

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!

Apple Pie Spiced Cider

Perfect for the Holidays

5.6% ABV 7 | Pint

Art Car IPA with Tangerine

Fruited American IPA

7.1% ABV 7 | Pint

LIMITED RELEASE BOTTLES

2024 Pumpkinator

Imperial Pumpkin Stout

10.3% ABV 11 | 22 oz

2022 Pumpkinator

Imperial Pumpkin Stout

11.2% ABV 13 | 22 oz



*other
Specialty Bottles
Available,
ask your server!*

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

12/4/24



LIMITED RELEASE

2024 French Press

Imperial Coffee Porter

9.4% ABV 9 | 10 oz

Cask-Conditioned Christmas Ale

Our Seasonal served the Traditional Way

7.5% ABV 7 | Pint

Belgian Quad

Big, Malty, Drinkable Quadrupel

11.5% ABV 8 | 10 oz

Guten Tag

Toasty & Clean Bavarian-Style Lager

5.8% ABV 6.25 | 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

30th Anniversary Grand Cru

Double Barrel Imperial Stout

16.8% ABV 12 | 10 oz



4oz | pint | mug

BEER

Grand Prize

4oz | pint | mug

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

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

Hot Pimento Dip

Smoked Gouda, aged cheddar, and roasted garlic pimento cheese, served with crispy crostini. 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

SPECIALTY PIZZA

We make our 12" dough by hand daily
Sub 14" Cauliflower Gluten-Free Thin Crust +6

The Fredericksburg

Suggested Beer Pairing: Harmony IPA

Crispy bacon, beer-braised onions, and mozzarella on our house white sauce—our twist on a classic German Flammekueche. 16.5

The Yard Bird

Suggested Beer Pairing: Art Car IPA

Herb-marinated grilled chicken, red onions, jalapeños, and house white sauce, topped with BBQ sauce and fresh cilantro. 17

The Butcher

Suggested Beer Pairing: Amber Ale

A zesty red sauce base loaded with shredded mozzarella, Italian sausage, sliced meatballs, pepperoni, bacon, and a drizzle of hot honey for the perfect sweet and spicy kick. 18

Twilight

Suggested Beer Pairing: Tarnation

Savory roasted wild mushrooms, rich garlic confit, and creamy ricotta, all nestled on red sauce for a perfectly indulgent bite. 16.5

Margherita

Suggested Beer Pairing: H-Town Pils

Garlic-infused oil, sweet roasted tomatoes, fresh mozzarella, and a drizzle of fragrant basil oil—simple, fresh, and full of flavor. 15.5

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. 16

Build Your Own Pizza

Start with Art Car IPA red sauce or house white sauce and mozzarella cheese. 15

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

Hand Crafted Sides
6 each
Creole Spicy Potato Salad French Fries Coleslaw Brussel Sprouts Caesar Salad House Salad Miso Kale Salad

SANDWICHES

All of our bread is baked fresh every day. Each sandwich is served with a choice of french fries, Creole spicy potato salad, side house salad, side caesar salad, side miso kale salad +3 or brussel sprouts +4. *Fries can be upgraded to Truffle Fries, BBQ Pulled Pork Fries or Texan Fries +3 Lettuce Bun Available Upon Request.*

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

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

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.*

BIG PLATES

Steak Frites

Suggested Beer Pairing: Art Car IPA

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

Peri Peri Pan Seared Salmon

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

Fish & Chips

Suggested Beer Pairing: Juicy IPA

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

DESSERT

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