

# 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!

### '94 Shilling

A Scottish-style Shilling beer paying homage to the year we started.

5% ABV 7 | Pint

### Barleywine

English-Style Ale with our House Yeast

10.2% ABV 9 | 10 oz

### Night Before Christmas

Schwarzbier with Chocolate & Coffee Flavors

4.9% ABV 7 | Pint

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## LIMITED RELEASE

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### Sailing Santa

Hoppy Holiday Ale with Spices

7.3% ABV 7 | Pint

### Texas Winter IPA

Brewed with Texas Grapefruit

7.1% ABV 7 | Pint

*6-packs available*

### Guten Tag

Toasty & Clean Bavarian-Style Lager

5.8% ABV 6.25 | Pint 7.5 | Mug

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

12/26/24



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## LIMITED RELEASE BOTTLES

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### 2024 Pumpkinator

Imperial Pumpkin Stout

10.3% ABV 11 | 22 oz

### 2022 Pumpkinator

Imperial Pumpkin Stout

11.2% ABV 13 | 22 oz



12/26/24

**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

**Spring Bock** **Seasonal**

3 | 6.25 | 7.5

*Smooth & Satisfying Lager*

An authentic, copper colored, German-style Bock, celebrating the coming of spring.

6.9% ABV | 24 IBU

**Harmony**

3 | 6.25 | 7.5

*Blissfully Hoppily 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

4oz | pint | mug

**Eclipse IPA**

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

**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

**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 BBQ Dry Rub • 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 green chile salsa. 9

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

**Sundried Tomato Hummus & Housemade Naan**

*Suggested Beer Pairing: Amber Ale*

Housemade Sun-dried tomato Hummus with sumac served with warm naan, heirloom carrots, fresh cucumbers and blistered cherry tomatoes. 12

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

<b>Pizza Add-Ons</b>		
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		

<b>Hand Crafted Sides</b>
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

<b>Burger/Sandwich Add-Ons</b>		
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**

**Sweet Potato Cheese Cake**

Delicious Sweet Potato Cheesecake, topped with a velvety layer of whipped cream and sprinkled with candied pecans. 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