



BREWERY BAR (please see the map for bar locations)

February 14, 2019 - February 17, 2019

Jester King Beer

	<i>taster</i>	<i>glass</i>
Elements of Composition Blend Three 6.2% <i>Collab w/ Sante Adairius (Capitola, CA) & de Garde (Tillamook, OR)</i> blend of mature foudre-aged saison w/ 2 & 3-year-old spontaneously fermented beer	5	9 <i>8oz</i>
Elements of Composition Blend Two 5.9% <i>Collab w/ Sante Adairius (Capitola, CA) & de Garde (Tillamook, OR)</i> blend of mature foudre-aged saison w/ 2 & 3-year-old spontaneously fermented beer	5	9 <i>8oz</i>
2018 SPON Shiraz & Cab Sauvignon 7.6% spontaneously fermented beer refermented w/ Shiraz & Cabernet Sauvignon grapes	6.5	12 <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>
Twilight Oblivion 9.3% <i>Collab w/ Red Horn Coffee House & Brewing Co. (Cedar Park, TX)</i> Farmhouse Baltic porter refermented w/ Mourvèdre grapes	3.5	6 <i>8oz</i>
Le Petit Prince 3.0% table beer	2	5 <i>16oz</i>
Noble King 5.8% hoppy farmhouse ale	2.5	6 <i>12oz</i>
El Cedro 6.4% hoppy ale aged on cedar spirals	2.5	6 <i>12oz</i>
Colonel Toby 3.1% hoppy little farmhouse ale	2	5 <i>16oz</i>
<i>Guest Beer</i>		
Boon - Framboise 5.5% authentic Belgian Lambic w/ Raspberry	4.5	8.5 <i>8oz</i>

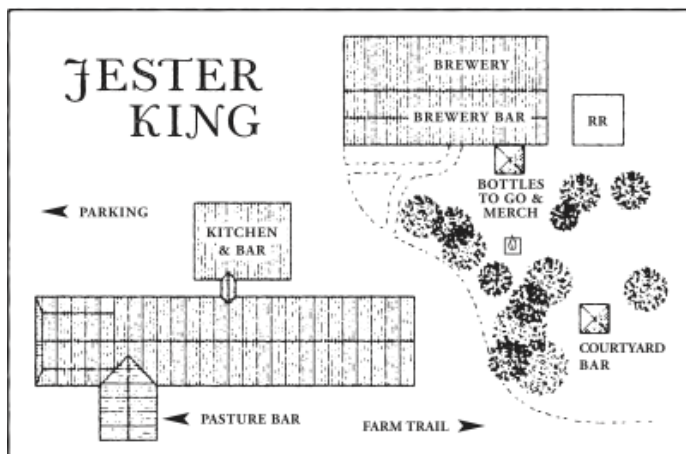
Roughhouse - Sordid Nature 8.2% dark saison w/ English malt	3	6.5 <i>8oz</i>
Bruery - Imperial Cabinet 8.3% <i>Collab w/ Jester King Brewery</i> barrel-aged wild ale w/ gin botanicals & citrus	3.5	7 <i>8oz</i>

Guest Cider

	<i>taster</i>	<i>glass</i>
Shacksbury - Citrus Spritz 3.8% light cider w/ Egyptian rose & citrus	3	5.5 <i>8oz</i>

Guest Wine

	<i>glass</i>	<i>bottle</i>
2017 SP68 Bianco <i>Occhipinti - Sicily, Italy</i> underripe pear, stoney, floral; Zibibbo & Albanello	10.5	32
2017 Semplicemente Bianco <i>Cascina degli Ulivi - Piedmont, Italy</i> honey, white flowers, rich; white blend	8	26
2017 Rubentis Ameztoti <i>Txakolina - Basque, Spain</i> light, effervescent, rose; Hondarrabi Beltza & Bondarrabi Zuri	6	20
2017 La Boutanche Rouge <i>Martin Texier - Rhône Valley, France</i> fresh, floral, smoke; Syrah & Grenache	7	24
2013 Terry County Red <i>Lewis Wines - Johnson City, TX</i> strawberry, tobacco, chocolate; Mourvèdre	8	27



Brewery Tours

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

Farm Tours

Saturday - 2, 4 pm

Jester King Full Cold Bottles

	<i>bottle</i>
2018 SPON Three Year Blend	36
Even More Metal	28
2018 SPON Shiraz & Cabernet Sauvignon	25
Viking Metal	22
Birra de Sangiovese	20
Twilight Oblivion	18
Vague Recollection	18
Black Metal	14
El Cedro	14
Kollaborationsbier	13
Noble King	13
Le Petit Prince	9
Colonel Toby	9



KITCHEN BAR

February 14, 2019 - February 17, 2019

<i>Jester King Beer</i>	<i>taster</i>	<i>glass</i>
Super Ultramega Hyperforce 3.8% ale refermented w/cantaloupe, dried tarragon & ginger salt	2.5	6 12oz
2018 SPON Three Year Blend 5.5% 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
Le Petit Prince 3.0% table beer	2	5 16oz
Orter i Morker 4.9% inspired by Danish Smørrebrød; ale brewed w/ wood ear mushrooms, dried dill, dried caraway seeds & fresh pine needles aged in akvavit barrels	4	7 8oz
Foudreweizen 6.3% Collab w/Live Oak (Austin, TX) foudre-fermented hefeweizen	3	6.5 12oz
El Cedro 6.4% hoppy ale aged on cedar spirals	2.5	6 12oz
Black Metal 10.8% farmhouse imperial stout	2.5	4.5 8oz
Buddha's Brew 4.2% ale blended & refermented w/ kombucha	2.5	6 12oz

<i>Guest Beer</i>	<i>pour</i>	<i>pitcher</i>
De La Senne - Taras Boulba 4.5% hoppy Belgian blonde ale	7.5 12oz	-
Live Oak - Hefeweizen 5.2% Bavarian-style wheat beer	6 16oz	22
<i>Guest Cider</i>	<i>taster</i>	<i>glass</i>
Argus - Ciderkin 4.5% dry, crisp cider	2.5	6.5 12oz
<i>Guest Wine</i>	<i>glass</i>	<i>bottle</i>
2016 Mâcon-Villages <i>La Soeur Cadette - Burgandy, France</i> lively, white flowers, lemon pith; Chardonnay	8	29
2017 Tentations Rosé <i>Clos Cibonne - Rhone Valley, France</i> fresh strawberry, meyer lemon, generous minerality; Grenache, Cinsault, Syrah, & Tibouren	7	-
2016 Pinot Noir <i>Moulin de Gassac - Languedoc-Roussillon, France</i> light, lively, fresh; Pinot Noir	6	20

PASTURE BAR

February 14, 2019 - February 17, 2019

<i>Jester King Beer</i>	<i>taster</i>	<i>glass</i>
2018 SPON Three Year Blend 5.6% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 8oz
Fen Tao 6.1% barrel-aged ale refermented w/ apricots	5	9 8oz
Vague Recollection 6.0% ale refermented w/ Sangiovese & Tempranillo grape pomace	3.5	6 8oz
Twilight Oblivion 9.3% Collab w/ Red Horn Coffee House & Brewing Co. (Cedar Park, TX) Farmhouse Baltic porter refermented w/ Mourvèdre grapes	3.5	6 8oz
Viking Metal 8.3% Gin barrel-aged ale w/smoked malt, juniper & sweet gale	4	7 8oz
Bière de Blanc du Bois 8.1% barrel-aged beer refermented w/Blanc du Bois grapes	5	9 8oz
Buddha's Brew 4.2% ale blended & refermented w/ kombucha	2.5	6 12oz

<i>Guest Beer</i>	<i>pour</i>	<i>pitcher</i>
Tupps - DDH Series 7 7.1% New England style IPA w/ citra, mosaic, & el dorado hops	7 12oz	-
St. Elmo - Carl 4.6% German-style kolsch	6 16oz	22
Red Horn - Twilight Oblivion 8.4% Collab w/Jester King Brewery Baltic porter w/ juice from crushed Mourvèdre grapes	6.5 12oz	-
<i>Guest Cider</i>	<i>taster</i>	<i>glass</i>
Shacksbury - Texas Pet Nat Rosé 6.2% dry cider fermented w/ Cab Franc & Petit Verdot grapes and naturally carbonated w/ unfiltered apple juice	3	6.5 8oz
<i>Guest Wine</i>	<i>glass</i>	<i>bottle</i>
2017 Picpoul de Pinet <i>Moulin de Gassac - Languedoc-Roussillon, France</i> lemon juice, briny, refreshing; Picpoul	6	18
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