

HELLES

Munich-Style with All German Ingredients 5.0% ABV 7 | Pint

FESTBIER

Pale German-Style Lager with Malty Character 5.8% ABV 7 | Pint

PROST, Y'ALL

Half Oktoberfest, Half Tarnation with Cinnamon & Vanilla 7.8% ABV 6 | 10 oz



HEFEWEIZEN

German-Style with American Strata Hops 5.6% ABV 7 | Pint

BIG DILL PIZZA

House made bratwurst, white sauce, pickled red onions, Bistro aioli and fresh dill oil 17

HERBED CHICKEN SCHNITZEL SANDWICH

Shaved fennel, fresh dill slaw and bistro aioli on a house made bun 16



For the next two weeks, enjoy German dishes and beer. Scan here for the schedule.





SMALL BATCH SERIES

Our Small Batch Series features beers brewed exclusively for our Beer Garden & Restaurant.
You won't find these anywhere else!

Pioneer Lager

Slow Poured Lager with Vital & Saaz Shine Hops

5.0% ABV 7 | Mug

LIMITED RELEASE

Guten Tag

Toasty & Clean Bavarian-Sytle Lager



Kellerbier

Unfiltered, Long-Lagered Helles

4.9% ABV 7 | Pint

SPECIAL RELEASE BOTTLES

Bishop's Barrel No. 5

Wee Heavy Scotch Ale aged in Old Forester Bourbon Barrels

12.0% ABV | 2014 14 | 12 oz Bottle

Bishop's Barrel No. 6

Pumpkinator aged in Rum Barrels

12.0% ABV | 2014 14 | 12 oz Bottle

Bishop's Barrel No. 7

Russian Imperial Stout aged in Bourbon Barrels

11.3% ABV | 2014 14 | 12 oz Bottle



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?

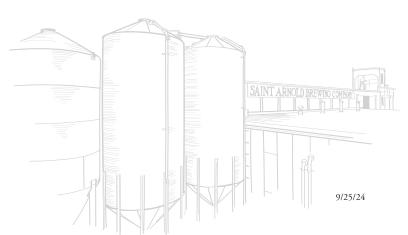
They're all better with beer and our in-house catering! Next time you're planning an event, look to Saint Arnold. We've got two great spaces that are perfect for occasions of any kind.



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.







BEVERAGE MENU

4oz | pint | mug

BEER

4oz | pint | mug Grand Prize 3 | 6 | 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 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 | 7.5

3 | 6 | 7.5

Beer with a Twist

This lemon and grapefruit shandy is light, fruity and refreshing.

4.5% ABV

Summer Pils Seasonal

3 | 6 | 7.5

3 | 6 | -

Award-Winning

This beer has a delicate, sweet malt taste complemented by an abundant hop aroma and flavor.

4.9% ABV | 22 IBU | 6x GABF Medals

Lawnmower 3 | 6 | 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

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

Amber Ale 3 | 6 | 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

Harmony 3 | 6 | 7.5

Blissfully Hoppy 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

Art Car IPA

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 mangos and sweet tropical fruits.

7.1% ABV | 55 IBU

Eclipse IPA New!

3 | 6 | -

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

Elissa IPA

3 | 6 | -

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

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

Oktoberfest Seasonal

3 | 6 | 7.5

Full-Bodied & Malty

A rich beer with a round malt flavor and an above average alcohol content. 6.6% ABV | 18 IBU | 4x GABF Medals

10 oz POURS

4oz | 10oz

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

5. Seasonal

Texas Vacation

5. Oktoberfest

1. Grand Prize 1. Tropical Mimosa Cider 2. Lawnmower 2. Citrus Shandy 3. Art Car IPA 3. Juicy IPA 4. Amber Ale 4. Banger IPA

\$2 off Beer + Pint Glass Combo

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

prices do not include sales tax 9/25/24



BEVERAGE MENU

CIDER

4oz | pint | mug

Tropical Mimosa Cider

3 | 6 | 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 | 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 | 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

4oz | 10oz

Imperial Watermelon Cider New!



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

Boen Pinot Noir

Red | 14.7% ABV | Glass | 15

Bonanza Cabernet

Red | 13.8% ABV | Glass | 15

NON-ALCOHOLIC

Saint Arnold Ginger Beer

3 | 12oz 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 | 10oz 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 | 12oz can

9/25/24

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 | 16oz

Housemade Cherry Limeade

Iced Tea

3 | 16oz

Arnold Palmer

3 | 16oz

Coffee

3 | cup



SMALL PLATES

Crawfish Campechana

Suggested Beer Pairing: Citrus Shandy

Crawfish marinated in sweet and spicy tomato cocktail sauce, smokey chipotle, onions, cucumbers, jicama and fresh cilantro. Served with tortilla chips, avocado and lime. 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 four choices • Aaron's Sweet and Spicy BBQ Seasoning • 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 hatch chile salsa. 9

- add pulled pork +2
- add pickled jalapeños +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

Truffle Fries 💣

Truffle Oil and Shredded Parmesan 9

Carolina Fries

Pulled Pork and Skillsauce 9

Texan Fries 🦿

Lawnmower Queso and Pickled Jalapeños 9

Regular Fries 6 V



SALADS

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

Miso Kale Salad 🜱

Suggested Pairing: Tropical Mimosa Cider

Crisp kale, shaved brussels sprouts, white miso vinaigrette, roasted pecans, sliced shallots, topped 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 V



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





SANDWICHES

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

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

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

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

Bishop's Veggie Burger ⊀

Suggested Beer Pairing: Harmony

One MorningStar Garden Vegetable Patty on our housemade bun with American cheese, tomato, red onion, lettuce, and pickles. 15

Burger/Sandwich Add-Ons			
Pulled Pork Lawnmower Queso Extra Patty +3 each	Mushrooms Egg Bacon Beer-burnt Onions Fire Emoji Sauce Pickled Green Tomato Sliced Swiss Cheese Bleu Cheese Feta Fresh Mozzarella +2 each	Arugula Rajas Pickled Jalapeños Fresh Jalapeños Coleslaw Sauerkraut +1 <i>each</i>	



FOOD MENU

STONE-FIRED 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. Sub 14" Cauliflower Gluten-Free Thin Crust +6

Major Mushroom ጘ

Suggested Beer Pairing: Juicy IPA

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

Garlic infused oil, roasted tomatoes, fresh mozzarella, and basil oil. 15

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. 15

Cheese Pizza 💣

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

Pizza Add-Ons			
Pepperoni	Mushrooms		
Italian Sausage	Shredded Mozzarella		
Ham	Fresh Mozzarella	Pic	
Bacon	Blue Cheese	l Fr	

Truffle Oil +3 each

Chicken

Vegan Cheese

Blue Cheese Parmesan +2 each

Arugula ckled Jalapeños Fresh Jalapeños Sun Dried Tomato Red Onion Garlic Olives Tomatoes Basil Oil Hot Honey +1 each

Rajas

BIG PLATES

Flank Steak

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 New!



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

Lemon Blueberry Cake

Fresh lemon cake, lemon glaze, and blueberry and Citrus Shandy compote. 8

Banana Pudding Cheesecake

Real banana cheesecake topped with whipped cream and vanilla wafer. 8

Key Lime Pie Ice Cream Sandwich

Lime sugar cookie, Fat Cat ice cream, lime curd and lime zest graham cracker crumble. 8

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 | 12oz

UPGRADE ANY DAMN THING

Hand Crafted Sides

6 each

Creole Spicy Potato Salad **Brussel Sprouts** French Fries Coleslaw

Miso Salad Caesar Salad Salad





Saint Arnold Brewing Company | Houston, Texas