



BREWERY BAR *(please see the map on back for bar locations)*

December 13 -16, 2018

Jester King Beer

	taster	glass
2016 Spon Three Year Blend 5.4% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 8oz
2018 Spon Three Year Blend 5.6% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 8oz
Spon Shiraz & Cab Sauvignon 7.6% spontaneously fermented beer refermented w/ Shiraz & Cabernet Sauvignon grapes	6.5	12 8oz
Soul Conduit 3.9% gin barrel-aged table beer refermented w/ dried thai limes & thyme	2.5	6 12oz
Kollaborationsbier 4.3% <i>Collab w/Live Oak (Austin, TX)</i> wort brewed using a decoction mash w/Czech hops fermented w/ JK yeast	2.5	6 12oz
Bière de Coupage 5.4% blend of spontaneously-fermented beer & barrel-aged saison	4	7 8oz
Figlet 6.3% <i>Collab w/ Franklin Barbecue (Austin, TX)</i> ale fermented w/smoked figs	3	6.5 12oz
Noble King 5.8% hoppy farmhouse ale	2.5	6 12oz
El Cedro 6.4% hoppy ale refermented on cedar spirals	2.5	6 12oz
<i>Guest Beer</i>	taster	glass
De Ranke - XX Bitter 6.2% Hoppy Belgian ale	3	8.5 12oz
St. Elmo - Roxanne 6.3% sour ale w/ pink guava	2.5	5.5 12oz

Del Ducato - Baciarni Lipsia 4.5% italian sour ale aged in wine barrels w/ salt	4.5	8.5 8oz
<i>Guest Cider</i>	taster	glass
Texas Keeper - Heirloom 7.9% blended from three American heirloom apples & aged on lightly toasted french oak	4	7 8oz
Texas Keeper - Cortland Demi-Sec 7.1% semi-sweet blend of Cortland & Rome Beauty apples	4	7 8oz
Shacksbury -Arlo 6.2% apple varietals fermented w/native yeast	-	6.5 12oz
<i>Guest Wine</i>	glass	bottle
2017 One-Eighty <i>La Clarine Farm - Somerset, CA</i> grapefruit pith, white peach, floral; Albarino & Marsanne	8	26
2016 Gwin Evan Au Gre Du Vin <i>Domaine de Haut Planty - Loire Valley, France</i> zesty, pineapple, pithy; Melon de Bourgogne	6	20
2017 Rosé of Tibouren <i>Clos Cibonne - Provence, France</i> medium bodied, peaches, floral; Tibouren	8	27
2017 Foregone Conclusions <i>Southold Farm + Cellar - Fredericksburg, TX</i> dark fruits, orange pulp, fresh; Alicante Bouschet	8	27
2016 Terrasses du Larzac nuit <i>Mas de Chimeres - Languedoc-Roussillon, France</i> Dried roses, cocoa, red berries; Syrah, Grenache, Mourvedre	7	24

COURTYARD BAR

December 13 -16, 2018

Open Saturday; 12-6 pm

Jester King Beer

	taster	glass
2018 Spon Three Year Blend 5.5% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 8oz
2018 Spon Grapefruit 6.0% blend of spontaneously fermented beer refermented w/grapefruit	6.5	12 8oz
2017 Spon Raspberry & Cherry 5.6% blend of spontaneously fermented beer refermented w/raspberry & cherry	6.5	12 8oz
Petit Prince 2.9% farmhouse table beer	2	5 16oz
Colonel Toby 3.1% a hoppy little farmhouse ale	2	5 16oz
Snorkel 4.0% ale brewed with oyster mushrooms and smoked sea salt	2.5	6 12oz
Foudreweizen 6.3% <i>Collab w/Live Oak (Austin, TX)</i> foudre-fermented hefeweizen	3	6.5 12oz
Bière de Blanc du Bois 8.1% barrel-aged beer refermented w/Blanc du Bois grapes	5	9 8oz
Birra di Sangiovese 9.0% barrel-aged beer refermented w/Sangiovese grapes	5	9 8oz

<i>Guest Beer</i>	taster	glass
Upland Brewing - Darken 10.9% oud bruin w/ star anise & grains of paradise	4.5	7.5 8oz
Untitled Art - Grisette 4.5% highly-drinkable northern French-style saison	-	7 16oz
<i>Guest Cider</i>	taster	glass
Argus - Ginger Perry 5.5% unfiltered pear cider w/ ginger	-	5 12oz
<i>Guest Wine</i>	glass	bottle
2016 Gwin Evan Au Gre Du Vin <i>Domaine de Haut Planty - Loire Valley, France</i> zesty, pineapple, pithy; Melon de Bourgogne	6	20
2017 Rosé of Tibouren <i>Clos Cibonne - Provence, France</i> medium bodied, peaches, floral; Tibouren	8	27
2017 Foregone Conclusions <i>Southold Farm + Cellar - Fredericksburg, TX</i> dark fruits, orange pulp, fresh; Alicante Bouschet	8	27



KITCHEN BAR

December 13 -16, 2018

<i>Jester King Beer</i>	<i>taster</i>	<i>glass</i>
2018 Spon Three Year Blend 5.5% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 8oz
Colonel Toby 3.1% a hoppy little farmhouse ale	2	5 16oz
Buddha's Brew 3.5% ale blended & refermented w/classic kombucha	2.5	6 12oz
Snörkel 4.0% ale brewed w/oyster mushrooms & smoked sea salt	2.5	6 12oz
Foudreweizen 6.3% <i>Collab w/Live Oak (Austin, TX)</i>	3	6.5 12oz
Detritivore 5.5% abv ale refermented w/spent cherries	3.5	6 8oz
Boxer's Revenge 9.7% barrel-aged strong ale	3.5	6 8oz
Figlet 6.3% <i>Collab w/Franklin Barbecue (Austin, TX)</i>	3	6.5 12oz
Sin Frontera 6.7% cognac barrel-aged amber ale	4	7 8oz

<i>Guest Beer</i>	<i>pour</i>	<i>pitcher</i>
De La Senne - Taras Boulba 4.5% hoppy belgian blonde ale	7.5 12oz	-
Live Oak - Hefeweizen 5.2% bavarian-style wheat beer	6 16oz	22
St. Elmo - Carl 4.6% german-style Kolsch	6 16oz	22
<i>Guest Wine</i>	<i>glass</i>	<i>bottle</i>
2016 Mâcon-Villages <i>La Soeur Cadette - Burgandy, France</i> lively, white flowers, lemon pith; Chardonnay	8	29
2017 Mourvedre Rosé <i>Lewis Wines - Fredericksburg, TX</i> Hill country rosé; Morvedre	8	28
2017 Wabi Sabi <i>Populis - Mendocino County, California</i> fresh, fruity, rustic backbone; Carignan, Zinfandel, Syrah	6.5	-

PASTURE BAR

December 13 -16, 2018

<i>Jester King Beer</i>	<i>taster</i>	<i>glass</i>
2018 Spon Three Year Blend 5.5% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 8oz
2016 Spon Red Grape 5.4% spontaneously fermented beer refermented w/Mouvedre & Sangiovese grapes	6.5	12 8oz
Noble King 5.8% hoppy farmhouse ale	2.5	6 12oz
El Cedro 6.4% hoppy ale refermented on cedar spirals	2.5	6 12oz
Bière de Blanc du Bois 8.1% barrel-aged beer refermented w/Blanc du Bois grapes	5	9 8oz
Cerveza de Tempranillo 8.1% barrel-aged beer refermented w/Tempranillo grapes	5	9 8oz
Birra di Sangiovese 9.0% barrel-aged beer refermented w/Sangiovese grapes	5	9 8oz

<i>Guest Beer</i>	<i>pour</i>	<i>pitcher</i>
Austin Beerworks - Sputnik 8% russian imperial stout w/ coffee & oatmeal	6.5 8oz	-
Real Ale - Hans' Pils 5.3% german-style pilsner	6 16oz	22
Tupps - DDH Series 5 7.1% new england-style ipa w/ citra, mosaic, & el dorado	7 12oz	27
<i>Guest Cider</i>	<i>taster</i>	<i>Glass</i>
Argus - Roselle 6.8% dry apple cider w/ hibiscus	3.5 4oz	6 12oz
<i>Guest Wine</i>	<i>glass</i>	<i>bottle</i>
2017 Picpoul de Pinet <i>Moulin de Gassac -Languedoc-Roussillon, FR</i> lemon juice, briny, refreshing; Picpoul	5	16
2017 Txakoli Rosado <i>Rezabal - Basque, Spain</i> effervescent, salted strawberries, lively; Hondarrabi Beltza	6	20
2017 SP68 Rosso <i>Occhipiniti - Sicily, Italy</i> earthy, black cherry, dandelion; Nero d'Avola & Frappato	10.5	32
Wine Flight - SPON 2oz. pour of three natural wines	12	-

Brewery Tours
Friday - 6pm
Saturday - 1, 3, 5pm
Sunday - 1, 3, 5pm
Farm Tours
Saturday - 2, 4 pm

