

DOWNTOWN  
NEW ORLEANS

BREWERY  
**SaintX**  
NEW ORLEANS

OPEN DAILY  
FULL BAR · WINE

**SNACKS**

**SMOKED CARROT SPOONBREAD**

Whipped Brown Butter & Sea Salt  
7.

**FRIED MEAT PIE**

With Smoked Beef Cheek & Popcorn Rice  
6.

**SMOKED ONION DIP**

With Onion Potato Chips  
8.

**PIMENTO CHEESE**

With Candied Jalapenos & Ritz Crackers  
9.

**PORK CRACKLIN'**

With Steen's Mustard  
9.

**SMALL PLATES**

**SMOKED CHICKEN WINGS**

Buffalo, Barbecue or Lemon Pepper  
14.

**HOT GREEN TOMATOES**

With Buttermilk Ranch  
9.

**BOUDIN BALLS**

Smoked Tomato Jam, Frisee & Mint  
10.

**CHILLED GULF SHRIMP DIP**

With Crab Boil Fried Saltines  
14.

**DESSERTS**

**BLUEBERRY HANDPIE**

Mississippi Blueberry Filling & Lemon Glaze  
6.

**FRIED BREAD PUDDING**

Cinnamon Sugar & Warm Chocolate Stout Sauce  
8.

**ICE CREAM SUNDAE**

Banana Caramel, Brown Butter Nilla Wafers,  
Whipped Cream & Sprinkles  
10.

**SALADS**

**CAESAR**

Romaine, Fried Saltines, Parmesan & Caesar Dressing  
13.

**CHOPPED**

Radicchio, Iceberg, Grape Tomato, Provolone, Banana  
Peppers, Red Onion & Italian Vinaigrette  
14.

**COBB**

Mixed Greens, Bacon, Maytag Blue, Boiled Egg, Chives,  
Tomato & Avocado Ranch  
14.

{ Add Fried Oysters +9, Gulf Shrimp + 6,  
Smoked Turkey or Fried Chicken + 5  
to Any of the Above }

**SANDWICHES**

**SAINT X CHEESEBURGER**

Two Prime Brisket Patties with American Cheese, Pickles &  
Fancy Sauce on Brioche  
17.

**SPICY FRIED CHICKEN**

Hot Fried Chicken Thigh, Iceberg & Tartar Sauce on Brioche  
15.

**SMOKED BUTTERNUT SQUASH**

Swiss, Coleslaw & Thousand Island on Rye  
15.

**FRIED OYSTER BLT**

Bacon, Lettuce, Heirloom Tomato & Ham Mayo  
On Texas Toast  
19.

**SMOKED TURKEY**

Pecan Pimento Cheese, Arugula, Pickled Apples &  
Pepper Jelly On Texas Toast  
15.

**PASTRAMI**

Chow Chow, Swiss, Pickled Banana Peppers &  
Mustard Barbeque Sauce On Rye  
17.

**SIDES**

**GREEN SALAD | BEEF FAT FRIES**

6.

7.

**MACARONI & CHEESE**

7.

**HEAD BREWER**  
Ro Guenzel

**CHEF**  
Shannon Bingham

**INSTAGRAM** - @brewerystx

**SaintX**

**WEBSITE** - brewerystx.com

## DRAFT BEER

### LAGERS

4 OZ | FULL POUR

#### ALL THE BEST

Schankbier Lager / 3.5% / 42° / Seidel / 20 oz.  
Session Pale Lager; Gently Hopped with Perle

3 | 7

#### FESS

German Pilsner / 5.0% / 42° / Seidel / 20 oz  
Brewed with Bavarian-Grown Barley Malt; Hopped with German-Grown Saaz (Elb3 | 7e-Saale, Germany)

3 | 7

#### HEAR TELL

Italian Pilsner / 5.0% / 42° / Seidel / 20 oz  
Brewed with Bavarian-Grown Barley Malt; Hopped & Dry-Hopped with Bentele Farms Tettnanger (Tettnang, Germany)

3 | 7

#### BELLWETHER

Vienna Lager / 5.0% / 42° / Seidel / 20 oz.  
Brewed with a Blend of Bavarian-Grown Pilsner & Vienna Malts

3 | 7

#### SWARM

Czech-Style Tmavy Dark Lager / 4.8% / 42° / Seidel / 20 oz.  
Brewed with a Blend of Bohemian Floor-Malted Barley

3 | 7

### SOUR

#### MARQUEE LIGHT

Fruited Sour Ale / 6.0% / 48° / Tulip 13 oz.  
Finished with Raspberries & Cherries

4 | 8

#### PENNYROYAL

Fruited Sour Ale / 6.0% / 48° / Tulip / 13 oz  
Finished with Passionfruit & Peaches

4 | 8

### CASK

#### FLATBOAT

Ordinary Bitter / 3.4% / 52° / Nonic Pint 20 oz  
Hopped with English-Grown East Kent Goldings

3 | 7



## CAN + A SHOT | 10

Choice of Familiar Reality or Cypress Can and Well Spirit

### SOUR

#### FADE AWAY

Gose / 4.6% / 48° / Tulip / 13 oz.  
Brewed with Wheat & Oats Spiced with Coriander & Sea Salt

3 | 7

### HOP

#### SHALLOW WATER

Hazy IPA / 6.5% / 48° / Becher / 16 oz  
Brewed with WHeats & Oats; Dry-Hopped with Mosaic & Citra

3 | 7

#### WORKING TITLE

West Coast IPA / 7.0% / 48° / Becher / 16 oz  
Hopped with Citra & Centennial; Dry-Hopped with Simcoe & Cascade

3 | 7

#### RAIN MOUNTAIN

Hazy Double IPA / 8.0% / 48° / Snifter / 13 oz.  
Hopped with Galaxy; Dry-Hopped with Nelson Sauvin

4 | 8

#### TWO TRUTHS

West Coast Double IPA / 8.5% / 48° / Snifter / 13 oz  
Hopped with Warrior, Mosaic & Simcoe; Dry-Hopped with Simcoe & Citra

4 | 8

### STOUT

#### PAVILION

Irish Dry Stout / 4.7% / 48° / Nonic Pint / 20 oz.  
Brewed with English-Grown Maris Otter Barley Malt & Epiphany Icarus Roasted Barley (North Carolina)

3 | 7

### FRUIT & SPICE

#### CYPRESS

Bavarian-Style Weissbier / 5.4% / 48° / Grand Pilsner / 20 oz  
Brewed with 50% Malted Wheat & Open Fermented

3 | 7

### CASK

#### MOON RIVER

Brown Porter / 3.8% / 52° / Nonic Pint / 20 oz  
Brewed with a Blend of Classic British Malts

3 | 7

Brewery Saint X specializes in the small-batch production of traditional lagers, hop-forward brews & cask ales. Through careful ingredient selection, bespoke brewery design & time-honored techniques, we aim to craft full-flavored ales & lagers with the intentional, slow production approach that leads to memorable beer experiences.

## COCKTAILS

( CREATIONS / 12 DOLLARS )

#### ST. X GRAPEFRUIT SPRITZ

Aperol, Gin, Grapefruit Sherbet, Lime  
A riff on the classic Aperol Spritz made with Fresh Grapefruit Sherbet.

#### I HEARD ESPRESSO MARTINIS WERE OUT OF STYLE

Sesame-Washed Wheatley Vodka, House Chicory Coffee Liqueur,  
Congregation NOLA Coffee, Marsala  
An ode to Dick Bradsell's classic Espresso Martini, with a touch of New Orleans chicory.

#### BEETS BEETS BEETS BEETS BEETS

Beet-Infused Xicaru Mezcal, Lactic Acid, Falernum, Carciofo Amaro,  
Orange, Lime, Mole Bitters  
For this Margarita, earthy beets link with amazing mezcal, balanced with the zing of lime and ginger, and just a hint of bitterness.

#### BRISKET OLD FASHIONED

Brisket Washed Benchmark Bourbon, Demerara, Amaro Sfumato,  
Cherry Bark Vanilla Bitters, Pickle Garnish  
Renderings from Devil Moon's amazing brisket combined with bourbon, woody notes & smoky amaro.

#### PASSIONATE FROM MILES AWAY

Spiced Rum, Canadian Whiskey, Mango, Passionfruit, Allspice, Citrus  
Nothing welcomes warm weather like a tiki cocktail. Enjoy this taste of vacation with tropical sweetness and subtle complexity.

#### EXIT WOUND

El Destilador Silver Tequila, Strawberry Hibiscus Syrup, Campari,  
Peychaud's Bitters  
A Negroni riff balancing rich sweetness with classic bitterness, featuring a syrup made from fresh Louisiana strawberries.

#### FRENCH 75

Hayman's Gin or Cognac, Lemon Oleo, Lemon, Bubbles  
Without straying too far from the timeless classic, while adding an extra pop of citrus with house made lemon oleo.

#### SMOKY MARY

Choice of Vodka or Tequila with Housemade Smoked Bloody Mix  
Our first step is simultaneously smoking tomato juice one rack below lamb shoulder. Everything after that is a secret!

## FROZENS

( CLASSICS / 11 DOLLARS )

#### PIMM'S CUP

Pimm's No. 1 Cup, Cucumber, Fresh Ginger, Strawberry, Lemon

#### TOMMY'S MARGARITA

100% Agave Tequila, Agave Nectar, Lime

#### MANGO FREEZE

Don Q Silver, Mango Pulp, Agave Nectar, Lime

## GLASS WINES

### SPARKLING

Paltrinieri, Solco Lambrusco, Emilia-Romagna, Italy, 2020 13.

Pares Balta, Cava Brut, Penedes, Spain, N/V 12.

### WHITE

Ricca Terra, Bronco Buster White, Riverland, Australia, 2020 16.

Fiano / Vermentino / Greco

La Selve, Saint Regis Viognier, Ardeche, France, 2018 11.

Teutonic Wine Co, Crow Valley, Willamette Valley, Oregon, 2021 12.

Pinot Gris

La Patience, Chardonnay, Southwest France, 2020 14.

### ROSÉ

Zillamina, Monastrell Rosé, Alicante, Spain, 2020 12.

### RED

Grape Abduction Company Red, Stajerska, Slovenia, 2021 12.

Blaufrankish

Los Conejos Malditos, Tempranillo Carbónico, Castilla, Spain, 2020 12.

Manoir Tête de la Rouge, Bagatelle Saumur Loire, France, 2020 14.

Cabernet Franc

Stratum, Matas Altas Monastrell, Jumilla, Spain, 2021 16.

Wild Bush, Red, California, 2021, Petite Sirah / Syrah 14.

## MOCKTAILS

( NON-ALC / 8 DOLLARS )

#### LOVEBUG

Lyre's Italian Orange, Agave, Fee's NA Orange Bitters

#### BRING OUT THE HEAVY TARTILLERY

Lyre's Aperitif Rosso, Cranberry Simple Syrup, Lemon, Tonic