



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.*

## *Not Pizza*

<b>Roasted Marinated Olives</b> <i>vegan</i>	6
mixed olives, texas oranges, garlic, fennel seed, chiles	
<b>Sweet Potato Babaganoush</b> <i>vegan</i>	6
oven-roasted sweet potatoes, pumpkin seed tahini, sumac, pita	
<b>Pretzel Knot</b>	8
house-baked pretzel, hatch chili queso	
<b>Bruschetta</b>	8
toasted sourdough, pecan hummus, smoked cauliflower, raisin gremolata	
<b>Today's Sourdough</b> <i>vegan</i>	8
hearth-baked sourdough quarter, grapefruit marmalade, herb infused olive oil	
<b>Winter Salad</b> <i>gluten free</i>	9
roasted beets, mixed lettuce, citrus vinaigrette, pure luck chevre, roasted pepita	
<b>Lamb Kefta Meatballs</b>	14
lamb & pork meatballs, harissa tomato sauce, mint, flatbread	
<b>Oven Roasted Spanish Mackerel</b> <i>gluten free</i>	16
fingerling potatoes, bacon vinaigrette, frilly mustard	
<i>Non-Alcoholic Beverages</i>	3
Draft Lemonade	
Dublin Root Beer	
Hibiscus Mint Tea	

## *Desserts & Baked Goods Available at our Retail Store*

We encourage you to explore our selection of house made pastries, breads, and ice creams at our retail store positioned at the west end of the pole barn.



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## *Pizzas - 12"*

<b>Americana</b>	15
reuben-inspired; thousand island, pastrami beef belly, sauerkraut, caraway, pickles	
<b>Augustus</b>	15
white sauce, fontina, taleggio, mozzarella, thyme, garlic confit, arugula, lemon	
<b>Genoese</b>	15
garlic oil, tomato, salami, mozzarella, genoese basil	
<b>Orion</b>	15
pumpkin puree, mustard green, spiced pumpkin seeds, pecorino, sage	
<b>The Absolem</b>	16
white sauce, spinach, roasted mushrooms, gorgonzola, crispy garlic	
<b>Le Pommier</b> <i>vegan</i>	14
spiced apple puree, pecan, radicchio, coffee vinaigrette, caramelized onions	
<b>Hannibal</b>	18
red sauce, mozzarella, pepperoni, pancetta, meatballs, chili oil	
<b>Napoli</b>	15
red sauce, parmesan, garlic confit, caperberries, olive, anchovy, chili oil	
<b>Classico</b>	12
red sauce & mozzarella	

## *Additional Toppings*

pepperoni, salami, anchovies, mushrooms	3
mozzarella, parmesan, fontina	2
basil, calabrian chilies, jalapeños, kalamata olives, tomatoes, garlic confit	1

## *Dipping Sauces*

buttermilk dressing, marinara sauce, hatch chile queso	1.5
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<p><b>Jester King Happy Hour</b> <span style="float: right;"><b>30</b></span></p> <p>Classico, Classico + Pepperoni, Augustus, or Americana</p> <p>AND</p> <p>Pitcher of A Pale Green Horse, Snorkel, Highlorde, or Lagered Farmhouse Beer</p> <p><i>Thursday &amp; Friday Only</i></p>
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*We proudly source ingredients from the following purveyors:*

Jester King *Austin, TX*  
 Chubby Dog Farms *Grapeland, TX*  
 Revelation Creamery *Waco, TX*  
 Barton Springs Mill *Austin, TX*  
 Veldhuizen Cheese *Dublin, TX*  
 Shuckman Farm *Los Fresnos, TX*  
 Boggy Creek Farmstand *Austin, TX*  
 Windy Hill Foods *Boerne, TX*  
 J&B Farms *Hondo, TX*  
 Haus Bar Farms *Austin, TX*

Peeler Ranch *Floresville, TX*  
 Cobb Creek Farms *Hillsboro, TX*  
 Martinez Farms *Pleasanton, TX*  
 Hi-Fi Mycology *Austin, TX*  
 Nile Valley Tea *Austin, TX*  
 Lost Pines Yaupon *Austin, TX*  
 Urban Roots *Austin, TX*  
 Brazos Valley Cheese *Waco, TX*  
 Francis and Thatcher Farms *Allen, TX*