

SAINT ARNOLD®



SMALL BATCH SERIES

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

King Cake Cider

It's Mardi Gras, Y'all!

5.6% ABV 7 | Pint

Pioneer Lager

Slow Poured Lager with Vital & Saaz Shine Hops

5.0% ABV 7 | Mug

LIMITED RELEASE BOTTLES

2024 Pumpkinator

Imperial Pumpkin Stout

10.3% ABV 11 | 22 oz

2022 Pumpkinator

Imperial Pumpkin Stout

11.2% ABV 13 | 22 oz



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.



LEARN MORE HERE

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.



SIGN UP HERE





BEVERAGE MENU

4 oz | pint | mug

BEER

4oz | pint | mug

Grand Prize

3 | 6.25 | 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**

3 | 6.25 | 7.5

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 | 6.25 | 7.5

Beer with a Twist
This lemon and grapefruit shandy is light, fruity and refreshing.
4.5% ABV

Lawnmower

3 | 6.25 | 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

Elissa IPA

3 | 6.25 | -

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

H-Town Pils

3 | 6.25 | 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 | 6.25 | 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

Summer Pils **Seasonal**

3 | 6.25 | 7.5

Crisp & Refreshing
Delicate, sweet malt taste complemented by an abundant hop aroma and flavor.
4.9% ABV | 22 IBU

Harmony

3 | 6.25 | 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

Eclipse IPA

3 | 6.25 | -

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

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

Art Car IPA

3 | 6.25 | -

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 mangoes and sweet tropical fruits.
7.1% ABV | 55 IBU

10 oz POURS

4oz | 10oz

Citrus Boom **New!**

3 | 6

Imperial IPA
Feel the Boom with an explosion of orange and citrus.
9.5% ABV | 27 IBU

Tropic Boom **New!**

3 | 6

Imperial IPA
Feel the Boom with an explosion of mango and apricot flavor, a smooth sweetness, and dry finish.
9.5% ABV | 27 IBU

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

1. Grand Prize
2. Lawnmower
3. Art Car IPA
4. Amber Ale
5. Seasonal

Texas Vacation

1. Tropical Mimosa Cider
2. Citrus Shandy
3. Juicy IPA
4. Banger IPA
5. Tarnation

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

3/12/25

prices do not include sales tax



BEVERAGE MENU

CIDER

4 oz | pint | mug

Tropical Mimosa Cider

3 | 6.25 | 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 | 6.25 | 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 | 6.25 | 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

4 oz | 10 oz

Imperial Watermelon Cider

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.

Carmel Chardonnay

White | 13.5% ABV | Glass | 13

Stoneleigh Sauvignon Blanc

White | 13.0% ABV | Glass | 14

Benvolio Prosecco

White | 12.0% ABV | Glass | 14

Bonanza Cabernet

Red | 13.8% ABV | Glass | 15

NON-ALCOHOLIC

Saint Arnold Ginger Beer

3 | 12 oz 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 | 16 oz pour

3 | 12 oz bottle

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 | 12 oz can

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 | 16 oz

Housemade Cherry Limeade

3 | 16 oz

Iced Tea

3 | 16 oz

Arnold Palmer

3 | 16 oz

Coffee

3 | cup

SHAREABLES

Warm Pimento Dip

Pair it With: *Lawnmower*

Au gratin dip made with smoked gouda, aged cheddar, and roasted garlic pimento cheese. Served with crispy crostini. 13

A Pound of Wings

Pair it With: *Grand Prize*

Double cooked to perfection. 12

Choose from one of our house-made flavors.

- Garlic Parmesan
- Lemon Pepper
- Fire Emoji
- Brewmaster BBQ Dry Rub
- Sticky Green Thai
- Plain

Slow Dough Soft Pretzel

Pair it With: *H-Town Pils*

Local to Houston, these Slow Dough Bread Co. pretzels are paired with our Amber Ale mustard and Lawnmower queso. 10

Chips & Lawnmower Queso

Pair it With: *Lawnmower*

Classic queso dip cooked with our Lawnmower, topped with hatch chile salsa. 9

Pile On:

- Amber Ale pork +2
- Pickled jalapeños +1

Hummus Plate

Pair it With: *Amber Ale*

Our house-made hummus flavored with sun-dried tomato and sumac. Served with warm naan, heirloom carrots, fresh cucumbers and blistered cherry tomatoes. 12

Sausage Plate

Pair it With: *Amber Ale*

A Bavarian feast for you and yours! Housemade bratwurst, smoked jalapeño sausage, sauerkraut, pimento dip, creole potato salad, Amber Ale mustard, pickles and peppadew relish. 28

SALADS

Some greens to balance out your beer.
Add grilled chicken (4) or fried chicken (5)

Miso Kale Salad


Pair it With: *Tropical Mimosa Cider*

Crisp kale and shaved brussels sprouts topped with roasted pecans, shallots, sesame seeds, dried tart cherries, and white miso vinaigrette. 14

The Big Greek

Pair it With: *Lawnmower*

Op! Romaine, feta, kalamata olive, tomato, red onion, croutons, pepperoncini peppers, dolmas and lemon vinaigrette.

- hold the cheese to make it vegan 

Caesar

Pair it With: *Elissa IPA*

Romaine, house-made croutons, crumbled parmesan, and caesar dressing. 13

House Salad

Pair it With: *Hop Spring*

Keep it simple with our traditional house salad. Fresh romaine, tomatoes, cucumber, shredded carrots and your choice of dressing. 13

Our Dressings:

Blue Cheese, Buttermilk Dill Ranch, Balsamic Vinaigrette, Caesar, Lemon Vinaigrette, Miso Vinaigrette

SANDWICHES

All of our bread is baked fresh every day.

Each sandwich is served with a choice of our hand crafted sides.

Upgrade to one of our Specialty Fries or Miso Kale Salad +3

Lettuce Bun Available Upon Request.

Holy Smash Burger

Pair it With: *Grand Prize*

Our saintly take on a smash burger. Two patties stacked with American cheese, bacon, beer braised onions, blessed sauce and pickles. 16.5

Substitute vegetarian patty

Classic Smash Burger

Pair it With: *Art Car IPA*

Keep it simple with two patties stacked with american cheese, lettuce, tomato, red onion and pickles. 15.5

Substitute vegetarian patty

Crispy Chicken Sandwich

Pair it With: *Elissa IPA*

Fried chicken breast with pickles. 14

Sweet n' Spicy Chicken Sandwich

Pair it With: *Eclipse IPA*

Fried chicken breast tossed in hot honey for some sweet heat with pickles. 15

Fire Emoji Chicken Sandwich

Pair it With: *Juicy IPA*

Fried chicken breast tossed in our house-made Lawnmower Sriracha with pickles. 15

Crawfish Roll

Pair it With: *H-Town Pils*

A cajun spin on a northeast staple. Cold crawfish salad on a toasted challah roll. 16.5

Grilled Herb Chicken Sandwich

Pair it With: *Amber Ale*

Herb-marinated chicken, fresh mozzarella, bacon, pickled green tomatoes, arugula, and tarragon mayo served on a toasted ciabatta bun. 16

Amber Ale Bratwurst

Pair it With: *Amber Ale*

House-made bratwurst on a pretzel roll with sauerkraut and our Amber Ale mustard. 14

Hand Crafted Sides

6 each

- Creole Potato Salad
- French Fries
- Caesar Salad
- House Salad
- Miso Kale Salad

Specialty Fries

- Herbed Fries 9
- Herb Oil and Shredded Parm*
- BBQ Fries 9
- Pulled Pork and BBQ Sauce with Green Onion and Cilantro*
- Texan Fries 9
- Lawnmower Queso and Pickled Jalapeños*

SPECIALTY PIZZA

We make our 12" dough by hand daily
Sub 14" Cauliflower Gluten-Free Thin Crust +6

Kale Yeah!

Pair it With: *Grand Prize*

A vibrant and hearty greens pizza on white sauce adorned with smoked almonds and parmesan. 17.5

Pepperoni

Pair it With: *Art Car IPA*

Cup n char pepperoni and shredded mozzarella on our Art Car IPA red sauce. 16

The Fredericksburg

Pair it With: *Harmony IPA*

Crispy bacon, beer-braised onions, and shredded mozzarella on our house white sauce. A Texas twist on a classic German Flammekueche. 16.5

The Butcher

Pair it With: *Amber Ale*

Italian sausage, sliced meatballs, pepperoni, bacon, mozzarella, and a touch of hot honey to balance the sweet and salty. 18

Twilight

Pair it With: *Tarnation*

Roasted wild mushroom blend, garlic confit, mozzarella and creamy ricotta, on our Art Car IPA red sauce. It's the perfect bite. 16.5

Margherita

Pair it With: *H-Town Pils*

Roasted tomatoes and fresh mozzarella on a garlic base with basil oil. 15.5

Cheese Pizza

Shredded mozzarella with Art Car IPA red sauce or our house white sauce. 15

Pizza Add-Ons		
Pepperoni	Roasted Mushrooms	Arugula
Italian Sausage	Shredded Mozzarella	Fresh or Pickled Jalapeños
Bacon	Fresh Mozzarella	Red Onion
Grilled Chicken	Parmesan	Fresh Garlic
+3 each	Hot Honey	Kalamata Olives
	+2 each	Tomatoes
Vegan Cheese		Basil Oil
+4		+1 each

ASK YOUR SERVER ABOUT
OUR PIZZA OF THE MONTH!

BIG PLATES

Schweinsaxe (*Bavarian Pork Shank*) New!

Pair it With: *Lawnmower*

Slow beer braised crispy pork shank – a cozy Bavarian beer hall dish fit for a king. Served with herbed fried potatoes, sauerkraut and our signature peppadew relish. Raise a mug of Fancy Lawnmower to this. Prost!* 28

Steak Frites

Pair it With: *Art Car IPA*

Grilled flank steak, chimichurri butter infused with Amarillo hops over crispy french fries.* 27.5

Fish & Chips

Pair it With: *Juicy IPA*

Crispy Atlantic cod with fries, house-made tartar sauce and lemon. A pub classic.* 18

Peri Peri Pan Seared Salmon

Pair it With: *Eclipse IPA*

Pan seared black tea salmon served with charred broccolini over sundried tomato and kale ancient grains with a house made Peri Peri sauce.* 26

DESSERT

Malted Apple Crisp

Both the "crisp" and the caramel drizzle are crafted using malted barley (*the same ingredient used to brew our beer*).

Served with whipped cream. 8

Add a scoop of ice cream to make it even more decadent. +3

Warm Brownie & Fat Cat Ice Cream

Soft and chewy brownie served with a scoop of Fat Cat Creamery Mexican vanilla and our Saint Arnold chocolate sauce. 8

Saint Arnold Root Beer Float

The only way to make our hadcrafted Root Beer better?
A scoop of Fat Cat Creamery Mexican vanilla.

6 | 16 oz

SAINT ARNOLD



BEER GARDEN & RESTAURANT

Saint Arnold Brewing Company | Houston, Texas