



BREWERY BAR (please see the map for bar locations)

January 10 -13, 2019

Jester King Beer

	<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 <i>8oz</i>
SPON Shiraz & Cab Sauvignon 7.6% spontaneously fermented beer refermented w/ Shiraz & Cabernet Sauvignon grapes	6.5	12 <i>8oz</i>
2017 SPON Peach & Apricot 5.4% spontaneously fermented beer refermented w/peaches & apricots	6.5	12 <i>8oz</i>
Snorkel 4.0% ale brewed w/ oyster mushrooms & smoked sea salt	2.5	6 <i>12oz</i>
Super Ultramega Hyperforce 3.8% ale brewed w/dried tarragon & ginger salt & refermented w/cantaloupe	2.5	6 <i>12oz</i>
Viking Metal 8.3% Gin barrel-aged ale w/smoked malt, juniper & sweet gale	4	7 <i>8oz</i>
Kollaborationsbier 4.3% <i>Collab w/ Live Oak Brewing (Austin, TX)</i> pilsner wort fermented w/ Jester King mixed culture	2.5	6 <i>12oz</i>
Figlet 6.3% <i>Collab w/ Franklin Barbecue (Austin, TX)</i> ale fermented w/smoked figs	3	6.5 <i>12oz</i>
Noble King 5.8% hoppy farmhouse ale	2.5	6 <i>12oz</i>
El Cedro 6.4% hoppy ale fermented on cedar spirals	2.5	6 <i>12oz</i>

Guest Beer

Zilker - Elfie Sunshine 8.0% imperial coffee stout w/ Mexican mocabe beans & cocoa	3	5.5 <i>8oz</i>
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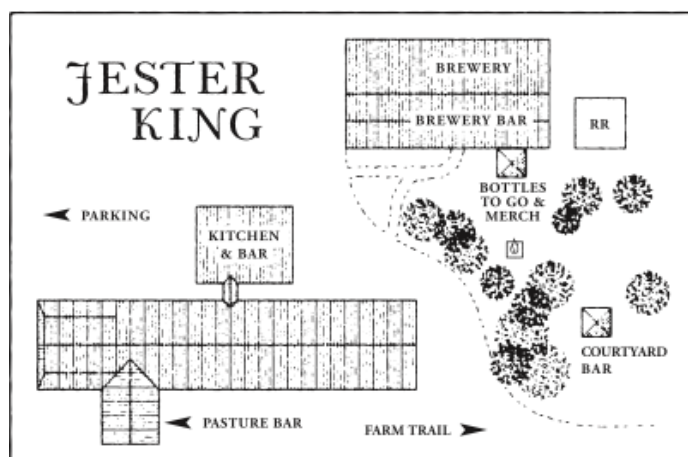
De Ranke - XXX Bitter 6.0% extra hoppy Belgian golden ale	3	9 <i>12oz</i>
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Guest Cider

	<i>taster</i>	<i>glass</i>
Texas Keeper - Heirloom 7.9% blended from three American heirloom apples & aged on lightly toasted French oak	4	7 <i>8oz</i>
Texas Keeper - Ciderweizen 8.4% blend of Crispin & Goldrush apples dry hopped w/hallertau hops	4	6.5 <i>8oz</i>
Shacksbury - Arlo 6.2% dry cider fermented w/native yeast	-	6.5 <i>12oz</i>

Guest Wine

	<i>glass</i>	<i>bottle</i>
2017 One-Eighty <i>La Clarine Farm - Somerset, CA</i> grapefruit pith, white peach, floral; Albarino & Marsanne	8	26
2016 Gwin Evan Au Gre Du Vin <i>Domaine de Haut Planty - Loire Valley, France</i> zesty, pineapple, pithy; Melon de Bourgogne	6	20
2017 Rosé of Tibouren <i>Clos Cibonne - Provence, France</i> medium bodied, peaches, floral; Tibouren	8	27
2017 La Boutanche Rouge <i>Martin Texier - Rhône Valley, France</i> fresh, floral, smoke; Syrah & Grenache	7	24
2016 Terrasses du Larzac nuit <i>Mas de Chimeres - Languedoc-Roussillon, France</i> dried roses, cocoa, red berries; Syrah, Grenache, Mourvedre	7	24



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 Raspberry & Cherry	25
Birra di Sangiovese	20
Cerveza de Tempranillo	20
Sauternes Barrel Fèn Táo	14
Noble King	13
Figlet	14
Colonel Toby	9
Viking Metal	22
Foudreweizen	14
Snorkel	13
Biere de Coupage	24
Kollaborationsbier	13
El Cedro	14
Soul Conduit	14



KITCHEN BAR

January 10 -13, 2019

Jester King Beer

	taster	glass
2018 SPON Three Year Blend 5.5% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 8oz
2018 SPON Blueberry & Pitaya 4.9% spontaneously fermented beer refermented w/blueberries & pitaya	6.5	12 8oz
Colonel Toby 3.1% a hoppy little farmhouse ale	2	5 16oz
Super Ultramega Hyperforce 3.8% ale brewed w/dried tarragon & ginger salt & refermented w/cantaloupe	2.5	6 12oz
Bière de Miel 5.7% ale fermented w/Texas wildflower honey	2.5	6 12oz
Foudreweizen 6.3% <i>Collab w/Live Oak (Austin, TX)</i> foudre-fermented hefeweizen	3	6.5 12oz
El Cedro 6.4% hoppy ale refermented on cedar spirals	2.5	6 12oz
Figlet 6.3% <i>Collab w/Franklin Barbecue (Austin, TX)</i> ale fermented w/smoked figs	3	6.5 12oz
Sin Frontera 6.7% cognac barrel-aged amber ale	4	7 8oz
Boxer's Revenge 9.7% barrel-aged strong ale	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
St. Elmo - Carl 4.6% German-style kolsch	6 16oz	22

Guest Wine

	glass	bottle
2016 Mâcon-Villages <i>La Soeur Cadette - Burgandy, France</i> lively, white flowers, lemon pith; Chardonnay	8	29
2017 Mourvedre Rosé <i>Lewis Wines - Fredericksburg, TX</i> Hill country rosé; Mourvedre	8	28
2012 Ronco Malo <i>Bera - Sicily, Italy</i> medium-bodied, musky, leather; Barbera	6.5	25

PASTURE BAR

January 10 -13, 2019

Jester King Beer

	taster	glass
2018 SPON Three Year Blend 5.5% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 8oz
Viking Metal 8.3% Gin barrel-aged ale w/smoked malt, juniper & sweet gale	4	7 8oz
Noble King 5.8% hoppy farmhouse ale	2.5	6 12oz
El Cedro 6.4% hoppy ale refermented on cedar spirals	2.5	6 12oz
Bière de Blanc du Bois 8.1% barrel-aged beer refermented w/Blanc du Bois grapes	5	9 8oz
Birra di Sangiovese 9.0% barrel-aged beer refermented w/Sangiovese grapes	5	9 8oz
SPON Shiraz & Cab Sauvignon 7.6% spontaneously fermented beer refermented w/Shiraz & Cabernet Sauvignon grapes	6.5	12 8oz
Super Ultramega Hyperforce 3.8% ale brewed w/ dried tarragon & ginger salt & refermented w/ cantaloupe	2.5	6 12oz

Guest Beer

	pour	pitcher
Deschutes - Black Butte XXIX 12% imperial stout w/ cocoa, cinnamon, & cayenne	7 8oz	-
Skull Mechanix - Horimana 4.2% Japanese-style light lager	6 16oz	22
Zilker - Scooter Wasteland 6.8% NEIPA w/ galaxy, wataku, strata, & citra cryo	6.5 16oz	24

Guest Cider

	taster	glass
Argus - Roselle 5.2% dry, tart cider w/hibiscus	3.5	6 12oz

Guest Wine

	glass	bottle
2017 Picpoul de Pinet <i>Moulin de Gassac -Languedoc-Roussillon, France</i> lemon juice, briny, refreshing; Picpoul	5	16
2017 Txakoli Rosado <i>Rezabal - Basque, Spain</i> effervescent, salted strawberries, lively; Hondarrabi Beltza	6	20
2016 Tinto Cao <i>Lewis Wines - Johnson City, TX</i> candied tangerine, rose petal, spicy; Tinto Cao	7	22
Wine Flight - Natural Wine 2oz. pour of three natural wines	12	-