



Jester King makes food uniquely tied to a time, place and people. Our kitchen uses farm, fermented or foraged ingredients wherever possible. Our dough is made with 100% Texas grains from Barton Springs Mill & leavened with indigenous yeast and bacteria from our land. Anything with the JK tag was made or grown here.

Starters

Burrata	10
local carrot, green cardamom, coffee, JK mead vin	
<i>With Prosciutto Americana</i>	14
<i>Add Focaccia</i>	1.5
Green Salad	8
mixed local greens, toasted sunflower seeds, goat feta, JK Atrial Rubicite vin w/ JK focaccia	
JK Levain	6
sourdough bread, house cultured butter, orange marmalade	
Charcuterie Board	20
selection of Texas cheeses and cured meats	
La Quercia lomo and coppa, JK lardo, Manos de Dios, Redneck Cheddar, Granbury Gold Gouda	
JK Focaccia	4
olive oil, farm herbs, parmesan, pizzaiola sauce	
Foudreweizen Pretzel	8
House made seeded pretzel, beer cheese	
French Onion Chicharrón	6
mushroom buttermilk dressing	
<i>Al Forno</i> <small>cooked in our wood oven</small>	
JK Hearth Smoked Ham	16
fermented honey, wild herbs	
Wood Fired Vegetables	8
farm herb buttermilk dressing, parsley oil	

Desserts

Jester King Cookies <small>-House Made, Baked Daily</small>	2.5
Orange Snickerdoodle, Ginger Molasses, Chocolate Chip, Cranberry & Chocolate Oatmeal	
Hand Pie	5
rosemary brown butter apples	
Milk and Cookies Scone	4
house buttermilk, dark chocolate, bourbon smoked vanilla	

All prices include tax
Please alert us at time of ordering to any food allergies or dietary restrictions



Pizzas - 12"

Terlingua charred tomato, JK picadillo, queso fresco, creme fraiche, cilantro	15
Turino comte, fontina, leek, oyster mushrooms, JK pancetta	17
Cali white sauce, fontina, mozzarella, parmesan, tomato marmalade, prosciutto, merlot syrup	17
Emelia white sauce, ricotta, lacinato kale, red onion, chili vinaigrette	14
Jardin JK arugula pesto, charred tomato, JK farm fennel, fresh tomato, JK farm herbs ①	14
Calabrese red sauce, pepperoni, sausage, mozzarella, caramelized onions, calabrian chilies	16
Napoli red sauce, anchovy, olive, caramelized onion	15
Classico red sauce & mozzarella	12
<i>Add pepperoni, jk picadillo or jk italian sausage</i>	14

Additional Toppings

pepperoni, JK pancetta, oyster mushrooms	3
fontina, goat feta, mozzarella, parmesan, JK picadillo, JK italian sausage	2
arugula, basil, calabrian chilies, jalapeño, kalamata olives, red onion, fresh tomatoes, caramelized onions	1

Non-alcoholic Beverages

Draft Lemonade	3
Dublin Root Beer	2.5
Buddha's Brew Kombucha	4
Yaupon Iced Tea (Green/Black)	3
Busy Bee Yerba Mate	2.5
Super Mega Ultra Hyper-Water	3

Jester King Bottles

We offer the following full cold bottles, draft options available as well

Bière de Coupage - blend of barrel-aged saison and spontaneously-fermented beer	24
Biere de Blanc du Bois - barrel aged beer refermented w/Blanc du Bois grapes	20
Birra de Sangiovese - barrel aged beer refermented w/Sangiovese grapes	20
Cerveza de Tempranillo - barrel aged beer refermented w/Tempranillo grapes	20
Colonel Toby - a hoppy little farmhouse ale	9
CRU55 - Red ale aged in Pinot Noir barrels	14
El Cedro - hoppy farmhouse ale aged on cedar spirals	14
Figlet - farmhouse ale w/ smoked figs from Franklin Barbecue	14
Foudreweizen - foudre-fermented hefeweizen	14
Kollaborationsbier - pilsner wort brewed at Live Oak Brewing fermented w/ JK mixed culture	13
Noble King - hoppy farmhouse ale	13
Snörkel - ale fermented w/smoked sea salt & oyster mushrooms	13
Soul Conduit -gin barrel-aged table beer w/dried lime leaf & thyme	14
SPON Raspberry/Cherry - spontaneous beer refermented with raspberries & cherries	25

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