

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!

Hugo's Mexican Hot Chocolate Stout

Perfect for Valentine's Day, this collaboration with James Beard Award winning Chef Hugo Ortega is a medium-bodied stout brewed with his special Mexican chocolate tablets.

6.0% ABV 7 | Pint

Cold IPA

Cold Fermented IPA with Lager Yeast - Tropical, Citrusy, and Crispy!

6.3% ABV 7 | Pint

HAAS IPA

A Collaboration with our Hop Growing Friends at HAAS

6.0% ABV 7 | Pint

Pioneer Lager

Slow Poured Lager with Vital & Saaz Shine Hops

5.0% ABV 7 | Mug

Barleywine

English-Style Ale with our House Yeast

10.2% ABV 9 | 10 oz

LIMITED RELEASE BOTTLES

2024 Pumpkinator

Imperial Pumpkin Stout

10.3% ABV 11 | 22 oz

2023 Pumpkinator

Imperial Pumpkin Stout

11.2% ABV 13 | 22 oz

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

2/12/25



PRIVATE EVENTS

Corporate meetings, happy hours, and team building events. Weddings, rehearsal dinners, and birthday parties. What do all of these events have in common?

They're all better with beer and our in-house catering! Next time you're planning an event, look to Saint Arnold. We've got two great spaces that are perfect for occasions of any kind.



LEARN MORE HERE

JOIN THE SAINT ARNOLD ARMY

Sign up for our email newsletter and be the first to know about new beers and other Saint Arnold happenings in your area.



SIGN UP HERE



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

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

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

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 Hopy 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

4 oz | 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

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 mangoes and sweet tropical fruits.
7.1% ABV | 55 IBU

10 oz POURS

4oz | 10oz

Tropic Boom New!

3 | 6

Imperial IPA
Feel the Boom with an explosion of mango and apricot flavor, a smooth sweetness, and dry finish.
9.5% ABV | 27 IBU

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

\$2 off Beer + Pint Glass Combo

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



BEVERAGE MENU

CIDER

4 oz | 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

4 oz | 10 oz

Imperial Watermelon Cider

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 | 12 oz 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 | 10 oz 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 | 12 oz 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 | 16 oz

Housemade Cherry Limeade

3 | 16 oz

Iced Tea

3 | 16 oz

Arnold Palmer

3 | 16 oz

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

Specialty Fries

Herbed Fries 9

Herb Oil and Shredded Parm

BBQ Fries 9

Pulled Pork and BBQ Sauce with Green Onion and Cilantro

Texan Fries 9

Lawnmower Queso and Pickled Jalapeños

House Fries 6

SALADS

Add grilled chicken (4) or fried chicken (5)

Miso Kale Salad


Suggested Pairing: Tropical Mimosa Cider

Crisp kale, shaved brussels sprouts, white miso vinaigrette, roasted pecans, sliced shallots, finished 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 a choice of our hand crafted sides.
Upgrade to one of our Specialty Fries or Miso Kale Salad +3
Lettuce Bun Available Upon Request.

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

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

- Substitute vegetarian patty

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

Hand Crafted Sides

6 each

Creole Spicy Potato Salad
French Fries
Coleslaw
Caesar Salad
House Salad
Miso Kale Salad

SPECIALTY PIZZA

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

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

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

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 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

Cheese Pizza

Shredded Mozzarella with Art Car Red Sauce or House White Sauce. 15

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

ASK YOUR SERVER ABOUT OUR PIZZA OF THE MONTH!

BIG PLATES

Schweinshaxe (*Bavarian Pork Shank*) New!

Suggested Beer Pairing: Lawnmower

Slow beer braised crispy fried pork shank – a cozy Bavarian beer hall dish with a Texas twist. Served with herbed fried potatoes, sauerkraut and our signature peppadew relish. Raise a mug of Fancy Lawnmower to this. Prost!* 28

Steak Frites

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

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

Warm Apple Crisp

A classic with a brewery twist! Both the "crisp" and the caramel drizzle on top are crafted using malted barley (*the same ingredient used to brew our beer*). Served with whipped cream. 8

Add a scoop of ice cream to make it even more decadent. +3

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 | 16 oz

SAINT ARNOLD



BEER GARDEN & RESTAURANT

Saint Arnold Brewing Company | Houston, Texas