



BREWERY BAR (please see the map for bar locations)

April 11, 2019 - April 14, 2019

Jester King Beer

	<i>taster</i>	<i>glass</i>
Le Petit Prince 3.0% table beer	2	5 <i>16oz</i>
Super Ultramega Hyperforce 3.8% ale refermented w/ cantaloupe, dried tarragon & ginger salt	2.5	6 <i>12oz</i>
Detritivore 5.6% ale refermented w/ spent cherries	3.5	6 <i>8oz</i>
2018 SPON Three Year Blend 5.6% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 <i>8oz</i>
2019 Hibernial Dichotomous 5.8% ale brewed w/ green cardamom refermented w/ roasted beets & carrots	3	6.5 <i>12oz</i>
Fearless Traveler 6.5% <i>Collab w/ Cerveza Granizo (Quilpue, Chile)</i> ale brewed w/ smoked chilis, coriander, & salt refermented w/ prickly pears	3	6.5
SPON Muscat in Muscat 6.8% blend of 100% spontaneously fermented beer refermented w/ Muscat grapes in Muscat barrels	6.5	12 <i>8oz</i>
Cerveza de Tempranillo 8.1% barrel-aged ale refermented w/Tempranillo grapes	5	9 <i>8oz</i>
Viking Metal 8.3% Gin barrel-aged ale w/smoked malt, juniper & sweet gale	4	7 <i>8oz</i>

Guest Beer

Jolly Pumpkin - Calabaza Blanca 4.5% Belgian biere blanche	3	6.5 <i>12oz</i>
Oud Beersel - Framboise 5.0% <i>*Proceeds to benefit Hill Country Ride for AIDS*</i> traditional Belgian lambic w/ raspberries	3.5	7 <i>8oz</i>
Austin Beerworks - Invisible Hand 7.0% tropical, juicy IPA	2.5	6 <i>12oz</i>

Guest Cider

	<i>taster</i>	<i>glass</i>
Shacksbury - Arlo 6.9% blend of apple varieties w/ native yeast; slightly sparkling	3.5	6 <i>8oz</i>

Guest Wine

	<i>glass</i>	<i>bottle</i>
2017 Don't Forget to Soar <i>Southold Farm + Cellar - Fredericksburg, TX</i> Melon, floral, medium-bodied; Roussanne & Albariño	7	23
2018 Sauvignon Blanc <i>Populis - Mendocino County, CA</i> lime, green bell pepper, herbal; Sauvignon Blanc	9	22
2017 Txakolina Rubentis <i>Ameztoi -Basque, Spain</i> light effervescent, rose; Hondarrabi Beltza & Hondarrabi Zuri	7	25
2016 Bout de Ficelle <i>Hervé Villemade - Cour-Cheverny, France</i> Cab Franc forward red blend w/ soft tannins	7	22
2017 Beaujolais L'Ancien <i>Jean-Paul Brun - Beaujolais, France</i> bright & juicy Beaujolais red using indigenous yeasts	7	22

COURTYARD BAR

April 11, 2019 - April 14, 2019

Jester King Beer

	<i>taster</i>	<i>glass</i>
Le Petit Prince 3.0% table beer	2	5 <i>16oz</i>
Super Ultramega Hyperforce 3.8% ale refermented w/ cantaloupe, dried tarragon & ginger salt	2.5	6 <i>12oz</i>
Detritivore 5.6% ale refermented w/ spent cherries	3.5	6 <i>8oz</i>
Fearless Traveler 6.5% <i>Collab w/ Cerveza Granizo (Quilpue, Chile)</i> ale brewed w/ smoked chilis, coriander, & salt refermented w/ prickly pears	3	6.5 <i>12oz</i>

Jester King Upcoming Events

Ask Your Server for Details

April 13

Travis County Audubon Society
10am
Foraging Walk w/ Local Leaf
4pm

April 14

Modulator on the Spot
2pm

April 20

Founder's Tour w/ Jeff Stuffings
12pm

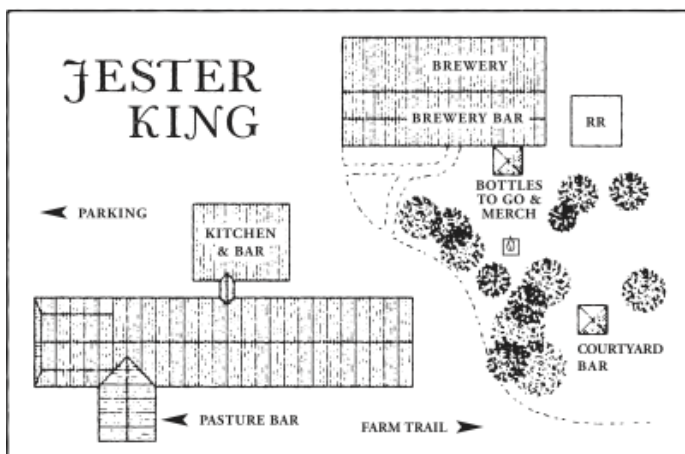
April 21

Goat Photos
12pm
Easter Egg Hunt
1:30pm

Book Drive Benefiting BookSpring
All Day

April 25

Supper Club w/ Fonta Flora
7pm



Brewery Tours

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

Farm Tours

Saturday - 2, 6pm



KITCHEN BAR

April 11, 2019 - April 14, 2019

Jester King Beer

	taster	glass
Le Petit Prince 3.0% table beer	2	5 16oz
Buddha's Brew 4.2% ale blended & refermented w/ kombucha	2.5	6 12oz
Simple Means 5.1% altbier w/smoked malt	2.5	6 12oz
Fearless Traveler 6.5% <i>Collab w/ Cerveza Granizo (Quilpue, Chile)</i> ale brewed w/ smoked chilis, coriander, & salt refermented w/prickly pears	3	6.5 12oz
SPON Red Grape 6.5% Blend of 100% spontaneously fermented beer refermented w/Cab Sav & Shiraz grapes	6.5	12 8oz
2018 SPON Three Year Blend 5.6% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 8oz
2019 Hibernial Dichotomous 5.8% ale brewed w/ green cardamom refermented w/ roasted beets & carrots	3	6.5 12oz
Vague Recollection 6.0% ale refermented w/ Sangiovese & Tempranillo grape pomace	3.5	6 8oz
2018 SPON Muscat 6.4% blend of 100% spontaneously fermented beer refermented w/ Muscat grapes	6.5	12 8oz

Guest Beer

	pour	pitcher
St. Elmo - Carl 4.6% German-style kolsch	6 16oz	22
Live Oak - Hefeweizen 5.2% Bavarian-style wheat beer	6 16oz	22

Guest Cider

	taster	glass
Argus - Ciderkin 4.5% dry, crisp cider	3	6.5 12oz

Guest Wine

	glass	bottle
2018 Sauvignon Blanc <i>Populis - Mendocino County, CA</i> lime, green bell pepper, herbal; Sauvignon Blanc	9	-
2016 Guilhem Rosé <i>Moulin de Gassac - Languedoc-Roussillon, France</i> light bodied, fresh strawberries, peach skin; Syrah, Grenache, Carignan	6	20
2016 Pinot Noir <i>Moulin de Gassac -Languedoc-Roussillon, France</i> light, lively, fresh; Pinot Noir	6	20

PASTURE BAR

April 11, 2019 - April 14, 2019

Jester King Beer

	taster	glass
Buddha's Brew 4.2% ale blended & refermented w/ kombucha	2.5	6 12oz
Detritivore 5.6% ale refermented w/ spent cherries	3.5	6 8oz
2018 SPON Three Year Blend 5.6% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 8oz
Vague Recollection 6.0% ale refermented w/ Sangiovese & Tempranillo grape pomace	3.5	6 8oz
2019 Hibernial Dichotomous 5.8% ale brewed w/ green cardamom refermented w/ roasted beets & carrots	3	6.5 12oz
2018 SPON Muscat 6.4% blend of 100% spontaneously fermented beer refermented w/ Muscat grapes	6.5	12 8oz
SPON Muscat in Muscat 6.8% blend of 100% spontaneously fermented beer refermented w/ Muscat grapes in Muscat barrels	6.5	12 8oz

Guest Beer

	pour	pitcher
Real Ale - Hans' Pils 5.3% German-style pilsner	6 16oz	22
Tupps - DDH Series 9 7.1% New England style IPA w/ nugzilla, mosaic & el dorado hops	7 12oz	29
512 - Pecan Porter 6.8% robust porter w/ locally grown pecans	5.5 12oz	-

Guest Cider

	taster	glass
Shacksbury - Dry 6.5% crisp, dry pressed cider	3	6.2 12oz

Guest Wine

	glass	bottle
2016 Chardonnay <i>Crosby - Buellton, California</i> rich, smooth, light oak; Chardonnay	7	26
2017 Txakolina Rubentis <i>Ameztoi -Basque, Spain</i> light effervescent, rose; Hondarrabi Beltza & Hondarrabi Zuri	7	25
2016 Pinot Noir <i>Moulin de Gassac -Languedoc-Roussillon, France</i> light, lively, fresh; Pinot Noir	6	20