

FEBRUARY 9 - FEBRUARY 11, 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 - BOTTLE* \$5 4oz / \$9 8oz  
Blackberries were added to barrel-aged sour beer and refermented to dryness.
- ★ **Grim Harvest** *Farmhouse Ale Refermented w/ "Spent" Blackberries 5.2% abv - BOTTLE* \$3.5 4oz / \$6 8oz  
A farmhouse ale refermented w/ the same blackberries that were used to make Nocturn Chrysalis.
- ★ **Simple Means** *Farmhouse Altbier with Smoked Malt 5.6% abv - DRAUGHT* \$2.5 4oz / \$6 12oz  
German-style altbier brewed with beechwood smoked malt.
- ★ **2017 SPON 4 - Three Year Blend** *5.7% abv - DRAUGHT* \$4.5 4oz / \$8 8oz  
Blend of 3 vintages (2014, 2015, & 2016) of 100% spontaneously fermented beer inspired by authentic Belgian Lambic.
- ★ **Figlet** *Farmhouse Ale Fermented with Smoked Texas Figs 6.3% abv - DRAUGHT* \$3 4oz / \$6.5 12oz  
Dry farmhouse ale fermented with Texas figs smoked at Franklin's Barbecue in Austin, TX.
- ★ **Gotlandsdricka** *Farmhouse Ale Brewed w/ Smoked Malt, Juniper, & Sweet Gale 6.4% abv - BOTTLE* \$2.5 4oz / \$6 12oz  
Inspired by the ancient "beer of the Vikings" brewed on the island of Gotland, Sweden.
- ★ **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.
- ★ **2017 SPON - Muscat** *6.2% abv - DRAUGHT* \$6.5 4oz / \$12 8oz  
100% Spontaneously fermented beer refermented w/ muscat grapes from northeast Texas.
- ★ **Örter i Mörker** *Farmhouse Ale Inspired by Danish Smørrebrød Aged in Akvavit Barrels 7.9% abv - BOTTLE* \$4 4oz / \$7 8oz  
Ale brewed w/ woodcar 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

GUEST BEER ON DRAUGHT & BY THE GLASS

- LAST STAND BREWING CO. - AUSTIN, TX
- ★ **Citra SMaSH** *Single Malt (Weyermann Pale Ale Malt), Single Hop (Citra) IPA 7.4% abv - DRAUGHT* \$2.5 4oz / \$4.5 12oz
- ST ELMO BREWING CO. - AUSTIN, TEXAS
- ★ **Angus** *Dry, Roasty, Full-Bodied Stout 4.8% abv - DRAUGHT* \$2.5 4oz / \$5 12oz
- BLACK STAR CO-OP. - AUSTIN, TEXAS
- ★ **Space Bear** *Barrel Aged Sour Beer Brewed w/ Raw Wheat, Pilsner Malt & Aged Hops 4.7% abv - DRAUGHT* \$3 4oz / \$6.5 12oz
- GIGANTIC BREWING CO. - PORTLAND, OREGON
- ★ **Most Most Premium** *Bourbon-Barrel Aged Imperial Stout 12.3% abv - BOTTLE* \$4 4oz / \$7.5 8oz

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
  - ★ **Gold Rush** *Sparkling Single-Varietal Cider from Gold Rush Apples 8.7% abv* \$4 4oz / \$6 8oz
- ARGUS CIDER - AUSTIN, TEXAS
- ★ **Ozark Brut** *Blend of 5 Apple Varieties Fermented w/ Wild & Selected Yeast & Aged 3 Yrs in Oak Casks 6.9% abv* \$4 4oz / \$6.5 8oz
- BRICE DENAY - LOIRE, FRANCE
- ★ **2016 Rose Grier** *Crisp, Juicy, Raspberry; Gamay* \$5.5 5oz / \$20 750ml
- DOMAINE DE HAUT PLANTY - LOIRE VALLEY, FRANCE
- ★ **2015 Gwin Evan Au Gre Du Vin** *Zesty, Pineapple, Pithy; Melon de Bourgogne* \$6 5oz / \$20 750ml
- BRENDAN TRACEY - LOIRE VALLEY, FRANCE
- ★ **2015 Rue de la Soif Blanc** *Funky, Guava, Smooth Minerality; Sauvignon Blanc* \$6 5oz / \$22 750ml
- OCCHIPINTI - SICILY, ITALY
- ★ **2016 SP68 Rosso** *Earthy, Black Cherry, Dandelion; Nero d'Avola & Frappato* \$7.5 5oz / \$29 750ml
- ANDREA CALEK - RHÔNE VALLEY, FRANCE
- ★ **2015 Babiole** *Blueberries, Jasmine, Sage; Syrah, Grenache, Carignan* \$6 5oz / \$21.5 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
  - ★ **Commercial Suicide** *Farmhouse Mild Ale 3.3% abv - CASK* \$2 4oz / \$5 16oz
  - ★ **2017 SPON - Peach & Apricot** *5.5% abv - BOTTLE* \$6.5 4oz
  - ★ **Das Wunderkind!** *Bière de Coupage Saison 5.3% abv - DRAUGHT* \$3 4oz / \$6.5 12oz
  - ★ **Part & Parcel** *Farmhouse Ale Brewed w/ 100% Texas Malt & Perle Hops 5.5% abv - CASK* \$3 4oz / \$6.5 12oz
  - ★ **Saison Américaine** *Mixed Culture Foudre Aged Saison 5.9% abv - BOTTLE* \$3 4oz / \$6.5 12oz
  - ★ **Reposé** *Farmhouse Ale Brewed w/ Hay & Aged in Brandy Barrels 6.5% abv - BOTTLE* \$4 4oz / \$7 8oz
  - ★ **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
  - ★ **Birra di Sangiovese** *Barrel-aged Sour Ale Refermented w/ Sangiovese Grapes 7.4% 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
  - ★ **Song of Binding** *Foudre Fermented Farmhouse Ale Aged in Pinot Noir Barrels 6.9% abv - BOTTLE* \$3.5 4oz / \$6 8oz
  - ★ **El Cedro** *Hoppy Cedar-Aged Farmhouse Ale 7.1% abv - BOTTLE* \$3 4oz / \$6.5 12oz
  - ★ **Black Metal** *Farmhouse Imperial Stout 8.7% abv - DRAUGHT* \$2.5 4oz / \$4.5 8oz
- LAST STAND BREWING CO. - AUSTIN, TX
- ★ **Saaz Blonde Ale** *Light & Refreshing Blonde Ale w/ Czech Saaz Hops 5.8% abv - CAN* \$3.5 12oz
  - ★ **Coffee Porter** *Robust Porter w/ Cold Brewed Coffee From Summer Moon 6.3% - CAN* \$4 12oz
- FAIRWEATHER CIDER CO. - AUSTIN, TEXAS
- ★ **Common** *Dry, Farmhouse Cider 6.5% abv - CAN* \$4.5 12oz
- SHACKSBURY CIDER - VERGENNES, VERMONT
- ★ **Arlo** *Slightly Sparkling Farmhouse Cider w/ Natural Yeast 6.2% abv - CAN* \$5 12oz
- 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
- ANDREA CALEK - RHÔNE VALLEY, FRANCE
- ★ **2015 Babiole** *Blueberries, Jasmine, Sage; Syrah, Grenache, Carignan* \$6 5oz / \$21.5 750ml

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



J JESTER KING BREWERY TASTING ROOM MENU U

FEBRUARY 9 – FEBRUARY 11, 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		<b>\$9</b> 750ml
<b>Gotlandsdricka</b> <i>Farmhouse Ale w/ Smoked Malt, Juniper, &amp; Sweet Gale</i> 6.4% abv		<b>\$13</b> 750ml
<b>Nocturn Chrysalis</b> <i>Barrel-aged Sour Ale Refermented with Blackberries</i> 5.1% abv		<b>\$20</b> 500ml
<b>Grim Harvest</b> <i>Farmhouse Ale Refermented w/ "Spent" Blackberries</i> 5.2% abv		<b>\$18</b> 750ml
<b>Örter i Mörker</b> <i>Inspired by Danish Smørrebrød, Aged in Akavit Barrels</i> 7.9% abv		<b>\$22</b> 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		<b>\$11.5</b> 750ml
<b>LIVE OAK BREWING COMPANY – AUSTIN, TEXAS</b>		
<b>Pilz</b> <i>Bobemian Pilsner</i> 4.7% abv		<b>\$3.5</b> 355ml
<b>Big Bark</b> <i>Amber Lager</i> 4.9% abv		<b>\$3.5</b> 355ml
<b>HefeWeizen</b> <i>Unfiltered Bavarian-Style Wheat Beer</i> 5.3% abv		<b>\$3.5</b> 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		<b>\$3.5</b> 355ml
<b>Simcoe Pale Ale</b> <i>Pale Ale w/ Notes of Grapefruit, Melon, &amp; Pineapple</i> 5.9% abv		<b>\$3.5</b> 355ml
<b>REAL ALE BREWING CO. – BLANCO, TEXAS</b>		
<b>Hans' Pils</b> <i>German-Style Pilsner</i> 5.3% abv		<b>\$3.5</b> 355ml
<b>Axis IPA</b> <i>IPA w/ Notes of Tropical Fruit &amp; Citrus</i> 7.1% abv		<b>\$3.5</b> 355ml
<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		<b>\$3.5</b> 355ml
<b>Long Walk</b> <i>Grapefruit-Infused IPA</i> 7% abv		<b>\$3.5</b> 355ml
<b>Doömläger</b> <i>American-Style "Party World" Light Lager</i> 5.5% abv		<b>\$4</b> 355ml
<b>BLUE OWL BREWING – AUSTIN, TEXAS</b>		
<b>Spirit Animal</b> <i>Sour Pale Ale</i> 5.1% abv		<b>\$3.5</b> 355ml
<b>Van Dayum!</b> <i>Sour Red Ale</i> 6.2% abv		<b>\$3.5</b> 355ml
<b>Professor Black</b> <i>Sour Cherry Stout</i> 6.2% abv		<b>\$4.5</b> 355ml
<b>ZILKER BREWING COMPANY – AUSTIN, TEXAS</b>		
<b>East Side Beer</b> <i>English-style ESB (Extra Special / Strong Bitter)</i> 5.8%		<b>\$3.5</b> 355ml
<b>Coffee Milk Stout</b> <i>American Stout Brewed with Lactose and Coffee</i> 5.9%		<b>\$3.5</b> 355ml
<b>Marco IPA</b> <i>American IPA Brewed with El Dorado and Simcoe Hops</i> 7% abv		<b>\$3.5</b> 355ml
<b>LONE PINT BREWING – MAGNOLIA, TEXAS</b>		
<b>Yellow Rose</b> <i>Single Malt, Single Hop (Mosaic) IPA</i> 6.8% abv		<b>\$5.5</b> 500ml
<b>5 STONES ARTISAN BREWERY – NEW BRAUNFELS, TEXAS</b>		
<b>Manmosa</b> <i>American Wheat Beer Brewed w/ Oranges &amp; Orange Zest</i> 5.8% abv		<b>\$4.5</b> 355ml
<b>House Farmhouse</b> <i>Farmhouse Ale Brewed w/ Navel Oranges</i> 6%		<b>\$4.5</b> 330ml
<b>Frederick Burg</b> <i>Farmhouse Ale Brewed w/ Peaches</i> 6%		<b>\$4.5</b> 330ml
<b>Shepherd Boy</b> <i>Hazy Pale Ale Dry-Hopped w/ Citra</i> 6.3%		<b>\$4</b> 355ml
<b>THE COLLECTIVE – FORT WORTH, TEXAS</b>		
<b>Funky Thunder</b> <i>Farmhouse Saison Fermented w/ Brettanomyces</i> 5% abv		<b>\$8.5</b> 500ml
<b>Wood Folk</b> <i>Foudre-Fermented Sour Golden Ale Aged in Red Wine Barrels</i> 7.6% abv		<b>\$15.5</b> 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		<b>\$13</b> 750ml
<b>JOLLY PUMPKIN ARTISAN ALES – DEXTER, MICHIGAN</b>		
<b>Saison M</b> <i>Farmhouse Ale Brewed w/ All Michigan-Sourced Ingredients</i> 7.1% abv		<b>\$16</b> 750ml
<b>Madrugada Obscura</b> <i>Belgian-Inspired Stout</i> 8.1% abv		<b>\$15</b> 750ml
<b>FUNKWERKS – FORT COLLINS, COLORADO</b>		
<b>Dry Hopped Provincial</b> <i>Dry-Hopped Belgian-Style Sour Ale</i> 4.2% abv		<b>\$4</b> 355ml
<b>THE BRUERY – PLACENTIA, CALIFORNIA</b>		
<b>The Wanderer</b> <i>Barrel Aged Dark Sour Ale w/ Blackberries &amp; Cherries</i> 8.5% abv		<b>\$23.5</b> 750ml
<b>PRAIRIE ARTISAN ALES – TULSA, OKLAHOMA (BREWED AT KREBS BREWING CO.)</b>		
<b>Bomb!</b> <i>Imperial Stout Aged On Coffee, Cacao Nibs, Vanilla, &amp; Chili Peppers</i> 13% abv		<b>\$9.5</b> 355ml

<b>UPLAND BREWING CO. – BLOOMINGTON, IN</b>		
<b>Cherry</b> <i>Barrel-Aged Sour Ale Refermented w/ Montmorency Cherries</i> 6% abv		<b>\$25</b> 750ml
<b>Darken</b> <i>Barrel-Aged Sour Brown Ale w/ Spices</i> 9.7% abv		<b>\$14.5</b> 500ml
<b>GIGANTIC BREWING CO. – PORTLAND, OREGON</b>		
<b>Fantastic Voyage</b> <i>Oak-Aged Brettanomyces Saison</i> 6.6%		<b>\$19</b> 750ml
<b>Phuket: It's Not That Far From Laos</b> <i>Saison w/ Jasmine rice, sugar, and pear</i> 7.4% abv		<b>\$19</b> 750ml
<b>Most Most Premium</b> <i>Bourbon-Barrel Aged Imperial Stout</i> 12.3% abv		<b>\$15</b> 500ml
<b>ANDERSON VALLEY BREWING COMPANY – BOONVILLE, CALIFORNIA</b>		
<b>The Kimmie, The Yink, &amp; The Holy Gose</b> <i>Tart &amp; Salty Gose</i> 4.2%		<b>\$3.5</b> 355ml
<b>Blood Orange Gose</b> <i>Tart &amp; Salty Gose Refermented w/ Blood Oranges</i> 4.2% abv		<b>\$3.5</b> 355ml
<b>CASCADE BREWING CO. – PORTLAND, OREGON</b>		
<b>Strawberry</b> <i>Barrel-Aged Sour Ale Refermented w/ Strawberries &amp; Vanilla</i> 8% abv		<b>\$22.5</b> 750ml
<b>2016 Crazy Navel</b> <i>Blend of Barrel-Aged Blond &amp; Wheat Ales w/ Orange Peel</i> 7.6%		<b>\$22.5</b> 750ml
<b>2015 Manhattan NW</b> <i>Sour Quad &amp; Blond Ales w/ Cherries &amp; Apricot Noyaux</i> 10.3%		<b>\$30</b> 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		<b>\$9.5</b> 750ml
<b>BIRRIFICIO DEL DUCATO – ITALY</b>		
<b>Via Emilia</b> <i>Dry, Hoppy Pale Ale</i> 4.8% abv		<b>\$9</b> 330ml
<b>Torrente</b> <i>Italian-Style Ale; Notes of Ripe Citrus, Peach, Tropical Fruit &amp; Pine</i> 7% abv		<b>\$8.5</b> 330ml
<b>Oud Brunello</b> <i>Barrel-aged Italian Brown Ale. Collab. w/ Oxbow Brewing</i> 7% abv		<b>\$15</b> 330ml
<b>RIDGEWAY BREWERY – OXFORDSHIRE, ENGLAND</b>		
<b>Querkus</b> <i>Oak-Matured Smoked Porter with Scottish Peated Whisky Malt</i> 4.5% abv		<b>\$7.5</b> 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		<b>\$9</b> 330ml
<b>Ola Dubh 18</b> <i>Dark Ale Aged in 18 y.o. Highland Park Barrels</i> 8% abv		<b>\$11</b> 330ml
<b>BRAUEREI HELLER-TRUM (SCHLENKERLA) – BAMBURG, GERMANY</b>		
<b>Æcht Schlenkerla Doppelbock</b> <i>Smoked Doppelbock</i> 8% abv		<b>\$6.5</b> 500ml
<b>ANDECHS ABBEY – GERMANY</b>		
<b>Doppelbock Dunkel</b> <i>Strong Doppelbock of Benedictine Tradition</i> 7.1% abv		<b>\$5.5</b> 500ml
<b>DINKELACKER -SCHWABEN BRÄU – GERMANY</b>		
<b>Das Schwarze</b> <i>Jet-Black German-style Schwarzbier</i> 4.9% abv		<b>\$5.5</b> 500ml
<b>CÖLNER HOFBRÄU FRÜH – COLOGNE, GERMANY</b>		
<b>Kölsch</b> <i>Popular Kölsch beer from Cologne region of German</i> 4.8% abv		<b>\$4</b> 330ml
<b>BAYERISCHE STAATSBRAUEREI WEIHENSTEPHAN – FREISING, GERMANY</b>		
<b>Weihenstaphaner Hefeweissbier</b> <i>Unfiltered Bavarian Wheat Beer</i> 5.4% abv		<b>\$5</b> 500ml
<b>G. SCHNEIDER &amp; SOHN – Kelheim, Germany</b>		
<b>Brooklyn HopfenWeisse</b> <i>Brooklyn Brewery Collab. Pale, Hoppy, Weissebock</i> 8.2% abv		<b>\$6.5</b> 500ml
<b>BAYERISCHER BAHNHOF – LEIPZIG, GERMANY</b>		
<b>Berliner Weisse</b> <i>Tart Wheat Beer</i> 3.0% abv		<b>\$6</b> 330ml
<b>Leipziger Gose</b> <i>Sour Beer with Salt and Coriander</i> 4.5% abv		<b>\$6</b> 330ml
<b>MAHR'S BRÄU – BAMBERG, GERMANY</b>		
<b>Ungespundet</b> <i>Unfiltered Franconian Kellerbier</i> 5.2% abv		<b>\$6.5</b> 500ml
<b>Saphir Weisse</b> <i>Extra Hoppy Amber Weiss w/ Saphir Hops</i> 5.6% abv		<b>\$7</b> 500ml
<b>BFM – SWITZERLAND</b>		
<b>La Meule</b> <i>Blonde Ale Brewed w/ Sage</i> 6% abv		<b>\$9</b> 330ml
<b>BROUWERIJ ALVINNE – ZWEVEGEM, BELGIUM</b>		
<b>Omega</b> <i>Belgian Sour Ale</i> 6.0% abv		<b>\$6.5</b> 330ml
<b>Podge</b> <i>Belgian Imperial Stout</i> 10.5% abv		<b>\$6.5</b> 330ml
<b>BRASSERIE DUPONT – TOURPES, BELGIUM</b>		
<b>Saison Dupont Cuvée Dry-Hopping 2015</b> <i>"Old provision" Saison</i> 6.5% abv		<b>\$14</b> 750ml
<b>BROUWERIJ BOON – LEMBEEK, BELGIUM</b>		
<b>Gueze Mariage Parfait</b> <i>Blend of Old &amp; Young Lambic</i> 8% abv		<b>\$9.5</b> 375ml
<b>HANSENS ARTISANAAL – DWORP, BELGIUM</b>		
<b>Oude Kriek</b> <i>Unsweetened Lambic Refermented with Cherries</i> 6% abv		<b>\$13.5</b> 375ml
<b>BROUWERIJ DE RANKE – DOTTIGNIES, BELGIUM</b>		
<b>XX Bitter</b> <i>Hoppy Belgian Ale</i> 5.5% abv		<b>\$12</b> 750ml
<b>BRASSERIE D'ORVAL – VILLERS-DEVANT-ORVAL, BELGIUM</b>		
<b>Orval</b> <i>Trappist Ale</i> 6.2% abv		<b>\$7</b> 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		<b>\$12</b> 375ml

<b>AMAGER BRYGHUS (DENMARK)</b>		
<b>Rye Porter</b> <i>American-Style Porter w/ Rye Malt</i> 8.5% abv		<b>\$11</b> 500ml
<b>Hr. Frederiksen</b> <i>American-Style Imperial Stout</i> 10.5% abv		<b>\$12</b> 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		<b>\$13.5</b> 375ml
<b>Spontan Cherry Frederiksdal</b> <i>Oak-Aged Sour Ale w/ Frederiksdal Cherries</i> 8.2% abv		<b>\$16.5</b> 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>		<b>\$30</b> 750ml
<b>2017 Shot Across the Bow</b> <i>Strawberries, Banana; Sangiovese Pet Nat (Rosé)</i>		<b>\$24</b> 750ml

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

<b>ARGUS CIDER – AUSTIN, TEXAS</b>		
<b>Ozark Brut</b> <i>Blend of 5 Apple Varieties Aged 3 Yrs in Oak Casks</i> 6.9% abv		<b>\$18</b> 750ml
<b>Ciderkin</b> <i>Dry, Light Cider w/ English Ale Yeast</i> 4.5% abv		<b>\$4</b> 355ml
<b>Cherry Vin</b> <i>Dry, Refreshing Cherry Wine</i> 5.7% abv		<b>\$5</b> 355ml
<b>Ginger Perry</b> <i>Unpasteurized, Dry, Pear Cider with Ginger</i> 4.5% abv		<b>\$4</b> 355ml
<b>Apple Bomb</b> <i>Unpasteurized Pub-Style Cider w/ Traditional Apple Profile</i> 6.2% abv		<b>\$4</b> 355ml
<b>Vihno Pearde</b> <i>Demi-sec, Lageder Perry w/ Slight Acidity</i> 5.9% abv		<b>\$4</b> 355ml
<b>TEXAS KEEPER CIDER – AUSTIN, TEXAS</b>		
<b>Texas Keeper No. 1</b> <i>Dry, Unfiltered Cider</i> 7.3% abv		<b>\$13</b> 750ml
<b>Cider Weizen</b> <i>Delicately Spiced Dry Cider with Hallertau Hops</i> 7.4% abv		<b>\$11</b> 500ml
<b>Gold Rush</b> <i>Sparkling Single-Varietal Cider from Tart Gold Rush Apples</i> 8.7% abv		<b>\$15</b> 750ml
<b>FAIRWEATHER CIDER CO. – AUSTIN, TEXAS</b>		
<b>Common</b> <i>Dry, Farmhouse Cider</i> 6.5% abv		<b>\$4.5</b> 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		<b>\$4.5</b> 355ml
<b>SHACKSBURY CIDER – VERGENNES, VERMONT</b>		
<b>Ginger Spritz</b> <i>Dry, Light Sessionable Cider w/ Ginger</i> 3.8% abv		<b>\$4.5</b> 355ml
<b>Citrus Spritz</b> <i>Dry, Light Sessionable Cider w/ Vibrant Citrus Nose</i> 3.8% abv		<b>\$4.5</b> 355ml
<b>Deer Snacks</b> <i>Unfiltered, Farmhouse Cider of Wild Apples w/ Wild Yeast</i> 5.5% abv		<b>\$5.5</b> 355ml
<b>Arlo</b> <i>Slightly Sparkling Farmhouse Cider w/ Natural Yeast</i> 6.2% abv		<b>\$5</b> 355ml
<b>Dry</b> <i>SPARKLING, LIGHT-BODIED, REFRESHING, &amp; DRY</i> 6.5% abv		<b>\$5</b> 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		<b>\$9.5</b> 500ml
<b>THISTLY CROSS – DUNBAR, SCOTLAND</b>		
<b>Real Elderflower</b> <i>Cider Infused with Fresh Elderflower</i> 4% abv		<b>\$7.5</b> 500ml
<b>Ginger Cider</b> <i>Cider Infused with Fresh-Pressed Ginger Root</i> 4% abv		<b>\$7</b> 500ml
<b>LE BALADIN – PUIZZI, ITALY (IMPORTED BY B. UNITED INTERNATIONAL)</b>		
<b>Sidro</b> <i>Spontaneously Fermented Italian Cider</i> 4.5% abv		<b>\$8</b> 250ml
<b>CYRIL ZANGS – FRANCE</b>		
<b>Ciderman Brut</b> <i>Brut cider, Aged on Lees &amp; Refermented in the Bottle</i> 5% abv		<b>\$21</b> 750ml
<b>2015 This Side Up</b> <i>Single Orchard Cider, Notes of Apple &amp; Earthiness</i> 7% abv		<b>\$23.5</b> 750ml
<b>AVAL CIDRE ARTISINAL – FRANCE</b>		
<b>Aval Classic Northern France Cider, a little Earthy &amp; A Little Sweet</b> 6% abv		<b>\$5.5</b> 330ml
<b>HOLLOWES &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		<b>\$6</b> 500ml

**NON-ALCOHOLIC BEVERAGES**

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

**BOTTLES ARE ALSO AVAILABLE TO TAKE HOME AT  JESTER KING BREWERY BOTTLES TO GO**