

January 12 - January 14, 2018

JESTER KING

- ★ **Colonel Toby** *A Hoppy Little Farmhouse Ale* 3% abv – BOTTLE \$2 4oz / \$4 12oz  
A sensible English grist paired w/ American hops & fermented to dryness w/ mixed culture. Collab. w/ The Kernel (London, England).
- ★ **Nocturn Chrysalis** *Barrel-aged Sour Ale Refermented with Blackberries* 5.1% abv – DRAUGHT \$5 4oz / \$9 8oz  
Blackberries were added to barrel-aged sour beer and refermented to dryness.
- ★ **2017 SPON 1 – Three Year Blend** 5.8% abv – DRAUGHT \$4.5 4oz / \$8 8oz  
Blend of 3 vintages (2014, 2015, & 2016) of 100% spontaneously fermented beer inspired by authentic Belgian Lambic.
- ★ **Saison Américaine** *Mixed Culture Foudre Aged Saison* 5.9% abv – DRAUGHT \$3 4oz / \$6.5 12oz  
Foudre aged modern American interpretation of Saison.
- ★ **Reposé** *Farmhouse Ale Brewed w/ Hay & Aged in Brandy Barrels* 6.5% abv – BOTTLE \$4 4oz / \$7 8oz  
Inspired by French Bière de Garde and our horse barn, this ale was brewed w/ hay and aged hops, then aged 18mo. in Brandy Barrels.
- ★ **Figlet** *Farmhouse Ale Fermented with Smoked Texas Figs* 6.3% abv – BOTTLE \$3 4oz / \$6.5 12oz  
Dry farmhouse ale fermented with Texas figs smoked at Franklin's Barbecue in Austin, TX.
- ★ **Bière de Syrah** *Barrel-Aged, Sour Beer Refermented w/ Syrah Grapes* 6.6% abv – DRAUGHT \$5 4oz / \$9 8oz  
Barrel-aged, sour beer refermented w/ Syrah grapes.
- ★ **Song of Binding** *Foudre Fermented Farmhouse Ale Aged in Pinot Noir Barrels* 6.9% abv – BOTTLE \$3.5 4oz / \$6 8oz  
Collaboration w/ La Sirène (Melbourne, Australia).
- ★ **El Cedro** *Hoppy Cedar-Aged Farmhouse Ale* 7.1% abv – DRAUGHT \$3 4oz / \$6.5 12oz  
Dry-hopped farmhouse ale aged on Spanish Cedar spirals.
- ★ **Örter i Mörker** *Farmhouse Ale Inspired by Danish Smørrebrød Aged in Akvavit Barrels* 7.9% abv – BOTTLE \$4 4oz / \$7 8oz  
Ale brewed w/ wood ear mushrooms, dried dill, dried caraway seeds, and fresh pine needles, then aged in akvavit barrels.

CELLAR LIST (limited quantities; on-site consumption only).

- JESTER KING BREWERY – AUSTIN, TEXAS
- ★ **2016 SPON – Méthode Gueuze, Blend Four** *Blend of 100% Spontaneously Fermented Beer* 5.9% abv – BOTTLE \$36 750ml
- ★ **2017 Atrial Rubicite** *Barrel-aged Sour Beer Refermented w/ Raspberries* 5.2% abv – BOTTLE \$24 500ml
- BRASSERIE-BROUWERIJ CANTILON – BELGIUM
- ★ **2015 Classic Gueuze** *Quintessential Belgian Beer – Blend of 1, 2, & 3 Yr-Old Lambics* 5% abv – BOTTLE \$15.5 375ml
- ★ **2016 Kriek** *Lambic Refermented w/ Schaarbeek Cherries* 5% abv – BOTTLE \$18 375ml

GUEST BEER ON DRAUGHT & BY THE GLASS

- ST ELMO BREWING CO. – AUSTIN, TEXAS
- ★ **Carl** *Kölsch Brewed w/ Pilsner Malt, Tettnanger Hops, & Clean Kölsch Yeast* 4.6% abv – DRAUGHT \$2.5 4oz / \$4.5 12oz
- 5 STONES ARTISAN BREWERY – CIBOLO, TEXAS
- ★ **Spartan of Balaton** *Stout Refermented w/ Balaton Cherries & Cocoa Nibs* 5.5% abv – DRAUGHT \$2.5 4oz / \$5 12oz
- THE BRUERY TERREUX – PLACENTIA, CALIFORNIA
- ★ **Goses Are Red** *Sour Wheat Ale Brewed w/ Salt & Coriander, w/ Grapes Added* 5.3% abv – DRAUGHT \$3 4oz / \$6 12oz
- CASCADE BREWING CO. – PORTLAND, OREGON
- ★ **2016 Crazy Navel** *Blend of Barrel-Aged Blond & Wheat Ales w/ Orange Peel* 7.6% – BOTTLE \$4.5 4oz / \$7.5 8oz
- ★ **2015 Manhattan NW** *Sour Quad & Blond Ales, Bourbon Barrel-Aged w/ Cherries & Apricot Noyaux* 10.3% – BOTTLE \$5.5 4oz / \$10 8oz

CIDER & WINE BY THE GLASS OR BOTTLE

- TEXAS KEEPER CIDER – AUSTIN, TEXAS
- ★ **Gold Rush** *Sparkling Single-Varietal Cider from Gold Rush Apples* 8.7% abv \$4 4oz / \$6 8oz
- ★ **Cider Noir** *Double Fermented w/ Belgian Dark Candi Sugar, Pecans, & Orange Peel* 10.1% abv \$4.5 4oz / \$7 8oz
- Brice Denay – LOIRE, FRANCE
- ★ **2016 Rose Grier** *Crisp, Juicy, Raspberry; Gamay* \$5.5 5oz / \$20 750ml
- LEWIS WINES – JOHNSON CITY, TEXAS
- ★ **2016 Chenin Blanc** *Melon, Pineapple, Citrus; Chenin Blanc* \$8 5oz / \$31.5 750ml
- BRENDAN TRACEY – LOIRE VALLEY, FRANCE
- ★ **2015 Rue de la Soif Blanc** *Funky, Guava, Smooth Minerality; Sauvignon Blanc* \$6 5oz / \$22 750ml
- Les Foulards Rouges – LAUNGUEDOC-ROUSSILLON, FRANCE
- ★ **2015 Les Vilains** *Rose Petal, Blackberry, Herbal; Carignan & Grenache* \$7 5oz / \$25.5 750ml
- TAMI – SICILY, ITALY
- ★ **2016 Nero d'Avola** *Dark Berries, Wild Herbs, Anise; Nero d'Avola* \$5 5oz / \$17 750ml

COLD BREW COFFEE

- Red Horn Coffee House & Brewing Co. *Cold Press Nitrogenated Iced Coffee from Cedar Park, Texas* (Non-Alcoholic) \$3.5 8oz / \$4.5 12oz

OUTDOOR STATION (SATURDAY & SUNDAY, WEATHER PERMITTING)

- JESTER KING
- ★ **Le Petit Prince** *Farmhouse Table Beer* 2.8% abv – BOTTLE \$2 4oz / \$5 16oz
- ★ **KVASS** *Farmhouse Ale Brewed w/ Miche Bread* 4.4% abv – BOTTLE \$2.5 4oz / \$8 16oz
- ★ **Grim Harvest** *Farmhouse Ale Refermented w/ "Spent" Blackberries* 5.2% abv – BOTTLE \$3.5 4oz / \$6 8oz
- ★ **Das Wunderkind!** *Bière de Coupage Saison* 5.3% abv – BOTTLE \$3 4oz / \$6.5 12oz
- ★ **Cerveza de Mezquite** *Farmhouse Ale Brewed w/ Mezquite Beans* 5.6% abv – CASK \$3 4oz / \$6.5 12oz
- ★ **Provenance Lemon & Lime** *Farmhouse Ale Fermented with Lemon and Lime* 6% abv – DRAUGHT \$2.5 4oz / \$6 12oz
- ★ **2016 Vague Recollection** *Farmhouse Ale Refermented w/ Lenoir Grape Pomace* 6.1% abv – DRAUGHT \$3.5 4oz / \$6 8oz
- ★ **2017 Vague Recollection** *Farmhouse Ale Refermented w/ Syrah & Sangiovese Grape Pomace* 6% abv – DRAUGHT \$3.5 4oz / \$6 8oz
- ★ **2017 SPON – Syrah & Sangiovese** 6.1% abv – DRAUGHT \$6.5 4oz / \$12 8oz
- ★ **2017 SPON – Muscat** 6.2% abv – DRAUGHT \$6.5 4oz / \$12 8oz
- ★ **Bière de Coupage** *Blend of SPON & Young Farmhouse Ale* 6.3% abv – DRAUGHT \$4 4oz / \$7.5 8oz
- ★ **Gotlandsdricka** *Farmhouse Ale Brewed w/ Smoked Malt, Juniper, & Sweet Gale* 6.4% abv – BOTTLE \$2.5 4oz / \$6 12oz
- ★ **Black Metal** *Farmhouse Imperial Stout* 8.7% abv – BOTTLE \$2.5 4oz / \$4.5 8oz
- LIVE OAK BREWING CO. – AUSTIN, TX
- ★ **HefeWeizen** *Unfiltered Bavarian-Style Wheat Beer* 5.3% abv – CAN \$3.5 12oz
- ★ **Primus Weizenbock** *Dark & Malty Weizenbock* 8% abv – CAN \$3.5 12oz
- FAIRWEATHER CIDER CO. – AUSTIN, TEXAS
- ★ **Common Dry** *Farmhouse Cider* 6.5% abv – CAN \$4.5 12oz
- CHRISTIAN DROUIN – FRANCE
- ★ **Pays d'Auge Cidre** *Sparkling Normandy Cider* 4.5% abv – BOTTLE \$3 4oz / \$5.5 8oz / \$14 750ml
- Brice Denay – LOIRE, FRANCE
- ★ **2016 Rose Grier** *Crisp, Juicy, Raspberry; Gamay* \$5.5 5oz / \$20 750ml
- BRENDAN TRACEY – LOIRE VALLEY, FRANCE
- ★ **2015 Rue de la Soif Blanc** *Funky, Guava, Smooth Minerality; Sauvignon Blanc* \$6 5oz / \$22 750ml
- TAMI – SICILY, ITALY
- ★ **2016 Nero d'Avola** *Dark Berries, Wild Herbs, Anise; Nero d'Avola* \$5 5oz / \$17 750ml

FULL, CHILLED BOTTLES OF MOST JESTER KING BEERS AVAILABLE AT THE OUTDOOR STATION ON SATURDAYS.



JESTER KING BREWERY

TASTING ROOM MENU

JANUARY 12 – JANUARY 14, 2018  
ALL PRICES INCLUDE SALES TAX

**BEER BY THE BOTTLE**

<b>JESTER KING BREWERY – AUSTIN, TEXAS</b>	
<b>Colonel Toby</b> <i>A Hoppy Little Farmhouse Ale</i> 3% abv	\$9 750ml
<b>Figlet</b> <i>Farmhouse Ale Fermented with Smoked Texas Figs</i> 6.3% abv	\$14 750ml
<b>Reposé</b> <i>Farmhouse Ale Brewed w/ Hay &amp; Aged in Brandy Barrels</i> 6.5% abv	\$22 750ml
<b>Song of Binding</b> <i>Foudre Fermented Farmhouse Ale Aged in Pinot Noir Barrels</i> 6.9% abv	\$18 750ml
<b>Örter i Mörker</b> <i>Inspired by Danish Smørrebrød, Aged in Akvavit Barrels</i> 7.9% abv	\$22 750ml
<b>LIVE OAK BREWING COMPANY – AUSTIN, TEXAS</b>	
<b>Pilz</b> <i>Bohemian Pilsner</i> 4.7% abv	\$3.5 355ml
<b>Big Bark</b> <i>Amber Lager</i> 4.9% abv	\$3.5 355ml
<b>HefeWeizen</b> <i>Unfiltered Bavarian-Style Wheat Beer</i> 5.3% abv	\$3.5 355ml
<b>Primus Weizenbock</b> <i>Dark &amp; Malty Weizenbock</i> 8% abv	\$3.5 355ml
<b>LAST STAND – AUSTIN, TEXAS</b>	
<b>Saaz Blonde Ale</b> <i>Light &amp; Refreshing Blonde Ale w/ Czech Saaz Hops</i> 5.8% abv	\$3.5 355ml
<b>Simcoe Pale Ale</b> <i>Pale Ale w/ Notes of Grapefruit, Melon, &amp; Pineapple</i> 5.9% abv	\$3.5 355ml
<b>Citra SmaSH</b> <i>Citra Hopped IPA w/ German Pale Malt</i> 7.5% abv	\$4 355ml
<b>REAL ALE BREWING CO. – BLANCO, TEXAS</b>	
<b>Hans' Pils</b> <i>German-Style Pilsner</i> 5.3% abv	\$3.5 355ml
<b>Axis IPA</b> <i>IPA w/ Notes of Tropical Fruit &amp; Citrus</i> 7.1% abv	\$3.5 355ml
<b>Nomad</b> <i>Dry-Hopped Belgian Blonde Ale</i> 7% abv	\$7.5 650ml
<b>4<sup>TH</sup> TAP BREWING CO-OP – AUSTIN, TEXAS</b>	
<b>Sun Eater</b> <i>Gruit-Style Sorghum Ale w/ Rosemary &amp; Lemon Peel</i> 5.2% abv	\$3.5 355ml
<b>Long Walk</b> <i>Grapefruit-Infused IPA</i> 7% abv	\$3.5 355ml
<b>Doomläger</b> <i>American-Style "Party World" Light Lager</i> 5.5% abv	\$4 355ml
<b>BLUE OWL BREWING – AUSTIN, TEXAS</b>	
<b>Spirit Animal</b> <i>Sour Pale Ale</i> 5.1% abv	\$3.5 355ml
<b>Van Dayum!</b> <i>Sour Red Ale</i> 6.2% abv	\$3.5 355ml
<b>Professor Black</b> <i>Sour Cherry Stout</i> 6.2% abv	\$4.5 355ml
<b>ZILKER BREWING COMPANY – AUSTIN, TEXAS</b>	
<b>Parks &amp; Rec</b> <i>American Pale Ale Featuring Centennial Hops</i> 5.6%	\$3.5 355ml
<b>East Side Beer</b> <i>English-style ESB (Extra Special / Strong Bitter)</i> 5.8%	\$3.5 355ml
<b>Coffee Milk Stout</b> <i>American Stout Brewed with Lactose and Coffee</i> 5.9%	\$3.5 355ml
<b>LONE PINT BREWING – MAGNOLIA, TEXAS</b>	
<b>Yellow Rose</b> <i>Single Malt, Single Hop (Mosaic) IPA</i> 6.8% abv	\$5.5 500ml
<b>5 STONES ARTISAN BREWERY – NEW BRAUNFELS, TEXAS</b>	
<b>Patience In Oak: Camo</b> <i>Bourbon-Barrel Aged Pale Stout w/ Espresso</i> 8.5% abv	\$13.5 500ml
<b>THE COLLECTIVE – FORT WORTH, TEXAS</b>	
<b>Brett SmaSHY</b> <i>American-style IPA Fermented w/ Brettanomyces</i> 6.6% abv	\$8.5 500ml
<b>Wood Folk</b> <i>Foudre-Fermented Sour Golden Ale Aged in Red Wine Barrels</i> 7.6% abv	\$15.5 500ml
<b>BRAINDEAD BREWING – DALLAS, TEXAS</b>	
<b>Hammer of The Gods</b> <i>Imperial Wheat Porter Aged in Whiskey Barrels</i> 11.1% abv	\$19.5 750ml
<b>NEW BRAUNFELS BREWING CO. – NEW BRAUNFELS, TEXAS</b>	
<b>Saison de Roncier</b> <i>Barrel-Aged Sour Ale w/ Raspberries &amp; Blackberries</i> 6% abv	\$15 500ml
<b>NEW BRAUNFELS BREWING CO. / GUADALUPE BREWING CO. – NEW BRAUNFELS, TEXAS</b>	
<b>New Braunfels Best</b> <i>Blend of Texas Honey Ale &amp; Blondine (Sour Wheat Ale)</i> 6% abv	\$13 750ml
<b>NEW ORLEANS LAGER AND ALE (NOLA) BREWING CO. – NEW ORLEANS, LOUISIANA</b>	
<b>Syncopation</b> <i>IPA w/ Fruity &amp; Juicy Aroma</i> 6% abv – CAN	\$4 355ml
<b>JOLLY PUMPKIN ARTISAN ALES – DEXTER, MICHIGAN</b>	
<b>Noel de Calabaza</b> <i>Special Farmhouse Ale with Holiday Spices</i> 9% abv	\$15 750ml
<b>Madrugada Obscura</b> <i>Belgian-Inspired Stout</i> 8.1% abv	\$15 750ml
<b>THE BRUERY TERREUX (PLACENTIA, CALIFORNIA) / JESTER KING BREWERY COLLABORATION</b>	
<b>Bouffon</b> <i>Sour Wit Ale Brewed w/ Spices &amp; Aged in an Oak Foeder</i> 5.3% abv	\$11.5 750ml
<b>THE BRUERY – PLACENTIA, CALIFORNIA</b>	
<b>The Wanderer</b> <i>Barrel Aged Dark Sour Ale w/ Blackberries &amp; Cherries</i> 8.5% abv	\$23.5 750ml

<b>PRAIRIE ARTISAN ALES – TULSA, OKLAHOMA (BREWED AT KREBS BREWING CO.)</b>	
<b>Christmas Bomb!</b> <i>Imperial Stout (Bomb!) Brewed w/ Christmas Spices</i> 13% abv	\$9 355ml
<b>UPLAND BREWING CO. – BLOOMINGTON, IN</b>	
<b>Cherry</b> <i>Barrel-Aged Sour Ale Refermented w/ Montmorency Cherries</i> 6% abv	\$25 750ml
<b>Darken</b> <i>Barrel-Aged Sour Brown Ale w/ Spices</i> 9.7% abv	\$14.5 500ml
<b>NORTH PEAK BREWING CO. – TRAVERSE CITY, MICHIGAN</b>	
<b>Zephyr Oat IPA</b> <i>Hop-Forward Oat IPA</i> 6.7% abv	\$4 355ml
<b>GIGANTIC BREWING CO. – PORTLAND, OREGON</b>	
<b>Fantastic Voyage</b> <i>Oak-Aged Brettanomyces Saison</i> 6.6%	\$19 750ml
<b>Phuket: It's Not That Far From Laos</b> <i>Saison w/ jasmine rice, sugar, and pear</i> 7.4% abv	\$19 750ml
<b>ANDERSON VALLEY BREWING COMPANY – BOONVILLE, CALIFORNIA</b>	
<b>Blood Orange Gose</b> <i>Tart &amp; Salty Gose Refermented w/ Blood Oranges</i> 4.2% abv	\$3.5 355ml
<b>CASCADE BREWING CO. – PORTLAND, OREGON</b>	
<b>Strawberry</b> <i>Barrel-Aged Sour Ale Refermented w/ Strawberries &amp; Vanilla</i> 8% abv	\$22.5 750ml
<b>Blackcap Raspberry</b> <i>Blend of Sour Wheat &amp; Blond Ales w/ Raspberries</i> 7.7% abv	\$22.5 750ml
<b>2016 Crazy Navel</b> <i>Blend of Barrel-Aged Blond &amp; Wheat Ales w/ Orange Peel</i> 7.6%	\$22.5 750ml
<b>2015 Manhattan NW</b> <i>Sour Quad &amp; Blond Ales w/ Cherries &amp; Apricot Noyaux</i> 10.3%	\$30 750ml
<b>CERVECERÍA CALAVERA – TLANEPANTLA DE BAZ, MÉXICO</b>	
<b>Ruta Maya</b> <i>Belgian Dark Strong Ale w/ Ruta Maya Coffee</i> 6% abv	\$9.5 750ml
<b>LA SOCARRADA – SPAIN</b>	
<b>La Socarrada Cerveza Artesanal</b> <i>Golden Ale Brewed w/ Rosemary</i> 6% abv	\$6.5 330ml
<b>BIRRIFICIO DEL DUCATO – ITALY</b>	
<b>Via Emilia</b> <i>Dry, Hoppy Pale Ale</i> 4.8% abv	\$9 330ml
<b>Torrente</b> <i>Italian-Style Ale; Notes of Ripe Citrus, Peach, Tropical Fruit &amp; Pine</i> 7% abv	\$8.5 330ml
<b>Oud Brunello</b> <i>Barrel-aged Italian Brown Ale. Collab. w/ Oxbow Brewing</i> 7% abv	\$15 330ml
<b>Birrificio le Baladin – ITALY</b>	
<b>Isaac</b> <i>Spiced Italian Witbier</i> 5% abv	\$9 330ml
<b>RIDGEWAY BREWERY – OXFORDSHIRE, ENGLAND</b>	
<b>Querkus</b> <i>Oak-Matured Smoked Porter with Scottish Peated Whisky Malt</i> 4.5% abv	\$7.5 500ml
<b>HARVIESTOUN BREWERY – ALVA, SCOTLAND</b>	
<b>Ola Dubh 12</b> <i>Dark Ale Aged in 12 y.o. Highland Park Barrels</i> 8% abv	\$9 330ml
<b>Ola Dubh 18</b> <i>Dark Ale Aged in 18 y.o. Highland Park Barrels</i> 8% abv	\$11 330ml
<b>BRAUEREI HELLER-TRUM (SCHLENKERLA) – BAMBURG, GERMANY</b>	
<b>Æcht Schlenkerla Doppelbock</b> <i>Smoked Doppelbock</i> 8% abv	\$6.5 500ml
<b>ANDECHS ABBEY – GERMANY</b>	
<b>Doppelbock Dunkel</b> <i>Strong Doppelbock of Benedictine Tradition</i> 7.1% abv	\$5.5 500ml
<b>DINKELACKER -SCHWABEN BRÄU – GERMANY</b>	
<b>Das Schwarze</b> <i>Jet-Black German-style Schwarzbier</i> 4.9% abv	\$5.5 500ml
<b>CÖLNER HOFBRÄU FRÜH – COLOGNE, GERMANY</b>	
<b>KÖLSCH</b> <i>Popular Kölsch beer from Cologne region of German</i> 4.8% abv	\$4 330ml
<b>BAYERISCHE STAATSBRAUEREI WEIHENSTEPHAN – FREISING, GERMANY</b>	
<b>Weihenstaphaner Hefeweissbier</b> <i>Unfiltered Bavarian Wheat Beer</i> 5.4% abv	\$5 500ml
<b>G. SCHNEIDER &amp; SOHN – Kelheim, Germany</b>	
<b>Brooklynner HopfenWeisse</b> <i>Brooklyn Brewery Collab. Pale, Hoppy, Weissebock</i> 8.2% abv	\$6.5 500ml
<b>BAYERISCHER BAHNHOF – LEIPZIG, GERMANY</b>	
<b>Berliner Weisse</b> <i>Tart Wheat Beer</i> 3.0% abv	\$6 330ml
<b>Leipziger Gose</b> <i>Sour Beer with Salt and Coriander</i> 4.5% abv	\$6 330ml
<b>MAHR'S BRÄU – BAMBERG, GERMANY</b>	
<b>Ungespundet</b> <i>Unfiltered Franconian Kellerbier</i> 5.2% abv	\$6.5 500ml
<b>Saphir Weisse</b> <i>Extra Hoppy Amber Weiss w/ Saphir Hops</i> 5.6% abv	\$7 500ml
<b>BFM – SWITZERLAND</b>	
<b>La Meule</b> <i>Blonde Ale Brewed w/ Sage</i> 6% abv	\$9 330ml
<b>La Douze</b> <i>Salty Floral Belgian Pale Ale</i> 6.5% abv	\$9 330ml
<b>BROUWERIJ ALVINNE – ZWEVEGEM, BELGIUM</b>	
<b>Omega</b> <i>Belgian Sour Ale</i> 6.0% abv	\$6.5 330ml
<b>Podge</b> <i>Belgian Imperial Stout</i> 10.5% abv	\$6.5 330ml
<b>BRASSERIE DUPONT – TOURPES, BELGIUM</b>	
<b>Saison Dupont Cuvée Dry-Hopping 2015</b> <i>"Old provision" Saison</i> 6.5% abv	\$14 750ml
<b>BROUWERIJ BOON – LEMBEEK, BELGIUM</b>	
<b>Gueze Mariage Parfait</b> <i>Blend of Old &amp; Young Lambic</i> 8% abv	\$9.5 375ml
<b>HANSENS ARTISANAAL – DWORP, BELGIUM</b>	
<b>Oude Kriek</b> <i>Unsweetened Lambic Refermented with Cherries</i> 6% abv	\$13.5 375ml
<b>BROUWERIJ DE RANKE – DOTTIGNIES, BELGIUM</b>	
<b>XX Bitter</b> <i>Hoppy Belgian Ale</i> 5.5% abv	\$12 750ml

<b>BRASSERIE D'ORVAL – VILLERS-DEVANT-ORVAL, BELGIUM</b>	
<b>Orval Trappist Ale</b> 6.2% abv	\$7 330ml
<b>TO ØL – COPENHAGEN, DENMARK (BREWED AT DE PROEFBROUWERIJ / BREWDOG)</b>	
<b>Jule Mælk Super Stout</b> <i>Imperial Milk Stout</i> 15% abv	\$12 375ml
<b>AMAGER BRYGHUS (DENMARK)</b>	
<b>Rye Porter</b> <i>American-Style Porter w/ Rye Malt</i> 8.5% abv	\$11 500ml
<b>Hr. Frederiksen</b> <i>American-Style Imperial Stout</i> 10.5% abv	\$12 500ml
<b>MIKKELLER – COPENHAGEN, DENMARK (BREWED AT DE PROEFBROUWERIJ)</b>	
<b>Black Hole</b> <i>Imperial Stout w/ Coffee, Vanilla, &amp; Honey</i> 13.1% abv	\$13.5 375ml
<b>Spontan Cherry Frederiksdal</b> <i>Oak-Aged Sour Ale w/ Frederiksdal Cherries</i> 8.2% abv	\$16.5 375ml

**WINE BY THE BOTTLE**

<b>Southold Farm + Cellar – FREDERICKSBURG, TEXAS</b>	
<b>2015 Chasing Moonlight</b> <i>Black Currants, Bold, Juicy; Sparkling Lagrein (Red)</i>	\$30 750ml
<b>2017 Shot Across the Bow</b> <i>Strauberies, Banana; Sangiovese Pet Nat (Rosé)</i>	\$24 750ml
<b>FREDERIKSDAL KIRSEB/ERUIN – DENMARK</b>	
<b>Sparkling Cherry &amp; Pear Wine</b> <i>Cherries, Pears, &amp; Bubbles</i>	\$33.5 750ml

**CIDER, MEAD, & GINGER BEER BY THE BOTTLE**

<b>ARGUS CIDERY – AUSTIN, TEXAS</b>	
<b>Ciderkin</b> <i>Dry, Light Cider w/ English Ale Yeast</i> 4.5% abv	\$4 355ml
<b>Cherry Vin</b> <i>Dry, Refreshing Cherry Wine</i> 5.7% abv	\$5 355ml
<b>Ginger Perry</b> <i>Unpasteurized, Dry, Pear Cider with Ginger</i> 4.5% abv	\$4 355ml
<b>Apple Bomb</b> <i>Unpasteurized Pub-Style Cider w/ Traditional Apple Profile</i> 6.2% abv	\$4 355ml
<b>TEXAS KEEPER CIDER – AUSTIN, TEXAS</b>	
<b>Cider Weizen</b> <i>Delicately Spiced Dry Cider with Hallertau Hops</i> 7.4% abv	\$11 500ml
<b>Cider Noir</b> <i>Dark Cider w/ Belgian Candi Sugar, Pecans, &amp; Orange Peel</i> 10.1% abv	\$12.5 500ml
<b>Gold Rush</b> <i>Sparkling Single-Varietal Cider from Tart Gold Rush Apples</i> 8.7% abv	\$15 750ml
<b>Auguste Cerise</b> <i>Dry Apple Cider Double Fermented w/ Sour Cherries</i> 8.4% abv	\$15.5 750ml
<b>FAIRWEATHER CIDER CO. – AUSTIN, TEXAS</b>	
<b>Common</b> <i>Dry, Farmhouse Cider</i> 6.5% abv	\$4.5 355ml
<b>MERIDIAN HIVE MEADERY – AUSTIN, TEXAS</b>	
<b>Frontier</b> <i>Orange Blossom Honey Mead Dry-Hopped w/ Meridian Hops</i> 6.5% abv	\$4.5 355ml
<b>SHACKSBURY CIDER – VERGENNES, VERMONT</b>	
<b>Ginger Spritz</b> <i>Dry, Light Sessionable Cider w/ Ginger</i> 3.8% abv	\$4.5 355ml
<b>Citrus Spritz</b> <i>Dry, Light Sessionable Cider w/ Vibrant Citrus Nose</i> 3.8% abv	\$4.5 355ml
<b>Deer Snacks</b> <i>Unfiltered, Farmhouse Cider of Wild Apples w/ Wild Yeast</i> 5.5% abv	\$5.5 355ml
<b>Arlo</b> <i>Slightly Sparkling Farmhouse Cider w/ Natural Yeast</i> 6.2% abv	\$5 355ml
<b>Dry</b> <i>Sparkling, Light-bodied, Refreshing, &amp; Dry</i> 6.5% abv	\$5 355ml
<b>Semi-dry</b> <i>Bold, Earthy &amp; Lightly Sparkling</i> 6.5% abv	\$5 355ml
<b>E.Z. ORCHARDS – SALEM, OREGON</b>	
<b>Poire Cider</b> <i>French-style Perry Made of Heirloom &amp; Dessert Pears</i> 5.9% abv	\$9.5 500ml
<b>THISTLY CROSS – DUNBAR, SCOTLAND</b>	
<b>Real Elderflower</b> <i>Cider Infused with Fresh Elderflower</i> 4% abv	\$7.5 500ml
<b>Real Strawberry</b> <i>Cider Infused with Fresh Strawberries</i> 4% abv	\$7.5 500ml
<b>LE BALADIN – PUIZZI, ITALY (IMPORTED BY B. UNITED INTERNATIONAL)</b>	
<b>Sidro</b> <i>Spontaneously Fermented Italian Cider</i> 4.5% abv	\$8 250ml
<b>CYRIL ZANGS – FRANCE</b>	
<b>Ciderman Brut</b> <i>Brut cider, Aged on Lees &amp; Refermented in the Bottle</i> 5% abv	\$21 750ml
<b>2015 This Side Up</b> <i>Single Orchard Cider, Notes of Apple &amp; Earthiness</i> 7% abv	\$23.5 750ml
<b>AVAL CIDRE ARTISINAL – FRANCE</b>	
<b>Aval Classic Northern France Cider, a little Earthy &amp; A Little Sweet 6% abv</b>	\$5.5 330ml
<b>HOLLOW'S &amp; FENTIMAN'S – KENDAL, CUMBRIA, ENGLAND</b>	
<b>Alcoholic Ginger Beer</b> <i>Brewed with Ginger Root, Water, Sugar, Pear Juice, &amp; Yeast</i> 4% abv	\$6 500ml

**NON-ALCOHOLIC BEVERAGES**

<b>RED HORN COFFEE HOUSE &amp; BREWING CO. – ROUND ROCK, TEXAS</b>	
<b>Cold Press Nitrogenated Iced Coffee – DRAUGHT</b>	\$3.5 8oz / \$4.5 12oz
<b>FENTIMAN'S BOTANICALLY BREWED BEVERAGES – Canada (Assorted Flavors)</b>	
<b>Buddha's Brew Kombucha</b> – Austin, Texas (Assorted Flavors)	\$3 16oz
<b>BUSY BEE YERBA MATÉ – San Marcos, TX (Assorted Flavors)</b>	
	\$2.5 12oz

**MOST BOTTLES ARE ALSO AVAILABLE AT**



**Jester King**  
BREWERY

**BOTTLES TO GO**