



JESTER KING  
KITCHEN

*Jester King Kitchen is uniquely tied to a time, place and people. We make our food from scratch using farm, fermented or foraged ingredients. Our dough contains 100% Texas grains and is leavened with the same wild yeast we use to ferment our beer.*

<b>Pretzel Knot</b>	<b>8</b>
house-made pretzel, hatch chili queso	
<b>House Sourdough</b>	<b>6</b>
sourdough bread, tomato chili marmalade, herb infused olive oil, beer vinegar	
<b>Crispy Pork Skin</b> <i>gluten free</i>	<b>6</b>
hot sauce, dried garden herbs, lime zest	
<b>Gulf Yellowfin Crudo</b>	<b>14</b>
melon, lemon balm ponzu, wheat koji	
<b>Flatbread</b> <i>vegan</i>	<b>8</b>
avocado, black bean, cherry tomato, black lime	
<b>Little Gem &amp; Arugula Salad</b> <i>gluten free</i>	<b>8</b>
radish, honey-balsamic, toasted sunflower seeds	
<b>Burrata</b> <i>gluten free</i>	<b>14</b>
summer melon, zucchini, ‘nduja vinaigrette, pickled fennel, garden basil	
<b>Charcuterie Board</b>	<b>20</b>
<i>selection of Texas cheeses and cured meats</i>	
deep ellow blue, jalapeno cheddar, smoked gouda, house lonza, house pancetta, calabrian salami, fig mustard, garden pickles	



## *Pizzas - 12"*

<b>CDMX</b>	15
spiced pork shoulder, annatto, peaches, queso fresco, cilantro	
<b>Americana</b>	16
salsa verde, enchilada spiced ground beef, pepper jack, cilantro, red onion	
<b>Genoese</b>	15
tomato, coppa, mozzarella, genoese basil	
<b>La Carmen</b>	14
roasted corn, hatch chile chevre, sungold tomatoes, ancho honey, basil	
<b>Trentino</b>	18
white sauce, country ham, fontina, gorgonzola, roasted mushroom, garden oregano	
<b>Jardin</b> <i>vegan</i>	15
smoked eggplant puree, garden za'atar, sunflower tahini, spiced fig chutney	
<b>Calabrese</b>	16
red sauce, pepperoni, sausage, mozzarella, caramelized onions, calabrian chilies	
<b>Napoli</b>	15
red sauce, parmesan, garlic confit, caperberries, olive, anchovy, chili oil	
<b>Classico</b>	12
red sauce & mozzarella	

## *Additional Toppings*

pepperoni, salami	3
mozzarella, parmesan, enchilada spiced ground beef, pepper jack, fontina	2
basil, calabrian chilies, jalapeños, kalamata olives, red onions, tomatoes, caramelized onions, garlic confit	1

## *Non-alcoholic Beverages*

<b>Draft Lemonade</b>	3
<b>Dublin Root Beer</b>	3
<b>Iced Hibiscus Mint Tea</b>	3
<b>Iced Yaupon Tea</b>	3
<b>Arnold Palmer</b>	3
<b>Richard's Sparkling Rainwater</b>	2

*We proudly source ingredients from the following purveyors:*

Jester King *Austin, TX*  
 Chubby Dog Farms *Grapeland, TX*  
 Revelation Creamery *Waco, TX*  
 Barton Springs Mill *Austin, TX*  
 Veldhuizen Cheese *Dublin, TX*  
 Shuckman Farm *Los Fresnos, TX*  
 Boggy Creek Farmstand *Austin, TX*  
 Windy Hill Foods *Boerne, TX*  
 J&B Farms *Hondo, TX*  
 Brazos Valley Cheese *Waco, TX*  
 Francis and Thatcher Farms *Allen, TX*

Haus Bar Farms *Austin, TX*  
 Peeler Ranch *Floresville, TX*  
 Cobb Creek Farms *Hillsboro, TX*  
 Martinez Farms *Pleasanton, TX*  
 Hi-Fi Mycology *Austin, TX*  
 Nile Valley Tea *Austin, TX*  
 Urban Roots *Austin, TX*