SATURDAY & SUNDAY 10AM - 2PM BUZGE

BRUNCH SPECIALS

◆ AVOCADO & HUMMUS PLATE...... 15

Vibrant vegetarian platter with sun-dried tomato hummus, avocado, Hop Spring cream cheese, heirloom tomatoes, cucumber, alfalfa sprouts, and toasted everything bagel wedges.

Pair it with: Amber Ale

EVERYTHING BEC SANDWICH 15.5

Toasted Kraftsmen everything bagel with a fried egg, thick cut bacon, and melted American cheese. A brunch classic! Served with a choice of side.

Pair it with: Lawnmower

ETC	Add Syrup (+1) Vanilla, SF Vanilla, Mocha Can be served hot or iced, Sub Oat Milk (+1) Coffee supplied by Java Pura Coffee Roasters
	ESPRESSO SHOT 4
密	LATTE 5
	CAPPUCCINO 4.5
<u>S</u>	AMERICANO 4
	DRIP COFFEE 3
	MILK 3
	ORANGE JUICE 4

HOT HONEY CHICKEN BISCUIT 17

Scratch-made cathead onion biscuit, fried chicken breast with a drizzle of our hot honey butter sauce. Served with a choice of side.

Pair it with: Amber Ale

POTATO & EGG BOWL14

Two fried eggs, green chili salsa, and Lawnmower queso over crispy potatoes.

• Add Pulled Pork or Bacon +1

Pair it with: Art Car IPA

BISCUITS & GRAVY

Scratch-made cathead onion biscuit, crumbled sausage, and country white gravy.

• Add fried egg +2

Add steak and onion +7

Pair it with: Irish Hello

STEAK & EGG PIZZA

Tender grilled steak, onions and golden potatoes with fluffy scrambled eggs and mozzarella on a country white gravy base.

Pair it with: Art Car IPA

♦ Add Fire Emoji Sauce for some extra kick

POTATO & EGG PIZZA

Golden potatoes, scrambled eggs, mozzarella on a country white gravy base. Topped with green hatch chili and hot honey.

Pair it with: Grand Prize

 Add Fire Emoji Sauce for some extra kick Add Bacon for crunch

CRAWFISH & GRITS22

Pan-seared blackened crawfish tails tossed in a creole sauce on top of creamy white cheese grits.*

Pair it with: Amber Ale

TEAK & EGGS 26

Marinated grilled flank steak served with two fried eggs and a hearty potato crumble.*

Pair it with: Art Car IPA

OPENING FARE

• SLOW DOUGH SOFT PRETZEL 1

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

Pair it with: H-Town Pils

HALF DOZEN WINGS 1

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

• CHIPS & LAWNMOWER QUESO

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

AUSAGE FEAST

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

CRAWFISH CAMPECHANA14

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 GAVIAR

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

CAESAR13 Romaine, croutons, crumbled parmesan, and Caesar dressing. Pair it with: Elissa IPA Keep it simple with our traditional house salad. Fresh romaine, SATURDAY & SUNDAY 10am - 2pm croutons, tomatoes, red onions, cucumber, shredded carrots and your choice of dressing. Pair it with: Hop Spring Our 12" dough is made fresh every day. Sub 14" cauliflower crust +6 Art Car IPA red sauce or our white sauce and mozzarella cheese. Pair it with: Hop Spring PEPPERONI Cup-N-Char pepperoni and shredded mozzarella on our Art Car IPA red sauce. Pair it with: Art Car IPA Arugula Pepperoni Italian Sausage Jalapeños, Fresh or Pickled Bacon Red Onion Grilled Chicken Minced Garlic ADU Kalamata Olives +3 each **Tomatoes** Roasted Mushrooms Basil Oil Shredded Mozzarella Hot Honey Fresh Mozzarella +1 each **Parmesan** +2 each Vegan Cheese

• THE BIG GREEK

Pair it with: Lawnmower

Some balance to your beer.

+4

Opa! Romaine, feta, kalamata olive, tomato, red onion,

croutons, pepperoncini peppers, dolma, and lemon

vinaigrette. Hold the cheese to make it vegan.

Add grilled or fried chicken (5)

HAI	ND	HE	LDS
-----	----	----	-----

Each sandwich is served with a choice of side.15.5 Smoky thick cut bacon and colorful heirloom tomatoes crowned with green leaf lettuce on brioche. Pair it with: Citrus Shandy CRISPY CHICKEN SANDWICH14 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 CRAWFISH ROLL16.5 A cajun spin on a northeast staple. Cold crawfish salad on a toasted challah roll. Pair it with: H-Town Pils 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

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 Mustard Garlic Aioli **Blessed Sauce** Honey Mustard

Lemon Mayo Fire Emoji **BBQ Sauce**

Tartar Sauce Ranch

House Side Salad 6 Texas Toast 2 Creole Potato Salad 6 House Fries 6 Pimento Cheddar Grits 6

FANCY

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 areen onion and cilantro

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

Pair it with: Harmony

PB & S'MORE ICE CREAM SANDWICH

Mexican vanilla ice-cream between two peanut butter cookies, topped with togsted marshmallow fluff and half dipped in rich chocolate. A nostalgic campfire treat reimagined with a chef's touch.

WARM BROWNIE & ICE CREAM......

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

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



Vegeterian Prices do not include sales tax

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