ENTRÉES

**Lunch Special**
Ask your server about today's Blue Plate Special. It includes any regular beer, Root Beer, iced tea, HophO, or coffee. **20**
Monday - Friday | 11:00 AM - 4:00 PM

**Bistro Filet au Frites**
Suggested Beer Pairing: Sante
Ultra tender teres major grilled to order and piled high with roasted mushrooms and The Best French Fries in Houston™. **23**

**Grilled Ribeye**
Suggested Beer Pairing: Art Car IPA
One pound ribeye with whole roasted garlic, ancho chile cocoa nib butter, and your choice of side. **31**

**Cast Iron Broiled Shrimp & Grits**
Suggested Beer Pairing: Orange Show
This dish is no joke, so you’ll find no jokes here. Big ol’ shrimp broiled in a cast iron pan with garlic butter and served on spicy cheddar grits, black eyed pea and bacon succotash, pork rinds, and green onion. We sincerely hope this information helps you complete your meal order. Cheers, big ears. **23**

**Texas Hot Fried Chicken**
Suggested Beer Pairing: Raspberry AF
Herbs... spices... you already know we’ve got that on lock. Delicious breasts sauced up with that duck fat Fire Emjoi and served on a toasty slice of our house baked bread with Raclette Mac & Cheese. **19**

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DIVIDE & CONQUER

**Pretzels**
Suggested Beer Pairing: Guaran 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**

**Chicken Fried Pickled Green Tomatoes**
Suggested Beer Pairing: Orange Show
A Southern classic with the requisite tweaks, made even more extravagant by our own Million Island Dressing. **9**

**Elote en Vaso**
Suggested Beer Pairing: Santo
Mexican street corn. It’s creamy, it’s tangy, and we’ll be damned if it’s not the preeminent way to enjoy sweet kernels of maize. We serve them with tortilla chips for your scooping pleasure. **9**

**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 two versions: Jerk and Fire Emjoi. Also plain if you simply can’t hang. **10**

**Shrimp & Pork Belly Yakitori**
Suggested Beer Pairing: 5 O’Clock Pils
Our computer was running super slow, and we couldn’t look up any quotes from Black Rain, so we just made one up: “Midnight in Little Tokyo. I knew he was here; I just couldn’t see him through all of this damn black rain. He’d show his face eventually... nobody can resist the flavor of shrimp and pork belly yakitori. Not even him.” **14**

**Fried Pork Rinds**
Suggested Beer Pairing: Citrolo IPA
Yeah... you read that right, pal. Rinds, cracklins, chicarrones... call ‘em what you want, but we’ll get you a hot bag of ‘em with some spicy sprinklings 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**

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SALADS

**House Cured Meat & Cheese**
Suggested Beer Pairing: Bishop’s Barrel No. 12, 16, 17, or 21
“All the meat that’s fit to eat.” — Cameron Brathwaite
Our own house cured ham, duck, and corned beef with some of the choicest cheese the Houston Dairymaids have to offer. Ask your server for the finer details. **15**

**Falafel Dippers**
with Red Pepper and Artichoke Yogurt
Suggested Beer Pairing: Amber Ale
There’s nothing quite like fresh, made from scratch falafel, and when you’re leaning toward the healthier side of dining, these are a great way to keep that nightly calorie count well within the margins. **10**

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**The Big Greek**
Suggested Beer Pairing: Fancy 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**

**Crunchy Thai Salad**
Cabbage, Carrot, Mushroom, Cucumber, Green Onion, Won ton, and Zesty Peanut Dressing
Suggested Beer Pairing: Raspberry AF
When Leo DiCaprio was filming The Beach, he wouldn’t shut up about this refreshing salad. He ate like two a day, for reals. Thank goodness we pulled the recipe out of the vast Saint Arnold Flavor Archives™so you can relive a Hollywood legend any day of the week! **13**
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. Traditional toppings are available upon request.

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 taste that keeps our feet on the ground as we're reaching for the stars. 14

The Woodlands aka The Gilded Cage
Suggested Beer Pairing: Original Dry Cider
Traffic on 45 can be a real merrier around this time of day, so our advice to you is get one of these pies, and you'll basically be home already. It's got chicken, bacon, pecan pesto, artichoke, and mushrooms. Send the maid home early and take one to go! 14

The Lockhart aka The Emporium
Suggested Beer Pairing: Sante
Brisket, BBQ sauce, jalapeños, onions, and cheddar cheese. Did you order two? It’d be a lot cooler if you did. 15

Major Mushroom aka Nicki Melange
Suggested Beer Pairing: Daydream
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 swirl of truffle oil and a sprinkling of herbs. 14

Mucho Meatloch aka The Supreme Clientele
Suggested Beer Pairing: Daydream
Yo, you ready? Peep it. Italian sausage and ham made right here, pepperoni, peppers, olives, fennel, and arugula. Don't even trip 'cause it's going down marvelous, son, word up. 15

Margherita
Suggested Beer Pairing: Elisa 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 mozzarella, parmesan, 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

▲ Pizza of the Week ▲
Cowabunga!! The dudes and dudettes in our kitchen love crafting new pizza creations just for you. Ask your server what’s coming out of the oven this week.

SANDWICHES

All of our bread is made in house and baked fresh every day. Each sandwich is served with ‘The Best French Fries in Houston”, potato salad, or a side salad.

Grilled Chicken Sandwich
aka Lennie’s Dream Chicken
with Puddled Green Tomato, Bacon, Fresh Mozzarella, and Preserved Lemon Mayo
Suggested Beer Pairing: 5 O’Clock Pale
Ever been awakened in the middle of the night by a phone call about a chicken sandwich? I have. 13

Fire Emoji Chicken Sandwich
Suggested Beer Pairing: Art Car IPA
Oooh yeess!! Crispy fried chicken breast with Fancy Lawnmower sriracha sauce, blue cheese crumbles, house pickles, and coleslaw on our housemade bun. 13

Curried Chicken Salad Sandwich
Suggested Beer Pairing: Citron IPA
Pulled chicken salad seasoned with a vast array of spices, made crunchy with cashews, and topped with a delicious and piquant apple cabbage slaw. 12

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

Crawfish Roll
Suggested Beer Pairing: Orange Show
The original sandwich that set the culinary world on fire! Crawfish salad served on the butteriest of chalalas rolls. "It's like a lobster roll... but with crawfish!” - You. 16

Club Sandwich
Ham, Turkey, and Bacon with Fresh Mozzarella, Cranberry Basil Mayo, Arugula, and Tomato on Wheat Bread
Suggested Beer Pairing: Fancy Lawnmower
Tough day on the links? Shake off that embarrassing triple bogey (man, do you have arthritis or something?) right here in our dining room. The rest of the foursome can get whatever they want (after all, you're footing the bill) but you, my friend, can have this classic all to yourself. 14

Grilled Cubano
Suggested Beer Pairing: Elisa IPA
¿Acera, qué bol? Let us bring you to the sun-soaked beaches of the 21st Parallel with this Tel torra prensado straight from the home of Ibrahim Ferrer, Daisy Fuentes, and of course, Pitbull. Our house cured ham and slow roasted pork on a Slow Dough roll with Swiss cheese, house pickles, and Amber Ale mustard all grilled under the oppressive weight of a cast iron plate. Make it hella auténtico by adding black beans and plantanos for only two bucks! 14

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 burgers also available. 13

SIDES

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

Hand Cut French Fries • Potato Salad • Elote en Vaso • Raclette Mac & Cheese • Sweet Potatoes & Brussels Sprouts

prices do not include sales tax. 12 04