red sauce, mozzarella, pepperoni, pancetta, house-made meatballs, chili oil

Spilinga 18

red sauce, 'nduja, calabrian chilies, cherry tomato, mozzarella, lemon basil

Canicule 18

white sauce, fontina, cheddar, sweet corn, padron peppers, green onion

Vick 17

garlic oil, mortadella, parmesan, mozzarella, pecorino romano, pecan relish

Lyon 15

roasted mushroom, pickled onion, gorgonzola, fontina, rosemary

Classico 12

red sauce & mozzarella

Sud 17

smoked green tomato, braised pork, pepper jack, mozzarella, green cabbage, fresno chili salsa

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 9

mixed head lettuce, feta, sourdough croutons, green olive vinaigrette

Chilled Sugar Cube Melon Soup gluten free, dairy free 8

mexican mint marigold, elderflower, olive oil

Marinated Olives gluten free 8

w/ Texas orange, fennel, rosemary

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