

Jester King Craft Brewery

With John Rubio, Anastacia Kelly, and Mike Lambert. With Jeff Stuffings and Ron Extract from Jester King.

Le Petit Prince

Organic Farmhouse Table Beer

2.9% ABV. Year-round. Bottles, limited draft.

Malts: Organic Pilsner, Organic Two Row, Organic Wheat, Organic Caramunich. **Hops:** Czech Saaz, East Kent Goldings.

A clear and simple expression of the delicate interplay between noble hops and farmhouse yeast. Throughout Northern Europe, light-bodied, well-hopped, low alcohol table beers were often the beverage of choice with all meals at times and in places where the water wasn't always safe to drink.

Commercial Suicide

Oaked Farmhouse Mild

3.5% ABV. Year-round. Bottles, limited draft.

Malts: Organic Munich, Organic Caramunich, Abbey, Chocolate, Wheat. **Hops:** East Kent Goldings. Matured on American White Oak Spirals.

English pub ale meets the French farmhouse tradition and American oak aging in this dry, drinkable farmhouse mild ale. Full-flavored, but brewed with enough restraint to be highly sessionable. Unfiltered, unpasteurized, and naturally conditioned.

Das Wunderkind!

Organic saison

4.5% ABV. Limited release. Bottles.

Malts: Organic Pilsner, Organic Two Row, Organic Wheat, Organic Caramunich. **Hops:** Czech Saaz, East Kent Goldings, Cascade, Columbus, and/or other varieties depending on availability. **Yeast:** Wild Yeast from the Texas Hill County, Lactobacillus and Pediococcus.

Mature beer, refermented in oak barrels with wild yeast and souring bacteria is blended with fresh, dry-hopped beer prior to bottle-conditioning. Dry and lightly tart, with notes of citrus, barnyard, and tropical fruit.

Buddha's Brew

(Collaboration w/Buddha's Brew kombucha)

Barrel-fermented sour wheat beer w/kombucha

4.7% ABV. Limited release. Bottles, limited draft.

Malts: Pilsener, Wheat, Caramunich, Aciduated Malt.

Hops: Czech Saaz, English Ale Yeast, Lactobacillus, Live Kombucha Cultures, Buddha's Brew Classic Kombucha.

The first Jester King beer to be brewed entirely in oak. Unfermented wort was racked directly to oak barrels and inoculated with souring bacteria. From there, it spent months aging in our barrel room before being blended with live kombucha at bottling. Unfiltered, unpasteurized & naturally carbonated through re-fermentation in the bottle.

Das Uberkind!

Organic Vieille Saison

6.5% ABV. Limited release. Bottles.

Malts: Organic Pilsner, Organic Two Row, Organic Wheat, Organic Caramunich. **Hops:** Czech Saaz, East Kent Goldings and/or other varieties depending on availability.

Yeast: Farmhouse Yeast, Wild Yeast from the Texas Hill County, Lactobacillus and Pediococcus.

Funk and tartness abound in this dry, golden, "old" saison aged for months in oak barrels. Unfiltered, unpasteurized and naturally carbonated through re-fermentation in the bottle.

Funk Metal

Sour Barrel-aged Stout

8.2% ABV. Limited release. Bottles.

Malts: Organic Pale, Black, Chocolate, Caramalt, Brown, Carafa, Dark Crystal. **Hops:** Millenium, East Kent Goldings.

Yeast: Farmhouse Yeast, Brettanomyces, Wild Yeast from the Texas Hill Country. Lactobacillus and Pediococcus.

Shut up and listen. Unfiltered, unpasteurized, & naturally conditioned.

About Jester King

Located in the beautiful Texas Hill Country, Jester King Craft Brewery is an authentic farmhouse brewery committed to making artisan ales of great depth and character. Like the small, farmhouse breweries that inspired us, we seek to embrace nature and local terroir in our brewing, giving our beers a true sense of place. We draw water from our well at the brewery to make our beer and at times call upon naturally occurring yeast from the Texas Hill Country to shape our unique flavors. We use as many organic ingredients as possible with the majority of our beer being USDA Certified Organic. We do not rush beer to market, but instead allow it to mature naturally - often in oak barrels - prior to re-fermentation in the bottle, cask, or keg.