

# BRUNCH SPECIALS

## ❶ 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

## 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: Art Car IPA

## EVERYTHING BAGEL 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

## 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 +1
- Add Bacon +2

Pair it with: Art Car IPA

## STEAK & EGGS ..... 26

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

Pair it with: Art Car IPA

## STEAK & EGG PIZZA ..... 18

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 ..... 16

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 +2

## CRAWFISH & GRITS ..... 20

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

Pair it with: Amber Ale

### DRINKS

### COFFEE & MORE

Raspberry AF ..... 7	Pint
Mimosa ..... 8	
Citrus Shandy ..... 6.5	Pint
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	
Latte ..... 5	
Cappuccino ..... 4.5	
Americano ..... 4	
Drip Coffee ..... 3	
Milk ..... 3	
Orange Juice ..... 4	

# OPENING FARE

## ❶ SLOW DOUGH SOFT PRETZEL ..... 11

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

Pair it with: Grand Prize

## ❶ 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 BOARD ..... 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 BACON JAM ..... 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

SATURDAY & SUNDAY  
10AM - 2PM  
**BRUNCH**

# 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

## 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

# ENTREES

## FISH & CHIPS ..... 18

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

Pair it with: Cold IPA

# DESSERTS

## VELVET ELVIS CHEESECAKE ..... 8

Decadent banana cheesecake with a peanut butter swirl topped with grape jelly reduction, whipped cream, and bacon brittle crumbles.

## 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.