

BRUNCH

SATURDAY & SUNDAY
10AM - 2PM

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

DRINKS

RASPBERRY AF 500ML 8

COLD BREW STOUT 500ML 10

MIMOSA 8

CITRUS SHANDY PINT 6.5

COFFEE ETC

ESPRESSO SHOT 4

LATTE 5

CAPPUCCINO 4.5

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 BOWL 14

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 13

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 20

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 17.5

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 & GRITS 22

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

Pair it with: Amber Ale

STEAK & 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 10

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

Pair it with: Lawnmower

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

Ⓐ 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

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

BURRATA WITH ROOT BEER BACON 15

Fresh burrata served with our Root Beer balsamic bacon jam, roasted cherry tomatoes, smoked almonds, and Thai basil served with toasted Texas toast.

Pair it with: Amber Ale

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GREENS

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

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

PIZZA

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

CHEESE PIZZA 15

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

Pair it with: Hop Spring

PEPPERONI 16

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

Pair it with: Art Car IPA

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

HANDHELDs

BREAD MADE
IN HOUSE DAILY

Each sandwich is served with a choice of side.

BLT 15.5

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

Pair it with: Citrus Shandy

CRISPY CHICKEN SANDWICH 15

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 ROLL 16.5

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

Pair it with: Lawnmower

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

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

SAINTLY SAUCES

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

SIDES

Texas Toast 2

House Side Salad 6

House Fries 6

Creole Potato Salad 6

Pimento Cheddar Grits 6

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

ENTREES

FISH & CHIPS 18

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

Pair it with: Cold IPA

DESSERTS

CHAI STICKY TOFFEE PUDDING 8

Chai-spiced, moist date sponge, topped with velvety toffee sauce. Add a scoop of ice cream to make it extra decadent.

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.

Vegetarian Prices do not include sales tax

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