


TASTING ROOM BAR

 JESTER KING BEER	taster	glass
Aurastone <i>4.9% abv</i> foudre-aged beer refermented with spent peaches and apricots, then aged in chardonnay and sauvignon blanc barrels for 18 months; finished with powdered lime leaf and pink sea salt	4	7 8oz
Commercial Suicide <i>3.3% abv</i> mild farmhouse ale	2	5 16oz
Montmorency vs Balaton <i>6.1% abv</i> barrel-aged beer refermented with cherries	5	9 8oz
Demitone <i>5.5% abv</i> farmhouse ale fermented w/ “spent” blueberries	3.5	6 8oz
Boxer’s Revenge <i>9.5% abv</i> barrel-aged strong ale	3.5	6 8oz
2017 Vague Recollection <i>6% abv</i> farmhouse ale brewed w/ Sangiovese & Syrah grape pomace	3.5	6 8oz
2017 SPON – Blend 3 <i>5.8% abv</i> Blend of 1, 2 & 3-year-old 100% spontaneously fermented beer	4.5	8 8oz
Noble King <i>5.8% abv</i> hoppy farmhouse ale	2.5	6 12oz
RU 55 <i>6.7% abv</i> barrel-aged sour red	3.5	6 8oz

GUEST BEER	taster	glass
The Bruery/Jester King – Bouffon <i>5.3% abv</i> foeder-aged wit with orange peel and coriander	4.5	7.5 8oz
Live Oak Brewing – Berliner-Weisse <i>3.2% abv</i> light & tart wheat beer	2	5 16oz
Zilker Brewing Co – Jazz Synthesis <i>5.3% abv</i> farmhouse inspired spring saison	2.5	5 12oz
GUEST CIDER	taster	glass
Texas Keeper – Grafter Rosé <i>8.1% abv</i> dry, effervescent cider w/ Tempranillo grapes	5	8.5 8oz
Fairweather Cider – Tejano Dreams <i>6.5% abv</i> dry, farmhouse cider w/ anaheim chilies	2.5	4.5 12oz
Cyril Zangs – This Side Up <i>5% abv</i> dry, funky farmhouse style cider	5.5	9 8oz

GUEST WINE	glass	bottle
2015 Complemen' Terre Muscadet Sevre-et-Maine <i>La Croix Moriceau – Loire, France</i> herbaceous, horse blanket, medium-bodied; Melon de Bourgogne	5	17
2016 Picpoul de Pinet <i>Moulin de Gassac – Languedoc-Roussillon, France</i> lemon juice, briny, refreshing; Picpoul	4.5	14
2017 Txakolina Rubentis <i>Ameztoi – Basque, Spain</i> light, effervescent, salted strawberry; Hondarribi Beltza & Hondarribi Zuri	6	20
2016 Hurluberlu <i>Domaine Sebastien David – Loire, France</i> red currants, jasmine, perfume; Cabernet Franc	6	22
2016 Frappato <i>Tami – Sicily, Italy</i> ripe cherries, dried raspberries, long finish; Frappato	5.5	18.5

COURTYARD BAR (Saturdays and Sundays, Weather Permitting)

 JESTER KING BEER	taster	glass
Aurastone <i>4.9% abv</i> foudre-aged beer refermented with spent peaches and apricots, then aged in chardonnay and sauvignon blanc barrels for 18 months; finished with powdered lime leaf and pink sea salt	4	7 8oz
Montmorency vs Balaton <i>6.1% abv</i> barrel-aged beer refermented with cherries	5	9 8oz
Reposé <i>6.5% abv</i> farmhouse ale brewed w/ hay & aged in brandy barrels	4	7 8oz
Örter i Mörker <i>7.9% abv</i> farmhouse ale inspired by danish smørrebrød aged in akvavit barrels	4	7 8oz
Simple Means <i>5.6% abv</i> German-style alt-bier w/ beechwood smoked malt	2.5	6 12oz
Funk Metal <i>9.5% abv</i> barrel-aged sour stout	3.5	6 8oz
Cerveza de Mezquite <i>5.6% abv</i> farmhouse ale brewed w/ locally-foraged mesquite beans	3	6.5 12oz
Sacred Vessel <i>9.5% abv</i> <i>Collab. w/The Bruery Terreux (Placencia, CA)</i> barrel-aged beer w/Jester King rosemary refermented with foot stomped Roussanne & Viognier grapes from California	6	8 8oz
Wanderflora <i>5.1% abv</i> <i>Collab. w/Fonta Flora (Morganton, NC)</i> 100% spontaneously-fermented ale w/false pennyroyal, fennel, & nettle	4	7 8oz

GUEST BEER	taster	glass
Zilker Brewing – Marco IPA <i>7% abv</i> american IPA w/ el dorado & simcoe hops	-	3.5 12oz
Last Stand – Saaz Blonde <i>5.4% abv</i> light blonde ale w/ czech saaz hops	-	3.5 12oz
Blue Owl – Little Gose – <i>3.8% abv</i> refreshing salty & sour wheat beer	-	5 12oz
GUEST CIDER	taster	glass
Shacksbury Cider – Rosé <i>6% abv</i> pressed cider aged on marquette grape skins	-	5 12oz
Argus Ciderly – Ciderkin – <i>4.5% abv</i> dry, unfiltered cider	-	4 12oz
GUEST WINE	glass	bottle
2016 Picpoul de Pinet <i>Moulin de Gassac – Languedoc-Roussillon, France</i> lemon juice, briny, refreshing; Picpoul	4.5	14
2017 Txakolina Rubentis <i>Ameztoi – Basque, Spain</i> light, effervescent, salted strawberry; Hondarribi Beltza & Hondarribi Zuri	6	20
2016 Hurluberlu <i>Domaine Sebastien David – Loire, France</i> red currants, jasmine, perfume; Cabernet Franc	6	22



KITCHEN BAR

 JESTER KING BEER	taster	glass	GUEST BEER	pour	pitcher
Aurastone <i>4.9% abv</i> foudre-aged beer refermented with spent peaches and apricots, then aged in chardonnay and sauvignon blanc barrels for 18 months; finished with powdered lime leaf and pink sea salt	4	7 8oz	(512) Brewing – Cab Tripel <i>9.5% abv</i> tripel aged six months in recently-emptied Cabernet Sauvignon barrels	5 8oz	-
Montmorency vs Balaton <i>6.1% abv</i> barrel-aged beer refermented with cherries	5	9 8oz	Austin Beerworks – Pearl Snap <i>5.3% abv</i> hoppy, German-style pilsner	5 16oz	18
KVASS <i>5.7% abv</i> farmhouse ale brewed with miche bread	2.5	8 16oz	Zilker Brewing – Marco IPA <i>7% abv</i> american IPA w/ el dorado & simcoe hops	5 16oz	18
Provenance Lemon Lime <i>6% abv</i> farmhouse ale fermented w/ lemon & lime	2.5	6 12oz	Oasis Brewing - Megamodern <i>9.7% abv</i> triple dry-hopped imperial IPA	3.5 8oz	-
Queen’s Order <i>4.7% abv</i> farmhouse ale brewed with TX honey & TX lemons	3	6.5 12oz	Martin House – Bock Slider <i>5.6% abv</i> copper, malty, lightly hopped ale.	5 16oz	18
2017 Vague Recollection <i>6% abv</i> farmhouse ale brewed w/ Sangiovese & Syrah grape pomace	3.5	6 8oz	Lakewood – Sin Mint Temptress <i>9.1%abv</i> imperial milk stout w/mint & graham cracker	4 8oz	-
GUEST WINE	glass	bottle	GUEST CIDER		
2015 Gwin Evan Au Gre Du Vin <i>Domaine de Haut Planty – Loire Valley, France</i> round, pineapple, pithy; Melon de Bourgogne	8 8oz	20	Shacksbury –Rosé <i>6% abv</i> fresh pressed cider rested on Marquette grape skins	3.5 8oz	
2017 Txakoli Rosado <i>Rezacabal – Basque, Spain</i> salted strawberries, bright; Hondarribi Beltza	8 8oz	19.5			
2015 Pour Une Poignee de Bouteilles <i>Brendan Tracey – Loire, France</i> light bodied, fresh cherry, tobacco; Pinot Noir, Côt, Gamay	10.5 8oz	27.5			

PASTURE BAR

 JESTER KING BEER	taster	glass	GUEST BEER	pour	pitcher
Aurastone <i>4.9% abv</i> foudre-aged beer refermented with spent peaches and apricots, then aged in chardonnay and sauvignon blanc barrels for 18 months; finished with powdered lime leaf and pink sea salt	4	7 8oz	Live Oak Brewing – Hefeweizen <i>5.2% abv</i> unfiltered wheat beer w/notes of banana & clove <i>+ add lemonade to make it a shandy!</i>	5 16oz	18
Montmorency vs Balaton <i>6.1% abv</i> barrel-aged beer refermented with cherries	5	9 8oz	St. Elmo Brewing – Carl Kölsch <i>4.6% abv</i> light, crisp & refreshing	5 16oz	18
Demitone <i>5.5% abv</i> farmhouse ale fermented w/ “spent” blueberries	3.5	6 8oz	GUEST CIDER Shacksbury – Dry <i>6.5% abv</i> dry, native yeast fermented cider	3 8oz	
Mad Meg – <i>7.6% abv</i> strong, golden provision ale	2.5	6 12oz			
Wytchmaker <i>5.9% abv</i> rye farmhouse IPA	2.5	6 12oz			
Black Metal <i>8.7% abv</i> imperial farmhouse stout	2.5	4.5 8oz			
Part & Parcel <i>4.4% abv</i> farmhouse ale brewed w/ 100% Texas-grown malt & hops	3	6.5 12oz			
GUEST WINE	glass	bottle			
2015 Gwin Evan Au Gre Du Vin <i>Domaine de Haut Planty – Loire Valley, France</i> round, pineapple, pithy; Melon de Bourgogne	8 8oz	20			
2015 Bianco <i>Pasqua Passimento – Verona, Italy</i> citrus, crisp, stone fruit; Garganega	10 8oz	31.5			
2015 Rosé Grier <i>Brice Denay – Loire, France</i> juicy, fresh raspberries, refreshing; Gamay	8 8oz	20			
2015 Pour Une Poignee de Bouteilles <i>Brendan Tracey – Loire, France</i> light bodied, fresh cherry, tobacco; Pinot Noir, Côt, Gamay	10.5 8oz	27.5			
2016 Rosso <i>Pasqua Passimento – Verona, Italy</i> ripe cherries, smooth, medium bodied; red blend	10.5 8oz	32			



FULL COLD BOTTLES FOR SALE...ASK FOR PRICES & AVAILABILABILITY