



# 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.**

<b>Le Petit Prince 3.0%</b> <i>Farmhouse table beer</i>	750mL	9.00
<b>Meowsonry 5.2%</b> <i>Farmhouse ale inspired by an English bitter</i>	750mL	13.00
<b>Noble King 5.8%</b> <i>Hoppy farmhouse ale</i>	750mL	13.00
<b>Kollaborationsbier 4.3%</b> Collaboration w/ Live Oak Brewing (Austin, TX) <i>Pilz wort brewed at Live Oak &amp; fermented at Jester King using mixed culture yeast</i>	750mL	13.00
<b>No Whalez Here 4.5%</b> <i>Farmhouse witbier w/ orange, coriander, &amp; lavender</i>	750mL	13.00
<b>Lagered Farmhouse Beer 5.5%</b> <i>Ale brewed w/ Texas grown &amp; malted Jimmy Red Corn</i>	750mL	13.00
<b>L'Aradia 5.5%</b> Collaboration w/ Pink Boots Society <i>Lager dry-hopped w/ Azacca, El Dorado, Idaho Gem, &amp; Loral</i>	4x16oz	14.00
<b>Das Wunderkind! 4.5%</b> <i>Young dry-hopped mixed culture ale blended w/ mature oak aged ale</i>	750mL	14.00
<b>Cloudfeeder 4.5%</b> Collaboration w/ Tired Hands Brewing (Ardmore, PA) <i>Hoppy farmhouse ale w/ Pennsylvania honey and Texas citrus</i>	750mL	14.00
<b>All Together 6.6%</b> <i>IPA dry hopped at 3.4 pounds per barrel w/ Citra, Mosaic, Cascade, Simcoe, Citra Cryo &amp; Simcoe Cryo</i>	4x16oz	18.00
<b>Ol' Oi 6.3%</b> <i>Oud Bruin</i>	750mL	18.00
<b>B is for B____, 5.3%</b> Collaboration w/ Brekeriet AB (Landskrona, Sweden) <i>Barrel-aged wild ale rested in koelship</i>	750mL	20.00
<b>A Pale Green Horse, 7.2%</b> Collaboration w/ Yazoo Brewing Co. (Nashville, TN) <i>Intensely dry-hopped hazy IPA w/ Galaxy &amp; Strata</i>	4x16oz	20.00
<b>El Regalo de Comal, 5.6%</b> Collaboration w/ La Cruz de Comal Winery (Canyon Lake, TX) <i>Blend of 1, 2, 3, &amp; 4-year-old spontaneously fermented beer coolshipped at La Cruz de Comal</i>	375mL	22.00
<b><u>Jester King Crawl</u>ers</b>		
<b>Highlorde 4.4%</b> <i>Farmhouse American IPA w/ Millennium, Simcoe, &amp; Amarillo hops</i>	32oz.	12.00
<b>A Pale Green Horse, 7.2%</b> Collaboration w/ Yazoo Brewing Co. (Nashville, TN) <i>Intensely dry-hopped hazy IPA w/ Galaxy &amp; Strata</i>	32oz.	14.00
<b>Meowsonry 5.2%</b> <i>Farmhouse ale inspired by an English bitter</i>	32oz.	16.00
<b>Provenance Tangerine &amp; Clementine 6.2%</b> <i>Farmhouse ale w/ tangerines &amp; clementine</i>	32oz.	16.00
<b>Das Wunderkind! 4.5%</b> <i>Mature barrel-aged beer blended w/ dry-hopped saison</i>	32oz.	17.00
<b>Foudreweizen 5.6%</b> Collaboration w/ Live Oak Brewing (Austin, TX) <i>Foudre-aged hefeweizen</i>	32oz.	17.00
<b>Original Black Metal, 10.1%</b> <i>Imperial Stout</i>	32oz.	18.00
<b>Encendia 14.5%</b> <i>Farmhouse ale w/ agave nectar, epazote &amp; ancho chiles; aged 8 months in scorpion mezcal barrels</i>	32oz.	36.00

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