



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

December 6 -9, 2018

### Jester King Beer

	<i>taster</i>	<i>glass</i>
<b>Petit Prince 2.9%</b> farmhouse table beer	2	5 <i>16oz</i>
<b>Soul Conduit 3.9%</b> gin barrel-aged table beer refermented w/ dried thai limes & thyme	2.5	6 <i>12oz</i>
<b>Kollaborationsbier 4.3%</b> <i>Collab w/Live Oak (Austin, TX)</i> wort brewed using a decoction mash w/Czech hops fermented w/ JK yeast	2.5	6 <i>12oz</i>
<b>Foudreweizen 6.3%</b> <i>Collab w/Live Oak (Austin, TX)</i> foudre-fermented hefeweizen	3	6.5 <i>12oz</i>
<b>Bière de Coupage 5.4%</b> blend of spontaneously-fermented beer & barrel-aged saison	4	7 <i>8oz</i>
<b>Bière de Blanc du Bois 8.1%</b> barrel-aged beer refermented w/Blanc du Bois grapes	5	9 <i>8oz</i>
<b>Cerveza de Tempranillo 8.1%</b> barrel-aged beer refermented w/Tempranillo grapes	5	9 <i>8oz</i>
<b>Birra di Sangiovese 9.0%</b> barrel-aged beer refermented w/Sangiovese grapes	5	9 <i>8oz</i>
<b>Figlet 6.3%</b> <i>Collab w/Franklin Barbecue (Austin, TX)</i> ale fermented w/smoked figs	3	6.5 <i>12oz</i>

### Guest Beer

	<i>taster</i>	<i>glass</i>
<b>Real Ale - Moon Walk IPA 6.2%</b> extra-dry brut IPA	3	6.5 <i>16oz</i>
<b>St. Elmo - Roxanne 6.3%</b> sour ale w/ pink guava	2.5	5.5 <i>12oz</i>

### Clown Shoes - The Good, the Bad, the Unidragon 14%

russian imperial stout 3.5 7  
*8oz*

### Guest Cider

#### Texas Keeper - Heirloom 7.9%

blended from three American heirloom  
apples & aged on lightly toasted french oak 4 7  
*8oz*

#### Texas Keeper - Cortland Demi-Sec 7.1%

semi-sweet blend of Cortland & Rome Beauty  
apples 4 7  
*8oz*

#### Shacksbury - Arlo 6.2%

apple varieties fermented w/native yeast - 6.5  
*12oz*

### Guest Wine

#### 2016 Roussanne

*Lewis Wines - Fredericksburg, Texas*  
medium bodied, pineapple, honey; Roussanne 6.5 20

#### 2016 Gwin Evan Au Gre Du Vin

*Domaine de Haut Planty - Loire Valley, France*  
zesty, pineapple, pithy; Melon de Bourgogne 6 20

#### 2017 Rosé of Tibouren

*Clos Cibonne - Provence, France*  
medium bodied, peaches, floral; Tibouren 8 27

#### 2017 Foregone Conclusions

*Southold Farm + Cellar - Fredericksburg, TX*  
dark fruits, orange pulp, fresh; Alicante Bouschet 8 27

#### NV Syrah El Dorado

*La Clarine Farm - Somerset, California*  
rose petal, dark chocolate, smokey; Syrah 7 24

## COURTYARD BAR

December 6 - 9, 2018

Open Saturday; 12-6 pm

### Jester King Beer

	<i>taster</i>	<i>glass</i>
<b>Colonel Toby 3.1%</b> a hoppy little farmhouse ale	2	5 <i>16oz</i>
<b>Kollaborationsbier 4.3%</b> <i>Collab w/Live Oak (Austin, TX)</i> wort brewed using a decoction mash w/Czech hops fermented w/ JK yeast	2.5	6 <i>12oz</i>
<b>Foudreweizen 6.3%</b> <i>Collab w/Live Oak (Austin, TX)</i> foudre-fermented hefeweizen	3	6.5 <i>12oz</i>
<b>Bière de Coupage 5.4%</b> blend of spontaneously-fermented beer & fresh dry-hopped saison	4	7 <i>8oz</i>
<b>Bière de Blanc du Bois 8.1%</b> barrel-aged beer refermented w/Blanc du Bois grapes	5	9 <i>8oz</i>
<b>Figlet 6.3%</b> <i>Collab w/Franklin Barbecue (Austin, TX)</i> ale fermented w/smoked figs	3	6.5 <i>12oz</i>
<b>Part &amp; Parcel 4.4% abv</b> farmhouse amber ale	3	6.5 <i>12oz</i>
<b>Örter i Mörker 7.9%</b> ale inspired by danish smørrebrød aged in akvavit barrels	4	7 <i>8oz</i>
<b>Simple Means 5.6%</b> altbier w/smoked malt	2.5	6 <i>12oz</i>

### Guest Beer

**Upland Brewing - Darken 10.9%** 4.5 7.5  
*8oz*  
oud bruin w/ star anise & grains of paradise

#### Untitled Art - Grisette 4.5%

highly-drinkable northern French-style saison - 7  
*16oz*

### Guest Cider

#### Shacksbury - Deer Snacks 5.5%

unfiltered cider of wild apples fermented  
w/wild yeast - 7  
*12oz*

### Guest Wine

#### 2016 Gwin Evan Au Gre Du Vin

*Domaine de Haut Planty - Loire Valley, France*  
zesty, pineapple, pithy; Melon de Bourgogne 6 20

#### 2017 Rosé of Tibouren

*Clos Cibonne - Provence, France*  
medium bodied, peaches, floral; Tibouren 8 27

#### 2017 Foregone Conclusions

*Southold Farm + Cellar - Fredericksburg, TX*  
dark fruits, orange pulp, fresh; Alicante Bouschet 8 27



## KITCHEN BAR

December 6 -9, 2018

<i>Jester King Beer</i>	<i>taster</i>	<i>glass</i>
<b>Colonel Toby 3.1%</b> a hoppy little farmhouse ale	2	5 16oz
<b>Buddha's Brew 3.5%</b> ale blended & refermented w/classic kombucha	2.5	6 12oz
<b>Snörkel 4.0%</b> ale brewed w/oyster mushrooms & smoked sea salt	2.5	6 12oz
<b>Foudreweizen 6.3%</b> <i>Collab w/Live Oak (Austin, TX)</i> foudre-fermented hefeweizen	3	6.5 12oz
<b>Detritivore 5.5% abv</b> ale refermented w/spent cherries	3.5	6 8oz
<b>Commercial Suicide 3.3%</b> english mild-inspired farmhouse ale	2	5 16oz
<b>Boxer's Revenge 9.7%</b> barrel-aged strong ale	3.5	6 8oz
<b>Figlet 6.3%</b> <i>Collab w/ Franklin Barbecue (Austin, TX)</i> ale fermented w/smoked figs	3	6.5 12oz
<b>Sin Frontera 6.7%</b> cognac barrel-aged amber ale	4	7 8oz

## Guest Beer

	<i>pour</i>	<i>pitcher</i>
<b>De La Senne - Taras Boulba 4.5%</b> hoppy belgian blonde ale	7.5 12oz	-
<b>Live Oak - Hefeweizen 5.2%</b> bavarian-style wheat beer	6 16oz	22
<b>St. Elmo - Carl 4.6%</b> german-style kolsch	6 16oz	22

## Guest Wine

	<i>glass</i>	<i>bottle</i>
<b>2016 Mâcon-Villages</b> <i>La Soeur Cadette - Burgandy, France</i> lively, white flowers, lemon pith; Chardonnay	8	29
<b>2017 Mourvedre Rosé</b> <i>Lewis Wines - Fredericksburg, TX</i> Hill country rosé; Morvedre	8	28
<b>2017 Wabi Sabi</b> <i>Populis - Mendocino County, California</i> fresh, fruity, rustic backbone; Carignan, Zinfandel, Syrah	6.5	-

## PASTURE BAR

December 6 -9, 2018

<i>Jester King Beer</i>	<i>taster</i>	<i>glass</i>
<b>Colonel Toby 3.1%</b> a hoppy little farmhouse ale	2	5 16oz
<b>Buddha's Brew 3.5%</b> ale blended & refermented w/classic kombucha	2.5	6 12oz
<b>Bière de Miel 5.7%</b> ale fermented w/texas wildflower honey	2.5	6 12oz
<b>Foudreweizen 6.3%</b> <i>Collab w/Live Oak (Austin, TX)</i> foudre-fermented hefeweizen	3	6.5 12oz
<b>Bière de Blanc du Bois 8.1%</b> barrel-aged beer refermented w/Blanc du Bois grapes	5	9 8oz
<b>Cerveza de Tempranillo 8.1%</b> barrel-aged beer refermented w/Tempranillo grapes	5	9 8oz
<b>Birra di Sangiovese 9.0%</b> barrel-aged beer refermented w/Sangiovese grapes	5	9 8oz

## Guest Beer

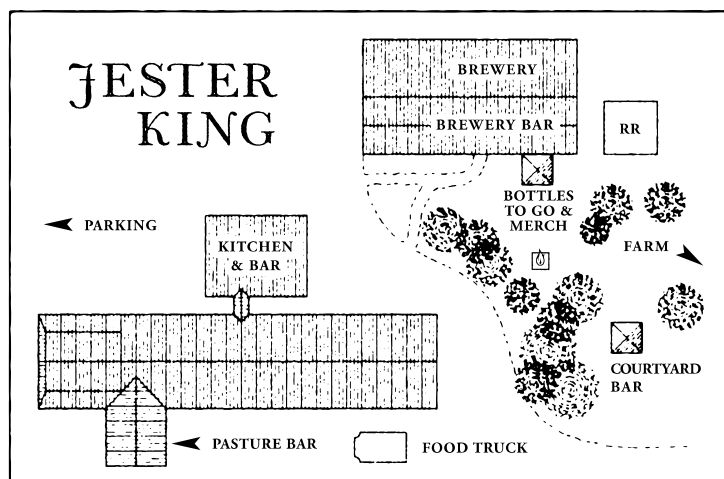
	<i>pour</i>	<i>pitcher</i>
<b>Deschutes - Black Butte XXIX 12%</b> barrel-aged imperial porter with cocoa, cinnamon, & cayenne	7.5 8oz	-
<b>Real Ale - Hans' Pils 5.3%</b> german-style pilsner	6 16oz	22
<b>Last Stand - Citra Smash 7.1%</b> single-hopped citra ipa	6 16oz	22

## Guest Cider

	<i>taster</i>	<i>Glass</i>
<b>Texas Keeper - No. 1 6.8%</b> dry, unfiltered cider	4 4oz	7 8oz

## Guest Wine

	<i>glass</i>	<i>bottle</i>
<b>2017 Picpoul de Pinet</b> <i>Moulin de Gassac - Roussillon, France</i> lemon juice, briny, refreshing; Picpoul	5	16
<b>2017 Txakoli Rosado</b> <i>Rezabal - Basque, Spain</i> effervescent, salted strawberries, lively; Hondarrabi Beltza	6	20
<b>2017 SP68 Rosso</b> <i>Occhipiniti - Vittoria, Sicily</i> earthy, black cherry, dandelion; Nero d'Avola & Frappato	10.5	32
<b>Wine Flight - SPON</b> 2oz. pour of three natural wines	12	-



## Brewery Tours

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

## Farm Tours

Saturday - 2, 4 pm