



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

July 20-22, 2018

Jester King Beer

	<i>taster</i>	<i>glass</i>
Deimos' Companion 6.7% abv ale brewed w/papalo & refermented w/lime juice and zest	3	6.5 12oz
Sin Frontera 6.7% abv cognac barrel-aged amber ale	4	7 8oz
Le Petit Prince 2.9% abv table beer	2	5 16oz
Atrial Rubicite 5.5% abv barrel-aged beer refermented w/raspberries	5	9 8oz
Omniscience & Proselytism 5.3% abv barrel-aged beer refermented w/strawberries	5	9 8oz
Queen's Order 4.7% abv refermented w/tallow honey & dried lemons	3.5	6 12oz
2017 SPON - Blend Three 5.8% abv blend of 100% spontaneously fermented beer	4.5	8 8oz
Wytchmaker 5.9% abv rye IPA	2.5	6 12oz
RU 55 6.7% abv barrel-aged sour red	3.5	6 8oz

Guest Beer

	<i>taster</i>	<i>glass</i>
G. Schneider - Brotzeit Bier 4.3% abv bavarian breakfast beer w/sourdough culture	3	6 16oz
Upland - Passion Fruit 5.2% abv barrel-aged beer refermented w/ passion fruit	4.5	8 8oz
Austin Beerworks - Flavor Country 5.9% abv hoppy pale ale	2	5 16oz

Guest Cider

	<i>taster</i>	<i>glass</i>
Texas Keeper - Grafter Rosé 8.1% abv dry, effervescent cider w/ tempranillo grapes	5	8.5 8oz
Texas Keeper - Curiouser & Curiouser 8.3% abv apples sour mashed at Blue Owl & dry-hopped	5	8.5 8oz
Shacksbury - Pet Nat 6.7% abv pétillant naturel cider w/native yeast; complex, effervescent & fruity	3.5	6.5 8oz

Guest Wine

	<i>glass</i>	<i>bottle</i>
2016 Wind Ridge Grüner Veltliner <i>Minimus - Portland, Oregon</i> lemon curd, apricot, white pepper; Grüner Veltliner	7.5	28
2016 Rue de la Soif <i>Brendan Tracey - Loire, France</i> funky, guava, smooth minerality; Sauvignon Blanc	6	22
2016 Rosé of Tibouren <i>Clos Cibonne - Provence, France</i> 100% tibouren rosé aged one year under fleurette (thin veil of yeast) in 100-year old foudres	7	26.5
2016 Hurluberlu <i>Domaine Sebastien David - Loire, France</i> red currants, jasmine, perfume; Cabernet Franc	6	22
2016 Nero d'Avola <i>Tami - Vittoria, Sicily</i> sage, berries, star anise; Nero d'Avola	5.5	18.5

COURTYARD BAR

Saturday & Sunday only, weather permitting

July 20-22, 2018

Jester King Beer

	<i>taster</i>	<i>glass</i>
Atrial Rubicite 5.5% abv barrel-aged beer refermented w/raspberries	5	9 8oz
Grapefruit SPON 6.2% abv 100% spontaneously fermented beer w/ grapefruit zest & juice	4.5	8 8oz
Commercial Suicide 3.3% abv mild ale	2	5 16oz
Boxer's Revenge 9.7% abv barrel-aged american wild ale	3.5	6 8oz
Simple Means 5.6% abv alt-bier w/beechwood smoked malt	2.5	6 12oz
Aurastone 4.9% abv barrel-aged beer refermented w/stone fruit, lime leaf & salt	4	7 8oz
Funk Metal 10.4 % abv barrel-aged sour stout	3.5	6 8oz
Cerveza de Mezquite 5.6% abv ale brewed w/locally foraged mesquite beans	3	6.5 12oz
Wanderflora 5.1% abv <i>Collab w/Fonta Flora (Morganton, NC)</i> 100% spontaneously-fermented ale w/false pennyroyal, fennel & nettle	4	7 8oz

Guest Beer

	<i>taster</i>	<i>glass</i>
Zilker - Parks & Rec 5.6% abv citrus forward pale ale	-	3.5 12oz
Dinkelacker - CD Pils 4.9% abv crisp, german-style pilsner	-	3.5 16oz
Jolly Pumpkin - No Ka' Oi 5.2% abv <i>collaboration w/ Anchorage Brewing (Anchorage, AK);</i> wild ale w/hops, raspberries, & lime peel	3	5.5 8oz

Guest Cider

	<i>taster</i>	<i>glass</i>
Fairweather Cider - Common 6.5% abv dry, farmhouse cider	-	4.5 12oz
Argus Cidery - Ciderkin 4.5% abv dry, unfiltered cider	-	4 12oz

Guest Wine

	<i>glass</i>	<i>bottle</i>
2016 Wind Ridge Grüner Veltliner <i>Minimus - Portland, Oregon</i> lemon curd, apricot, white pepper; Grüner Veltliner	7.5	28
2016 Rosé of Tibouren <i>Clos Cibonne - Provence, France</i> 100% tibouren rosé aged one year under fleurette (thin veil of yeast) in 100-year old foudres	7	26.5
2016 Hurlurberlu <i>Domaine Sebastien David - Loire, France</i> red currants, jasmine, perfume; Cabernet Franc	6	22



KITCHEN BAR

July 20-22, 2018

Jester King Beer

	taster	glass
Atrial Rubicite 5.5% abv barrel-aged beer refermented w/raspberries	5	9 8oz
Omniscience & Proselytism 5.3% abv barrel-aged beer refermented w/strawberries	5	9 8oz
Commercial Suicide 3.3% abv mild ale	2	5 16oz
Le Petit Prince 2.9% abv table beer	2	5 16oz
Cerveza de Mezquite 5.6% abv farmhouse ale brewed w/mesquite beans	3	6.5 12oz
2017 Vague Recollection 6.0% abv ale brewed w/Sangiovese & Syrah grape pomace	3.5	6 8oz

Guest Beer

	pour	pitcher
4 th Tap - Big Tam's 10.1% abv malt forward scotch ale	5 8oz	-
Lakewood - Raspberry Temptress 9.1% abv imperial milk stout w/oregon raspberry add ice cream to make it a float!	4 12oz	-

Guest Beer (continued)

	pour	pitcher
Last Stand - Pilsner 5.7% abv czech-style pilsner	5 16oz	18
Jolly Pumpkin - Bath-o-mat 6.4% abv Collaboration w/Tired Hands (Ardmore, PA) saison brewed w/ teff, couscous, almonds, lemon & saffron	5 8oz	-
Lone Pint - Yellow Rose 6.8% abv single malt, single hop IPA w/mosaic	5 16oz	18
Skull Mechanix - Mechanix Best 4.6% abv premium bitter	5 16oz	-

Guest Cider

	pour	pitcher
Shacksbury - Rosé 6.0% abv pressed cider rested on Marquette grape skins	5 12oz	-

Guest Wine

	glass	bottle
2017 Txakoli Blanco Rezabal - Basque, Spain crisp, green apple, effervescent; Hondarrabi Zurri	8 8oz	20
2017 Rosé Grier Brice Denay - Loire Valley, France crisp, juicy, raspberry; Gamay	8 8oz	20
2016 Hurluberlu Domaine Sebastien David - Loire, France red currants, jasmine, perfume; Cabernet Franc	9.5 8oz	22

PASTURE BAR

July 20-22, 2018

Jester King Beer

	taster	glass
Deimos' Companion 6.7% abv ale brewed w/ papalo & refermented w/ lime juice and zest	3	6.5 12oz
Sin Frontera 6.7% abv cognac barrel-aged amber ale	4	7 8oz
Atrial Rubicite 5.5% abv barrel-aged beer refermented w/raspberries	5	9 8oz
Montmorency vs. Balaton 6.1% abv barrel-aged beer refermented w/cherries	5	9 8oz
Demitone 5.5% abv ale fermented w/spent blueberries	3.5	6 8oz
Mad Meg 7.6% abv strong, golden provision ale	2.5	6 12oz
Wytchmaker 5.9% abv rye IPA	2.5	6 12oz
Black Metal 8.7% abv imperial stout	2.5	4.5 8oz

Guest Beers

	pour	pitcher
Live Oak - Hefeweizen 5.2% abv unfiltered wheat beer w/notes of banana & clove add lemonade to make it a shandy!	5 16oz	18
St Elmo - Carl crisp, german-style kolsch	5 16oz	18

Guest Wine

	glass	bottle
2017 Txakoli Blanco Rezabal - Basque, Spain crisp, green apple, effervescent; Hondarrabi Zurri	8 8oz	20
2016 Mâcon-Villages La Soeur Cadette - Burgundy, France lively, white flowers, lemon pith; Chardonnay	11 8oz	28
2017 Rosé Grier Brice Denay - Loire Valley, France crisp, juicy, raspberry; Gamay	8 8oz	20
2015 Pour Une Poignee de Bouteilles Brendan Tracey - Loire, France light bodied, fresh cherry, tobacco; Pinot Noir, Côt; Gamay	10.5 8oz	27.5
2016 Hurluberlu Domaine Sebastien David - Loire, France red currants, jasmine, perfume; Cabernet Franc	9.5 8oz	22

Brewery Tours

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

Farm Tours

Saturday - 2, 6 pm

