LIMITED RELEASES

Tangerine Banger IPA
Banger IPA Variant
4oz | 10oz
3.5 | 7

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

Aloha Spirit Pizza
Suggested Beer Pairing: Juicy IPA
Sweet and spicy pulled pork, roasted pineapple, thin sliced fresh jalapeños, red onion, BBQ sauce, sesame seed and green onion.
17.5

$3 from each pizza sold will be donated to Houston’s Southern Smoke Foundation who is responding to the wildfires in Hawaii by providing assistance to hospitality workers in need.

Available while supplies last.
**BEVERAGE MENU**

### BEER

<table>
<thead>
<tr>
<th>Beer</th>
<th>4oz</th>
<th>pint</th>
<th>mug</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lyons Lager</td>
<td>3</td>
<td>6</td>
<td>7.5</td>
</tr>
<tr>
<td>A light and crisp American lager.</td>
<td>3.7% ABV</td>
<td>10 IBU</td>
<td></td>
</tr>
<tr>
<td>Irish Hello</td>
<td>3</td>
<td>6</td>
<td>7.5</td>
</tr>
<tr>
<td>Dry Irish Stout nitrogenated with an addition of cacao nibs (also available on regular tap).</td>
<td>4.9% ABV</td>
<td>22 IBU</td>
<td>6x GABF Medals</td>
</tr>
<tr>
<td>Summer Pils</td>
<td>3</td>
<td>6</td>
<td>7.5</td>
</tr>
<tr>
<td>This beer has a delicate, sweet malt taste complemented by an abundant hop aroma and flavor.</td>
<td>5.9% ABV</td>
<td>18 IBU</td>
<td>4x GABF Medals</td>
</tr>
<tr>
<td>Lawnmower</td>
<td>3</td>
<td>6</td>
<td>7.5</td>
</tr>
<tr>
<td>Refreshing Outdoor Beer</td>
<td>5.2% ABV</td>
<td>29 IBU</td>
<td></td>
</tr>
<tr>
<td>Amber Ale</td>
<td>3</td>
<td>6</td>
<td>7.5</td>
</tr>
<tr>
<td>The perfectly balanced amber ale is what started it all back in 1994.</td>
<td>6.2% ABV</td>
<td>32 IBU</td>
<td>4x GABF</td>
</tr>
<tr>
<td>Harmony</td>
<td>3</td>
<td>6</td>
<td>7.5</td>
</tr>
<tr>
<td>Blithely Hoppy Hazy IPA</td>
<td>An easy-drinking hazy IPA with a focus on citrus and tropical fruit notes, balanced by a soft mouthfeel and light body.</td>
<td>6.5% ABV</td>
<td>30 IBU</td>
</tr>
<tr>
<td>Oktoberfest</td>
<td>3</td>
<td>6</td>
<td>7.5</td>
</tr>
<tr>
<td>A rich beer with a round malt flavor and an above average alcohol content.</td>
<td>6.6% ABV</td>
<td>14 IBU</td>
<td></td>
</tr>
<tr>
<td>Art Car IPA</td>
<td>3</td>
<td>6</td>
<td>-</td>
</tr>
<tr>
<td>Very Hoppy American IPA</td>
<td>A hop combo of Amarillo and Mosaic creates the big tropical fruit aromas and flavors in this IPA.</td>
<td>7.1% ABV</td>
<td>55 IBU</td>
</tr>
<tr>
<td>Elissa IPA</td>
<td>3</td>
<td>6</td>
<td>-</td>
</tr>
<tr>
<td>Traditional India Pale Ale</td>
<td>Brewed with 100% Cascade hops, this IPA has a hoppy grapefruit flavor and balanced malty body.</td>
<td>7.1% ABV</td>
<td>52 IBU</td>
</tr>
<tr>
<td>Juicy IPA</td>
<td>3.25</td>
<td>6.5</td>
<td>-</td>
</tr>
<tr>
<td>An All Inclusive Hop Resort</td>
<td>This IPA is bursting with tropical and citrusy hop flavor and aroma, but has a soft bitterness.</td>
<td>7.1% ABV</td>
<td>32 IBU</td>
</tr>
</tbody>
</table>

### FLIGHTS

- **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 POURS

- **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.*

**Slow Pour H-Town Pils**

**$2 off Beer + Pint Combo**

**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 POURS**

- **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

*Prices do not include sales tax*
prices do not include sales tax

**BEVERAGE MENU**

**NON-ALCOHOLIC**

<table>
<thead>
<tr>
<th>Non-Alcoholic Beverage</th>
<th>Size</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Saint Arnold Ginger Beer</td>
<td>10 oz</td>
<td>3</td>
</tr>
<tr>
<td>Saint Arnold Root Beer</td>
<td>12 oz Bottle</td>
<td>3</td>
</tr>
<tr>
<td>Lemonade</td>
<td>16 oz</td>
<td>3</td>
</tr>
<tr>
<td>Ice Tea</td>
<td>16 oz</td>
<td>3</td>
</tr>
<tr>
<td>Arnold Palmer</td>
<td>16 oz</td>
<td>3</td>
</tr>
<tr>
<td>Cherry Limeade</td>
<td>16 oz</td>
<td>3</td>
</tr>
<tr>
<td>Coffee</td>
<td>Cup</td>
<td>3</td>
</tr>
<tr>
<td>Hop Spring</td>
<td>Dry Hopped Sparkling Water</td>
<td>12 oz can</td>
</tr>
</tbody>
</table>

**CIDER**

- **Tropical Mimosa Cider**
  - 3 oz
  - 6 oz
  - 7.5 oz
  - Bursting with pineapple and orange
  - 5.6% ABV

- **Watermelon Cider**
  - 3 oz
  - 6 oz
  - 7.5 oz
  - 5.6% ABV

- **Strawberry Kiwi Cider**
  - 3 oz
  - 6 oz
  - 7.5 oz
  - A perfect match of strawberry sweetness and kiwi tartness paired with a crisp apple character
  - 5.6% ABV

- **Dry Cider**
  - 3 oz
  - 6 oz
  - 7.5 oz
  - Bright Texas Cider
  - Our Dry Cider has a bright apple flavor and aroma with pear, citrus and melon notes
  - 5.7% ABV | Gluten Free

**WINE**

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

- **Trivento Malbec**
  - Red | 13.5% ABV | Glass | 11

- **La Crema Chardonnay**
  - White | 13.5% ABV | Glass | 13

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

- **Daou Rosé**
  - Rosé | 13.7% ABV | Glass | 13

- **Daou Sauvignon Blanc**
  - White | 13.7% ABV | Glass | 13

- **Campo Viejo Cava**
  - Sparkling | 11.5% ABV | Glass | 13

- **Tribute Cabernet Sauvignon**
  - Red | 13.5% ABV | Glass | 15
FOOD MENU

Korean Pork Belly Bites
Suggested Beer Pairing: Hidauseway
Durco pork belly braised with Hidauseway, 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're grown as hell and don't need the man telling you how to snack. Thuds, we offer four choices: Erinn'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, served 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 so 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 jalapeños +1

Sundried Tomato Hummus and Fresh Veggies
Suggested Beer Pairing: Amber Ale
Served with hatch chile salsa. 9
• add chicken breast +4

French Fries
Truffle Fries
Truffle Oil and Shredded Parmesan 9

Carolina Fries
Pulled Pork and Skillsauce 9

Texan Fries
Lawnmower Queso Blanco and Pickled Jalapeños 9

Regular Fries 6

SANDWICHES

All of our bread is baked fresh every day. Each sandwich is served with french fries, potato salad, or a side salad. Fries can be upgraded to Truffle Fries, Carolina Fries or Texan Fries +3

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 deliciously. 15

Cuban Sandwich
Suggested Beer Pairing: Juicy IPA
Que bala?! 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

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 Tubesteak**: 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

Fire Emoji Chicken Sandwich
Suggested Beer Pairing: Art Car IPA
Ooooh yeeeah!! Crispy fried chicken breast with Lawnmower sriracha sauce, blue cheese crumbles, pickles, and coleslaw on our housemade bun. 15

Classic Fried Chicken Sandwich
Suggested Beer Pairing: Elissa IPA
Classic fried chicken breast with pickles. Always available…even on Sundays. 14

Grilled Chicken Sandwich
Suggested Beer Pairing: Amber Ale
Herb marinated chicken breast on house focaccia with cured bacon, fresh mozz, pickled green tomato, arugula and preserved lemon mayo. No cheeky description here. It’s just good. #sorrynotsorry. 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
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 crush the whole thing.

Major Mushroom 🍄
Suggested Beer Pairing: Juicy IPA
Trumpet, white beech, hon-shimeji, maitake, portobello, 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

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**Pizza Add-Ons**

- Pepperoni
- Italian Sausage
- Ham
- Bacon
- Chicken
- Truffle Oil (+3 each)
- Shredded Cheddar
- Shredded Mozzarella
- Fresh Mozzarella
- Blue Cheese
- Parmesan (+2 each)
- Mushrooms
- Rajas
- Arugula
- Jalapeños
- Sun Dried Tomato
- Red Onion
- Garlic Spinach
- Olives
- Tomatoes
- Artichoke
- Basil (+1 each)

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

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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

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SALADS

Add grilled chicken (4) or fried chicken (5) if you’d like.

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

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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

Peach and Pecan Bread Pudding with French Press Caramel
Brioche and pretzel bread pudding with peach and pecans. Served with French Press Caramel. 8

KICPOPS Artisan Ice Pops
Made with natural fresh organic ingredients. 4
You choice of:
- Watermelon Agave
- Strawberry Lemonade

Saint Arnold Root Beer Float 😊
12oz | 6

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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