


ON TAP AT ST. ELMO SOUTH

Please order at the bar when you're ready.

Carl - Kolsch *

 Full-flavored yet very drinkable. Perfectly refreshing for the 8-month Texas Summer. German Pilsner malt, Tettnanger Hops, and clean Kolsch yeast come together in graceful harmony to make the perfect everyday beer.

4.6% ABV

Amber - Amber Lager *

Amber is an amber lager made with a blend of Pilsner, Munich, and Crystal malts and gently hopped with Tettnanger. An ode to the rich and refreshing Lagers that created the modern craft beer scene. Amber provides a gentle caramel sweetness that delivers the perfect combo of flavor and drinkability.

5.0% ABV

West - West Coast IPA *

West is a modern West Coast IPA dry-hopped with Citra, Simcoe, Mosaic, and Nelson Sauvin. This beer unites a highly aromatic hop expression of zesty lemon peel, an array of pulpy citrus and tropical fruit, resinous pine, and orange pixie sticks – full-flavored yet approachable on every level.

6.4% ABV

Hazy - Hazy IPA

Hazy is an exciting combination of Strata, Citra, and Sabro hops that creates a soft, smooth and juicy IPA with vibrant pineapple, mango, orange and coconut notes. Designed to deliver a fruit fiesta to your palette in a refreshing and drinkable package.

6.5% ABV

St Elmo Cider - Hard Cider

Crisp, clean, and refreshingly dry. Our cider is crafted from Pacific Northwest bittersweet apples, fermented with a Mediterranean French wine yeast to bring out delicate fruit character and subtle tannins. The apple juice, sourced through our friends at Rahr BSG, is blended and fermented on-site to a bone-dry finish — making this a perfectly balanced cider with just the right touch of complexity.

5.7% ABV

Block Party - West Coast Double IPA *

Block Party is a Double West Coast IPA dry-hopped with Citra, Centennial, and HBC 638, brewed in collaboration with our neighbors at Vacancy Brewing for our annual all-day Block Party. Bigger and bolder than years past, this year's West Coast vs. East Coast showdown levels up with a Double IPA twist. Expect bright citrus, punchy hop aromatics, and a firm, clean bitterness balanced by notes of grapefruit, ripe orange, and a touch of pine. Pair it with live music, local vendors, and a trip across the Yard to try Vacancy's Double Hazy counterpart.

9.0% ABV

Oi Bruv - English IPA *

Oi Bruv is an English IPA fermented with Nottingham English yeast and dry-hopped with Cascade and Columbus Cryo. Inspired by the original India Pale Ales of 18th-century England, this beer leans into a balanced malt backbone rather than aggressive hop bitterness. Expect notes of toasted biscuit, earthy hops, soft florals, and subtle fruit, while the English yeast lends gentle fruity esters that round out the malt sweetness and hop profile. A classic take on the style with a little old-school charm.

6.0% ABV

Texas Country - Golden Lager *

Texas Country is a Golden Lager brewed with locally grown pilsner malt and blue corn malt from TexMalt. Crisp, clean, and easy-drinking, this American Light Lager celebrates the people and places that shape Texas beer.

Brewed as a tribute to Texas agriculture, Texas Country follows the journey of grain from the Panhandle to TexMalt in Fort Worth, then to St. Elmo Brewing in Austin. Even the spent grain found a second life feeding cattle at Engel Farms in Fredericksburg, eventually making its way back to Patty Palace for a special farm-to-glass dinner. Along the way, the story caught the attention of the Texas Country Reporter team, who documented the process from grain to glass. Expect a light-bodied lager with soft grain character, subtle corn sweetness, and an unmistakably Texas spirit.

4.8% ABV

Bueno - Mexican Lager *

Bueno is a Mexican Lager brewed with flaked maize and Pacific Crest hops. Light, crisp, and endlessly crushable, it gets its smooth, easy-drinking body from a generous addition of maize (with a touch of rice for extra finesse). Subtle whirlpool additions of Pacific Crest hops bring soft notes of wild mint and ripening pear, making this the kind of beer that practically leans toward a lime wedge and says, “go ahead.”

4.2% ABV

Country & Western *

Country & Western is a West Coast IPA brewed with Strata CGX, Centennial, Mosaic, HBC 638, and Ekuanot. Clean and balanced, it pairs a crisp bitterness with layered hop aromatics—bright citrus notes of bergamot, blood orange, and grapefruit alongside a touch of pine and subtle dankness.

Brewed in collaboration with HAAM, a portion of proceeds supports Austin musicians through access to affordable healthcare and wellness services.

7.0% ABV

Donna - English Summer Ale *

Donna is an English Summer Ale brewed with Golden Promise malt and fermented with classic Nottingham yeast. Light-bodied and easy-drinking, it opens with soft biscuit notes and subtle orchard fruit—think apple and pear—then finishes with a gentle lift of lemon zest and a touch of soft pine from Pacific Crest hops. Bright, balanced, and built for warm days.

4.7% ABV

Heffy - Hefeweizen

Brewed with 50% pale malted wheat and fermented using the historic Weihenstephan Weizen yeast strain, this beer delivers the hallmark flavors that define the style. Balanced, smooth, and unmistakably classic – Heffy is Hefeweizen done right.

5.3% ABV

Smoke on the Lager - Smoked Amber Lager *

A smoked amber lager brewed with Best Smoked Malt in collaboration with our friends at Leroy & Lewis Barbecue. Smooth and malty with a gentle ribbon of smoke, this beer was built with barbecue in mind. Expect a clean, easy-drinking lager backbone with just enough smoky character to echo brisket, burnt ends, and everything coming off the pit.

5.7% ABV

Companion - Pilsner *

A crisp, easy-drinking pilsner gently hopped with Hersbrucker and Hallertau Blanc. This Southern Bavarian-style lager leans into a softer bitterness while highlighting the nuance of newer German hop varieties. Expect subtle floral notes, a hint of lilac, and a light satsuma-like citrus character layered over a smooth, rounded pilsner malt backbone.

4.2% ABV

Selena - Gulf Coast Pale Ale *

Brewed by the women of St. Elmo in collaboration with the Pink Boots Society, Selena is a bright, hop-forward pale ale featuring this year's Pink Boots Hop Blend (Amarillo, HBC 638, Mosaic, and Ekuanot). Expect layers of sweet citrus, pine, and soft floral notes with a smooth, balanced finish.

This beer uses a unique "dip-hopping" process, creating a softer, more expressive hop character without the harsh bite.

A portion of proceeds from each pour supports the Pink Boots Society.

4.2% ABV

Easy - Helles Lager *

Brewed in collaboration with Easy Tiger, this Helles Lager is our take on a true Bavarian "daily driver." Made with German-grown malt and gently hopped with Hallertau Mittelfrüh, it offers a soft, bready sweetness with a touch of noble spice and a smooth, medium-light body.

Low bitterness and ultra drinkable, Easy is built for long afternoons in the beer garden with friends, pretzels, and another round close behind.

4.4% ABV

Vaya - Coffee Cream Ale

A bright, coffee-forward cream ale brewed with Spokesman's custom "Vaya!" blend, Madagascar vanilla beans, milk sugar, and oats. Unlike traditional dark coffee beers, Vaya keeps things light in color but rich in

flavor—smooth, creamy, and reminiscent of your favorite “two creams, two sugars” coffee order.

5.9% ABV

Rosa - Raspberry Sour *

Our original American Kettle Sour returns, heavily fruited with nearly 25 pounds of raspberry purée per barrel and layered thoughtfully throughout fermentation to create depth and balance. Expect a lush, jammy burst of berry sweetness up front that plays beautifully against the bright, tart base, finishing with a clean snap of acidity. This batch also features a touch of raspberry oil extract to amplify the aroma, making Rosa as vibrant on the nose as it is in the glass.

4.8% ABV

Felix - Vienna Bock *

A smooth, malt-forward lager that bridges the richness of a German Bock with the easy drinkability of a Vienna Lager. Brewed with an array of expressive German malts and gently hopped with Tettnanger, Felix opens with a touch of caramel before settling into layered notes of honeycomb, toasted bread crust, and subtle cereal grain. Full of character yet remarkably balanced, it's a rich sipper that stays effortlessly drinkable.

5.9% ABV

***Gluten info**

*Brewers Clarex is a specialized enzyme used in beer production to stabilize the beer, reduce chill haze, and enable the production of gluten-reduced beers.

While Brewers Clarex can significantly reduce gluten levels, it's important to note that beers produced with it are generally labeled as "gluten-reduced" rather than "gluten-free."