LIMITED RELEASES

Maui Banger
Banger IPA Dry Hopped with Citra and Eclipse Hops
8.4% ABV
4oz | 10oz
3.50 | 7

Grand Prize
4.2% ABV
4oz | pint | mug
3 | 6 | 7.5

Citrus Shandy
4.5% ABV
4oz | pint | mug
3 | 6 | 7.5

Kellerbier
Bright, Floral and Crisp Lager
4.9% ABV
4oz | pint | mug
3 | 6 | 7.5

2013 Pumpkinator
10% ABV
10oz | 15

Divine Reserve No. 19
Spiced Oatwine
10.4% ABV | 2019 | 12oz bottle
9

Bourbon Barrel Barleywine
Barleywine
12.4% ABV | 2020 | 500ml bottle
16

KITCHEN SPECIALS

Loaded Baked Potato Soup
Loaded baked potato soup with Yukon gold potatoes, apple wood smoked bacon and aged cheddar.
8oz bowl | 10

Available while supplies last.
BEVERAGE MENU

BEER

Irish Hello 3 | 6 | 7.5
Easy-Drinking Dry Stout
Dry Irish Stout nitrogenated with an addition of cacao nibs.
4.3% ABV | 26 IBU

H-Town Pils 3 | 6 | 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

Guten Tag 3 | 6 | 7.5
Traditional Bavarian-Style Lager
This Märzen has a clean and crisp flavor with a nice toasty and bready complexity from the malt.
5.8% ABV | 21 IBU

Art Car IPA 3 | 6 | -
Very Hoppy American IPA
A hop combo of Amarillo and Mosaic creates the big tropical fruit aromas and flavors in this IPA.
7.1% ABV | 55 IBU

Elissa IPA 3 | 6 | -
Traditional India Pale Ale
Brewed with 100% Cascade hops, this IPA has a hoppy grapefruit flavor and balanced malt 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

prices do not include sales tax

Slow Pour H-Town Pils
Only available Monday through Thursday

Check out H-Town Pils on our Slow Pour faucet! Your patience will be rewarded with a softer mouthfeel, enhanced malt flavor, and a pillow of beer foam that traps hop aromatics throughout the experience.
Served in a traditional Czech-style mug.

$2 off Beer + Pint Combo
Get a regular or seasonal beer with a Saint Arnold pint glass.

FLIGHTS

A saintly lineup of five tasters. 14
Best Sellers
1. Lawnmower
2. H-Town Pils
3. Art Car IPA
4. Amber Ale
5. Seasonal

Texas Vacation
1. Strawberry Kiwi Cider
2. Harmony
3. Juicy IPA
4. Banger IPA
5. Tarnation

10oz POOURS

Banger IPA
Notes of tropical fruit, melon, and citrus are balanced by a soft bitterness and smooth mouthfeel.
8.4% ABV | 29 IBU

Tarnation
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

Double Down
For this beer, our focus was to create big tropical and melon notes while tastefully integrating bitterness.
9.2% ABV | 71 IBU

4oz pours also available.
BEVERAGE MENU

NON-ALCOHOLIC

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Size</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Saint Arnold Ginger Beer</td>
<td>12 oz Bottle</td>
<td>3</td>
</tr>
<tr>
<td>Saint Arnold Root Beer</td>
<td>10 oz</td>
<td>3</td>
</tr>
<tr>
<td>Lemonade</td>
<td>16 oz</td>
<td>3</td>
</tr>
<tr>
<td>Cherry Limeade</td>
<td>16 oz</td>
<td>3</td>
</tr>
<tr>
<td>Iced Tea</td>
<td>16 oz</td>
<td>3</td>
</tr>
<tr>
<td>Coffee</td>
<td>Cup</td>
<td>3</td>
</tr>
<tr>
<td>Arnold Palmer</td>
<td>16 oz</td>
<td>3</td>
</tr>
<tr>
<td>Hop Spring</td>
<td>12 oz can</td>
<td>3</td>
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For reasons we will never quite understand, some folks don’t love beer.

WINE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Type</th>
<th>ABV</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Trivento Malbec</td>
<td>Red</td>
<td>13.5%</td>
<td>Glass</td>
</tr>
<tr>
<td>La Crema Chardonnay</td>
<td>White</td>
<td>13.5%</td>
<td>Glass</td>
</tr>
<tr>
<td>Saintsbury Carneros Pinot Noir</td>
<td>Red</td>
<td>14.2%</td>
<td>Glass</td>
</tr>
<tr>
<td>Daou Rosé</td>
<td>Rosé</td>
<td>13.7%</td>
<td>Glass</td>
</tr>
<tr>
<td>Daou Sauvignon Blanc</td>
<td>White</td>
<td>13.7%</td>
<td>Glass</td>
</tr>
<tr>
<td>Campo Viejo Cava</td>
<td>Sparkling</td>
<td>11.5%</td>
<td>Glass</td>
</tr>
<tr>
<td>Tribute Cabernet Sauvignon</td>
<td>Red</td>
<td>13.5%</td>
<td>Glass</td>
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CIDER

<table>
<thead>
<tr>
<th>Cider</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Strawberry Kiwi Cider</td>
<td>4oz</td>
<td>pint</td>
</tr>
<tr>
<td>Bright Texas Cider</td>
<td>3</td>
<td>6</td>
</tr>
<tr>
<td>Our Dry Cider has a bright apple flavor and aroma with pear, citrus and melon notes. 5.7% ABV</td>
<td>Gluten Free</td>
<td></td>
</tr>
</tbody>
</table>

Strawberry Kiwi Cider
A perfect match of strawberry sweetness and kiwi tartness paired with a crisp apple character.
5.6% ABV

Dry Cider

4oz | pint | mug

Strawberry Kiwi Cider
A perfect match of strawberry sweetness and kiwi tartness paired with a crisp apple character.
5.6% ABV

Dry Cider

Bright Texas Cider
Our Dry Cider has a bright apple flavor and aroma with pear, citrus and melon notes.
5.7% ABV | Gluten Free

prices do not include sales tax

10/24/23
FOOD MENU

Korean Pork Belly Bites
Suggested Beer Pairing: Hideaway
Durusc pork belly braised with Hideaway, gochujang, ginger and aromatics. Deep fried, tossed in its braising liquid and topped with wonton strips, sesame seeds and green onion. 14

Them Wings
Suggested Beer Pairing: Double Down
You’ve grown as hell and don’t need the man telling you how to snack. Thusly, we offer four choices: Erin’s Sweet and Spicy BBQ Seasoning, Magic City Lemon Pepper, Sticky Green Thai or That Fire Emoji (also Plain if you aren’t gang gang). 12

Fresh Slow Dough Soft Pretzels
Suggested Beer Pairing: H-Town Pils
These two soft pretzels are made with mustard and Lawnmower Queso Blanco, 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

Chips & Lawnmower Queso Blanco
Suggested Beer Pairing: Lawnmower
Served with hatch chile salsa. 9
• add pulled pork +2
• add pickled jalapenos +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

BBQ Pulled Pork Sandwich
Suggested Beer Pairing: Amber Ale
Pulled pork with coleslaw, shredded cheddar cheese, fried onions and Skillsauce on a toasted pretzel bun. 15

Crawfish Roll
Suggested Beer Pairing: H-Town Pils
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. 16.5

Amber Ale Bratwurst
Suggested Beer Pairing: Amber Ale
The Original Teutonic Tube Steak*: Housemade bratwurst on a pretzel roll with sauerkraut and our own Amber Ale mustard. 14

Texas Wagyu Bishop’s Burger
Suggested Beer Pairing: Art Car IPA
Fed on the spent grain used to produce Saint Arnold beer, this Texas Wagyu beef is top notch. Brought to us from Wodagyu Ranch in Richmond, TX, hand-partied and grilled up just for you, True Believer. Topped with with American cheese, tomato, red onion, pickles and arugula on a housemade bun.* 16
• add jalapeño +1
• add bacon +2
• add egg +2

Bishop’s Veggie Burger
Suggested Beer Pairing: Harmony
One MorningStar Garden Vegetable Patty on our housemade bun with American cheese, tomato, red onion, arugula and pickles. 15

Cucumber & Hummus Sandwich
Suggested Beer Pairing: Lawnmower
Herb focaccia, cucumber, hummus, lettuce, tomato, onion, Swiss cheese, topped with lemon vinaigrette. 13.5
• add chicken breast +4

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. This all may lead you to think that it’s a po’boy but it is so…much…more. Names are just names. The fact to take away from all of this is that this is what many of us feel may be the perfect sandwich. In this case, simplicity begets deliciousness. 15.5

Cuban Sandwich
Suggested Beer Pairing: Juicy IPA
Que bola?!! Cured ham and slow roasted pork with Swiss cheese, pickles and Amber Ale mustard all toasted on a Slow Dough roll under the oppressive weight of a cast iron plate. No pasa nada, es muy bien. 15

prices do not include sales tax
FOOD MENU

PIZZA

We make our dough by hand daily for maximum deliciousness. Each pie is around 12” - if you're hungry, you can probably crust the whole thing.

Major Mushroom 🍄
Suggested Beer Pairing: Juicy IPA
Trumpet, white breech, hon-shimeji, maitake, portabello, and the good old standard 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
They say the classics never go out of style, and this is no exception. This traditional style Margherita is made with olive oil, tomato, fresh mozzarella and basil. 15

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. 15

Cheese Pizza 🥱
Suggested Beer Pairing: Saint Arnold Root Beer
Art Car red sauce and mozzarella cheese. 14

PIZZA ADD-ONS

<table>
<thead>
<tr>
<th>Pepperoni</th>
<th>Italian Sausage</th>
<th>Ham</th>
<th>Bacon</th>
<th>Chicken</th>
<th>Truffle Oil</th>
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<tbody>
<tr>
<td>3 each</td>
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</tbody>
</table>

Shredded Cheddar 🧀
Shredded Mozzarella 🧀
Fresh Mozzarella 🧀
Blue Cheese 🧀
Parmesan 🧀
<br><br>
<table>
<thead>
<tr>
<th>Mushrooms</th>
<th>Rajas</th>
<th>Arugula</th>
<th>Jalapeños</th>
<th>Sun Dried Tomato</th>
<th>Garlic Spinach</th>
<th>Olives</th>
<th>Tomatoes</th>
<th>Artichoke</th>
<th>Basil</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 each</td>
<td>1 each</td>
<td>1 each</td>
<td>1 each</td>
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</tbody>
</table>

Sub vegan cheese on any pizza +4
Sub gluten free cauliflower crust +3

SURF AND/OR TURF

Steak Frites
Suggested Beer Pairing: Amber Ale
Super tender Teres Major grilled to order and served with our outstanding hop butter and fries. 26

Fish & Chips
Suggested Beer Pairing: Juicy IPA
Deep fried Atlantic cod with fries, tartar sauce and lemon. 18

SALADS

The Big Greek 🥗
Suggested Beer Pairing: Lawnmower
Ready? Here we go. 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

DESSERT

Warm Brownie & Ice Cream
Warm, chewy, chocolatey brownie served with a scoop of ice cream and chocolate sauce drizzle. 8

Frozen Lemon Mousse Pie
Topped with a blueberry compote swirl and garnished with candied lemon peel. 8

Coconut Tres Leches
Sponge cake with coconut milk, sweet condensed milk and cream. Served with cajeta, toasted coconut and whipped cream. 8

Pumpkinator Bread Pudding
Made with Pumpkinator and fall spices topped with Pumpkinator molasses drizzle. 8

Saint Arnold Root Beer Float 🍊
12oz | 6

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.