



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

December 9th, 2018

Jester King Beer

	<i>taster</i>	<i>glass</i>
2016 Spon Three Year Blend 5.4% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 8oz
2017 Spon Three Year Blend 5.6% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 8oz
2018 Spon Three Year Blend 5.5% blend of 1, 2 & 3-year-old spontaneously fermented beer	5	9 8oz
Spon Estate Peach 5.4% spontaneously fermented beer w/JK peaches	6.5	12 8oz
Spon Shiraz & Cabernet Sauvignon 7.6% spontaneously fermented beer refermented w/ Shiraz & Cabernet Sauvignon grapes	6.5	12 8oz

Guest Beer

	<i>taster</i>	<i>glass</i>
St. Elmo - Roxanne 6.3% sour ale w/ pink guava	2.5	5.5 12oz
Real Ale - Moon Walk IPA 6.2% brut IPA	3	6.5 16oz
Clown Shoes - The Good, the Bad, the Unidragon 14% Russian imperial stout	3.5	7 8oz
Upland - Reflection 5% blend of spontaneously-fermented	6.5	12 8oz
Mikkeller - Spontansourcherry 7.7% spontaneously-fermented beer w/ cherries	5	9 8oz
Mikkeller - Spontanframboos 7.7% spontaneously-fermented beer w/ raspberries	5	9 4oz

Guest Cider

	<i>taster</i>	<i>glass</i>
Texas Keeper - Heirloom 7.9% blended from three American heirloom apples & aged on lightly toasted french oak	4	7 8oz
Shacksbury - Arlo 6.2% apple varietals fermented w/native yeast	-	6.5 12oz

Guest Wine

	<i>glass</i>	<i>bottle</i>
2017 Sur Lie <i>Frederiksdal Kirsebærvin - Harpelunde, DK</i> Danish cherry wine aged on lees in french oak	9.5	-
2016 Roussanne <i>Lewis Wines - Fredericksburg, Texas</i> medium bodied, pineapple, honey; Roussanne	6.5	20
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
NV Syrah El Dorado <i>La Clarine Farm - Somerset, California</i>	7	24

COURTYARD BAR

December 9th, 2018

Open 12-6 pm

Jester King Beer

	<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
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
2018 Spon Raspberry & Cherry 5.4% blend of spontaneously fermented beer refermented w/raspberry & cherry	6.5	12 8oz

Guest Beer

Cantillon - Rotating Taps Fou'Fonne/Nath/d'Aunis	5.5	-
Cantillon - Classic Gueuze 5% authentic Belgian gueuze	5.5	-
Boon - Framboise 5% Belgian lambic aged on raspberries	4.5	8.5 4oz

	<i>taster</i>	<i>glass</i>
Funk Factory - Four Winters 5.5% blend of 1, 2 & 3-year-old spontaneously fermented beer	6.5	-
Funk Factory - Framzwart 6% spontaneously-fermented beer aged on black raspberries	6.5	-

Guest Cider

	<i>taster</i>	<i>glass</i>
Shacksbury - Arlo 6.2% apple varietals fermented w/native yeast	-	6.5 12oz

Guest Wine

	<i>glass</i>	<i>bottle</i>
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 9th, 2018

<i>Jester King Beer</i>	<i>taster</i>	<i>glass</i>
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> foudre-fermented hefeweizen	3	6.5 12oz
Detritivore 5.5% abv ale refermented w/spent cherries	3.5	6 8oz
Commercial Suicide 3.3% english mild-inspired farmhouse ale	2	5 16oz
Boxer's Revenge 9.7% barrel-aged strong ale	3.5	6 8oz
Figlet 6.3% <i>Collab w/Franklin Barbecue (Austin, TX)</i> ale fermented w/smoked figs	3	6.5 12oz
Sin Frontera 6.7% cognac barrel-aged amber ale	4	7 8oz

Guest Beer

	<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

Guest Wine

	<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 9th, 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
2018 Spon Plum Nectarine 5.4% spontaneously fermented beer refermented w/plum & nectarine	6.5	12 8oz
2016 Spon Red Grape 5.4% spontaneously fermented beer refermented w/Mouvedre & Sangiovese grapes	6.5	12 8oz
2018 Spon Blueberry & Pitaya 5.4% spontaneously fermented beer refermented w/raspberries & cherries	6.5	12 8oz
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

Guest Beer

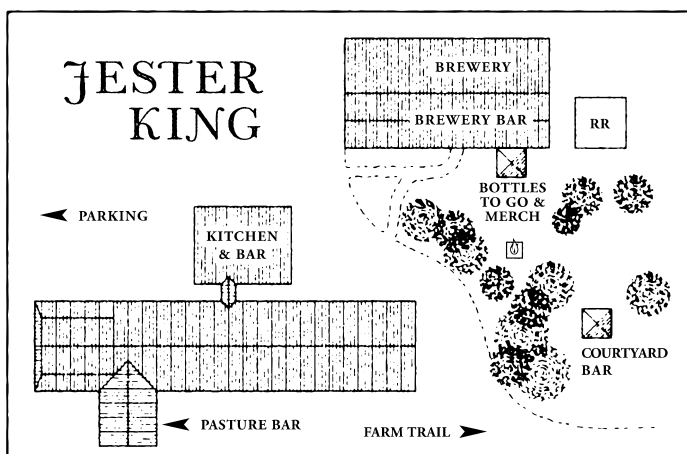
	<i>pour</i>	<i>pitcher</i>
Deschutes - Black Butte XXIX 12% barrel-aged imperial porter with cocoa, cinnamon & cayenne	7.5 8oz	-
Real Ale - Hans' Pils 5.3% German-style pilsner	6 16oz	22
Last Stand - Citra Smash 7.1% single-hopped citra IPA	6 16oz	22

Guest Cider

	<i>taster</i>	<i>glass</i>
Argus - Roselle 6.8% dry apple cider w/hibiscus	3.5 4oz	6 12oz

Guest Wine

	<i>glass</i>	<i>bottle</i>
2017 Picpoul de Pinet <i>Moulin de Gassac - Roussillon, France</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 - Vittoria, Sicily</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