

DOWNTOWN
NEW ORLEANS

BREWERY
Saint X
NEW ORLEANS

OPEN DAILY
FULL BAR · WINE

SNACKS

SMOKED ONION DIP

With Onion Potato Chips
8.

PIMENTO CHEESE

With Candied Jalapenos & Ritz Crackers
9.

PORK CRACKLIN'

With Steen's Mustard
9.

MEAT PIE

With Smoked Beef Cheek & Popcorn Rice
5.

SMALL PLATES

CONFIT BEEF CHEEK

With Chow Chow & Arugula
15.

BOUDIN BALLS

Ravigote, Frisee & Pickled Peppers
10.

SMOKE SPARE RIBS

With Big Red Glaze
15.

SMOKED CHICKEN WINGS

Buffalo, Barbecue or Lemon Pepper
14.

HOT GREEN TOMATOES

With Buttermilk Ranch
9.

CHILLED GULF SHRIMP DIP

With Crab Boil Fried Saltines
14.

KIDS

GRILLED CHEESE

9.

POPCORN CHICKEN

10.

CHEESEBURGER

10.

SALADS

BEETS & LOUISIANA STRAWBERRIES

Yellow Beets, Strawberries, Point Reyes Blue, Mint & Pepper Jelly
14.

CHOPPED SALAD

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

FRIED CHICKEN CAESAR

Romaine, Fried Saltines, Parmesan, Lemon Pepper Chicken & Caesar Dressing
16.

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

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

SMOKED TURKEY

Arugula, Roasted Jalapeno Vinaigrette & Louisiana Strawberry Cream Cheese on Brioche
15.

PASTRAMI

On Rye Served with Saint X Beer Mustard
17.

SIDES

GREEN SALAD

6.

BEEF FAT FRIES

7.

MAC & CHEESE

7.

SOCIAL

INSTAGRAM - @brewerystx

WEBSITE - brewerystx.com

HEAD BREWER
Ro Guenzel

CHEF
Shannon Bingham

DRAFT BEER

LAGERS

4 OZ | FULL POUR

STRUTTIN'

Helles Lager / 5.0% / 42° / Seidel / 20 oz
Brewed with Bavarian Barley Malt; Lightly-Hopped with Seitz Farms Hersbrucker (Hallertau, Germany)

3 | 7

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 (Elbe-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 Tettninger (Tettngang, Germany)

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 Side Hustle Can and Well Spirit

SOUR FADE AWAY

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

4 OZ | FULL POUR

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

MOS' SCOCIOUS

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

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,
Psychaud'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

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,

14.

Loire, France, 2020, Cabernet Franc

Stratum, Matas Altas Monastrell, Jumilla, Spain, 2021

16.

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

14.

MOCKTAILS

LOVEBUG

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

8.

BRING OUT THE HEAVY TARTILLERY

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

8.