



BREWERY BAR (please see the map for bar locations)

August 15, 2019 - August 18, 2019

Jester King Beer

	<i>taster</i>	<i>glass</i>	<i>pitcher</i>
Snörkel 4.3% ale brewed w/ oyster mushrooms & smoked sea salt	2.5	6 <i>12oz</i>	30
Vernal Dichotomous 5.4% ale brewed w/ toasted rice, lemongrass, & refermented w/ foraged loquats	3	6.5 <i>12oz</i>	-
SPON Three Year Blend 5.7% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 <i>8oz</i>	-
Mr. Mingo 5.9% ale w/roselle hibiscus	2.5	6 <i>12oz</i>	-
Nocturn Chyrsalis 6.0% barrel-aged ale refermented w/ Marion blackberries	5	9 <i>8oz</i>	67.5
Fen Táo 6.0% barrel-aged ale refermented w/ Texas peaches	5	9 <i>8oz</i>	67.5
Apricot de Miel 6.2% barrel-aged ale w/ Texas wildflower honey refermented w/ spent apricots	3.5	6 <i>8oz</i>	45
El Cedro 6.5% hoppy ale aged on cedar spirals	2.5	6 <i>12oz</i>	-
Pattinson Porter 8.4% <i>Collaboration w/ Ron Pattinson</i> ale replicated after 1947 Eastern German porter; heavily toasty, highly hopped	2.5	6 <i>12oz</i>	30

Guest Beer

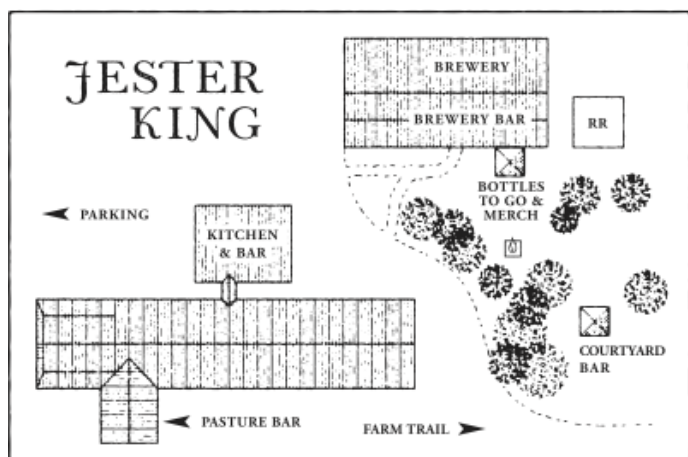
	<i>taster</i>	<i>glass</i>
Upland - Reflection 5.0% blend of spontaneously fermented ales	6.5	12 <i>8oz</i>
Black Star - Wish You Were Queer 6.5% <i>Collaboration w/ Out Youth (Austin, TX)</i> ale fermented w/ 300lbs of Texas peach & passion fruit puree	3	6 <i>12oz</i>
American Solera - Terpy Citra 8.0% single hop double IPA	3.5	8 <i>12oz</i>

Guest Cider

	<i>taster</i>	<i>glass</i>
Texas Keeper - Grafter Rose 8.1% cider w/native Tempranillo grapes	4	7 <i>8oz</i>

Guest Wine

	<i>glass</i>	<i>bottle</i>
2017 Grüner Veltliner <i>Vorspannhof Mayr - Niederösterreich, Austria</i> sustainably farmed fruit-driven spicy white	7	24
2018 Posca Bianca <i>Orsi - Emilia Romagna, Italy</i> Pignoletto on the lees	7	25
2016 Hurluberlu <i>Domaine Sebastien David - Loire, France</i> carbonic Cabernet Franc	7	24
2017 L'Ancien <i>Jean Paul Brun - Beaujolais, France</i> bright and juicy Beaujolais red using indigenous yeasts	7	22
2018 Rosé Vinho Leve <i>Alto Onda - Libson, Portugal</i> melon forward rosé from limestone rich soil	7	20



Brewery Tours

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

Farm Tours

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

Upcoming Jester King Events

Ask Your Server for Details

August 22

Supper Club w/ Emmer & Rye
7pm

August 24

Brain Forge Experimental Music Fest
All Day

September 28

Zwanze Day
All Day

October 24

Funk 'n Sour Festival
6pm



KITCHEN BAR

August 15, 2019 - August 18, 2019

Jester King Beer

	taster	glass	pitcher
Commercial Suicide 3.3% farmhouse mild	2	5 16oz	19
No Whalez Here 4.5% witbier brewed w/ coriander, lavender, & TX oranges	2.5	6 12oz	30
Meowsonry 4.6% ale inspired by the English style bitter	2.5	6 12oz	30
Noble King 5.3% hoppy farmhouse ale	2.5	6 12oz	30
Mr. Mingo 5.9% ale w/roselle hibiscus	2.5	6 12oz	30
El Cedro 6.5% hoppy ale aged on cedar spirals	2.5	6 12oz	30
Moderne Dansk 7.1% ale aged in Danish cherry wine barrels refermented w/ Danish Stevnsbær cherry juice	5	9 8oz	67.5

Guest Beer

	taster	glass
Real Ale - Hans Pils 5.3% German-style pilsner	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
2016 Picpoul <i>Moulin de Gassac - Languedoc-Roussillon, France</i> lemon juice, briny, refreshing	8	23
2017 Cote de Brouilly <i>Laurence & Rémi Dufaitre - Beaujolais, France</i> eighty-year-old vine Gamay	9	33
2018 Tentations Rosé <i>Clos Cibonne - Cotes de Provence, France</i> fresh strawberry, Meyer lemon, generous minerality; Grenache, Cinsault, Syrah, Tibouren	8	-

PASTURE BAR

August 15, 2019 - August 18, 2019

Jester King Beer

	taster	glass	pitcher
Le Petit Prince 3.0% farmhouse table beer	2	5 16oz	19
Snörkel 4.3% ale brewed w/ oyster mushrooms & smoked sea salt	2.5	6 12oz	30
Vernal Dichotomous 5.4% ale brewed w/ toasted rice, lemongrass, & refermented w/ foraged loquats	3	6.5 12oz	32.5
Nocturn Chrysalis 6.0% barrel-aged ale refermented w/ Marion blackberries	5	9 8oz	67.5
Apricot de Miel 6.2% barrel-aged ale w/ Texas wildflower honey refermented w/ spent apricots	3.5	6 8oz	45
El Cedro 6.5% hoppy ale aged on cedar spirals	2.5	6 12oz	30
Pattinson Porter 8.4% <i>Collaboration w/ Ron Pattinson</i> ale replicated after 1947 Eastern German porter; heavily toasty & highly hopped	2.5	6 12oz	30

Guest Beer

	taster	glass
De La Senne - Zinnebir 4.5% bright & complex Belgian blonde ale	3	7.5 12oz
St. Elmo - Yolanda 6.9% IPA w/ passion fruit & mango puree	2.5	6 16oz
Guest Cider	taster	glass
Shacksbury - Dry 6.5% crisp, dry pressed cider	3	6.5 12oz
Guest Wine	glass	bottle
2016 Picpoul <i>Languedoc-Roussillon, France</i> lemon juice, briny, refreshing	8	23
2017 Minervois la Bastide <i>Chateau Coupe Roses - Languedoc, France</i> red blend, fresh acidity w/ notes of leather, granite, and herbs	7	25
2018 Tentations Rosé <i>Clos Cibonne - Cotes de Provence, France</i> fresh strawberry, meyer lemon, generous minerality; Grenache, Cinsault, Syrah, Tibouren	8	-