



Jester King BOTTLES TO GO

B R E W E R Y

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

Le Petit Prince 3.0% <i>Farmhouse table beer</i>	750mL	9.00
Meowsonry 5.2% <i>Farmhouse ale inspired by an English bitter</i>	750mL	13.00
Noble King 5.8% <i>Hoppy farmhouse ale</i>	750mL	13.00
Kollaborationsbier 4.3% Collaboration w/ Live Oak Brewing (Austin, TX) <i>Pilz wort brewed at Live Oak & fermented at Jester King using mixed culture yeast</i>	750mL	13.00
Mr. Mingo 5.9% <i>Saison brewed w/ roselle hibiscus</i>	750mL	13.00
Snörkel 4.0% <i>Farmhouse ale brewed w/ Alderwood smoked sea salt & oyster mushrooms</i>	750mL	13.00
Lagered Farmhouse Beer 5.5% <i>Ale brewed w/ Texas grown & malted Jimmy Red Corn</i>	750mL	13.00
Das Wunderkind! 4.5% <i>Young dry-hopped mixed culture ale blended w/ mature oak aged ale</i>	750mL	14.00
Cloudfeeder 4.5% Collaboration w/ Tired Hands Brewing (Ardmore, PA) <i>Hoppy farmhouse ale w/ Pennsylvania honey and Texas citrus</i>	750mL	14.00
Entombment 10.8% <i>Farmhouse ale w/ caramelized honey aged in Balcones whiskey barrels</i>	375mL	16.00
Ol' Oi 6.3% <i>Oud Bruin</i>	750mL	18.00
B is for B____, 5.3% Collaboration w/ Brekeriet AB (Landskrona, Sweden) <i>Barrel-aged wild ale rested in koelship</i>	750mL	20.00
A Pale Green Horse, 7.2% Collaboration w/ Yazoo Brewing Co. (Nashville, TN) <i>Intensely dry-hopped hazy IPA w/ Galaxy & Strata</i>	4x16oz	20.00
Dark Matter Imperial Coffee Stout, 10.3% Collaboration w/ Dark Matter Coffee (Chicago, IL) <i>Imperial stout w/ Guatemalan Catuai & Caturra coffee beans</i>	4x16oz	20.00
El Regalo de Comal, 5.6% Collaboration w/ La Cruz de Comal Winery (Canyon Lake, TX) <i>Blend of 1, 2, 3, & 4-year-old spontaneously fermented beer coolshipped at La Cruz de Comal</i>	375mL	22.00
<u>Jester King Crawlors</u>		
Highlorde 4.4% <i>Farmhouse American IPA w/ Millennium, Simcoe, & Amarillo hops</i>	32oz.	12.00
A Pale Green Horse, 7.2% Collaboration w/ Yazoo Brewing Co. (Nashville, TN) <i>Intensely dry-hopped hazy IPA w/ Galaxy & Strata</i>	32oz.	14.00
Meowsonry 5.2% <i>Farmhouse ale inspired by an English bitter</i>	32oz.	16.00
Provenance Tangerine & Clementine 6.2% <i>Farmhouse ale w/ tangerines & clementine</i>	32oz.	16.00
Das Wunderkind! 4.5% <i>Mature barrel-aged beer blended w/ dry-hopped saison</i>	32oz.	17.00
Foudreweizen 5.6% Collaboration w/ Live Oak Brewing (Austin, TX) <i>Foudre-aged hefeweizen</i>	32oz.	17.00
Original Black Metal, 10.1% <i>Imperial Stout</i>	32oz.	18.00
Encendia 14.5% <i>Farmhouse ale w/ agave nectar, epazote & ancho chiles; aged 8 months in scorpion mezcal barrels</i>	32oz.	36.00
SPON Cabernet Franc & Zinfandel 7.5% <i>Spontaneously fermented ale refermented w/ Cabernet Franc & Zinfandel grapes</i>	32oz.	48.00

To-Go Orders can be made through the link that can be found [here](#) or by giving us a call between 12pm-8pm at (512)-661-8736