



BREWERY BAR

March 14, 2019 - March 17, 2019

Jester King Beer

	taster	glass
Le Petit Prince 3.0% table beer	2	5 16oz
Super Ultramega Hyperforce 3.8% ale refermented w/ cantaloupe, dried tarragon & ginger salt	2.5	6 12oz
Saison Américaine 5.2% Foudre-fermented, American-inspired saison	3	6.5 12oz
2018 SPON Three Year Blend 5.6% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 8oz
Provenance Lemon & Lime 5.6% farmhouse ale w/ the juice & zest of Texas grown lemons & limes	2.5	6 12oz
Montmorency vs. Balaton 6.1% barrel-aged ale refermented w/ cherries	5	9 8oz
SPON Albariño & Blanc Du Bois 6.7% spontaneously fermented ale refermented w/ seasonal Texas white wine grapes	5	9 8oz
Viking Metal 8.3% Gin barrel-aged ale w/smoked malt, juniper & sweet gale	4	7 8oz
Twilight Oblivion 9.3% Collab w/ Red Horn Brewing Co. (Cedar Park, TX) farmhouse Baltic porter refermented w/ Mourvèdre grapes	3.5	6 8oz
Guest Beer	taster	glass
Oud Beersel - Framboise 5.0% Belgian lambic aged on raspberries <i>*All proceeds to be donated to Jolt Texas*</i>	4.5	8.5 8oz
Del Dolle - Arabier 8.0% Belgian strong pale ale	4	8 8oz

Bruery - Imperial Cabinet 8.3% 3.5 7
Collab w/ Jester King Brewery 8oz

barrel-aged wild ale w/ gin botanicals & citrus

Guest Cider

Shacksbury - Texas Pét Nat Rosé 6.2% 3 6.5
naturally sparkling dry cider fermented w/ Cab Franc & Petit Verdot grapes 12oz

Guest Wine

2017 Don't Forget to Soar 7 23

Southold Farm + Cellar - Fredericksburg, TX
Melon, floral, medium-bodied; Roussanne & Albariño

2017 Guilhem Rosé 6 20

Moulin de Gassac - Languedoc-Roussillon, France
light bodied, fresh strawberries, peach skin; Syrah, Carignan

2016 Roussanne 6.5 20

Lewis Wines - Johnson City, TX
medium-bodied, pineapple, honey; Roussanne

2017 L'O du Joncier 7 26

Domaine du Joncier - Rhone Valley, France
dark berries, cocoa, pepper; Grenache, Cinsault

2017 La Boutanche Rouge 7 24

Martin Texier - Rhone Valley, France
fresh, floral, smoky; Syrah & Grenache

COURTYARD BAR

Open Saturday & Sunday

March 14, 2019 - March 17, 2019

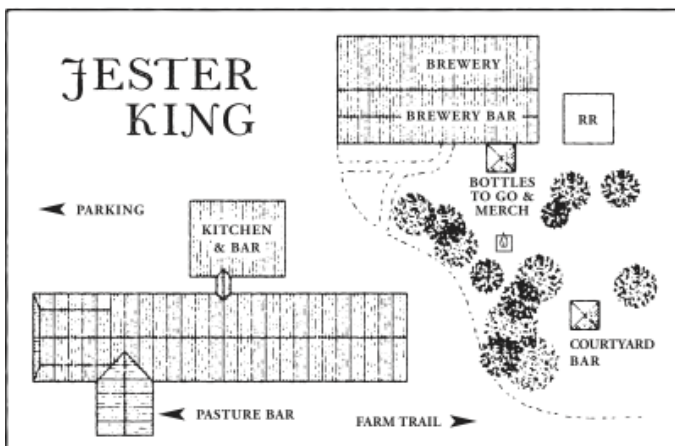
Jester King Beer

	taster	glass
Le Petit Prince 3.0% table beer	2	5 16oz
Provenance Lemon & Lime 5.6% farmhouse ale w/ the juice & zest of Texas grown lemons & limes	2.5	6 12oz
Vague Recollection 6.0% ale refermented w/ Sangiovese & Tempranillo grape pomace	3.5	6 8oz
Montmorency vs. Balaton 6.1% barrel-aged ale refermented w/ cherries	5	9 8oz

Guest Wine

2016 Chardonnay 7 26

Crosby - Buellton, California
rich, smooth, light oak; Chardonnay



Brewery Tours

Friday - 6pm
Saturday - 1, 3, 5pm
Sunday - 1, 3, 5pm
Farm Tours
Saturday - 2, 4 pm



KITCHEN BAR

March 14, 2019 - March 17, 2019

Jester King Beer

	taster	glass
Le Petit Prince 3.0% table beer	2	5 16oz
Buddha's Brew 4.2% ale blended & refermented w/ kombucha	2.5	6 12oz
Highlorde 4.4% farmhouse American-style IPA w/ Millennium, Simcoe & Amarillo hops	2.5	6 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
2018 SPON Three Year Blend 5.6% 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
Foudreweizen 6.3% <i>Collab w/Live Oak (Austin, TX)</i> foudre-fermented hefeweizen	3	6.5 12oz
Repose 8.3% ale brewed w/ hay & aged in brandy barrels	4	7 8oz
Funk Metal 10.4% barrel-aged sour stout	3.5	6 8oz

Guest Beer

	pour	pitcher
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
Trois Dames - Brett Saison 6.0% saison fermented w/ <i>Brettanomyces lambicus</i> and <i>Brettanomyces bruxellensis</i>	6 8oz	-

Guest Cider

	pour	pitcher
Argus - Ciderkin 4.5% dry, crisp cider	3	6.5 12oz

Guest Wine

	glass	bottle
2016 Mâcon-Villages <i>La Soeur Cadette - Burgandy, France</i> lively, white flowers, lemon pith; Chardonnay	8	29
2017 Guilhem Rosé <i>Moulin de Gassac - Languedoc-Roussillon, France</i> light bodied, fresh strawberries, peach skin; Syrah, Carignan	6	20
2016 Pinot Noir <i>Moulin de Gassac - Languedoc-Roussillon, France</i> light, lively, fresh; Pinot Noir	6	20

PASTURE BAR

March 14, 2019 - March 17, 2019

Jester King Beer

	taster	glass
Le Petit Prince 3.0% table beer	2	5 16oz
Buddha's Brew 4.2% ale blended & refermented w/ kombucha	2.5	6 12oz
Highlorde 4.4% farmhouse American-style IPA w/ Millennium, Simcoe & Amarillo hops	2.5	6 16oz
Provenance Lemon & Lime 5.6% farmhouse ale w/ the juice & zest of Texas grown lemons & limes	2.5	6 12oz
2018 SPON Three Year Blend 5.6% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 8oz
2018 SPON Shiraz & Cab Sauvignon 7.6% spontaneously fermented beer refermented w/ Shiraz & Cabernet Sauvignon grapes	6.5	12 8oz
Twilight Oblivion 9.3% <i>Collab w/ Red Horn Brewing Co. (Cedar Park, TX)</i> farmhouse Baltic porter refermented w/ Mourvèdre grapes	3.5	6 8oz

Guest Beers

	pour	pitcher
De La Senne - Taras Boulba 4.5% hoppy Belgian blonde ale	7.5 12oz	-
St. Elmo - Carl 4.6% crisp, German-style kolsch	5 16oz	18
Stone - Double Arrogant Bastard 13.0% Laphroaig barrel-aged scotch ale	5.5 8oz	-

Guest Wine

	glass	bottle
2017 Picpoul de Pinet <i>Moulin de Gassac - Languedoc-Roussillon, France</i> lemon juice, briny, refreshing; Picpoul	6	18
2017 Guilhem Rosé <i>Moulin de Gassac - Languedoc-Roussillon, France</i> light bodied, fresh strawberries, peach skin; Syrah, Carignan	6	20
2016 Pinot Noir <i>Moulin de Gassac - Languedoc-Roussillon, France</i> light, lively, fresh; Pinot Noir	6	20