



SMALL BATCH SERIES

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

Deep Cut APA

A collaborative pale ale with our friends and hop growers, Crosby Hops

5.5% ABV 7 | Pint

Orange Art Car IPA

Art Car IPA with Fresh Orange Puree

7.1% ABV 6 | 10 oz

Double Dry Hopped Art Car IPA

Art Car IPA with Two Dry Hop Additions

7.1% ABV 6 | 10 oz

Art Car IPA w/ Citra & Eclipse

Art Car IPA with Citra & Eclipse Dry Hop Additions

7.1% ABV 6 | 10 oz

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

BEER

4 oz | 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

4 oz | pint | mug
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

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

4 oz | 10 oz

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. Eclipse IPA
4. Banger IPA
5. Tarnation

Slow Pour H-Town Pils

Only available Monday through Thursday. 7

\$2 off Beer + Pint Glass Combo

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



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.

Chardonnay

White | Glass | 13

Sauvignon Blanc

White | Glass | 14

Cabernet

Red | Glass | 15

Red Blend

Red | Glass | 15

Prosecco

White | Glass | 14

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

House-made Lemonade

3 | 16 oz

House-made Cherry Limeade

3 | 16 oz

Iced Tea

3 | 16 oz

Arnold Palmer

3 | 16 oz

Coffee

3 | cup



FOOD MENU

SHAREABLES

Crawfish Campechana

Pair it With: *Citrus Shandy*

Crawfish marinated in sweet and spicy tomato cocktail sauce, smokey chipotle, cucumbers, jicama, onions and fresh cilantro. Served with tortilla chips, avocado, lime and a dusting of tajin. 14

Half Dozen 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

Texas Caviar

Pair it With: *Grand Prize*

Black eyed peas, black beans, corn, red onion, tomato and jalapeño all mixed with lime juice, spices and cilantro topped with watermelon radish served with a side of tortilla chips. 8

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 Platter

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*

Opa! Romaine, feta, kalamata olive, tomato, red onion, croutons, pepperoncini peppers, dolmas and lemon vinaigrette. 14

• 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, croutons and your choice of dressing. 13

SANDWICHES

Bread 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: *Harmony 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

<i>Hand Crafted Sides</i>
6 each
Creole Potato Salad French Fries Caesar Salad House Salad Miso Kale Salad

<i>Specialty Fries</i>
Herbed Fries 9 <i>Herb Oil and Shredded Parm</i>
BBQ Fries 9 <i>Pulled Pork and BBQ Sauce with Green Onion and Cilantro</i>
Texan Fries 9 <i>Lawnmower Queso and Pickled Jalapeños</i>

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

ASK YOUR SERVER ABOUT
OUR PIZZA OF THE MONTH!

BIG PLATES

Schweinshaxe (*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: Harmony 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

Hummingbird Cheese Cake

Tropical cheesecake filled with pineapple, banana, and pecan pieces on top of a toasted coconut and graham cracker crust. Topped with pineapple caramel, whipped cream, and toasted coconut. 8

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