

Saint Arnold

Day of the Dead



These fan favorite beers are back from the dead - only available here and only while supplies last!

Santo

Originally released in 2011, Santo is a black Kölsch – a style which has not previously existed. It is brewed using a Kölsch recipe with the addition of Munich and black malts, resulting in a rich, floral, dark yet refreshing.

4.7% ABV 7 | Pint 8.5 | Mug

Endeavour

First brewed in 2011 as Divine Reserve No. 11 and later released in our year round lineup, Endeavour is a bold, hoppy double IPA. Columbus, Simcoe, and Centennial hops lend citrus and peach notes, while the creamy malt keeps this big beer well balanced.

9.0% ABV 7 | 10 oz

Weedwacker

As the first release of our experimental Movable Yeast series in 2010, Weedwacker is a testament to the flavor contribution of yeast. It's exactly the same beer as Lawnmower but fermented with Bavarian hefeweizen yeast. It's light and refreshing but has a spicy clove note and banana esters from the different yeast.

4.9% ABV 7 | Pint 8.5 | Mug

Saint Arnold

SAINT ARNOLD®



SMALL BATCH SERIES

Our Small Batch Series features beers brewed exclusively for our Beer Garden & Restaurant. You won't find these anywhere else!

Azacca IPA

Soft, Crisp IPA with 100% Azacca Hops

6.5% ABV 7 | Pint

Gummy Worm Cider

Sour Cherry Lemon Cider

5.6% ABV 7 | Pint

LIMITED RELEASE

Guten Tag



Toasty & Clean Bavarian-Style Lager

5.8% ABV 6 | Pint 7.5 | Mug

2024 Pumpkinator

Imperial Pumpkin Stout

10.3% ABV 8 | 10 oz

2013 Pumpkinator

Imperial Pumpkin Stout

10.3% ABV 12 | 10 oz

Cask Conditioned Elissa IPA

Traditional IPA served the Traditional Way

7.1% ABV 6.25 | Pint

Small Batch Series and Limited Release beers available while supplies last.

11/1/24



BEVERAGE MENU

4oz | pint | mug

BEER

4oz | pint | mug

Grand Prize

3 | 6.25 | 7.5

The Grand Prize of Texas Beer

This classic American lager is a crisp, clean, and refreshing light beer.

4.2% ABV | 12 IBU

Irish Hello **Nitro**

3 | 6.25 | 7.5

Easy-Drinking Dry Stout

This easy-drinking dry stout features aromas and flavors reminiscent of roasted coffee and chocolate.

4.3% ABV | 26 IBU

Citrus Shandy

3 | 6.25 | 7.5

Beer with a Twist

This lemon and grapefruit shandy is light, fruity and refreshing.

4.5% ABV

Christmas Ale **Seasonal**

3 | 6.25

Rich & Cheerful

A rich, copper colored, hearty ale perfect for the holiday season with a malty sweetness and spicy hop character.

7.5% ABV | 24 IBU | 2 WBC Medals

Lawnmower

3 | 6.25 | 7.5

Refreshing Outdoor Beer

Crisp and refreshing, our German-style Kölsch is great for outdoor Texas activities.

4.9% ABV | 18 IBU | 4x GABF Medals

H-Town Pils

3 | 6.25 | 7.5

Our Ideal Lager

Malt and hop flavors work together in harmony and create balance from beginning to end.

5.2% ABV | 29 IBU

Amber Ale

3 | 6.25 | 7.5

Houston's Original Craft Beer

This perfectly balanced amber ale is what started it all back in 1994.

6.2% ABV | 32 IBU | 4x GABF | 2 WBC Medal

Harmony

3 | 6.25 | 7.5

Blissfully Hoppy Hazy IPA

An easy-drinking hazy IPA with a focus on citrus and tropical fruit notes, balanced by a soft mouthfeel and light body.

6.5% ABV | 30 IBU

Art Car IPA

3 | 6.25 | -

Houston's #1 IPA

The nose is a blend of apricot and tropical fruit and mango. The taste starts with a big bitter blood orange that morphs into mangos and sweet tropical fruits.

7.1% ABV | 55 IBU

Eclipse IPA **New!**

3 | 6.25 | -

Citrusy & Bright

Brewed with Eclipse and Citra hops, this mildly bitter IPA features tropical fruit notes of mango and pineapple with juicy stone fruit notes of peach and apricot.

7.5% ABV | 50 IBU

Elissa IPA

3 | 6.25 | -

Traditional India Pale Ale

Brewed with 100% Cascade hops, this IPA has a hoppy grapefruit flavor and balanced malty body.

7.1% ABV | 52 IBU | 1 GABF | 1 WBC Medal

Juicy IPA

3.25 | 6.5 | -

An All Inclusive Hop Resort

This IPA is bursting with tropical and citrusy hop flavor and aroma, but has a soft bitterness.

7.1% ABV | 32 IBU

Oktoberfest **Seasonal**

3 | 6.25 | 7.5

Full-Bodied & Malty

A rich beer with a round malt flavor and an above average alcohol content.

6.6% ABV | 18 IBU | 4x GABF Medals

10 oz POURS

4oz | 10oz

Banger IPA

3 | 6

Hops on Repeat

Notes of tropical fruit, melon, and citrus are balanced by a soft bitterness and smooth mouthfeel.

8.4% ABV | 29 IBU

Tarnation

3 | 6

Unreasonably Strong Ale

The most rootin' tootin' strong ale this side of the Guadalupe! It's rich, malty, and doggone tasty if we do say so ourselves.

9.0% ABV | 53 IBU

FLIGHTS

A saintly lineup of five tasters. 14

Best Sellers

1. Grand Prize
2. Lawnmower
3. Art Car IPA
4. Amber Ale
5. Seasonal

Texas Vacation

1. Tropical Mimosa Cider
2. Citrus Shandy
3. Juicy IPA
4. Banger IPA
5. Tarnation

Slow Pour H-Town Pils

Only available Monday through Thursday. 7

\$2 off Beer + Pint Glass Combo

Get a regular or seasonal beer with a Saint Arnold pint glass.



BEVERAGE MENU

CIDER

4oz | pint | mug

Tropical Mimosa Cider

3 | 6.25 | 7.5

Bursting with Pineapple & Orange

A perfect combo of crisp apple notes and the flavors of your favorite brunch beverage.

5.6% ABV | Gluten Free

Strawberry Kiwi Cider

3 | 6.25 | 7.5

So Fresh, So Fruity

A perfect match of strawberry sweetness and kiwi tartness paired with a crisp apple character.

5.6% ABV | Gluten Free

Dry Cider

3 | 6.25 | 7.5

Bright Texas Cider

Our Dry Cider has a bright apple flavor and aroma with pear, citrus and melon notes.

5.7% ABV | Gluten Free

4oz | 10oz

Imperial Watermelon Cider **New!**

3 | 6

Big, Sweet & Juicy

This big cider brings together bright apple and pear aromas and flavors, alongside the refreshing character of watermelon.

8.2% ABV | Gluten Free

WINE

For reasons we will never quite understand, some folks don't love beer.

La Crema Chardonnay

White | 13.5% ABV | Glass | 13

Yealands Sauvignon Blanc

White | 12.5% ABV | Glass | 13

Benvolio Prosecco

White | 12% ABV | Glass | 14

Bonanza Cabernet

Red | 13.8% ABV | Glass | 15

NON-ALCOHOLIC

Saint Arnold Ginger Beer

3 | 12oz can

Bold & Zesty

Our Ginger Beer is slightly spicy with a nice balance of sweetness from lemon. It's perfect for mixing or sipping. Gluten Free

Saint Arnold Root Beer

3 | 10oz pour

Old Fashioned

Made with Imperial Cane Sugar (absolutely no high fructose corn syrup) and lots of yummy (but secret) flavorings. Gluten Free

Saint Arnold Hop Spring

3 | 12oz can

Hoppy Sparkling Water

An alcohol free hoppy sparkling water with zero calories. Citra and Amarillo hops lend floral aromas, along with notes of grapefruit and fresh orange zest. Gluten Free

Housemade Lemonade

3 | 16oz

Housemade Cherry Limeade

3 | 16oz

Iced Tea

3 | 16oz

Arnold Palmer

3 | 16oz

Coffee

3 | cup

SMALL PLATES

Crawfish Campechana

Suggested Beer Pairing: Citrus Shandy

Crawfish marinated in sweet and spicy tomato cocktail sauce, smokey chipotle, onions, cucumbers, jicama and fresh cilantro. Served with tortilla chips, avocado and lime. 13

Half-Pound Wings

Suggested Beer Pairing: Grand Prize

You're grown as hell and don't need anyone telling you how to snack. Thusly, we offer you choices • Tangy BBQ • Garlic Parmesan Aaron's Sweet and Spicy BBQ Seasoning • Lemon Pepper Sticky Green Thai • That Fire Emoji • Plain 12

Fresh Slow Dough Soft Pretzel

Suggested Beer Pairing: H-Town Pils

Hand crafted slow dough pretzel served warm with amber ale mustard and lawnmower queso. 10

Chips & Lawnmower Queso

Suggested Beer Pairing: Lawnmower



Served with hatch chile salsa. 9

- add pulled pork +2
- add pickled jalapeños +1

Sundried Tomato Hummus & Housemade Naan

Suggested Beer Pairing: Amber Ale

Sundried tomato and yummy chickpeas blended together with tahini and spices. Topped with sumac and served with warm naan, heirloom carrots, fresh cucumbers and blistered cherry tomatoes. 12

<p>Truffle Fries </p> <p>Truffle Oil and Shredded Parmesan 9</p>
<p>BBQ Fries</p> <p>Pulled Pork and BBQ Sauce, Green Onion and Cilantro 9</p>
<p>Texan Fries </p> <p>Lawnmower Queso and Pickled Jalapeños 9</p>
<p>Regular Fries 6 </p>

SALADS

Add grilled chicken (4) or fried chicken (5) if you'd like.

Miso Kale Salad


Suggested Pairing: Tropical Mimosa Cider

Crisp kale, shaved brussels sprouts, white miso vinaigrette, roasted pecans, sliced shallots, topped with sesame seeds and dried tart cherries. 14

The Big Greek

Suggested Beer Pairing: Lawnmower

Romaine, feta, kalamata olive, tomato, red onion, croutons, pepperoncini peppers, and dolmas. 14

- hold the cheese to make it vegan 

Classic Caesar

Suggested Beer Pairing: Elissa IPA

A perfect example of getting something right on the first try. Romaine, croutons, shaved parmesan, and yes, anchovies in the dressing. 13

 Vegetarian  Vegan

SANDWICHES

All of our bread is baked fresh every day. Each sandwich is served with french fries, Creole spicy potato salad, side salad, side caesar salad, or side miso kale salad.

Fries can be upgraded to Truffle Fries, BBQ Pulled Pork Fries or Texan Fries +3

Holy Smash Burger

Suggested Beer Pairing: Grand Prize

Two beef patties stacked with American cheese, bacon, beer burnt onions, blessed sauce and pickles on a housemade bun. 16.5

Classic Smash Burger

Suggested Beer Pairing: Art Car IPA

Two beef patties stacked with American cheese, lettuce, tomato, red onion and pickles on our housemade bun. 15.5

Fire Emoji Chicken Sandwich

Suggested Beer Pairing: Juicy IPA

Crispy chicken breast tossed in Lawnmower Sriracha, blue cheese crumbles, slaw and pickles. Served on a housemade bun. 15

Crawfish Roll

Suggested Beer Pairing: H-Town Pils

Creole-inspired crawfish salad on toasted challah roll, served with lemon wedge. 16.5

Herb-Grilled Chicken Sandwich

Suggested Beer Pairing: Amber Ale

Herb-marinated chicken breast, fresh mozzarella, smoked bacon, house-pickled green tomatoes, arugula and lemon tarragon mayo. Served on toasted ciabatta bun. 16

Amber Ale Bratwurst

Suggested Beer Pairing: Amber Ale

Housemade bratwurst on a pretzel roll with sauerkraut and our own Amber Ale Mustard. 14

Turkey Hoagie

Suggested Beer Pairing: Banger IPA

A big stack of roasted turkey breast, Swiss cheese, tomato, shredded lettuce, mayo and lemon vinaigrette on a New Orleans-style French Roll. 15.5

Cucumber & Hummus Sandwich

Suggested Beer Pairing: Lawnmower

Ciabatta, cucumber, hummus, lettuce, tomato, onion, Swiss cheese, topped with lemon vinaigrette. 13.5

- add chicken breast +4

Classic Fried Chicken Sandwich

Suggested Beer Pairing: Elissa IPA

Classic fried chicken breast with pickles. Always available...even on Sundays. 14

Bishop's Veggie Burger

Suggested Beer Pairing: Harmony

One MorningStar Garden Vegetable Patty on our housemade bun with American cheese, tomato, red onion, lettuce, and pickles. 15

Burger/Sandwich Add-Ons		
<p>Pulled Pork Lawnmower Queso Extra Patty +3 each</p>	<p>Mushrooms Egg Bacon Beer-burnt Onions Fire Emoji Sauce Pickled Green Tomato Sliced Swiss Cheese Bleu Cheese Feta Fresh Mozzarella +2 each</p>	<p>Arugula Rajas Pickled Jalapeños Fresh Jalapeños Coleslaw Sauerkraut +1 each</p>

STONE-FIRED PIZZA

We make our dough by hand daily for maximum deliciousness.
 Each pie is around 12" - if you're hungry,
 you can probably crush the whole thing.
Sub 14" Cauliflower Gluten-Free Thin Crust +6

Major Mushroom

Suggested Beer Pairing: Juicy IPA

Trumpet, white beech, hon-shimeji, maitake, portabello, and button.
 Yes, all of those tasty shrooms on one pie! Topped off with a generous
 swizzle of truffle oil and a sprinkling of herbs. 16.5

Mucho Meatcho

Suggested Beer Pairing: Amber Ale

Housemade Italian sausage, ham, pepperoni, onions, peppers,
 kalamata olive and fennel seed. 17

Margherita

Suggested Beer Pairing: H-Town Pils

Garlic infused oil, roasted tomatoes, fresh mozzarella, and basil oil. 15

Pepperoni

Suggested Beer Pairing: Art Car IPA

The pepperoni pizza is the stalwart touchstone that keeps our feet
 on the ground as we're reaching for the stars. 15

Cheese Pizza

Suggested Beer Pairing: Saint Arnold Root Beer

Art Car IPA red sauce and mozzarella cheese. 14

Big Dill Pizza

House made bratwurst crumble, white sauce, pickled red onions,
 bistro aioli and fresh dill oil. 17

<i>Pizza Add-Ons</i>		
Pepperoni Italian Sausage Ham Bacon Chicken Truffle Oil +3 each	Mushrooms Shredded Mozzarella Fresh Mozzarella Blue Cheese Parmesan +2 each	Rajas Arugula Pickled Jalapeños Fresh Jalapeños Sun Dried Tomato Red Onion Garlic Olives Tomatoes Basil Oil Hot Honey +1 each
Vegan Cheese +4		

UPGRADE ANY DAMN THING

Add Fried Egg +2
 Add Lawnmower Queso +4

Hand Crafted Sides

6 each

Creole Spicy Potato Salad Brussel Sprouts French Fries Coleslaw	Miso Salad Caesar Salad Salad
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BIG PLATES

Flank Steak

Suggested Beer Pairing: Art Car IPA

Grilled flank steak, Amarillo hop infused chimichurri butter
 over crispy french fries.* 27.5

Fish & Chips

Suggested Beer Pairing: Juicy IPA

Deep fried Atlantic cod with fries, tartar sauce and lemon. 18

Peri Peri Pan Seared Salmon New!

Suggested Beer Pairing: Eclipse IPA

Pan sear black tea salmon served with charred broccolini
 over sundried tomato and kale ancient grain with
 a house made Peri Peri sauce. 26

DESSERT

Lemon Blueberry Cake

Fresh lemon cake, lemon glaze,
 and blueberry and Citrus Shandy compote. 8

Banana Pudding Cheesecake

Real banana cheesecake topped with
 whipped cream and vanilla wafer. 8

Key Lime Pie Ice Cream Sandwich

Lime sugar cookie, Fat Cat ice cream, lime curd and
 lime zest graham cracker crumble. 8

Warm Brownie & Fat Cat Ice Cream

Warm, chewy, chocolatey brownie served with two
 scoops of Fat Cat ice cream and chocolate sauce drizzle. 8

Saint Arnold Root Beer Float

Delicious Saint Arnold Root Beer topped with Fat Cat ice cream.
 6 | 12oz

SAINT ARNOLD



BEER GARDEN & RESTAURANT

Saint Arnold Brewing Company | Houston, Texas

If you suffer from any food allergies, please ask your server for a full list of ingredients.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Prices do not include sales tax

10/30/24