

# TASTING ROOM BAR



JESTER KING BEER	taster	glass
<b>Demitone</b> 5.5% abv farmhouse ale fermented w/ "spent" blueberries	3.5	6 8oz
<b>SPON – Blueberry &amp; Pitaya</b> 4.9% abv 100% spontaneously fermented beer refermented with blueberries & pitaya (dragon fruit)	6.5	12 8oz
<b>SPON – Grapefruit</b> 6.2% abv 100% spontaneously fermented beer refermented with zest & juice of texas-grown grapefruit	6.5	12 8oz
<b>Cerveza de Mezquite</b> 5.6% abv farmhouse ale brewed w/ mesquite beans	3	6.5 12oz
<b>Noble King</b> 5.8% abv hoppy farmhouse ale	2.5	6 12oz
<b>2017 Vague Recollection</b> 6% abv farmhouse ale brewed w/ sangiovese & syrah grape pomace	3.5	6 8oz
<b>2017 SPON – Blend 5 -</b> 5.7% abv Blend of 1, 2 & 3-year-old 100% spontaneously fermented beer	4.5	8 8oz
<b>Boxer's Revenge</b> 9.5% abv barrel-aged strong ale	3.5	6 8oz
<b>RU 55</b> 6.7% abv barrel-aged sour red	3.5	6 8oz

GUEST BEER	taster	glass
<b>De Ranke – XXX Bitter</b> 4.7% abv hoppy belgian ale	3.5	6 12oz
<b>The Bruery/Jester King – Bouffon</b> 5.3% abv foeder-aged wit with orange peel and coriander	4.5	7.5 8oz
<b>Upland - Peach</b> 6% abv barrel-aged sour ale w/ peaches	4	6 8oz
GUEST CIDER	taster	glass
<b>Texas Keeper – No. 1</b> 6.8% abv dry, unfiltered cider	3.5	5.5 8oz
<b>Texas Keeper – Grafter Rose</b> 8.1% abv dry, effervescent blend of apples & tempranillo grapes	5	8.5 8oz
<b>Shacksbury – Basque</b> 6.2% abv unfiltered, spontaneous cider made w/ 14 different basque apples	2.5	4.5 8oz
GUEST WINE	Glass	bottle
<b>2016 SP68 Bianco</b> <i>Occhipinti – Sicily, Italy</i> underripe pear, stoney, floral; Zibibbo, Albanello	7.5	32
<b>2016 Picpoul de Pinet</b> <i>Moulin de Gassac – Languedoc-Roussillon, France</i> lemon juice, briny, refreshing; Picpoul	4.5	14
<b>2017 Txakolina Rubentis</b> <i>Ameztoi – Basque, Spain</i> light, effervescent, salted strawberry; Hondarribi Beltza & Hondarribi Zuri	6	20
<b>2016 Hurluberlu</b> <i>Domaine Sebastien David – Loire, France</i> red currants, jasmine, perfume; Cabernet Franc	6	22
<b>2016 Frappato</b> <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
<b>2017 SPON – Muscat</b> 6.2% abv barrel-aged blend of 100% spontaneously-fermented beer; refermented w/TX grown muscat grapes	6.5	-
<b>Sacred Vessel –</b> 9.5% abv barrel-aged beer w/Jester King rosemary refermented with foot stomped Roussanne & Viognier grapes from California	6	8 8oz
<b>Provenance Lemon &amp; Lime</b> 5.6% abv farmhouse ale w/ lemon & lime juice and zest	2.5	6 12oz
<b>Orter i Morker</b> 7.9% abv farmhouse ale inspired by danish smørrebrød aged in akvavit barrels	4	7 8oz
<b>Song of Binding</b> 6.9% abv <i>Collab. w/La Sirene Brewing (Melbourne, Australia)</i> foudre-aged farmhouse ale aged in pinot noir barrels	3.5	6 8oz
<b>Snorkel</b> 4.2% abv farmhouse ale brewed with oyster mushrooms and smoked sea salt	2.5	6 12oz
<b>Simple Means</b> 5.6% abv german-style alt-bier w/ beechwood smoked malt	2.5	6 12oz
<b>Funk Metal</b> 9.5% abv barrel-aged sour stout	3.5	6 8oz
<b>Reposé</b> 6.5% abv farmhouse ale brewed w/ hay & aged in brandy barrels	4	7 8oz

GUEST BEER	taster	glass
<b>Zilker Brewing – Honey Blonde</b> 4.5% abv blonde ale brewed w/local honey	-	3.5 12oz
<b>Last Stand – Simcoe Pale Ale</b> 8% abv simcoe hopped pale ale	-	4.5 12oz
<b>Blue Owl – Professor Black</b> - 8% abv sour cherry stout	-	4 12oz
GUEST CIDER	taster	Glass
<b>Fairweather Cider – Tejano Dreams</b> 6.5% abv dry cider with anaheim chilies	-	4.5 12oz
<b>Argus Cidery – Ciderkin</b> - 6% abv light, dry cider	-	4 12oz
GUEST WINE	glass	bottle
<b>2016 Picpoul de Pinet</b> <i>Moulin de Gassac – Languedoc-Roussillon, France</i> lemon juice, briny, refreshing; Picpoul	4.5	14
<b>2017 Txakolina Rubentis</b> <i>Ameztoi – Basque, Spain</i> light, effervescent, salted strawberry; Hondarribi Beltza & Hondarribi Zuri	6	20
<b>2016 Hurluberlu</b> <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
<b>KVASS</b> 5.7% abv farmhouse ale brewed with miche bread	2.5	8 16oz	<b>512 Brewing – Cab Tripel</b> 9.5% abv tripel aged six months in recently emptied cabernet sauvignon barrels	3 8oz	-
<b>Provenance Lemon Lime</b> 6% abv farmhouse ale fermented w/ lemon & lime	2.5	6 12oz	<b>Austin Beerworks – Pearl Snap</b> 5.3% abv hoppy, german-style pilsner	5 16oz	18
<b>Queen’s Order</b> 4.7% abv farmhouse ale brewed with TX honey & TX lemons	3	6 12oz	<b>Guadalupe Brewing – Chocolate Stout</b> 7.2% abv bourbon barrel-aged stout with cocoa nibs	4 8oz	-
<b>2017 Vague Recollection</b> 6% abv farmhouse ale brewed w/ sangiovese & syrah grape pomace	3.5	6 8oz	<b>Oasis Brewing - Megamodern</b> 9.7% abv triple dry-hopped imperial IPA	3.5 8oz	-
<b>GUEST WINE</b>	Glass	Bottle	<b>Zilker Brewing – Honey Blonde</b> 4.8% abv blonde ale brewed w/local honey	5 16oz	18
<b>2015 Gwin Evan Au Gre Du Vin</b> <i>Domaine de Haut Planty – Loire Valley, France</i> Zesty, pineapple, pithy; Melon de Bourgogne	8	20	<b>Martin House – Bock Slider</b> 5.6% abv dark, malty, lightly hopped ale	5 16oz	18
<b>2017 Txakoli Rosado</b> <i>Reزابال – Basque, Spain</i> salted strawberries, bright; Hondarribi Beltza	8	32	<b>Lakewood – Sin Mint Temptress</b> 9.1% abv imperial milk stout w/mint & graham cracker	4 8oz	-
<b>2015 Pour Une Poignee de Bouteilles</b> <i>Brendan Tracey – Loire, France</i> light bodied, fresh cherry, tobacco; Pinot Noir, Côt, Gamay	10.5	27.5	<b>GUEST CIDER</b>		
			<b>Austin Eastciders – Blood Orange</b> 6% abv cider fermented w/ blood orange	5 16oz	22

# PASTURE BAR

 JESTER KING BEER	taster	glass	GUEST BEER	pour	pitcher
<b>Das Wunderkind</b> 5.3% abv blend of young, fresh farmhouse ale w/ mature, barrel-aged farmhouse ale	3	6.5 8oz	<b>Live Oak – Hefeweizen</b> 5.2% abv unfiltered wheat beer w/notes of banana & clove	5 16oz	18
<b>Demitone</b> 5.5% abv farmhouse ale fermented w/ “spent” blueberries	3.5	6 8oz	<b>Live Oak – Big Bark</b> 5.2% abv classic vienna amber lager	5 16oz	18
<b>Mad Meg –</b> 7.6% abv strong, golden provision ale	4	8 8oz	<b>Founders – Kentucky Bourbon Stout</b> 12.3% abv bourbon barrel-aged chocolate coffee stout	6 8oz	-
<b>Wytchmaker</b> 5.9% abv rye farmhouse IPA	2.5	6 12oz	<b>Mahr’s Brau – Mastodon Lager</b> 5.2% abv unfiltered keller lager	5 16oz	-
<b>Black Metal</b> 8.7% abv imperial farmhouse stout	2.5	4.5 8oz	<b>GUEST CIDER</b>		
<b>GUEST WINE</b>	glass	bottle	<b>Shacksbury – Dry</b> 6.5% abv dry, native yeast fermented cider	3 8oz	
<b>2015 Gwin Evan Au Gre Du Vin</b> <i>Domaine de Haut Planty – Loire Valley, France</i> zesty, pineapple, pithy; Melon de Bourgogne	8	20			
<b>2015 Bianco</b> <i>Pasqua Passimento – Verona, Italy</i> citrus, crisp, stone fruit; Garganega	10	31.5			
<b>2017 Sauvignon Blanc</b> <i>Populus - Mendocino Valley, California</i> lime zest, green bell pepper, herbal; Sauvignon Blanc	8.5	21			
<b>2017 Txakoli Rosado</b> <i>Reزابال – Basque, Spain</i> salted strawberries, bright; Hondarribi Beltza	8	19.5			
<b>2015 Pour Une Poignee de Bouteilles</b> <i>Brendan Tracey – Loire, France</i> light bodied, fresh cherry, tobacco; Pinot Noir, Côt, Gamay	10.5	27.5			
<b>2016 Rosso</b> <i>Pasqua Passimento – Verona, Italy</i> ripe cherries, smooth, medium bodied; red blend	10.5	32			

