

March 9 – March 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).
- ★ **Snörkel** *Farmhouse Ale Brewed with Oyster Mushrooms and Smoked Sea Salt 4.3% abv – CASK* \$2.5 4oz / \$6 12oz  
Umami farmhouse ale brewed with oyster mushrooms and alderwood smoked sea salt.
- ★ **Wonderflora** *100% Spontaneously Fermented Ale w/ Fennel, Nettle, & False Pennyroyal 5.1% abv – DRAUGHT* \$4 4oz / \$7 8oz  
Aged in oak barrels for 18mo. Collaboration with Fonta Flora Brewery (Morganton, North Carolina).
- ★ **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.
- ★ **2016 Vernal Dichotomous** *Farmhouse Ale Brewed with Grilled Lemons & Smoked Paprika 5.2% abv – CASK* \$3 4oz / \$6.5 12oz  
Dry farmhouse ale with notes of grilled lemons & subtle hints of smoked paprika.
- ★ **Cerveza de Mezquite** *Farmhouse Ale Brewed w/ Mezquite Beans 5.3% abv – DRAUGHT* \$3 4oz / \$6.5 12oz  
Mesquite beans from Rankin, Texas were roasted and milled into flour by Sandeep Gyawali of Mische Bread and added to the mash.
- ★ **Part & Parcel** *Farmhouse Ale Brewed w/ 100% Texas Malt & Perle Hops 4.4% abv – BOTTLE* \$3 4oz / \$6.5 12oz  
Brewed w/ 100% Texas grown & malted grain from Blacklands Malt.
- ★ **Serrata** *Farmhouse Ale Brewed w/ Japanese Red Shiso 5.6% abv – DRAUGHT* \$3 4oz / \$6.5 12oz  
Full bodied w/ nice tannic character & notes of white flower & coconut flesh. Collab. w/ Gigantic Brewing Co. (Portland, Oregon).
- ★ **Simple Means** *Farmhouse Altbier with Smoked Malt 5.6% abv – BOTTLE* \$2.5 4oz / \$6 12oz  
German-style altbier brewed with beechwood smoked malt.
- ★ **Noble King** *A Hoppy Farmhouse Ale 5.8% abv – DRAUGHT* \$2.5 4oz / \$6 12oz  
Highly attenuated farmhouse ale brewed with an abundance of noble hops.
- ★ **2017 SPON 4 – Three Year Blend** *5.7% abv – BOTTLE* \$4.5 4oz / \$8 8oz  
Blend of 3 vintages (2014, 2015, & 2016) of 100% spontaneously fermented beer inspired by authentic Belgian Lambic.
- ★ **Birra di Sangiovese** *Barrel-aged Sour Ale Refermented w/ Sangiovese Grapes 7.4% abv – DRAUGHT* \$5 4oz / \$9 8oz  
Sangiovese grapes from Tyler Farms & Vineyard (Midland, TX) were added to barrel-aged sour beer and refermented to dryness.

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, TEXAS

- ★ **Coffee Porter** *Robust Porter w/ Cold Brewed Coffee From Summer Moon 6.3% – DRAUGHT* \$2.5 4oz / \$4.5 12oz

AUSTIN BEERWORKS – AUSTIN, TEXAS

- ★ **Heavy Machinery Double IPA** *Imperial IPA Brewed w/ Over 1,000lbs of Hops 10% – DRAUGHT* \$2.5 4oz / \$4 8oz

BLUE OWL BREWING – AUSTIN, TEXAS

- ★ **Black Spanish Grape Saison Puede** *Sour Saison w/ Black Spanish Grapes, Aged in Merlot Barrels 5.3% – DRAUGHT* \$3 4oz / \$6 12oz

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

LEWIS WINES – JOHNSON CITY, TEXAS

- ★ **2016 Chenin Blanc** *Melon, Pineapple, Citrus; Chenin Blanc* \$8 5oz / \$31.5 750ml

TAMI – SICILY, ITALY

- ★ **2015 Grillo** *Jasmine, Perfume, Round; Grillo* \$5 5oz / \$17 750ml

ANDREA CALEK – RHÔNE VALLEY, FRANCE

- ★ **2015 A Toi Nous** *Light-Bodied, Juicy Red Fruits, Slightly Funky; Grenache, Syrah* \$6 5oz / \$23 750ml

Southold Farm + Cellar – FREDERICKSBURG, TEXAS

- ★ **2015 I Want To Be Stereotyped** *Fresh Strawberries, Watermelon, Uplifting; Carbonic Cabernet Franc of Long Island* \$7 5oz / \$26 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
  - ★ **2017 SPON – Peach & Apricot** *100% Spontaneously Fermented; Refermented w/ Peaches & Apricots 5.5% abv – BOTTLE* \$6.5 4oz
  - ★ **2017 SPON – Muscat** *100% Spontaneously Fermented; Refermented w/ Muscat Grapes 6.2% abv – BOTTLE* \$6.5 4oz
  - ★ **2017 SPON – Syrah & Sangiovese** *100% Spontaneously Fermented; Refermented w/ Grapes 6.1% abv – BOTTLE* \$6.5 4oz
  - ★ **Saison Américaine** *Mixed Culture Foudre Aged Saison 5.9% abv – DRAUGHT* \$3 4oz / \$6.5 12oz
  - ★ **Reposé** *Farmhouse Ale Brewed w/ Hay & Aged in Brandy Barrels 6.5% abv – DRAUGHT* \$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
  - ★ **Song of Binding** *Foudre Fermented Farmhouse Ale Aged in Pinot Noir Barrels 6.9% abv – DRAUGHT* \$3.5 4oz / \$6 8oz
  - ★ **El Cedro** *Hoppy Cedar-Aged Farmhouse Ale 7.1% abv – BOTTLE* \$3 4oz / \$6.5 12oz
  - ★ **Mad Meg** *Farmhouse Provision Ale 7.6% abv – BOTTLE* \$2.5 4oz / \$6 12oz
  - ★ **Black Metal** *Farmhouse Imperial Stout 8.7% abv – DRAUGHT* \$2.5 4oz / \$4.5 8oz
- ANDERSON VALLEY BREWING COMPANY – BOONVILLE, CALIFORNIA
- ★ **Framboise Rose Gose** *Tart & Salty Gose w/ Rose Hips & Raspberry Puree 4.2% – CAN* \$3.5 12oz
  - ★ **Hop Hyzer** *Juicy Pale Ale w/ Tropical Fruit Aromas & Citrus Flavors 4.9% – CAN* \$3.5 12oz
- FAIRWEATHER CIDER CO. – AUSTIN, TEXAS
- ★ **Common** *Dry, Farmhouse Cider 6.5% abv – CAN* \$4.5 12oz
- Brice Denay – LOIRE, FRANCE
- ★ **2016 Rose Grier** *Crisp, Juicy, Raspberry; Gamay* \$5.5 5oz / \$20 750ml
- TAMI – SICILY, ITALY
- ★ **2015 Grillo** *Jasmine, Perfume, Round; Grillo* \$5 5oz / \$17 750ml
- SOUTHOLD FARM + CELLAR – FREDERICKSBURG, TEXAS
- ★ **2015 I Want To Be Stereotyped** *Fresh Strawberries, Watermelon, Uplifting; Carbonic Cabernet Franc of Long Island* \$7 5oz / \$26 750ml

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



J JESTER KING BREWERY TASTING ROOM MENU U

MARCH 9 – MARCH 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 3% abv</i>	<b>\$9 750ml</b>
<b>Part &amp; Parcel</b> <i>Farmhouse Ale Brewed w/ 100% Texas Malt &amp; Perle Hops 4.4% abv</i>	<b>\$14 750ml</b>
<b>Simple Means</b> <i>Farmhouse Altbrew with Smoked Malt 5.6% abv</i>	<b>\$13 750ml</b>
<b>Grim Harvest</b> <i>Farmhouse Ale Refermented w/ “Spent” Blackberries 5.2% abv</i>	<b>\$18 750ml</b>
<b>2017 SPON 4 – Three Year Blend</b> <i>Blended Spontaneously Fermented Beer 5.7% abv</i>	<b>\$36 750ml</b>
<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 5.3% abv</i>	<b>\$11.5 750ml</b>
<b>LIVE OAK BREWING COMPANY – AUSTIN, TEXAS</b>	
<b>Pilz</b> <i>Bohemian Pilsner 4.7% abv</i>	<b>\$3.5 355ml</b>
<b>Big Bark</b> <i>Amber Lager 4.9% abv</i>	<b>\$3.5 355ml</b>
<b>HefeWeizen</b> <i>Unfiltered Bavarian-Style Wheat Beer 5.3% abv</i>	<b>\$3.5 355ml</b>
<b>LAST STAND – AUSTIN, TEXAS</b>	
<b>Simcoe Pale Ale</b> <i>Pale Ale w/ Notes of Grapefruit, Melon, &amp; Pineapple 5.9% abv</i>	<b>\$3.5 355ml</b>
<b>Coffee Porter</b> <i>Robust Porter w/ Cold Brewed Coffee From Summer Moon 6.3%</i>	<b>\$4 355ml</b>
<b>Citra SMaSH</b> <i>Single Malt, Single Hop (Citra) IPA 7.4% abv</i>	<b>\$4 355ml</b>
<b>AUSTIN BEERWORKS – AUSTIN, TEXAS</b>	
<b>Gold Fist</b> <i>Belgian Strong Golden Ale 9% abv</i>	<b>\$3.5 355ml</b>
<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 5.2% abv</i>	<b>\$3.5 355ml</b>
<b>Doomläger</b> <i>American-Style “Party World” Light Lager 5.5% abv</i>	<b>\$4 355ml</b>
<b>BLUE OWL BREWING – AUSTIN, TEXAS</b>	
<b>Little Boss</b> <i>Sour Session Wheat 3.3% abv</i>	<b>\$3.5 355ml</b>
<b>Spirit Animal</b> <i>Sour Pale Ale 5.1% abv</i>	<b>\$3.5 355ml</b>
<b>Professor Black</b> <i>Sour Cherry Stout 6.2% abv</i>	<b>\$4.5 355ml</b>
<b>Dapper Devil</b> <i>Sour Raspberry Strong Ale 8.5% abv</i>	<b>\$15 500ml</b>
<b>ZILKER BREWING COMPANY – AUSTIN, TEXAS</b>	
<b>East Side Beer</b> <i>English-style ESB (Extra Special / Strong Bitter) 5.8%</i>	<b>\$3.5 355ml</b>
<b>Coffee Milk Stout</b> <i>American Stout Brewed with Lactose and Coffee 5.9%</i>	<b>\$3.5 355ml</b>
<b>Marco IPA</b> <i>American IPA Bre wed with El Dorado and Simcoe Hops 7% abv</i>	<b>\$3.5 355ml</b>
<b>LONE PINT BREWING – MAGNOLIA, TEXAS</b>	
<b>Yellow Rose</b> <i>Single Malt, Single Hop (Mosaic) IPA 6.8% abv</i>	<b>\$5.5 500ml</b>
<b>5 STONES ARTISAN BREWERY – NEW BRAUNFELS, TEXAS</b>	
<b>House Farmhouse</b> <i>Farmhouse Ale Brewed w/ Navel Oranges 6%</i>	<b>\$4.5 330ml</b>
<b>Frederick Burg</b> <i>Farmhouse Ale Brewed w/ Peaches 6%</i>	<b>\$4.5 330ml</b>
<b>Back from Bridge City</b> <i>White IPA Brewed w/ Grapefruit &amp; Coriander 6.3% abv</i>	<b>\$4.5 355ml</b>
<b>BRAINDEAD BREWING – DALLAS, TEXAS</b>	
<b>Memory Hole</b> <i>American Barleywine Aged on Charred Oak Spirals 11% abv</i>	<b>\$16 750ml</b>
<b>THE COLLECTIVE – FORT WORTH, TEXAS</b>	
<b>Funky Thunder</b> <i>Farmhouse Saison Fermented w/ Brettanomyces 5% abv</i>	<b>\$8.5 500ml</b>
<b>Wood Folk</b> <i>Foudre-Fermented Sour Golden Ale Aged in Red Wine Barrels 7.6% abv</i>	<b>\$15.5 500ml</b>
<b>NOLA BREWING CO. (NEW ORLEANS, LOUISIANA)</b>	
<b>Dryades</b> <i>Barrel-Aged Sour Brown Ale w/ w/ Cherries &amp; Plum 5.5% abv</i>	<b>\$16.5 750ml</b>
<b>Caddywhompus</b> <i>Barrel-Aged Sour Stout. Collab. W/ The Bruery Terreux 6.8% abv</i>	<b>\$16.5 750ml</b>
<b>JOLLY PUMPKIN ARTISAN ALES – DEXTER, MICHIGAN</b>	
<b>Clementina</b> <i>Farmhouse Saison Refermented w/ Clementines 5.5% abv</i>	<b>\$16 750ml</b>
<b>Madrugada Obscura</b> <i>Belgian-Inspired Stout 8.1% abv</i>	<b>\$15 750ml</b>
<b>FUNKWERKS – FORT COLLINS, COLORADO</b>	
<b>Dry Hopped Provincial</b> <i>Dry-Hopped Belgian-Style Sour Ale 4.2% abv</i>	<b>\$4 355ml</b>

<b>THE BRUERY – PLACENTIA, CALIFORNIA</b>	
<b>Frucht: Peach</b> <i>Oak-Foeder-Aged, Berliner Weisse w/ Peaches 4.5% abv</i>	<b>\$13 750ml</b>
<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 13% abv</i>	<b>\$9.5 355ml</b>
<b>UPLAND BREWING CO. – BLOOMINGTON, IN</b>	
<b>Cherry</b> <i>Barrel-Aged Sour Ale Refermented w/ Montmorency Cherries 6% abv</i>	<b>\$25 750ml</b>
<b>Darken</b> <i>Barrel-Aged Sour Brown Ale w/ Spices 9.7% abv</i>	<b>\$14.5 500ml</b>
<b>GIGANTIC BREWING CO. – PORTLAND, OREGON</b>	
<b>Fantastic Voyage</b> <i>Oak-Aged Brettanomyces Saison 6.6%</i>	<b>\$19 750ml</b>
<b>Phuket: It’s Not That Far From Laos</b> <i>Saison w/ Jasmine rice, sugar, and pear 7.4% abv</i>	<b>\$19 750ml</b>
<b>Massive!</b> <i>Heavily Hopped English-style Barleywine 12% abv</i>	<b>\$15 500ml</b>
<b>ANDERSON VALLEY BREWING COMPANY – BOONVILLE, CALIFORNIA</b>	
<b>The Kimmie, The Yink, &amp; The Holy Gose</b> <i>Tart &amp; Salty Gose 4.2%</i>	<b>\$3.5 355ml</b>
<b>Blood Orange Gose</b> <i>Tart &amp; Salty Gose Refermented w/ Blood Oranges 4.2% abv</i>	<b>\$3.5 355ml</b>
<b>CERVECERÍA CALAVERA – TLANEPANTLA DE BAZ, MÉXICO</b>	
<b>Ruta Maya</b> <i>Belgian Dark Strong Ale w/ Ruta Maya Coffee 6% abv</i>	<b>\$9.5 750ml</b>
<b>BIRRIFICIO DEL DUCATO – ITALY</b>	
<b>Via Emilia</b> <i>Dry, Hoppy Pale Ale 4.8% abv</i>	<b>\$9 330ml</b>
<b>Torrente</b> <i>Italian-Style Ale; Notes of Ripe Citrus, Peach, Tropical Fruit &amp; Pine 7% abv</i>	<b>\$8.5 330ml</b>
<b>Oud Brunello</b> <i>Barrel-aged Italian Brown Ale. Collab. w/ Oxbow Brewing 7% abv</i>	<b>\$15 330ml</b>
<b>RIDGEWAY BREWERY – OXFORDSHIRE, ENGLAND</b>	
<b>Querkus</b> <i>Oak-Matured Smoked Porter with Scottish Peated Whisky Malt 4.5% abv</i>	<b>\$7.5 500ml</b>
<b>HARVIESTOUN BREWERY – ALVA, SCOTLAND</b>	
<b>Ola Dubh 12</b> <i>Dark Ale Aged in 12 y.o. Highland Park Barrels 8% abv</i>	<b>\$9 330ml</b>
<b>Ola Dubh 18</b> <i>Dark Ale Aged in 18 y.o. Highland Park Barrels 8% abv</i>	<b>\$11 330ml</b>
<b>BRAUEREI HELLER-TRUM (SCHLENKERLA) – BAMBURG, GERMANY</b>	
<b>Æcht Schlenkerla Doppelbock</b> <i>Smoked Doppelboack 8% abv</i>	<b>\$6.5 500ml</b>
<b>ANDECHS ABBEY – GERMANY</b>	
<b>Doppelbock Dunkel</b> <i>Strong Doppelbock of Benedictine Tradition 7.1% abv</i>	<b>\$5.5 500ml</b>
<b>DINKELACKER -SCHWABEN BRÄU – GERMANY</b>	
<b>Das Naturtrübe</b> <i>Unfiltered German Pilsner 5% abv</i>	<b>\$5.5 500ml</b>
<b>CÖLNER HOFBRÄU FRÜH – COLOGNE, GERMANY</b>	
<b>Kölsch</b> <i>Popular Kölsch beer from Cologne region of German 4.8% abv</i>	<b>\$4 330ml</b>
<b>BAYERISCHE STAATSBRAUEREI WEIHENSTEPHAN – FREISING, GERMANY</b>	
<b>Weihenstaphaner Hefeweissbier</b> <i>Unfiltered Bavarian Wheat Beer 5.4% abv</i>	<b>\$5 500ml</b>
<b>BAYERISCHER BAHNHOF – LEIPZIG, GERMANY</b>	
<b>Berliner Weisse</b> <i>Tart Wheat Beer 3.0% abv</i>	<b>\$6 330ml</b>
<b>Leipziger Gose</b> <i>Sour Beer with Salt and Coriander 4.5% abv</i>	<b>\$6 330ml</b>
<b>MAHR’S BRÄU – BAMBERG, GERMANY</b>	
<b>Ungespundet</b> <i>Unfiltered Franconian Kellerbier 5.2% abv</i>	<b>\$6.5 500ml</b>
<b>Saphir Weisse</b> <i>Extra Hoppy Amber Weiss w/ Saphir Hops 5.6% abv</i>	<b>\$7 500ml</b>
<b>BFM – SWITZERLAND</b>	
<b>La Meule</b> <i>Blonde Ale Brewed w/ Sage 6% abv</i>	<b>\$9 330ml</b>
<b>BROUWERIJ ALVINNE – ZWEEVEM, BELGIUM</b>	
<b>Omega</b> <i>Belgian Sour Ale 6.0% abv</i>	<b>\$6.5 330ml</b>
<b>Podge</b> <i>Belgian Imperial Stout 10.5% abv</i>	<b>\$6.5 330ml</b>
<b>BRASSERIE DUPONT – TOURPES, BELGIUM</b>	
<b>Saison Dupont Cuvée Dry-Hopping 2015</b> <i>“Old provision” Saison 6.5% abv</i>	<b>\$14 750ml</b>
<b>BROUWERIJ BOON – LEMBEEK, BELGIUM</b>	
<b>Gueze Mariage Parfait</b> <i>Blend of Old &amp; Young Lambic 8% abv</i>	<b>\$9.5 375ml</b>
<b>HANSENSS ARTISANAAL – DWORP, BELGIUM</b>	
<b>Oude Kriek</b> <i>Unsweetened Lambic Refermented with Cherries 6% abv</i>	<b>\$13.5 375ml</b>
<b>BRASSERIE D’ORVAL – VILLERS-DEVANT-ORVAL, BELGIUM</b>	
<b>Orval</b> <i>Trappist Ale 6.2% abv</i>	<b>\$7 330ml</b>
<b>TO ØL – COPENHAGEN, DENMARK (BREWED AT DE PROEFBROUWERIJ / BREWDOG)</b>	
<b>Jule Mælk Super Stout</b> <i>Imperial Milk Stout 15% abv</i>	<b>\$12 375ml</b>
<b>MIKKELLER – COPENHAGEN, DENMARK (BREWED AT DE PROEFBROUWERIJ)</b>	
<b>Black Hole</b> <i>Imperial Stout w/ Coffee, Vanilla, &amp; Honey 13.1% abv</i>	<b>\$13.5 375ml</b>

<b>AMAGER BRYGHUS (DENMARK)</b>	
<b>Rye Porter</b> <i>American-Style Porter w/ Rye Malt 8.5% abv</i>	<b>\$11 500ml</b>
<b>Hr. Frederiksen</b> <i>American-Style Imperial Stout 10.5% abv</i>	<b>\$12 500ml</b>

**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 750ml</b>
<b>2017 Shot Across the Bow</b> <i>Straubberries, Banana; Sangiovese Pet Nat (Rosé)</i>	<b>\$24 750ml</b>
<b>Porta del Vento – SICILY, ITALY</b>	
<b>2016 Voria Bianco</b> <i>Sparkling, Tropical, Yeast Forward; White Catarratto Pet-Nat (White)</i>	<b>\$25 750ml</b>

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

<b>ARGUS CIDERY – AUSTIN, TEXAS</b>	
<b>Ozark Brut</b> <i>Blend of 5 Apple Varieties Aged 3 Yrs in Oak Casks 6.9% abv</i>	<b>\$18 750ml</b>
<b>Ciderkin</b> <i>Dry, Light Cider w/ English Ale Yeast 4.5% abv</i>	<b>\$4 355ml</b>
<b>Cherry Vin</b> <i>Dry, Refreshing Cherry Wine 5.7% abv</i>	<b>\$5 355ml</b>
<b>Ginger Perry</b> <i>Unpasteurized, Dry, Pear Cider with Ginger 4.5% abv</i>	<b>\$4 355ml</b>
<b>Apple Bomb</b> <i>Unpasteurized Pub-Style Cider w/ Traditional Apple Profile 6.2% abv</i>	<b>\$4 355ml</b>
<b>Vihno Pearde</b> <i>Demi-sec, Lageder Perry w/ Slight Acidity 5.9% abv</i>	<b>\$4 355ml</b>
<b>TEXAS KEEPER CIDER – AUSTIN, TEXAS</b>	
<b>Texas Keeper No. 1</b> <i>Dry, Unfiltered Cider 7.3% abv</i>	<b>\$13 750ml</b>
<b>Cider Weizen</b> <i>Delicately Spiced Dry Cider with Hallertau Hops 7.4% abv</i>	<b>\$11 500ml</b>
<b>Gold Rush</b> <i>Sparkling Single-Varietal Cider from Tart Gold Rush Apples 8.7% abv</i>	<b>\$15 750ml</b>
<b>FAIRWEATHER CIDER CO. – AUSTIN, TEXAS</b>	
<b>Common</b> <i>Dry, Farmhouse Cider 6.5% abv</i>	<b>\$4.5 355ml</b>
<b>MERIDIAN HIVE MEADERY – AUSTIN, TEXAS</b>	
<b>Frontier</b> <i>Orange Blossom Honey Mead Dry-Hopped w/ Meridian Hops 6.5% abv</i>	<b>\$4.5 355ml</b>
<b>SHACKSBURY CIDER – VERGENNES, VERMONT</b>	
<b>Citrus Spritz</b> <i>Dry, Light Sessionable Cider w/ Vibrant Citrus Nose 3.8% abv</i>	<b>\$4.5 355ml</b>
<b>Rosé</b> <i>Dry Cider Aged on Marquette Grape Skins 6% abv</i>	<b>\$4.5 355ml</b>
<b>Arlo</b> <i>Slightly Sparkling Farmhouse Cider w/ Natural Yeast 6.2% abv</i>	<b>\$5 355ml</b>
<b>Dry</b> <i>Sparkling, Light-bodied, Refreshing, &amp; Dry 6.5% abv</i>	<b>\$5 355ml</b>
<b>Basque</b> <i>Unfiltered, Spontaneously Fermented Cider w/ 14 Basque Varietals 6.2% abv</i>	<b>\$11.5 750ml</b>
<b>E.Z. ORCHARDS – SALEM, OREGON</b>	
<b>Poire Cider</b> <i>French-style Perry Made of Heirloom &amp; Dessert Pears 5.9% abv</i>	<b>\$9.5 500ml</b>
<b>THISTLY CROSS – DUNBAR, SCOTLAND</b>	
<b>Real Elderflower</b> <i>Cider Infused with Fresh Elderflower 4% abv</i>	<b>\$7.5 500ml</b>
<b>Real Strawberry</b> <i>Cider Infused with Fresh Strawberries 4% abv</i>	<b>\$7.5 500ml</b>
<b>LE BALADIN – PUIZZI, ITALY (IMPORTED BY B. UNITED INTERNATIONAL)</b>	
<b>Sidro</b> <i>Spontaneously Fermented Italian Cider 4.5% abv</i>	<b>\$8 250ml</b>
<b>CYRIL ZANGS – FRANCE</b>	
<b>Ciderman Brut</b> <i>Brut cider, Aged on Lees &amp; Refermented in the Bottle 5% abv</i>	<b>\$21 750ml</b>
<b>2015 This Side Up</b> <i>Single Orchard Cider, Notes of Apple &amp; Earthiness 7% abv</i>	<b>\$23.5 750ml</b>
<b>AVAL CIDRE ARTISINAL – FRANCE</b>	
<b>Aval Classic Northern France Cider, a little Earthy &amp; A Little Sweet 6% abv</b>	<b>\$5.5 330ml</b>
<b>HOLLOWS &amp; FENTIMAN’S – KENDAL, CUMBRIA, ENGLAND</b>	
<b>Alcoholic Ginger Beer</b> <i>Brewed w/ Ginger Root, Water, Sugar, Pear Juice, &amp; Yeast 4% abv</i>	<b>\$6.5 500ml</b>

**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 8oz / \$4.5 12oz</b>
<b>FENTIMAN’S BOTANICALLY BREWED BEVERAGES – Canada (Assorted Flavors)</b>	
	<b>\$3.5 9.3oz</b>
<b>BUSY BEE YERBA MATÉ – San Marcos, TX (Assorted Flavors)</b>	
	<b>\$2.5 12oz</b>
<b>Richard’s Rainwater – Filtered Water from Dripping Springs, TX</b>	
	<b>\$1 12oz</b>
<b>Richard’s Happy Water – Carbonated Water from Dripping Springs, TX</b>	
	<b>\$1.5 12oz</b>

**BOTTLES ARE ALSO AVAILABLE TO TAKE HOME AT  Jester King BREWERY BOTTLES TO GO**