



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.

Roasted Marinated Olives <i>vegan</i>	6
mixed olives, texas oranges, garlic, fennel seed, chiles	
Beet Hummus <i>vegan</i>	6
hibiscus molasses, sumac salt, garlic pita	
Bruschetta	8
Smoked trout, everything bagel spice, creme fraiche, capers, pickled onion	
Pretzel Knot	8
house-baked pretzel, hatch chili queso	
Sourdough <i>vegan</i>	8
sourdough quarter, black currant jam, herb infused olive oil	
Little Gem & Arugula Salad <i>gluten free</i>	9
radish, honey-balsamic vinaigrette, spiced sunflower seeds	
Bean Salad <i>vegan</i>	9
black, pinto, red beans, black eyed peas, green beans, roasted garlic vinaigrette, onion rings	
Quail Terrine	10
cranberry mostarda, spiced bread, beer vinegar	
Lamb Kefta Meatballs	14
lamb & pork meatballs, harissa tomato sauce, mint, flatbread	
Jester King Cookies	3.5
rye sourdough chocolate chip, spiced snickerdoodle, chai shortbread	
Jester King Ice Cream	5
vanilla bean <i>gluten free</i>	
caramel turtle cheesecake	
chocolate coconut sorbet <i>vegan</i>	
mocha <i>gluten free</i>	
Jester King Breads	8
Hill Country Sourdough	



Pizzas - 12”

Americana	15
reuben-inspired; pastrami beef belly, 1000 island, sauerkraut, caraway, pickles	
Augustus	15
white sauce, fontina, taleggio, mozzarella, thyme, garlic confit, arugula, lemon	
Embarcadero	15
cioppino sauce, mussel escabeche, confit fennel, potato, cherry tomato	
Genoese	15
tomato, salami, mozzarella, genoese basil	
Orion	15
pumpkin puree, mustard green, spiced pumpkin seeds, pecorino, sage	
The Absolem	16
white sauce, spinach, roasted mushrooms, gorgonzola, garlic oil	
Le Pommier <i>vegan</i>	14
spiced apple puree, pecan, radicchio, coffee vinaigrette, caramelized onions	
Calabrese	16
red sauce, pepperoni, sausage, mozzarella, caramelized onions, calabrian chilies	
Napoli	15
red sauce, parmesan, garlic confit, caperberries, olive, anchovy, chili oil	
Classico	12
red sauce & mozzarella	

Additional Toppings

pepperoni, salami, italian sausage, anchovies, mushrooms	3
mozzarella, parmesan, fontina	2
basil, calabrian chilies, jalapeños, kalamata olives, tomatoes, caramelized onions, garlic confit	1

Dipping Sauces

buttermilk dressing, marinara sauce, hatch chile queso	1.5
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Non-alcoholic Beverages

Draft Lemonade	3
Dublin Root Beer	
Hibiscus Mint Tea	
Arnold Palmer	

We proudly source ingredients from the following purveyors:

Jester King <i>Austin, TX</i>	Haus Bar Farms <i>Austin, TX</i>
Chubby Dog Farms <i>Grapeland, TX</i>	Peeler Ranch <i>Floresville, TX</i>
Revelation Creamery <i>Waco, TX</i>	Cobb Creek Farms <i>Hillsboro, TX</i>
Barton Springs Mill <i>Austin, TX</i>	Martinez Farms <i>Pleasanton, TX</i>
Veldhuizen Cheese <i>Dublin, TX</i>	Hi-Fi Mycology <i>Austin, TX</i>
Shuckman Farm <i>Los Fresnos, TX</i>	Nile Valley Tea <i>Austin, TX</i>
Boggy Creek Farmstand <i>Austin, TX</i>	Urban Roots <i>Austin, TX</i>
Windy Hill Foods <i>Boerne, TX</i>	Brazos Valley Cheese <i>Waco, TX</i>
J&B Farms <i>Hondo, TX</i>	Francis and Thatcher Farms <i>Allen, TX</i>