



Jester King

BOTTLES TO GO

B R E W E R Y

All prices include sales tax. Receive **\$15 discount** for every **twelve** bottles/units purchased. Max. 2x the bottle limit will apply to case discount. **New arrivals are shown in bold**

JESTER KING

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| | Snörkel | Ale fermented w/ smoked sea salt & oyster mushrooms | 750ml | \$13.00 |
| | Noble King | Hoppy farmhouse ale | 750mL | \$13.00 |
| | El Cedro | Hoppy farmhouse ale aged on cedar spirals | 750mL | \$14.00 |
| | Figlet | Ale brewed w/figs smoked at Franklin Barbecue | 750ml | \$14.00 |
| | Super Ultramega Hyperforce | Ale brewed w/dried tarragon, ginger salt & refermented w/cantaloupe | 1.5L | \$26.00 |
| | Cerveza de Tempranillo | Barrel-aged beer refermented w/Tempranillo grapes | 500mL | \$20.00 |
| | Birra de Sangiovese | Barrel-aged beer refermented w/Sangiovese grapes | 500mL | \$20.00 |
| | Bière de Coupage | Blend of barrel-aged saison & spontaneously-fermented beer | 750ml | \$24.00 |
| | SPON Raspberry & Cherry | Spontaneously-fermented beer refermented w/raspberries & cherries | 375ml | \$25.00 |
| | Sauternes Fen Tao (Limit 2) | Barrel-aged beer refermented on peaches & aged in Sauternes barrels | 330ml | \$14.00 |
| | Viking Metal | Gin barrel-aged beer w/smoked malt, juniper & sweet gale | 750mL | \$22.00 |
| | Soul Conduit | Gin barrel-aged table beer w/Thai limes & thyme | 750ml | \$13.00 |
| | Colonel Toby | A hoppy little farmhouse ale | 750ml | \$9.00 |
| | Le Petit Prince | Farmhouse table beer | 1.5L | \$22.00 |
| | 2018 Spon Still | Still spontaneously fermented beer | 750mL | \$25.00 |
| | 2018 Spon Shiraz & Cab Sauv | Spontaneously-fermented beer refermented w/ Shiraz & Cab Sauv grapes | 375mL | \$25.00 |
| | 2018 Spon 3 Year Blend 1, 2 & 3 | Blend of 1, 2, and 3 year aged spontaneously fermented beer | 750mL | \$36.00 |
| | 2018 Spon 3 Year Blend 1, 2 & 3 | Blend of 1, 2, and 3 year aged spontaneously fermented beer | 375mL | \$20.00 |
| Jester King & Live Oak Brewing Co. | Kollaborationsbier | Live Oak Pils wort fermented w/Jester King native yeast | 750ml | \$13.00 |
| Live Oak Brewing Co. (Austin, TX) | Foudreweizen | Live Oak Hefeweizen wort fermented w/ Jester King native yeast in foudres | 750ml | \$14.00 |
| | Big Bark | Amber lager | 6x355ml | \$11.00 |
| | Pilz | Bohemian pilsner | 6x355ml | \$11.00 |
| | Hefeweizen | Unfiltered Bavarian-style wheat beer | 6x355ml | \$11.00 |
| | Grodziskie | Light, smoked Polish wheat lager | 6x355ml | \$11.00 |
| | Primus | Weizenbock | 6x355ml | \$11.00 |
| | Mixed Cased | 4 6-packs of any Live Oak offerings (mix & match) | 24x355ml | \$38.00 |
| Last Stand Brewing Co. (Austin, TX) | Citra Smash | Single malt, single hop IPA featuring Citra | 6x355ml | \$12.50 |
| Zilker Brewing Co. (Austin, TX) | Coffee Milk Stout | American stout brewed with lactose and coffee beans | 6x355ml | \$12.00 |
| Uncultured Ales (Austin, TX) | Parks & Rec | Light, crisp pale ale featuring Centennial hops | 6x355ml | \$12.00 |
| | 100 Points | Wild golden ale refermented w/ sweet & tart cherries | 750ml | \$20.00 |
| | Roscoe | Golden ale dry-hopped w/ simcoe | 750ml | \$16.00 |
| | FM 642 | Sour brown ale | 750ml | \$16.00 |
| Lone Pint (Magnolia, TX) | Yellow Rose | Single malt, single hop IPA w/ Mosaic hops | 4X500ml | \$15.00 |
| 4 th Tap Brewing Co-op (Austin, TX) | Sun Eater | Gruit-style sorghum ale w/ rosemary & lemon peel | 6x355ml | \$11.50 |
| Real Ale Brewing Co. (Blanco, TX) | Hans' Pils | German-style pilsner | 6x355ml | \$11.00 |
| 5 Stones Artisan Brewery (New Braunfels, TX) | Braunfelser | Kolsch w/ hallertau & mittlefruh hops | 6x355ml | \$12.00 |
| New Braunfels Brewing Co (New Braunfels, TX) | Blondine | Sour farmhouse wheat beer | 750ml | \$11.00 |
| BrainDead (Dallas, TX) | Bent de Garde | Red wine barrel-aged bière de garde | 750ml | \$16.00 |
| Upland Brewing Co. (Bloomington, IN) | Hopsynth | Barrel-aged sour ale w/ El Dorado & Citra hops | 500ml | \$11.00 |
| | Oak & White | Barrel-aged sour golden ale aged on Traminette grapes | 500ml | \$14.00 |
| | Peach | Barrel-aged sour golden ale re-fermented on 7,000 lbs. of peaches | 750ml | \$25.00 |
| Funkwerks (Fort Collins, CO) | Dry Hopped Provincial | Dry-hopped Belgian-style sour ale | 4x330ml | \$11.00 |
| Anchorage (Anchorage, AK) | The Tide & Its Takers | Tripel aged in chardonnay barrels w/brettanomyces | 750ml | \$18.25 |
| Untitled Art (Madison, WI) | Grisette (collab w/Penrose Brewing) | Northern French saison | 4x500ml | \$17.00 |
| The Bruery (Placentia, CA) | Imperial Cabinet (collab w/ Jester King) | Barrel-aged wild ale w/ gin botanicals & citrus | 750ml | \$20.50 |
| | Mischief | Hoppy Belgian ale | 4x500ml | \$16.00 |
| | Tart of Darkness | Oak barrel-aged stout w/ black currants | 375ml | \$13.50 |
| | Terreux Saison Rue | Belgian-style farmhouse saison | 750ml | \$13.00 |
| | Terreux Frucht: Peaches | Berliner Weisse brewed w/ peaches | 750ml | \$13.00 |
| | Terreux Gypsy Tart | Flanders-style sour brown ale | 750ml | \$16.00 |
| | Terreux Rueuze | Blend of young & mature oak-aged sour Belgian blonde ale | 750ml | \$20.00 |
| Cascade (Portland, OR) | Vitis Noble | Barrel-aged wheat & blonde ales w/ Chardonnay grapes | 750ml | \$22.50 |
| Prairie Artisan Ales (Tulsa, OK) | Bomb! | Imperial stout aged on coffee, cacao nibs, vanilla, & chili peppers | 355ml | \$9.50 |
| | Christmas Bomb! | Imperial stout with cinnamon, ginger, & nutmeg | 355ml | \$11.00 |
| | Paradise | Imperial stout with coconut and vanilla | 355ml | \$11.00 |
| Gigantic Brewing (Portland, OR) | Fantastic Voyage | Oak-aged brettanomyces saison | 750ml | \$19.00 |
| | Phuket: It's Not That Far From Laos | Collab. W/ Jolly Pumpkin Artisan Ales (Michigan). Saison w/ Jasmine rice, palm sugar, & Makrut lime | 750ml | \$19.00 |
| | Weizen Bam | Farmhouse wheat beer | 375ml | \$7.50 |
| Jolly Pumpkin Artisan Ales (Dexter, WI) | Saison M | Farmhouse ale brewed w/ all Michigan-sourced ingredients | 750ml | \$16.00 |
| | Isla Estraña | Collab. W/ Revelry Brewing; saison w/ juniper, pine & red bay | 750ml | \$16.00 |
| | Madrugada Obscura | Belgian inspired sour stout | 750ml | \$16.00 |
| | Rojzilla | Blend of foudre-aged & red wine barrel-aged La Roja | 750ml | \$16.00 |
| | Ale Absurd | Copper ale aged in California Chardonnay barrels | 750ml | \$16.00 |
| | Bam Biere | Farmhouse ale aged in oak barrels | 375ml | \$8.00 |
| | Luciernaga | Belgian pale ale brewed w/ grains of paradise & coriander | 750ml | \$16.00 |



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| Cerveceria Calavera (Tlanepantla de baz, México) | Ruta Maya | Belgian dark strong ale brewed w/ Ruta Maya coffee (roasted in Austin, TX) | 4x330ml | \$11.00 |
| Harviestoun (Scotland) | Ola Dubh 18 | Dark ale aged in Highland Park 18 y.o. malt whiskey barrels | 330ml | \$11.00 |
| Dinkelacker-Schwaben Bräu (Germany) | Das Naturtrübe | Unfiltered German pilsner | 500ml | \$5.50 |
| Ächt Schlenkerla (Germany) | Helles | Clean, crisp, lightly smoky German helles | 500ml | \$6.00 |
| | Rauchbier Märzen | Dark smoked lager | 500ml | \$6.50 |
| Bayerischer Bahnhof (Germany) | Berliner Weisse | Tart wheat beer | 330ml | \$6.00 |
| | Leipziger Gose | Sour beer with salt and coriander | 330ml | \$6.00 |
| Freigeist (Germany) | Geisterzug Quince | Quince gose | 500ml | \$11.00 |
| | Abraxxas Apple | German sour wheat beer fermented with apples | 500ml | \$12.00 |
| G. Schneider & Sohn (Germany) | Unser Aventinus | Vintage wheat doppelbock | 500ml | \$7.00 |
| | Weisse Original | Full complexity of the genuine Bavarian wheat beer | 500ml | \$6.00 |
| | Weisen Edel-Weisse | Organic unfiltered Bavarian wheat beer | 500ml | \$7.00 |
| | Marie's Rendezvous | Full-bodied Weizenbock w/ complex fruitiness | 750ml | \$16.50 |
| | 2015 Aventinus Cuvee Barrique | Complex blend of mature Aventinus & Aventinus Eisbock | 750ml | \$19.50 |
| | Brooklyner HopfenWeisse | Collab. W/ Brooklyn Brewery. Pale, hoppy, weissebock dry-hopped w/ Hallertauer Saphir | 500ml | \$6.50 |
| Mahr's Bräu (Germany) | Saphir Weiss | Extra hoppy amber weisse featuring Saphir hops | 500ml | \$7.00 |
| | Ungespundet | Unfiltered Franconian lager | 500ml | \$6.50 |
| Professor Fritz Briem (Germany) | 13 th Century Grut Bier | Historical spiced ale | 500ml | \$7.00 |
| | 1809 Berliner Weisse | Bottle-conditioned sour wheat ale | 500ml | \$7.00 |
| Andechs (Germany) | Doppelbock Dunkel | Strong Doppelbock embodies Benedictine traditions | 500ml | \$5.50 |
| | Weissbier Hell | Weissbier w/ distinctive banana & honeydew melon aromas | 500ml | \$6.00 |
| Cölner Hofbräu Früh | Früh Kölsch | Cologne kölsch | 330ml | \$4.50 |
| BFM (Switzerland) | La Meule | Blonde ale brewed w/ sage | 330ml | \$9.00 |
| | Brut des Franches | Blend of 3 saisons aged en lees by a sparkling wine producer | 750ml | \$33.00 |
| | √225 th Anniversary Saison | Barrel-aged historical sour saison | 330ml | \$9.50 |
| | La Quatorze (XIV) | Hoppy double weizen with coffee beans | 330ml | \$9.50 |
| Birrificio del Ducato (Italy) | Chrysopolis | Italian lambic aged in wine barrels | 330ml | \$15.00 |
| | Baciama Lipsia | Italian sour ale w/ salt | 330ml | \$11.50 |
| | Vieille Ville | Farmhouse-style saison | 330ml | \$11.50 |
| | Beersel Mattina | Blend of Nuovo Mattina & 18 month aged 3 Fontainen lambic | 330ml | \$14.00 |
| | Torrente | Italian-style ale; notes of ripe citrus, peach, tropical fruit & pine | 330ml | \$8.50 |
| Birrificio le Baladin (Italy) | Super Baladin Floreal | Italian tripel dry hopped with American hops | 330ml | \$9.00 |
| | 2014 Xyauy Oro | American barleywine aged on charred oak spirals | 500ml | \$46.00 |
| Loverbeer (Italy) | D'UvaBeer | Ale brewed with grape must | 330ml | \$16.00 |
| | Madamin | Amber ale fermented in oak barrels | 330ml | \$16.00 |
| | Selvacidula de L'Ouvrier | Saison aged in oak barrels | 375ml | \$17.50 |
| | BeerBera | Ale brewed with Barbera wine grapes and aged in oak barrels | 375ml | \$19.00 |
| | BeerBrugna | Barrel-aged wild ale refermented with plums | 330ml | \$19.00 |
| | Dama Bruna-A | Brown ale aged in oak vats | 375ml | \$19.00 |
| | Pruss Perdu | Ale brewed w/ pears and matured in oak barrels | 375ml | \$19.50 |
| | For Fan | Oak-aged ale brewed with apricots | 375ml | \$19.50 |
| Brasserie des Trois Dames (Switzerland) | Brett Saison | Saison fermented w/ Brettanomyces Lambicus & Brettanomyces Bruxellensis yeasts | 330ml | \$8.50 |
| | Saison Framboise | Red wine barrel-aged raspberry ale | 330ml | \$9.50 |
| | Foret Noire | Imperial stout blended w/ cherry wine & fermented cherries | 330ml | \$9.50 |
| | Grande Dame | Flemish brown ale fermented w/apricots | 330ml | \$9.50 |
| | L'Amoureuse Blanche | Dry saison fermented w/ white wine grapes | 330ml | \$8.50 |
| De La Senne (Belgium) | Zinnebir | Bright, light, & complex blonde ale | 330ml | \$6.50 |
| | Jester Zinne | Traditional barrel-aged saison | 750ml | \$25.00 |
| Brouwerij Boon (Belgium) | Boon Framboise | Blended lambic refermented with raspberries | 375ml | \$11.00 |
| | Oude Geuze Black Label | Dry, full-bodied blend of 1, 2, & 3 year-old lambics | 750ml | \$16.50 |
| | Geuze Mariage Parfait | 95% mild lambic (aged at least 3 yrs) & 5% young lambic | 375ml | \$9.50 |
| | | | 750ml | \$15.50 |
| | Mariage Parfait Kriek | One year old heavy lambic refermented w/ overripe cherries | 375ml | \$12.50 |
| | Vat 109 Monoblend | Geuze; 90% Lambic from cask 109, 10% young lambic | 375ml | \$20.00 |
| Oude Beersel (Belgium) | Oude Kriek | Traditional Belgian Lambic w/ cherries | 375ml | \$11.50 |
| Brasserie Dupont (Belgium) | Saison Dupont | Classic Belgian farmhouse ale | 750ml | \$14.00 |
| Alvinne (Belgium) | Omega | Belgian sour blond ale | 330ml | \$6.50 |
| | Sigma | Belgian dark sour ale | 330ml | \$6.50 |
| | Phi | Belgian sour blond ale | 330ml | \$6.50 |
| | Podge | Belgian imperial stout | 330ml | \$6.50 |
| | Melchior | Belgian strong pale ale brewed with mustard seeds | 330ml | \$7.00 |
| | Oak Melchior | Ale brewed with mustard seeds & aged in oak barrels | 500ml | \$13.00 |
| Brouwerij Brasserie De Ranke (Belgium) | XXX Bitter | Hoppy Belgian ale even hoppier than XX Bitter | 750ml | \$13.00 |
| | Kriek | Belgian ale w/sour cherries | 750ml | \$18.50 |
| De Dolle (Belgium) | Arabier | Historic Belgian strong pale ale | 330ml | \$7.50 |
| | Bos Keun | Light, golden ale brewed for the easter season | 330ml | \$7.50 |
| | Dulle Tuve | Belgian tripel | 330ml | \$8.00 |
| | Oerbier | Historic Belgian dark ale | 330ml | \$7.50 |
| | Special Export Stout | Historic stout, bitter, dry & slightly tart | 330ml | \$7.50 |
| Hanssens Artisanaal (Belgium) | Oude Gueuze | Belgian lambic matured for over 3 years | 375ml | \$11.00 |
| | Cassis | Belgian lambic w/ black currants aged in mature oak | 355ml | \$16.00 |
| | Oude Kriek | Lambic refermented with cherries | 375 ml / \$13.50 | 750ml |
| | 2011 Scarenbecca Kriek | Vintage lambic refermented w/ Belgian Schaarbeek cherries | 375ml | \$25.50 |
| | Oudbeitje | Unsweetened lambic refermented with strawberries | 375ml | \$13.50 |
| Orval (Belgium) | Orval | Trappist ale | 330ml | \$7.00 |
| Mikkeller (Denmark/Belgium) | Hallo Ich Bin Raspberry Berliner Weisse | Berliner-style weisse beer refermented w/ raspberries | 500ml | \$6.50 |
| | Hallo Ich Bin Passion Fruit Berliner Weisse | Berliner-style weisse beer refermented w/ passion fruit | 500ml | \$6.50 |
| | Spontan Sourcherry | Spontaneously-fermented beer w/cherries | 375ml | \$16.50 |
| | It's Alive Wild Ale | Heavily hopped Belgian-style Trappist ales. Tribute to Orval | 330ml | \$8.00 |
| | Big Worster | American-style barleywine | | \$14.50 |
| | Spontanframboos | Spontaneously-fermented beer w/ raspberries | 375ml | \$16.50 |
| Amager Bryghus (Denmark) | Rye Porter | American-style porter with rye malt | 500ml | \$11.00 |
| | Hr. Frederiksen | American-style imperial stout | 500ml | \$12.00 |
| To Øl (Denmark) | Yeastus Christus Supersour Wine BA | Farmhouse brett IPA aged 9 mo. in chardonnay barrels | 750ml | \$32.00 |

2, 4, 6, & 12 BOTTLE SHIPPERS ARE AVAILABLE FOR PURCHASE!