



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

October 17, 2019 - October 20, 2019

Jester King Beer

	taster	glass	pitcher
Commercial Suicide 3.3% farmhouse mild	2	5 16oz	19
Saison Américaine 5.2% <i>Portion of proceeds to support TreeFolks</i> foudre-fermented, American inspired saison	3	6.5 12oz	32.5
Femme Sauvage 5.2% <i>Portion of proceeds to support Pink Boots Society</i> hoppy farmhouse ale	3.5	6 12oz	30
Rare Corals 5.3% ale refermented w/ guava, mango, lime juice, lime zest, toasted coconut, & chamomile	3	6.5 12oz	32.5
Grim Harvest 5.6% ale refermented w/ spent blackberries	3.5	6 8oz	45
Highlorde 4.5% farmhouse american-style ipa	2.5	6 16oz	22.5

Guest Beer

	taster	glass
To Øl - Goliat 10.1% imperial coffee stout	4	7 8oz

Real Ale - Benedictum 7.1%
barrel-aged sour brown ale w/ cherries

Guest Cider

	taster	glass
Texas Keeper - Heirloom 7.9% dry, heirloom cider aged in toasted french oak	4	7 8oz

Guest Wine

	glass	bottle
2018 Txakolina Rubentis <i>Ameztoi - Basque, ES</i> Hondarrabi Zurri, Hondarrabbi Beltza	11 5oz	31
2018 Candied Mushroom <i>Teutonic - Willamette Valley, OR</i> Riesling	16 5oz	36
2017 Tour de Pierres <i>Ermitage - Pic Saint-Loup, FR</i> 50% Syrah, 40% Grenache, 10% Mourvèdre	13 5oz	31.5



Brewery Tours

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

Farm Tours

Saturday - 2, 6pm
Sunday - 2, 6pm

Upcoming Jester King Events

Ask Your Server for Details

October 24

Funk n' Sour Fest
7pm

October 31

Costume Contest
7pm
&
Movie Night
Beetlejuice
8:15pm

November 7

Movie Night
Coco
7pm

November 14

Supper Club w/ Chez Panisse
7pm

December 7

SPON Day 2019
All Day



KITCHEN BAR

October 17, 2019 - October 20, 2019

<i>Jester King Beer</i>	<i>taster</i>	<i>glass</i>	<i>pitcher</i>
Snörkel 4.0% ale brewed w/ oyster mushroom & smoked sea salt	2.5	6 <i>12oz</i>	30
Meowsonry 4.6% ale inspired by the English style bitter	2.5	6 <i>12oz</i>	30
Saison Américaine 5.2% <i>Portion of proceeds to support TreeFolks</i> foudre-fermented, American inspired saison	3	6.5 <i>12oz</i>	32.5
Femme Sauvage 5.2% <i>Portion of proceeds to support Pink Boots Society</i> hoppy farmhouse ale	3.5	6 <i>12oz</i>	30
Lagered Farmhouse Beer 5.5% beer brewed w/ Texas grown & malted Jimmy Red corn	2.5	6 <i>12oz</i>	30
Three to Make Ready 5.5% <i>Collab w/ Southold Farm + Cellar & Brooklyn Brewing</i> barrel-aged wild ale matured on wine lees	4	7 <i>8oz</i>	52.5
Grim Harvest 5.6% ale refermented w/ spent blackberries	3.5	6 <i>8oz</i>	45
Urban Mutation 10.0% <i>Collaboration w/ Other Half Brewing</i> ale refermented w/ hop infused honey	3.5	6 <i>8oz</i>	45
<i>Jester King Cellar</i>	<i>taster</i>	<i>glass</i>	<i>pitcher</i>
2016 Oi Oi 6.5% barrel-aged sour brown ale	3.5	6 <i>8oz</i>	45

<i>Guest Beer</i>	<i>taster</i>	<i>glass</i>
Roughhouse - Farmer's Delight 6.0% dry-hopped farmhouse ale w/ grapefruit peel	2.5	7 <i>12oz</i>
<i>Guest Cider</i>	<i>taster</i>	<i>glass</i>
Argus - Ciderkin 4.5% dry, crisp cider	3	6.5 <i>12oz</i>
<i>Guest Wine</i>	<i>glass</i>	<i>bottle</i>
2016 Picpoul <i>Moulin de Gassac - Languedoc-Roussillon, FR</i> Picpoul	8	24
2018 Raisins Gaulois <i>Marcel Lapierre - Burgundy, FR</i> Gamay	12	32
2018 Cotes Catalanes Rosé <i>Domaine de Majas - Languedoc-Roussillon, FR</i> Merlot & Syrah	10.5	30

PASTURE BAR

October 17, 2019 - October 20, 2019

<i>Jester King Beer</i>	<i>taster</i>	<i>glass</i>	<i>pitcher</i>
Commercial Suicide 3.3% farmhouse mild	2	5 <i>16oz</i>	19
Snörkel 4.0% ale brewed w/ oyster mushroom & smoked sea salt	2.5	6 <i>12oz</i>	30
Das Wunderkind! 4.5% young dry-hopped mixed culture ale blended w/ mature ale aged in oak	3	6.5 <i>12oz</i>	32.5
Rare Corals 5.3% ale refermented w/ guava, mango, lime juice, lime zest, toasted coconut, & chamomile	3	6.5 <i>12oz</i>	32.5
Lagered Farmhouse Beer 5.5% beer brewed w/ Texas grown & malted Jimmy Red corn	2.5	6 <i>12oz</i>	30
Saison Américaine 5.2% <i>Portion of proceeds to support TreeFolks</i> foudre-fermented, American inspired saison	3	6.5 <i>12oz</i>	32.5
Bière de Coupage 6.3% blend of spontaneously fermented beer & young dry hopped saison	4	7 <i>8oz</i>	52.5
El Cedro 6.5% hoppy ale aged on cedar spirals	2.5	6 <i>12oz</i>	30
Pattinson Porter 8.4% <i>Collaboration w/ Ron Pattinson</i> ale replicated after 1947 Eastern German porter; heavily toasty & highly hopped	2.5	6 <i>12oz</i>	30

<i>Guest Beer</i>	<i>taster</i>	<i>glass</i>
De La Senne - Taras Boulba 4.5% hoppy Belgian blonde ale	3	7.5 <i>12oz</i>
<i>Guest Cider</i>	<i>taster</i>	<i>glass</i>
Shacksbury - Rosé 6.0% dry cider aged on marquette grape skins	3	5 <i>8oz</i>
<i>Guest Wine</i>	<i>glass</i>	<i>bottle</i>
2018 Tête d'Ange <i>Manoir de la Tête Rouge - Loire Valley, FR</i> Chenin Blanc	12	33
2018 Hurluberlu <i>Domaine Sebastien David - Loire, FR</i> Cabernet Franc	12	33
2018 Txakolina Rubentis <i>Ameztoi - Basque, ES</i> Hondarrabi Beltza & Hondarrabi Zuri	11	31