

# SAINT ARNOLD<sup>®</sup>

BEER GARDEN & RESTAURANT

## SMALL BATCH SERIES

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

### DEEP CUT APA

**7**  
Pint

5.5% ABV

Collaborative Pale Ale with Our Friends and Hop Growers, Crosby Hops

### DOUBLE DRY HOPPED ART CAR IPA

**6**  
10 oz

7.1% ABV

Art Car IPA with Two Dry Hop Additions

### ART CAR IPA W/ CITRA & ECLIPSE

**6**  
10 oz

7.1% ABV

Art Car IPA with Citra & Eclipse Dry Hop Additions

## LIMITED RELEASE BOTTLES

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*Available while supplies last.*

### 2024 PUMPKINATOR

**11**  
22 oz

10.3% ABV

Imperial Pumpkin Stout

### 2023 PUMPKINATOR

**13**  
22 oz

11.2% ABV

Imperial Pumpkin Stout

### 2022 PUMPKINATOR

**13**  
22 oz

11.2% ABV

Imperial Pumpkin Stout



## EASY-DRINKING

### GRAND PRIZE

3 6.25 7.5  
4 oz Pint Mug

*The Grand Prize of Texas Beer* | 4.2% ABV | 12 IBU | 95 cal  
This classic American lager is a crisp, clean and refreshing light beer.

### LAWNMOWER

3 6.25 7.5  
4 oz Pint Mug

*Refreshing Outdoor Beer* | 4.9% ABV | 18 IBU  
Crisp and refreshing, our German-style Kölsch is great for Texas outdoor activities.

### H-TOWN PILS

3 6.25 7.5  
4 oz Pint Mug

*Our Ideal Lager* | 5.2% ABV | 29 IBU  
Malt and hop flavors work together in harmony and create balance from beginning to end.

*SLOW POUR* available Monday – Thursday \$7

### SUMMER PILS *SEASONAL*

3 6.25 7.5  
4 oz Pint Mug

*This is Summer in Texas* | 4.9% ABV | 22 IBU  
Crisp and refreshing, our award-winning seasonal is perfect for a hot summer day.

### CITRUS SHANDY

3 6.25 7.5  
4 oz Pint Mug

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

## NICE & MALTY

### IRISH HELLO *NITRO*

3 6.25 7.5  
4 oz Pint Mug

*Easy-Drinking Dry Stout* | 4.3% ABV | 26 IBU  
This dry stout features aromas and flavors reminiscent of roasted coffee and chocolate.

### TARNATION

3 6 10 oz  
4 oz 10 oz

*Unreasonably Strong Ale* | 9.0% ABV | 53 IBU  
The most rootin' tootin' strong ale this side of the Guadalupe! It's rich, malty, and doggone tasty if we do say so ourselves.

## HOP FORWARD

### ART CAR IPA

3 6.25  
4 oz Pint

*An IPA for Everyone* | 7.1% ABV | 55 IBU  
A hop combo of Amarillo and Mosaic creates the big tropical fruit aromas and flavors in this IPA.

### HARMONY

3 6.25 7.5  
4 oz Pint Mug

*Blissfully Hoppy Hazy IPA* | 6.5% ABV | 30 IBU  
An easy-drinking hazy IPA with a focus on citrus and tropical fruit notes, balanced by a soft mouthfeel and light body.

### ECLIPSE IPA

3 6.25  
4 oz Pint

*Citrusy & Bright* | 7.5% ABV | 50 IBU  
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.

### ELISSA IPA

3 6.25  
4 oz Pint

*Traditional India Pale Ale* | 7.1% ABV | 52 IBU  
Brewed with 100% cascade hops, this IPA has a hoppy grapefruit flavor and balanced malty body.

### BANGER IPA

3 6  
4 oz 10 oz

*Hops on Repeat* | 8.4% ABV | 29 IBU  
Notes of tropical fruit, melon and citrus are balanced by a soft bitterness and smooth mouthfeel.

### TROPIC BOOM *NEW*

3 6  
4 oz 10 oz

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

### CITRUS BOOM *NEW*

3 6  
4 oz 10 oz

*Imperial IPA* | 9.5% ABV | 27 IBU  
An explosion of orange and citrus flavor, smooth sweetness, and dry finish. Feel the Boom!

## THE OG

### AMBER ALE

3 6.25 7.5  
4 oz Pint Mug

*Houston's Original Craft Beer* | 6.2% ABV | 32 IBU  
This perfectly balanced amber ale is what started it all back in 1994.

## \$2 OFF BEER + PINT GLASS COMBO

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

# FLIGHTS

A saintly lineup of five tasters.  
14 each

## BEST SELLERS

- Grand Prize
- Lawnmower
- Art Car IPA
- Amber Ale
- Seasonal

## TEXAS VACATION

- Tropical Mimosa Cider
- Citrus Shandy
- Eclipse IPA
- Banger IPA
- Tarnation

# CIDER

## DRY CIDER

3 6.25 7.5  
4 oz Pint Mug

Bright Texas Cider | 5.7% ABV | Gluten Free

Our Dry Cider has a bright apple flavor and aroma with pear, citrus and melon notes.

## STRAWBERRY KIWI CIDER

3 6.25 7.5  
4 oz Pint Mug

So Fresh, So Fruity | 5.6% ABV | Gluten Free

A perfect match of strawberry sweetness and kiwi tartness paired with a crisp apple character.

## TROPICAL MIMOSA CIDER

3 6.25 7.5  
4 oz Pint Mug

Bursting with Pineapple & Orange | 5.6% ABV | Gluten Free

A perfect combo of crisp apple notes and the flavors of your favorite brunch beverage.

## IMPERIAL WATERMELON CIDER

3 6  
4 oz 10 oz

Big, Sweet & Juicy | 8.2% ABV | Gluten Free

This big cider brings together bright apple and pear aromas and flavors, alongside the refreshing character of watermelon.

# WINE

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

## CHARDONNAY

13  
Glass

White

## SAUVIGNON BLANC

14  
Glass

White

## CABERNET

15  
Glass

Red

## PINOT NOIR

15  
Glass

Red

## PROSECCO

14  
Glass

White

# NON-ALCOHOLIC

## SAINT ARNOLD GINGER BEER

3  
12 oz Can

Bold & Zesty | Gluten Free

Our Ginger Beer is slightly spicy with a nice balance of sweetness from lemon. It's perfect for mixing or sipping.

## SAINT ARNOLD ROOT BEER

3 3  
16 oz Pour 12 oz Bottle

Our Old Fashioned Recipe | Gluten Free

Made with Imperial Cane Sugar (absolutely no high fructose corn syrup) and lots of yummy (but secret) flavorings.

## SAINT ARNOLD HOP SPRING

3  
12 oz Can

Hoppy Sparkling Water | Gluten Free

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.

## 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

## SANDWICHES BREAD MADE IN HOUSE DAILY

Each sandwich is served with a choice of: Creole potato salad, french fries or a side house salad. Upgrade to one of our Fancy Fries +3  
Lettuce Bun available.

## SHAREABLES

### CRAWFISH CAMPECHANA ..... 14

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

Pair it with: Citrus Shandy

### TEXAS CAVIAR ..... 8

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

Pair it with: Grand Prize

### 🍷 SLOW DOUGH SOFT PRETZEL ..... 10

Local to Houston, this Slow Dough Bread Co. pretzel is paired with our Amber Ale mustard and Lawnmower queso.

Pair it with: H-Town Pils

### HALF DOZEN WINGS ..... 12

Double cooked to perfection.

Choose from our house-made flavors.

- Fire Emoji
- Sticky Green Thai
- Garlic Parmesan
- Brewmaster's BBQ Dry Rub
- Lemon Pepper
- Just Naked

Pair it with: Grand Prize

## FANCY FRIES

9 each

#### Texan Fries

Lawnmower queso and pickled jalapeños

#### Herbed Fries

Herb oil and crumbled parmesan

#### BBQ Fries

Amber Ale pulled pork and BBQ sauce, topped with green onion and cilantro

### 🍷 CHIPS & LAWNMOWER QUESO ..... 9

Classic queso dip, made with Lawnmower and topped with green chile salsa.

Pile on:

- Amber Ale pulled pork +2
- Pickled jalapeños +1

Pair it with: Lawnmower

### 🍷 HUMMUS PLATE ..... 12

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

Pair it with: Amber Ale

### SAUSAGE FEAST ..... 28

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.

Pair it with: Amber Ale

🍷 Vegetarian

### CRAWFISH ROLL ..... 16.5

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

Pair it with: H-Town Pils

### CRISPY CHICKEN SANDWICH ..... 14

Fried chicken breast with pickles. Select one of our flavors.

**Plain** Always available... even on Sundays

- 🔥 **Sweet N Spicy** Tossed in hot honey for sweet heat +1
- 🔥🔥 **Fire Emoji** Tossed in house-made Lawnmower sriracha +1

### CHICKEN CIABATTA SANDWICH ..... 16

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

Pair it with: Amber Ale

### AMBER ALE BRATWURST ..... 14

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

Pair it with: Amber Ale

### HOLY SMASH BURGER ..... 16.5

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

Pair it with: Grand Prize

### CLASSIC SMASH BURGER ..... 15.5

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

Vegetarian patty available.

Pair it with: Art Car IPA

## SAINTLY SAUCES

|                   |              |              |
|-------------------|--------------|--------------|
| Amber Ale Mustard | Garlic Aioli | Tartar Sauce |
| Blessed Sauce     | Lemon Mayo   | Fire Emoji   |
| Honey Mustard     | BBQ Sauce    | Ranch        |

## SALADS

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

### 🍷 MISO KALE SALAD ..... 14

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

Pair it with: Tropical Mimosa Cider

### 🍷 THE BIG GREEK ..... 14

Opa! Romaine, feta, kalamata olive, tomato, red onion, croutons, pepperoncini peppers, dolma, and lemon vinaigrette. Hold the cheese to make it vegan.

Pair it with: Lawnmower

### CAESAR ..... 13

Romaine, croutons, crumbled parmesan, and Caesar dressing.

Pair it with: Elissa IPA

### HOUSE SALAD ..... 12

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

Pair it with: Hop Spring

## HOUSE-MADE DRESSINGS

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

# PIZZA

Our 12" dough is made fresh every day.  
Sub 14" cauliflower crust +6

## THE FREDERICKSBURG .....16.5

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

Pair it with: Harmony

## PEPPERONI .....16

Cup-N-Char pepperoni and shredded mozzarella on our Art Car IPA red sauce.

Pair it with: Art Car IPA

## KALE YEAH! .....17.5

Charred kale, parmesan and shredded mozzarella, finished with smoked almonds, and a lemon vinaigrette on our white sauce. All hail the kale.

Pair it with: Grand Prize

## 🍄 MUSHROOM .....16.5

Roasted wild mushroom blend, garlic confit, mozzarella and creamy ricotta, on our Art Car IPA red sauce.

Pair it with: Tarnation

## 🍅 MARGHERITA .....15.5

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

Pair it with: H-Town Pils

## THE BUTCHER .....18

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

Pair it with: Amber Ale

## COUGAR PAW *PIZZA OF THE MONTH* .....17.5

"Cougar Paw" congratulations to all 2025 graduates. Art Car IPA red sauce, mozzarella, pepperoni, mushroom mix, feta, and hot honey. A sweet and savory classic. Go Coogs!

Pair it with: Lawnmower

## CHEESE PIZZA .....15

Art Car IPA red sauce or our white sauce and mozzarella cheese.

Pair it with: Hop Spring

|                    |                     |                             |
|--------------------|---------------------|-----------------------------|
| <b>ADD<br/>ONS</b> | Pepperoni           | Arugula                     |
|                    | Italian Sausage     | Jalapeños, Fresh or Pickled |
|                    | Bacon               | Red Onion                   |
|                    | Grilled Chicken     | Minced Garlic               |
|                    | +3 each             | Kalamata Olives             |
|                    | Roasted Mushrooms   | Tomatoes                    |
|                    | Shredded Mozzarella | Basil Oil                   |
|                    | Fresh Mozzarella    | Hot Honey                   |
|                    | Parmesan            | +1 each                     |
|                    | +2 each             | Vegan Cheese                |
|                    | +4                  |                             |

## OUR STORY

We opened in 1994 with the vision of brewing world-class beer for Texas and creating an institution that Houston would be proud of. At the time, Houston had no craft breweries and the craft beer movement was just beginning with fewer than 200 nationwide.

In 2010, after outgrowing our original space, we purchased and repurposed the century-old building next door that now houses our brewing and packaging operations. Years of advocacy helped us modernize Texas beer laws, allowing us to open our Beer Garden & Restaurant in 2018 – where you're enjoying yourself today.

We remain proudly independent and just as dedicated today to building community through our passion for beer as we were on day one.

Thank you for being part of the journey – we're glad you're here!



## 🍄 Vegetarian

If you suffer from any food allergies, please ask your server for a full list of ingredients.

5/1/25

Prices do not include sales tax

# ENTREES

## SCHWEINSHAXE BAVARIAN PORK SHANK.....28

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!\*

Pair it with: Lawnmower

## STEAK FRITES .....27.5

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

Pair it with: Art Car IPA

## FISH & CHIPS .....18

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

Pair it with: Harmony

## PERI PERI SALMON .....26

Pan-seared black tea salmon served with charred broccolini over sun-dried tomatoes, kale, and ancient grains with a house-made peri peri sauce.\*

Pair it with: Eclipse IPA

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# DESSERTS

## HUMMINGBIRD CHEESE CAKE .....8

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.

## WARM BROWNIE & ICE CREAM.....8

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

## SAINT ARNOLD ROOT BEER FLOAT .....6

The only way to make our handcrafted Root Beer better? A scoop of Fat Cat Creamery Mexican vanilla. 12 oz bottle.