



## SNACKS

### SMOKED ONION DIP

With Onion Potato Chips  
8.

### PORK CRACKLIN'

With Steen's Cane Mustard  
9.

### PIMENTO CHEESE

With Candied Jalapenos & Ritz Crackers  
9.

### CHILLED GULF SHRIMP DIP

With Crab Boil Fried Saltines  
14.

## SMALL PLATES

### SMOKED CHICKEN WINGS

Buffalo, Barbecue or Lemon Pepper  
14.

### HAM & CHEESE STUFFED PRETZEL

With Saint X Beer Mustard  
8.

### HOT GREEN TOMATOES

With Buttermilk Ranch  
9.

### CURRYWURST

Smoked Bratwurst, Curry Ketchup & Fried Onions  
9.

### BOUDIN BALLS

Ravigote, Frisee & Pickled Peppers  
10.

### SMOKED PORK SPARE RIBS

Barq's Root Beer Glaze & Pickled Pineapple  
15.

## KIDS

### GRILLED CHEESE

8.

### POPCORN CHICKEN

9.

### CHEESEBURGER

9.

## SALADS

### SMOKED BEETS

Arugula, Whipped Stilton, Candied Pecans & Pepper Jelly  
Vinaigrette  
13.

### NAPA CABBAGE

Arkansas Black Apples, Clothbound Cheddar, Almonds,  
Pickled Cranberries & Dijon Vinaigrette  
14.

### FRIED CHICKEN CAESAR

Romaine, Fried Saltines, Parmesan, Lemon Pepper  
Chicken & Caesar Dressing  
15.

## SANDWICHES

### SAINT X CHEESEBURGER

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

### SPICY FRIED CHICKEN SANDWICH

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

### SMOKED BUTTERNUT SQUASH

Swiss, Coleslaw, & Thousand Island on Rye  
15.

### FRIED OYSTER

Bacon, Chow Chow & Ham Mayo on Texas Toast  
19.

### SMOKED TURKEY

Arugula, Satsuma Marmalade, Pickled Apples & Cranberry  
Cream Cheese on Brioche  
15.

### PASTRA-MUFFULETTA

Devil Moon Smoked Pastrami, Provolone & Olive Salad on  
Seeded Gendusa Bread  
19.

## SIDES

### GREEN SALAD

6.

### BEEF FAT FRIES

7.

### PIMENTO MAC & CHEESE

7.

## SOCIAL

INSTAGRAM - @brewerystx

WEBSITE - brewerysaintx.com

GENERAL MANAGER  
Malcome Jones

CHEF  
Shannon Bingham

# DRAFT BEER

4 OZ | FULL POUR



Casks	4 OZ   FULL POUR
FLATBOAT	3   7
Ordinary Bitter / 3.4% / 52° / Notic Pint/ 20 oz	
Hopped with English-Grown East Kent Goldings	
MOON RIVER	3   7
Brown Porter / 3.8% / 52° / Notic Pint/ 20 oz	
Brewed with a Blend of Classic British Malts	

## LAGERS

### FIELD TRIP

Czech Pale Lager/ 4.4% / 42° / Seidel / 20 oz  
Brewed with a Bohemian Floor-Malted Barley; Hopped with Elbe-Saale Region Czech-grown Saaz

### RIVER IN REVERSE

Czech Polotmavy Amber Lager/ 4.5% / 42° / Seidel / 20 oz  
Brewed with a Blend of Bohemian Floor-Malted Barley

### GUILDED SPLINTERS

Schwarzbier Black Lager/ 4.9% / 42° / Seidel / 20 oz  
Brewed with a Blend of German Malts; Lightly Hopped with Bentele Farms Tettnanger

### ENDYMION

Helles Bock Lager/ 6.8% / 42° / Seidel / 20 oz  
Brewed with a Blend of Murphy, Rude Pilsner & Vienna Malt; Hopped with Bentele Farms Tettnanger

## SOURS

### FADE AWAY

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

### PENNYROYAL

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

### MARQUEE LIGHT

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

## HOPPY

### DEW DROP

Hazy IPA / 6.5% / 48° / Becher/ 16 oz  
Dry-Hopped with Nelson Sauvin

### SIDE HUSTLE

Hazy IPA / 7.0% / 48° / Becher/ 16 oz  
Hopped & Dry-Hopped with Citra

### LOUD PIPES

West Coast IPA/ 7.5% / 48° / Becher / 16 oz  
Hopped with Centennial; Dry-Hopped with Cascade & Simcoe

### RAIN MOUNTAIN

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

### MOS' SCOCIOUS

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

## FRUIT & SPICE

### INLAND WATERS

Saison / 4.9% / 48° / Tulip / 13 oz  
Fermented with a Blend of Farmhouse Yeasts; Brewed with Barley, Wheat & Rye

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 SATSUMA SPRITZ

Aperol, Gin, Satsuma Sherbet, Lemon  
A riff on the classic Aperol Spritz made with Fresh Louisiana Satsuma Sherbet.

### I HEARD ESPRESSO MARTINIS WERE OUT OF STYLE

Sesame-Washed Wheatley Vodka, House Chicory Coffee Liqueur, St. George NOLA Coffee, Marsala  
An ode to Dick Bradsell's classic Espresso Martini, with a touch of New Orleans chicory, complemented by the nuttiness of sesame and marsala.

### 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 combine with bourbon, woody notes & smoky amaro.

### ORCHARD'S ENVY

Applejack, Apricot Liquer, Lemon, Cranberry, Brown Sugar Apple Syrup, Angostura Bitters  
A twist on a fishhouse punch with Apple Brandy and syrup steeped overnight with local Louisiana apples diced and coated with brown sugar. Perfect for cooler weather.

( CLASSICS / 12 DOLLARS )

### CORPSE REVIVER #2

Hayman's London Dry Gin, Cocchi Americano, Curacao, Lemon, Herbsaint

### FRENCH 75

Forthave Gin or Cognac, Lemon Oleo, Lemon, Bubbles

### SAZERAC

Sazerac Rye, Simple Syrup, Peychauds, Herbsaint, Lemon

## FROZENS

( BEER CREATIONS / 11 DOLLARS )

### PENNY FOR YOUR THOUGHTS

Saint X PennyRoyal Fruited Sour Wheatley Vodka, Aperol, Simple +4 Amaro Nonino Float

( CLASSICS / 11 DOLLARS )

### FROZEN PIMM'S CUP

Pimm's No. 1 Cup, Cucumber, Fresh Ginger, Strawberry, Lemon +4 Genepy Float

### FROZEN TOMMY'S MARGARITA

Cimarron Tequila, Agave Nectar, Lime +4 Herbsaint Float

## 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, Jazz Odyssey, Willamette Valley, Oregon, 2021 12.  
Riesling / Gewürztraminer  
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, Cabernet Franc 14.  
Stratum, Matas Altas Monastrell, Jumilla, Spain, 2021 16.  
Wild Bush, Red, California, 2021, Petite Sirah / Syrah 14.

## ALCOHOL FREE

Mexican Coke | Barq's 4.  
House Mocktail 6.