



SMALL BATCH SERIES

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

BELGIAN TABLE BEER

7
Pint

3.4% ABV

Modeled after the beers farmers enjoyed after a long day in the field; this style is dry, bubbly, and refreshing

KELLERBIER

7
Pint

4.9% ABV

Unfiltered Long-Lagered Helles

JUICE BOX HERO

7
Pint

6.5% ABV

Fruit Forward IPA using El Dorado, Citra, and Krush hops

PIONEER LAGER

7
Mug

5% ABV

Slow Poured Lager with Vital & Saaz Shine Hops

LIMITED RELEASE BOTTLES

Available while supplies last.

TARNATION AGED IN BOURBON BARRELS

14
500mL

11.5% ABV

2024 PUMPKINATOR

11
22 oz

10.3% 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.

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

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.

A BEER FOR EVERYONE

FLIGHTS

A saintly lineup of five tasters.
14 each

BEST SELLERS

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

AN IPA FOR EVERYONE

- Art Car IPA
- Eclipse IPA
- Banger IPA
- Tropic Boom
- Citrus Boom

FRUIT BY THE FLIGHT

- Citrus Shandy
- Dry Cider
- Tropical Mimosa Cider
- Strawberry Kiwi Cider
- Imperial Watermelon Cider

\$2 OFF BEER + PINT GLASS COMBO

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

BEER &
ASHOT
8

Don't worry - it's just beer.

Pint of Grand Prize + 4 oz Taster of Banger IPA

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.

PINOT GRIGIO

13
Glass

White

SAUVIGNON BLANC

14
Glass

White

RED BLEND

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



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

V 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
- Brewmaster’s BBQ Dry Rub
- Sticky Green Thai
- Lemon Pepper
- Garlic Parmesan
- 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

V 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

V 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

SAINTLY SAUCES	Amber Ale Mustard	Garlic Aioli	Tartar Sauce
	Blessed Sauce	Lemon Mayo	Fire Emoji
	Honey Mustard	BBQ Sauce	Ranch

V Vegetarian

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.

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

BLT 15.5

Smoky thick cut bacon and colorful heirloom tomatoes crowned with green leaf lettuce on brioche.

Pair it with: Citrus Shandy

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

V 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

V 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

V

MUSHROOM

16.5

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

Pair it with: Tarnation

V

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

FIRECRACKER

PIZZA OF THE MONTH

17.5

A sweet and smokey pizza with chopped bacon and fresh jalapenos on a white sauce base with mozzarella garnished with hot honey.

Pair it with: Eclipse IPA

CHEESE PIZZA

15

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

Pair it with: Hop Spring

ADD ONS	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!



V

Vegetarian

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

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.