



BREWERY BAR (please see the map for bar locations)

May 16, 2019 - May 19, 2019

Jester King Beer

	<i>taster</i>	<i>glass</i>
Super Ultramega Hyperforce 3.8% ale refermented w/ cantaloupe, dried tarragon & ginger salt	2.5	6 12oz
Kvass 3.9% farmhouse ale brewed w/ 300lbs of rye bread made in-house	2.5	6 12oz
Das Wunderkind 4.5% young dry-hopped mixed culture ale blended w/ mature ale aged in oak barrels	3	6.5 12oz
Noble King 5.3% hoppy farmhouse ale	2.5	6 12oz
SPON Plum & Nectarine 5.4% Spontaneously fermented ale refermented w/ plums & nectarines	6.5	12 8oz
Atrial Rubicite 5.5% barrel-aged ale refermented w/ raspberries	5	9 8oz
SPON Three Year Blend 5.6% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 8oz
Montmorency vs. Balaton 6.1% barrel-aged ale refermented w/ cherries	5	9 8oz
Barrel Aged Biere de Miel 6.9% barrel-aged Biere de Miel refermented w/ TX watermelon honey	3.5	6 8oz

Guest Beer

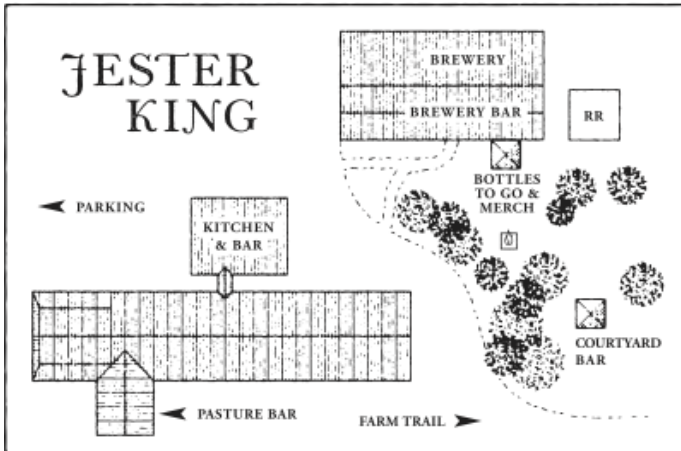
Roughhouse - Ona 6.3% farmhouse amber ale w/ dried cherry & grains of paradise	3	6 8oz
Real Ale - 23rd Anniversary IPA 6.7% New England IPA w/ Azacca, Mosaic, & Columbus hops	2.5	6 12oz
Trois Dames - Saison Framboise 7.0% red wine barrel aged raspberry ale	-	9.5 12oz

Guest Cider

	<i>taster</i>	<i>glass</i>
Texas Keeper - Ciderweizen 8.4% dry, spiced cider w/ Hallertau hops	3.5	6 8oz

Guest Wine

	<i>glass</i>	<i>bottle</i>
2016 Beaujolais Blanc <i>Jean-Paul Brun - Burgandy, France</i> crisp French chardonnay made w/ indigenous yeasts; Chardonnay	7	22
2018 Amore Bianco <i>Broc Cellars - Berkeley, California</i> tocai frulano from sandy loam soils	10	30
2016 Hurluberlu <i>Domaine Sebastien David - Loire, France</i> carbonic Cabernet Franc	7	24
2018 Rosé <i>Teutonic - Portland, Oregon</i> Rosé of Pinot Noir from high elevations in the Chehalem Mountains	9	28
2017 Beaujolais L'Ancien <i>Jean-Paul Brun - Beaujolais, France</i> bright & juicy Beaujolais red using indigenous yeasts	7	22



Upcoming Jester King Events

Ask Your Server for Details

May 18 & 19

Wild World Natural Wine Festival

May 23

Star Party w/ McDonald Observatory
6:30pm

Supper Club w/ Southold Farm + Cellar
7pm

June 2

Austin Flea
12pm

Brewery Tours

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

Farm Tours

Saturday - 2, 6pm
Sunday - 2, 6pm



KITCHEN BAR

May 16, 2019 - May 19, 2019

Jester King Beer

	taster	glass
Buddha's Brew 3.5% farmhouse ale blended & refermented w/ kombucha	2.5	6 12oz
Kvass 3.9% farmhouse ale brewed w/ 300lbs of rye bread made in-house	2.5	6 12oz
Das Wunderkind 4.5% young dry-hopped mixed culture ale blended w/ mature ale aged in oak barrels	3	6.5 12oz
Meowsonry 4.6% farmhouse ale inspired by the English style bitter	2.5	6 12oz
Noble King 5.3% hoppy farmhouse ale	2.5	6 12oz
Atrial Rubicite 5.5% barrel-aged ale refermented w/ raspberries	5	9 8oz
Hibernal Dichotomous 5.8% ale brewed w/ green cardamom refermented w/ roasted beets & carrots	3	6.5 12oz
SPON Grapefruit 6.0% blend of 100% spontaneously fermented beer refermented w/ grapefruit	6.5	12 8oz
SPON Muscat 6.4% blend of 100% spontaneously fermented beer refermented w/ Muscat grapes	6.5	12 8oz

Guest Beer

St. Elmo - Carl 4.6% German-style kolsch	2.5	6 16oz
Live Oak - Hefeweizen 5.2% Bavarian-style wheat beer	2.5	6 16oz

Guest Cider

	taster	glass
Argus - Ciderkin 4.5% dry, crisp cider	3	6.5 12oz

Guest Wine

	glass	bottle
2018 Sauvignon Blanc <i>Populus - Mendocino County, CA</i> lime, green bell pepper, herbal; Sauvignon Blanc	9	-
2018 Rosé Vinho Leve <i>Alto Onda - Libson, Portugal</i> melon forward rosé from limestone rich soil	7	20
2016 Torre Nova Negromaro <i>Natalino Del Prete - Salento, Italy</i> dry, full bodied red w/ hints of smoke & spice	7	24

PASTURE BAR

May 16, 2019 - May 19, 2019

Jester King Beer

	taster	glass
Kvass 3.9% farmhouse ale brewed w/ 300lbs of rye bread made in-house	2.5	6 12oz
Das Wunderkind 4.5% young dry-hopped mixed culture ale blended w/ mature ale aged in oak barrels	3	6.5 12oz
Meowsonry 4.6% farmhouse ale inspired by the English style bitter	2.5	6 12oz
Noble King 5.3% hoppy farmhouse ale	2.5	6 12oz
Atrial Rubicite 5.5% barrel-aged ale refermented w/ raspberries	5	9 8oz
SPON Muscat 6.4% blend of 100% spontaneously fermented beer refermented w/ Muscat grapes	6.5	12 8oz
Barrel Aged Biere de Miel 6.9% barrel-aged Biere de Miel refermented w/ TX watermelon honey	3.5	6 8oz

Guest Beer

	taster	glass
Zilker - Keg Slinger 4.0% session pale ale	2.5	6 16oz
Real Ale - Hans' Pils 4.8% German style pilsner	2.5	6 16oz
Founders - Dirty Bastard 8.5% scotch ale w/ hints of smoke & peat	2.5	6 12oz

Guest Cider

	taster	glass
Shacksbury - Dry 6.5% crisp, dry pressed cider	3	6.5 12oz

Guest Wine

	glass	bottle
2018 Getaria Txakolina <i>Ameztoi - Basque, Spain</i> effervescent white w/ notes of green apple	7	25
2018 Rosé Vinho Leve <i>Alto Onda - Libson, Portugal</i> melon forward rosé from limestone rich soil	7	20
2017 Love Red <i>Broc Cellars - Berkeley, California</i> red blend from dry farmed vineyards	8	23