



BREWERY BAR (please see the map for bar locations)

February 7, 2019 - February 10, 2019

Jester King Beer

	<i>taster</i>	<i>glass</i>
Atrial Rubicite 5.5% barrel-aged beer refermented w/ raspberries	5	9 <i>8oz</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>
Black Metal 10.8% farmhouse imperial stout	2.5	4.5 <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 fermented on cedar spirals	2.5	6 <i>12oz</i>
Colonel Toby 3.1% a hoppy little farmhouse ale	2	5 <i>16oz</i>

Guest Beer

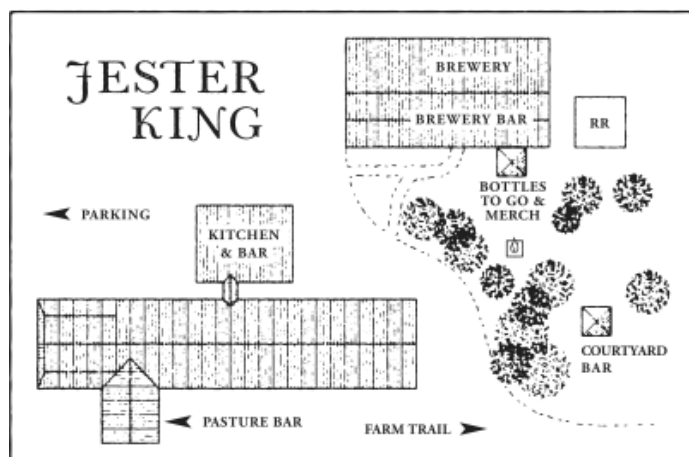
Anchorage - The Tide & Its Takers 9.0% tripel aged in chardonnay barrels w/ brettanomyces	5	9 <i>8oz</i>
St. Elmo - Angus 5.1% dry Irish stout	2.5	5 <i>12oz</i>

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 Touraine Sauvignon Blanc <i>La Coeur de la Reine - Loire Valley, France</i> peach juice, sweet citrus, nice minerality; Sauvignon Blanc	6	20
2017 Rubentis Ameztoi <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
2016 Pinot Noir <i>Moulin de Gassac - Languedoc-Roussillon, France</i> light, lively, fresh; Pinot Noir	6	20



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
Vague Recollection	18
Black Metal	14
El Cedro	14
Kollaborationsbier	13
Noble King	13
Le Petit Prince	9
Colonel Toby	9



KITCHEN BAR

February 7, 2019 - February 10, 2019

Jester King Beer

	taster	glass
Figlet 6.3% <i>Collab w/ Franklin Barbecue (Austin, TX)</i> ale fermented w/smoked figs	3	6.5 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 & brewed w/ woodear mushrooms, dried dill, dried caraway seeds & fresh pine needles, then aged in akvavit barrels	4	7 8oz
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
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

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

	taster	glass
Argus - Ciderkin 4.5% dry, crisp cider	2.5	6.5 12oz

	glass	bottle
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

Guest Cider

Guest Wine

PASTURE BAR

February 7, 2019 - February 10, 2019

Jester King Beer

	taster	glass
2018 SPON Three Year Blend 5.6% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 8oz
Aurelian Lure 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
Funk Metal 10.4% barrel aged sour stout	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
Birra di Sangiovese 9.0% barrel-aged beer refermented w/Sangiovese grapes	5	9 8oz

Guest Beer

	pour	pitcher
Roughhouse - Treeform IPA 6.0% farmhouse IPA, dry, floral, grassy	6 12oz	-
St. Elmo - Carl 4.6% German-style kolsch	6 16oz	22
Prairie - Chocolate Bomb 11.8% imperial stout w/ cacao nibs	4	7 8oz

	taster	glass
Shacksbury - Rosé 6.0% dry cider aged on Marquette grape skins	3	5 8oz

	glass	bottle
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

Guest Cider

Guest Wine