

SAINT ARNOLD®

BEER GARDEN & RESTAURANT

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.*

WEST COAST HAZY IPA

7
Pint

6.8% ABV

West Coast style IPA featuring pine and citrus forward hops. Bitterness is upfront with a subtle honey biscuit malt character that finishes dry.

TMAVÉ PIVO

7
Mug

5% ABV

A traditional Czech dark larger that is malt-forward and clean-fermented. Toasty and bready with gentle dark fruit and light roast notes; balanced, low-hop bitterness, and a smooth, dry finish.

SEMI SOUTHERN HEMI

7
Pint

4.2% ABV

A Pale Ale with Riwaka and Cryo Motueka hops from New Zealand.

GRASSHOPPER STOUT

8
10 oz

8.3% ABV

Double Irish Stout with peppermint and Cacao nibs.

YE OLDE ALE

9
10 oz

7.6% ABV

Old Ale aged in new American Oak.

RASPBERRY AF

7
Pint

3.6% ABV

Berliner Weisse with Raspberries

CASK CONDITIONED ENGLISH MILD

7
Imperial
Pint

3.3% ABV

A traditional, easy-drinking session beer focusing on malt and balanced flavors of nutty, caramel, and chocolate. Expect a low hop bitterness to allow the malt character to shine.

SAINT ARNOLD®

BEER GARDEN & RESTAURANT

LIMITED RELEASE

DOUBLE ART CAR IPA

8
10 oz

9.2% ABV

Big hop aroma, a slight malt backbone to provide balance, and a clean finish that doesn't leave a bitter ending.

PIONEER LAGER

7
Mug

5% ABV

Served from a traditional slow-pour, Czech style faucet, expect a dense, creamy foam that accentuates the crisp, honey-like malt character. We used Vital and Saaz Shine hops to create a mild bitterness with citrus and floral notes.

2024 PUMPKINATOR

8
10 oz

10.3% ABV

Imperial Pumpkin Stout

LIMITED RELEASE BOTTLES

Available while supplies last.

GIVE ME A REASON

10
500 mL

4.9% ABV

Summer Pils bottle conditioned with Brettanomyces

2024 PUMPKINATOR

11
22 oz

10.3% ABV

Imperial Pumpkin Stout



EASY-DRINKING

GRAND PRIZE

3.5 6.5 8
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

3.5 6.5 8
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.

CITRUS SHANDY

3.5 6.5 8
4 oz Pint Mug

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

HEFEWEIZEN *NEW*

3.5 6.5 8
4 oz Pint Mug

Unfiltered Wheat Beer | 5.1% ABV | 17 IBU
This unfiltered beer is true to the German style, with a bit of American influence in Strata hops.

SUMMER PILS *SEASONAL*

3.5 6.5 8
4 oz Pint Mug

Crisp & Refreshing | 4.9% ABV | 22 IBU
This golden Munich-style Helles has a delicate, sweet malt taste complemented by an abundant hop aroma and flavor. Perfect for a hot summer day.

NICE & MALTY

TARNATION

3.5 6.5
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

3.5 6.5
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.

JUICE TRAIN IPA *NEW*

3.5 6.5 8
4 oz Pint Mug

Hop Aboard | 6.5% ABV | 30 IBU
Hop aboard the Juice Train, where lush tropical hops and a pillowy mouthfeel give you a one way ticket to flavor. Bursting with notes of ripe mango, pineapple, and citrus zest, this juicy IPA delivers a juicy punch from the first sip to the last.

COLD IPA

3.5 6.5 8
4 oz Pint Mug

Hoppy with a Dry Finish | 6.3% ABV | 31 IBU
This cold fermented IPA is hoppy and aromatic with the crisp, dry finish of your favorite lagers.

ECLIPSE IPA

3.5 6.5
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

3.5 6.5
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

3.5 6.5
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

3.5 6.5
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.

THE OG

AMBER ALE

3.5 6.5 8
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

Cold IPA, Art Car IPA, Eclipse IPA, Banger IPA, Tropic Boom

FRUIT BY THE FLIGHT

Dry Cider, Pineapple Cider, Strawberry Kiwi Cider, Imperial Watermelon Cider, Imperial Tiger's Blood Cider

CIDER

DRY CIDER

3.5 6.5 8
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

3.5 6.5 8
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.

PINEAPPLE CIDER

3.5 6.5 8
4 oz Pint Mug

A Tropical Getaway | 5.7% ABV | Gluten Free

Bright, refreshing, and naturally crisp, this cider gets a lift from vibrant pineapple that adds a soft tropical pop without overwhelming the clean, dry finish. Lightly tart with a juicy edge.

IMPERIAL WATERMELON CIDER

3.5 6.5
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.

IMPERIAL TIGER'S BLOOD CIDER

3.5 6.5
4 oz 10 oz

Sip a Snow Cone Classic | 8.2% ABV | Gluten Free

This cider brings together bright apple and pear aromas and flavors, adorned with stripes of strawberry, watermelon, and coconut flavors.

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

SPARKLING WINE

14
Glass

Cava Brut

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 (absolutley 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

\$2 OFF BEER + PINT GLASS COMBO

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



Don't worry - it's just beer.
Pint of Grand Prize + 4 oz Taster of Banger IPA

SAINT ARNOLD®



SHAREABLES

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

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

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

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 Texas toast.

Pair it with: Amber Ale

❶ 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 BOARD 28

Something we've become known for. Housemade bratwurst, smoked jalapeño sausage, sauerkraut, pimento dip, creole potato salad, Amber Ale mustard, pickles and peppadew relish.

Pair it with: Amber Ale

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

SAINTLY SAUCES

.50 each

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

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

CRAWFISH ROLL 16.5

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

Pair it with: Pioneer Lager

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

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

BLT 15.5

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

Pair it with: Citrus Shandy

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

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

❶ SPICED ORANGE KALE SALAD 15

Chopped kale and rainbow chard in a spiced orange vinaigrette with carrots, shallots, and pickled chard stems. Finished with mandarin oranges, feta, and sweet potato chips.

Pair it with: Grand Prize

❶ 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. 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
- Orange Vinaigrette
- Caesar

PIZZA

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

SWEET SMOKE 17.5

Chopped bacon and fresh jalapeños with mozzarella on a white sauce base. Finished with hot honey.

Pair it with: Eclipse IPA

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: Pioneer Lager

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

THE FORAGER *PIZZA OF THE MONTH* 18.5

House herb oil base, roasted mushrooms, shredded mozzarella and ricotta, topped with fresh garlic and toasted crushed fennel seeds.

Pair it with: Amber Ale

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	

ENTREES

STEAK FRITES 27.5

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

Pair it with: Art Car IPA

PAN-SEARED SALMON 26

Black tea brined 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

BALSAMIC GLAZED CHICKEN 24

Pan-seared chicken breast finished with a balsamic reduction, served over creamy farro and mushroom risotto, and accompanied by charred broccolini.*

Pair it with: Amber Ale

FISH & CHIPS 18

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

Pair it with: Cold IPA

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

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

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.

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!

- Brock Wagner, Brewer/Founder