

## DIVIDE & CONQUER

### Pretzels

*Suggested Beer Pairing: Guten Tag*

These two soft pretzels, served with house mustard and Santo Queso, are the stuff dreams are made of - if your dreams involve water, grain, and yeast. We think they do since you're here, amirite? **10**

### Them Wings

*Suggested Beer Pairing: Pub Crawl*

You're grown as hell and don't need the man telling you how to snack. Thusly, we offer four versions: Magic City Lemon Pepper, Sweet Joe's Rubb, Green Thai and Fire Emoji. Also plain if you simply can't hang. **10**

### Fried Pork Rinds

*Suggested Beer Pairing: Citrodo's IPA*

Yeah... you read that right, pal. Rinds, cracklins, chicharrones... call 'em what you want, but we'll get you a hot bag of 'em with some spicy spranklings tossed on top. (Also gluten free and low carb if you're kidding yourself.) **5**

### Chips & Santo Queso

*Suggested Beer Pairing: Santo*

Welcome to Texas, shorty. **8**

## PIZZA

We make our dough by hand daily for maximum deliciousness. Each pie is 10" - if you're hungry, you can probably crush the whole thing.

### Pepperoni

*Suggested Beer Pairing: Art Car IPA*

While the world changes faster and faster as technology advances humanity to levels we never could have anticipated, the pepperoni pizza is the stalwart touchstone that keeps our feet on the ground as we're reaching for the stars. **14**

### Major Mushroom aka Nicki Melange

*Suggested Beer Pairing: Daydream*

Trumpet, white beech, hon-shimeji, maitake, portabello, and the good old standard button. Yes, all of those tasty shrooms on one pie! Topped off with a generous swazzle of truffle oil and a sprankling of herbs. **14**

### Mucho Meatcho aka The Supreme Clientele

*Suggested Beer Pairing: Daydream*

Yo, you ready? Peep it. Italian sausage and ham made right here, pepperoni, onions, peppers, olives, fennel, and arugula. Don't even trip 'cause it's going down marvelous, son, word up. **15**

### Margherita

*Suggested Beer Pairing: Elissa IPA*

They say the classics never go out of style, and this is no exception. Tomatoes, fresh mozzarella, and basil. We put a little red sauce on there too because life is too beautiful to be completely bound by tradition. **14**

### The Flanders

*Suggested Beer Pairing: Saint Arnold Root Beer*

All of the cheeses: both mozzarellas, parm, cheddar, and queso fresco. Even though the man upstairs might think it's excessive, it's okay to live a little. But blue cheese is out of the question... unless you ask nicely. **14**

### The Uncle Jesse

*Suggested Beer Pairing: Lawnmower*

Channel your inner Stamos with this full pie featuring white sauce, grilled chicken, artichokes, sun-dried tomatoes, spinach, and a garnish of parsley and lemon. **15**

### La Cicciolina aka The LZ

*Suggested Beer Pairing: Headliner*

If you're looking for meat, stop right here. It's been handled. Not only do we deliver the goods with coppa and salami, but we've also added mozzarella, parmesan, cherry peppers, Art Car red sauce, and fennel seed to sweeten the pot. **16**

## SANDWICHES

All of our bread is made in-house and baked fresh every day. Each sandwich is served with french fries, potato salad, or a side salad.

### Fire Emoji Chicken Sandwich

*Suggested Beer Pairing: Art Car IPA*

Oooh yeeeah!! Crispy fried chicken breast with Lawnmower sriracha sauce, blue cheese crumbles, house pickles, and coleslaw on our housemade bun. **13**

### Fire Emoji Shrimp Po-Boy

*Suggested Beer Pairing: Art Car IPA*

Hand breaded jumbo shrimp fried and smothered in our homemade Lawnmower sriracha sauce on a Slow Dough roll with lettuce, tomato, and red pepper remoulade. **14**

### Crawfish Roll

*Suggested Beer Pairing: Orange Show*

The original sandwich that set the culinary world on fire! Crawfish salad served on the butteriest of challah rolls. "It's like a lobster roll... but with crawfish!" - You. **16**

### Bishop's Burger

*Suggested Beer Pairing: Art Car IPA*

Two beef patties on our housemade bun with cheddar cheese, tomato, red onion, arugula, and pickles. Add a patty for four bucks, and live life on the razor's edge! Add bacon and/or extra cheese for a dollar each. Veggie Burger also available. **13**

### Amber Ale Bratwurst

*Suggested Beer Pairing: Amber Ale*

The Original Teutonic Tubesteak™: Housemade bratwurst on a pretzel roll with sauerkraut and our own Amber Ale mustard. **12**

### Cuban Sandwich

*Suggested Beer Pairing: Juicy IPA*

Our house cured ham and slow roasted pork on a Slow Dough roll with swiss cheese, house pickles, and Amber Ale mustard. **14**

### Grilled Chicken Sandwich

*Suggested Beer Pairing: Headliner*

Grilled chicken on homemade focaccia with bacon, fresh mozzarella, pickled green tomatoes, and preserved lemon mayo. **13**

### The Reuben

*Suggested Beer Pairing: Juicy IPA*

Corned beef on rye with homemade sauerkraut, Million Island dressing, swiss cheese and your choice of side. **14**

### The Fulchino aka The 39er

*Suggested Beer Pairing: Citrodo's IPA*

You need something that can come in a little early to set up for a big win. We've got the one for you. A ciabatta roll with coppa, salami, house cured ham, swiss cheese, cherry peppers, romaine, pickled tomato and lemon vinaigrette puts tummy grumbling straight to the closer. **15**

## SALADS

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

### The Big Greek

*Suggested Beer Pairing: Lawnmower*

Ready? Here we go. Romaine, feta, kalamata olive, tomato, red onion, pita croutons, pepperoncini peppers, and dolmas. **14**

### Classic Caesar

*Suggested Beer Pairing: Daydream*

A perfect example of getting something right on the first try. Romaine, croutons, shaved parmesan, and yes, anchovies in the dressing. **12**

## SIDES

Get a side because you're just a little hungry or add a side because you're ultra hungry. **6**

French Fries • Potato Salad • Raclette Mac & Cheese

**BEER**

	pint   mug
<b>Lawnmower</b>	5   7
<i>Refreshing Outdoor Beer</i>	
Crisp and refreshing, our German-style Kölsch is great for outdoor Texas activities. 4.9% ABV   18 IBU   4x GABF Medals	
<b>Boiler Room</b>	5   -
<i>Pleasantly Tart</i>	
The sweet malt and sour flavors balance well all the way through creating a very refreshing beverage. 3.9% ABV   4 IBU	
<b>Comeback Wit</b>	5   -
<i>Crisp &amp; Citrusy</i>	
This classic Belgian-style Witbier has a subtle aroma of coriander and orange peel with a distinct Belgian yeast character. 5.4% ABV   17 IBU	
<b>Art Car IPA</b>	5.50   -
<i>Very Hoppy American IPA</i>	
A hop combo of Amarillo and Mosaic creates the big tropical fruit aromas and flavors in this IPA. 7.1% ABV   55 IBU	
<b>Amber Ale</b>	5   7
<i>Houston's Original Craft Beer</i>	
This perfectly balanced amber ale is what started it all back in 1994. 6.2% ABV   32 IBU   4x GABF   1 WBC Medal	
<b>Headliner</b>	5   7
<i>Headline Your Everything with our New Blonde Ale</i>	
Enjoy this refreshing twist on the classic blonde ale, with light citrus notes and a clean malt character. 4.3% ABV   19 IBU	
<b>Orange Show</b>	5   7
<i>Blonde Ale with Real Blood Oranges</i>	
Citrusy and refreshing, the combination of flavors make it a balanced, light-bodied beer. 5.3% ABV   21 IBU	
<b>Santo</b>	5   7
<i>Black Kölsch</i>	
We invented this style - it's light bodied and floral, yet with a distinct dark malt flavor. 4.7% ABV   16 IBU   2x World Beer Cup Medals	
<b>Guten Tag</b>	5   7
<i>Traditional Bavarian-Style Lager</i>	
This Märzen has a clean and crisp flavor with a nice toasty and bready complexity from the malt. 5.8% ABV   21 IBU	
<b>Oktoberfest</b>	5   7
<i>Full-Bodied &amp; Malty</i>	
This rich beer has a round malt flavor and an above average alcohol content perfect for a cool fall evening. 6.6% ABV   14 IBU	
<b>Citrodos IPA</b>	5.50   7.50
<i>American IPA</i>	
Citra hops give this beer orange and honeydew melon notes, with an ABV lower than most IPAs. 5.9% ABV   32 IBU	
<b>Elissa IPA</b>	5.50   -
<i>Traditional India Pale Ale</i>	
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	
<b>Daydream</b>	5   7
<i>Bright American Saison</i>	
Crisp and vibrant, this beer is brewed with American hops and Belgian yeast. 5.2% ABV   24 IBU	

**Juicy IPA** 6 | -  
*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 | 44 IBU

**Low Dose** 5 | 7  
*IPA Enlightened*  
A flavorful, low calorie session IPA with juicy pineapple and melon flavors. This beer will enlighten you.  
4.4% ABV | 32 IBU

**CIDER**

pint | mug

**Original Dry Cider** 5.50 | 7.50  
*A Most Sainly Cider*  
With a bright apple flavor, this cider is light, complex, clean, and dry.  
5.9% ABV | Gluten Free

**Honey Agave Cider** 5.50 | 7.50  
*A Match Made in Texas*  
This cider features Burleson's honey from Texas, along with agave for a balanced sweetness.  
5.9% ABV | Gluten Free

**Just Right** 5.50 | 7.50  
*Semi-Dry Cider*  
Bittersweet apples from France offer subtle spice and floral notes and provide balance between the sweet flavor and dry finish.  
5.9% ABV | Gluten Free

**LIMITED RELEASE BOTTLES**

**Black Is Beautiful**  
10% ABV | 2020 | 500 mL | 10

**Russian Imperial Stout**  
10.1% ABV | 2020 | 500 mL | 12

**Russian Imperial Stout Aged in Bourbon Barrels**  
10.5% ABV | 2020 | 500 mL | 16

**Raspberry Sour Aged in Whiskey Barrels with Vanilla Bean**  
6.6% ABV | 2020 | 500 mL | 16

**WINE**

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

**Saintsbury Carneros Chardonnay**  
White | 13.5% ABV | Glass | 13

**Saintsbury Carneros Pinot Noir**  
Red | 14.2% ABV | Glass | 15

**Martin Ray Rosé of Pinot Noir**  
Rosé | 13.2% ABV | Glass | 12

**NON-ALCOHOLIC**

We've got iced tea, coffee, and Topo Chico for 2.95 each, plus a few special items:

**Saint Arnold Root Beer**  
16 oz | 2.95

**Root Beer Float**  
16 oz | 6

**Lemonade**  
16 oz | 3

**Cherry Lemonade**  
16 oz | 3



ONLINE GIFT SHOP