



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

October 5-October 7, 2018

Jester King Beer

	<i>taster</i>	<i>glass</i>
Biere de Miel 5.7% ale fermented w/Texas wildflower honey	2.5	6 <i>12oz</i>
Kollaborationsbier 4.3% <i>Collab w/ Live Oak Brewing (Austin, TX)</i> hoppy pils wort from Live Oak fermented w/Jester King mixed culture	3.5	6 <i>12oz</i>
Biere de Coupage 5.4% blend of young saison & spontaneously-fermented beer	4	7.5 <i>8oz</i>
Fên Táo 6.0% barrel-aged ale refermented w/peaches	5	9 <i>8oz</i>
Boxer's Revenge 9.7% barrel-aged strong ale	3.5	6 <i>8oz</i>
Deimos' Companion 6.7% ale brewed w/papalo & refermented w/lime juice and zest	3	6.5 <i>12oz</i>
CRU55 6.9% RU55 aged for 26 mos in Pinot Noir barrels	3	6.5 <i>8oz</i>
SPON Raspberry/Cherry 5.4% blend of spontaneously fermented beer refermented w/raspberry & cherry	6.5	12 <i>8oz</i>
2017 SPON - Three Year Blend 5.8% blend of 100% spontaneously-fermented beer	4.5	8 <i>8oz</i>
Guest Beer		
Last Stand - Citra Smash 7.4% pilsner malt, mosaic hopped IPA	2.5	4.5 <i>12oz</i>
Loverbeer - BeerBrugna 6.2% wild ale refermented w/plum	5	8 <i>8oz</i>
De Glazen Toren - Jan de Lichte 7.0% belgian witbier	4	6 <i>8oz</i>

Guest Cider

	<i>taster</i>	<i>glass</i>
Texas Keeper - Gold Rush 8.7% sparkling single-varietal cider featuring Gold Rush apples	4	6 <i>8oz</i>
Texas Keeper - August Cerise 8.7% dry, heirloom apple cider double fermented w/sour cherries	4	8 <i>8oz</i>
Argus Cidery - Perennial 6.7% dry cider made w/ a combination of Jonathan, Spygold, Melrose, Red and Golden Delicious apples aged in french and american oak	4	8 <i>8oz</i>

Guest Wine

	<i>glass</i>	<i>bottle</i>
2017 La Boutanche Blanc <i>Frantz Saumon - Loire Valley, France</i> mineral driven, grassy, herbal; Colombard, Ugni Blanc, Sauvignon Blanc	6.5	23
2017 Swim Spot <i>Lewis Wines - Johnson City, TX</i> refreshing, lemon zest, slightly effervescent; Blanc du Bois, Albarino	5	16
2017 Txakoli Rosado <i>Rezabal - Basque, Spain</i> effervescent, salted strawberries, lively; Hondarrabi Beltza	6	20
2017 Le Telquel <i>Pierre-Olivier Bonhomme - Loire, France</i> cherry skin, damp cellar, green peppercorn; Gamay, Grolleau, Pineau d'Aunis	7	25
2017 Pipeño <i>Luyt - Maule Valley, Chile</i> red plums, black currants, rustic; Pais	6	21

COURTYARD BAR

October 5-October 7, 2018

Open Saturday; 12-6 pm

Jester King Beer

	<i>taster</i>	<i>glass</i>
Biere de Coupage 5.4% blend of young saison & spontaneously-fermented beer	4	7.5 <i>8oz</i>
Das Wunderkind 4.5% blend of mature and fresh saison	3	6.5 <i>12oz</i>
Detritivore 5.5% abv ale refermented w/spent cherries	3.5	6 <i>8oz</i>
Boxer's Revenge 9.7% barrel-aged strong ale	3.5	6 <i>8oz</i>
Aurelian Lure 6.1% barrel-aged ale refermented w/apricots	5	9 <i>8oz</i>
Deimos' Companion 6.7% ale brewed w/papalo & refermented w/lime juice and zest	3	6.5 <i>12oz</i>
2017 SPON - Three Year Blend 5.8% blend of 100% spontaneously-fermented beer	4.5	8 <i>8oz</i>
Guest Beer		
Jolly Pumpkin - Saison S 7.6% oak-aged saison; notes of brett, chardonnay, & tropical fruit	4	6.5 <i>8oz</i>

	<i>taster</i>	<i>glass</i>
Upland - Crimson 10.0% belgian style red ale aged 8 mo. in bourbon barrel	3.5	6

Guest Cider

	<i>taster</i>	<i>glass</i>
Shacksbury - Rosé 6.0% pressed cider rested on Marquette grape skins	-	5 <i>12oz</i>

Guest Wine

	<i>glass</i>	<i>bottle</i>
2017 Swim Spot <i>Lewis Wines - Johnson City, TX</i> refreshing, lemon zest, slightly effervescent; Blanc du Bois, Albarino	5	16
2017 Txakoli Rosado <i>Rezabal - Basque, Spain</i> effervescent, salted strawberries, lively; Hondarrabi Beltza	6	20
2017 Le Telquel <i>Pierre-Olivier Bonhomme - Loire, France</i> cherry skin, damp cellar, green peppercorn; Gamay, Grolleau, Pineau d'Aunis	7	25



KITCHEN BAR

October 5-October 7, 2018

Jester King Beer

	taster	glass
Snörkel 4.0% ale brewed w/oyster mushrooms & smoked sea salt	2.5	6 12oz
Kollaborationsbier 4.3% <i>Collab w/ Live Oak Brewing (Austin, TX)</i> hoppy pils wort from Live Oak fermented w/Jester King mixed culture	2.5	6 12oz
Biere de Coupage 5.4% blend of young saison & spontaneously fermented beer	4	7.5 8oz
Das Überkind 6.4% barrel-aged saison	3.5	6 8oz
Detritivore 5.5% abv ale refermented w/spent cherries	3.5	6 8oz
Correlation 6.3% Muscat barrel-aged beer refermented w/Gala apples & chamomile	4	7 8oz
Guest Beer		
Last Stand - Gruitylicious <i>Collab w/The Beer Museum (Austin, TX)</i> single malt beer hopped w/ lavender		<i>pour pitcher</i>
ABW - Lotion in the Basket 5.3% dry-hopped lager	5	18 16oz

Guest Beer (continued)

	pour	pitcher
Lone Pint - Yellow Rose 6.8% single malt, single hop IPA f/ Mosaic hops	5 16oz	18
St. Arnold - Pumpkinator 11.0% imperial pumpkin stout	5 8oz	-
Ayinger - Oktoberfest 5.8% marzen style lager	5 12oz	-

Guest Cider

	pour	pitcher
Texas Keepers - Char No. 1 7.5% dry farmhouse cider aged in charred oak Cider Noir barrels	5 12oz	-

Guest Wine

	glass	bottle
2017 Txakoli Blanco <i>Rezabal - Basque, Spain</i> crisp, green apple, effervescent; Hondarrabi Zurri	6	20
2017 Hill Country Rosé <i>Lewis Wines - Johnson City, TX</i> fresh, strawberry, effervescent; Mourvèdre & Grenache	6	-
2015 Babiole <i>Andrea Calek - Rhone Valley, France</i> blueberry, jasmine, sage; Syrah, Grenache, Carignan	6.5	22

PASTURE BAR

October 5-October 7, 2018

Jester King Beer

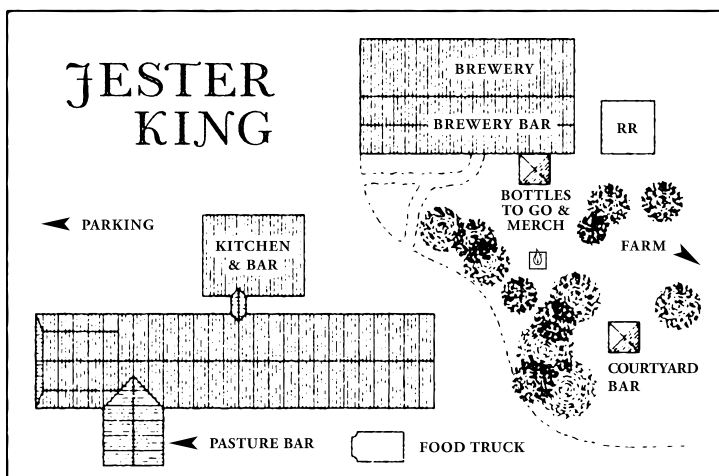
	taster	glass
Vulgar Affectation 2.9 % ale brewed w/dried chamomile & holy basil	2.5	6 12oz
Das Wunderkind 4.5% blend of mature and fresh saison	3	6.5 12oz
Demitone 5.5% ale refermented w/spent blueberries	3.5	6 8oz
Vague Recollection saison refermented w/Syrah & Sangiovese pomace	3.5	6 8oz
Aurelian Lure 6.1% barrel-aged ale refermented w/apricots	5	9 8oz
Meowzah! 4.6% <i>Collab w/Masonry (Seattle, WA)</i> english bitter inspired ale	2.5	5 16oz
SPON Raspberry/Cherry 5.4% blend of spontaneously fermented beer refermented w/raspberry & cherry	6.5	12 8oz

Guest Beer

	pour	pitcher
Live Oak - Hefeweizen 5.2% unfiltered hefeweizen	5 16oz	18
St. Elmo - Carl 4.6% german -style kolsch	5 16oz	18
De La Senne - Taras Boulba 4.5% hoppy blonde ale	6.5 12oz	-

Guest Wine

	glass	bottle
2017 Txakoli Blanco <i>Rezabal - Basque, Spain</i> crisp, green apple, effervescent; Hondarrabi Zurri	6	20
2015 Sec Symbole <i>Le Sot de l'Ange - Loire Valley, France</i> lemon pith, green apple, crisp; Chenin Blanc	6.5	22.5
2017 Txaolina Rubentis <i>Ameztoi - Basque, Spain</i> vibrant, effervescent, salted strawberry; Hondarribi Beltza, Hondarribi Zuri	5.5	18.5
2016 Chat Fou <i>Eric Texier - Côtes du Rhône, France</i> pomegranate, black peppercorn, light bodied; Grenache, white Rhone varietals	5	18
2018 Zwanze Day Wine Flight <i>Wine selection inspired by 2018 Zwanze</i> 2oz. pour of Sangiovese, Chianti, & Amarone	12	-



Brewery Tours

Friday - 6pm
Saturday - 1, 3, 5pm
Sunday - 1, 3, 5pm

Farm Tours

Saturday - 2, 6pm