

November 10 - November 12, 2017

JESTER KING

- Beachtimez Sportzketball** *Grisette-Inspired Ale Refermented with Texas Loquats 4% abv - DRAUGHT* \$3 4oz | \$6.5 12oz
Collaboration with Green Bench Brewing Co. (St. Petersburg, Florida).
- ★ **Snörkel** *Farmhouse Ale Brewed with Oyster Mushrooms and Smoked Sea Salt 4.3% abv - BOTTLE* \$2.5 4oz | \$6 12oz
Umami farmhouse ale brewed with oyster mushrooms and alderwood smoked sea salt.
- ★ **KVASS** *Farmhouse Ale Brewed w/ Miche Bread 4.4% abv - BOTTLE* \$2.5 4oz | \$8 16oz
We added 300lbs. of bread baked by Miche Bread, Munich malt, & rye to our mash tun, & fermented the wort w/ our mixed culture.
- ★ **La Vie en Rose** *Farmhouse Ale Refermented w/ "Spent" Raspberries 5.8% abv - BOTTLE* \$3.5 4oz | \$6 8oz
A farmhouse ale refermented w/ the same raspberries that were used to make Atrial Rubicite.
- ★ **Bière de Coupage** *Blend of SPON & Young Farmhouse Ale 6.3% abv - BOTTLE* \$4 4oz | \$7.5 8oz
SPON, our blend of 1, 2, & 3 yr-old 100% spontaneously fermented beer, was blened w/ young beer & dry-hopped w/ Czech Saaz.
- ★ **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.
- ★ **Detritivore** *Farmhouse Ale Refermented with Cherries 6.3% abv - DRAUGHT* \$3.5 4oz | \$6 8oz
The cherries used in Montmorency vs. Balaton were added to fresh farmhouse ale and refermented.
- ★ **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.
- ★ **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.
- ★ **2017 SPON 2 - 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.

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

- 2016 SPON - Méthode Gueuze, Blend Four** *5.9% abv - BOTTLE* \$36 750ml
A 1, 2, & 3 year old blend of 100% spontaneously fermented beer inspired by the tradition of authentic Belgian Gueuze.
- 2017 Atrial Rubicite** *Barrel-aged Sour Beer Refermented w/ Raspberries 5.2% abv - BOTTLE* \$24 500ml
Raspberries were added to barrel-aged sour beer and refermented to dryness. Originally released July 2017.

JESTER KING / ODD DUCK COLLABORATION BEER COCKTAIL

Metallurgic Buzz *Viking Metal Blended w/ Fresh Pressed Apple Juice from Rocky Hill Orchards and Odd Duck Fermented Honey From Good Flow, Garnished w/ Rosemary. Served on Nitro.* \$11 8oz

GUEST BEER ON DRAUGHT & BY THE GLASS

- UPLAND BREWING CO. - BLOOMINGTON, IN**
- ★ **Hopsynth** *Barrel-aged Sour Ale w/ El Dorado & Citra Hops 6% abv - DRAUGHT* \$3.5 4oz | \$5.5 8oz
- ★ **Blueberry** *Barrel-aged Sour Ale Refermented w/ Blueberries 6% abv - DRAUGHT* \$4.5 4oz | \$8 8oz
- ★ **Balaton Cherry** *Barrel-aged Sour Ale Refermented w/ Balaton Cherries 6% abv - DRAUGHT* \$4.5 4oz | \$8 8oz
- 5 STONES ARTISAN BREWERY - CIBOLO, TEXAS**
- ★ **Barrel-Aged Farmhouse Ale w/ Blackberries** *Mature & Young Ale Blended, w/ Blackberries 6% abv - BOTTLE* \$3.5 4oz | \$7 8oz
- DE LA SENNE - BRUSSELS, BELGIUM**
- ★ **Taras Boulba** *Sessionable Extra Hoppy Blonde Ale 4.5% abv - BOTTLE* \$5.5 330ml

CIDER & WINE BY THE GLASS OR BOTTLE

- TEXAS KEEPER CIDER - AUSTIN, TEXAS**
- ★ **Texas Keeper No. 1** *Dry, Unfiltered Cider 6.8% abv* \$3.5 4oz | \$5.5 8oz
- ★ **Honey Thief Cyser** *Apples Double Fermented w/ Wildflower Honey 8.5% abv* \$4 4oz | \$6.5 8oz
- ★ **Heirloom** *Blended from 3 American Heirloom Apples & Aged on Lightly Toasted French Oak 7.9% abv* \$4 4oz | \$6.5 8oz
- ★ **Grafter Rosé Dry** *Effervescent Blend of 90% Apples, 7% Tempranillo, & 3% Carignan Grapes 8% abv* \$4 4oz | \$6.5 8oz
- ★ **Gold Rush** *Sparkling Single-Varietal Cider from Gold Rush Apples 8.7% abv* \$4 4oz | \$6 8oz
- JEAN-MAX ROGER - LOIRE VALLEY, FRANCE**
- ★ **2016 Sancerre Rosé Cuvée La Grange Dîmière** *Rosé w/ a Light Note of Strawberries; 100% Pinot Noir* \$6.5 5oz | \$24 750ml
- REGNIER-DAVID - LOIRE, FRANCE**
- ★ **2015 Saumur Blanc** *Crisp White w/ Notes of Green Apple & Lime Zest; 100% Chenin Blanc* \$6.5 5oz | \$24 750ml
- LE SOT DE L'ANGE - LOIRE, FRANCE**
- ★ **2015 Sec Symbole** *Lively Natural Wine w/ Notes of Lemon Pith & Green Apple; 100% Chenin Blanc* \$6 5oz | \$21.5 750ml
- BERA - PIEDMONT, ITALY**
- ★ **2012 Barbera d'Asti Ronco Malo** *Medium Bodied Red; Musky w/ Notes of Leather & Hazelnut* \$6.5 5oz | \$25 750ml
- DOMAINE ROBERT-DENOGENT - BURGUNDY, FRANCE**
- ★ **2014 Beaujolais-Villages Cuvée Jules Chauvet** *Beaujolais-style w/ Hints of Pepper, Moss, & Leather; 100% Gamay* \$7 5oz | \$27 750ml

OUTDOOR STATION (SATURDAY & SUNDAY, WEATHER PERMITTING)

- JESTER KING**
- ★ **Das Wunderkind!** *Bière de Coupage Saison 5.3% abv - BOTTLE* \$3 4oz | \$6.5 12oz
- ★ **Saison Americane** *Mixed Culture Foudre-Aged Saison 5.2% abv - DRAUGHT* \$3 4oz | \$6.5 12oz
- ★ **2017 Hibernal Dichotomous** *Farmhouse w/ Grapefruit Zest, Rosemary & Chilis 5.8% abv - BOTTLE* \$3 4oz | \$6.5 12oz
- ★ **2016 Vague Recollection** *Farmhouse Ale Refermented w/ Lenoir Grape Pomace 6.1% abv - DRAUGHT* \$3.5 4oz | \$6.5 8oz
- ★ **Bière de Miel** *Farmhouse Ale Brewed with Honey 6.2% abv - BOTTLE* \$2.5 4oz | \$6 12oz
- ★ **Enigmatic Taxa** *Foudre-Aged Coolship Beer w/ Grapefruit Juice & Zest 6.9% abv - BOTTLE* \$3 4oz | \$6.5 12oz
- ★ **Ørter i Mørker** *Farmhouse Ale Inspired by Danish Smørrebrød Aged in Akvavit Barrels 7.9% abv - BOTTLE* \$4 4oz | \$7 8oz
- ★ **Viking Metal** *Gin Barrel-Aged Farmhouse Ale w/ Smoked Malt, Juniper, & Myrica Gale 8.3% abv - DRAUGHT* \$4 4oz | \$7 8oz
- ★ **Nocturn Chrysalis** *Barrel-aged Sour Ale Refermented with Blackberries 5.1% abv - DRAUGHT* \$5 4oz | \$9 8oz
- ★ **分桃 (Fèn Táo)** *Barrel-Aged Sour Beer Re-fermented w/ Peaches 6.1% abv - DRAUGHT* \$5 4oz | \$9 8oz
- ★ **Bière de Blanc du Bois** *Barrel-Aged, Sour Beer Refermented w/ Blanc du Bois Grapes 6.9% abv - DRAUGHT* \$5 4oz | \$9 8oz
- UPLAND BREWING CO. - BLOOMINGTON, IN**
- ★ **Cherry** *Barrel-aged Sour Ale Refermented w/ Montmorency Cherries 6% - BOTTLE* \$5 4oz | \$9 8oz | \$25 750ml
- ZILKER BREWING CO. - AUSTIN, TX**
- ★ **Parks & Rec** *American Pale Ale Featuring Centennial Hops 5.6% - CAN* \$3.5 12oz
- ★ **Coffee Milk Stout** *American Stout Brewed with Lactose and Coffee 5.9% - CAN* \$3.5 12oz
- ARGUS CIDERY - AUSTIN, TEXAS**
- ★ **Ginger Perry** *Unpasteurized, Dry Pear Cider with Ginger 4.5% abv - CAN* \$4 12oz
- ★ **Ciderkin** *Dry, Light Cider w/ English Ale Yeast 4.5% abv - CAN* \$4 12oz
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FULL, CHILLED BOTTLES OF MOST JESTER KING BEERS AVAILABLE AT THE OUTDOOR STATION ON SATURDAYS.

