



## SNACKS

**BLISTERED SHISHITOS**  
With Pepper Jelly & Whipped Cream Cheese  
10.

**PORK CRACKLIN'**  
With Steen's Cane Mustard  
9.

**SMOKED ONION DIP**  
With House Potato Chips  
8.

**PIMENTO CHEESE**  
With Ritz Crackers & Candied Jalapenos  
9.

**GULF SHRIMP DIP**  
Fresh Herbs & Crab Boil Fried Saltines  
12.

## SMALL PLATES

**SMOKED CHICKEN WINGS**  
Buffalo, Barbecue or Lemon Pepper  
14.

**HOT GREEN TOMATOES**  
With House Ranch  
10.

**DUCK & ANDOUILLE GUMBO**  
With Popcorn Rice  
10.

**BOUDIN BALLS**  
Ravigote, Frisee & Pickled Banana Peppers  
11.

**SMOKED PORK RIBS**  
Crystal Hot Honey Glaze  
14.

**SMOKED BEEF CHEEKS**  
Chow Chow & Fresh Herbs  
16.

## KIDS

**GRILLED CHEESE**  
8.

**POPCORN CHICKEN**  
9.

**CHEESEBURGER**  
9.

## SALADS

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

**NAPA CABBAGE**  
Gala Apples, Pickled Cranberries, Almonds, Clothbound  
Cheddar & Dijon Vinaigrette  
14.

**FRIED CHICKEN CAESAR**  
Romaine, Fried Saltines, Parmesan Dressing & Lemon  
Pepper Chicken  
15.

**SMOKED TURKEY COBB**  
Spring Mix, Bacon, Tomato, Hard Boiled Egg, Chive, Blue  
Cheese & Buttermilk Dressing  
16.

## SANDWICHES

• served with fries •

**ST X CHEESEBURGER**  
Two Prime Brisket Patties with American,  
Pickles, Onions & Fancy Sauce on Brioche  
17.

**SMOKED BUTTERNUT SQUASH**  
Swiss Cheese, Coleslaw & Thousand Island on Rye  
15.

**SMOKED TURKEY**  
Devil Moon Smoked Turkey, Arugula, Satsuma Marmalade,  
Pickled Apples & Cranberry Cream Cheese on Brioche  
15.

**SPICY FRIED CHICKEN**  
Hot Fried Chicken Thigh, Iceberg & Tartar Sauce on Brioche  
15.

**PASTRAMI**  
Prime Brisket Pastrami & Saint X Beer Mustard on Rye  
18.

**FRIED OYSTER BLT**  
Crispy Gulf Oysters, Bacon, Lettuce, Creole Tomato & Ham  
Mayo on Texas Toast  
19.

## SIDES

**GREEN SALAD**  
6.

**BEEF FAT FRIES**  
7.

**PIMENTO MAC & CHEESE**  
7.



INSTAGRAM - @brewerystx

WEBSITE - brewerystx.com

GENERAL MANAGER  
Matthew Ghabrial

CHEF  
Shannon Bingham

DRAFT BEER

LAGERS 4 OZ | FULL POUR  
ALL THE BEST  
Schankbier Lager/ 3.5% / 42° / Seidel / 20 oz 3 | 7  
Session Pale Lager; Gently Hopped with Perle

SWARM 3 | 7  
Czech-Style Tmavy Dark Lager / 4.8% / 42° / Seidel / 20 oz  
Brewed with a Blend of Bohemian Floor-Malted Barley

GROOVIN' 3 | 7  
Czech Pale Lager / 5.0% / 42° / Seidel / 20 oz.  
Brewed with Bohemian-Grown Floor-Malted Barley;  
Hopped with Saaz

BELLWETHER 3 | 7  
Vienna Lager / 5.0% / 48° / Seidel / 20 oz.  
Brewed with a Blend of Bavarian - Grown Pilsner & Vienna Malt

STRUTTIN' 3 | 7  
Helles Lager / 5.0% / 42° / Seidel / 20 oz  
Brewed with Bavarian Barley Malt & Hopped with  
Hersbrucker

STOWAWAY 3 | 7  
Fest Lager / 5.2% / 42° / Seidel / 20 oz  
Modern Pale Festbier; Hopped with Schore Farms Tettnanger  
(Baden-Wuerttemberg, Germany)

SOURS 4 | 8  
LIVEWIRE  
Fruited Sour Ale / 6.0% / 48° / Tulip / 13 oz  
Finished with Blackberry, Raspberry, Cherry & Vanilla

KAZOO 4 | 8  
Fruited Sour Ale / 5.0% / 48° / Tulip / 13oz  
Finished with Watermelon, Strawberry & Sea Salt



FADE AWAY 4 OZ | FULL POUR  
Gose / 4.6% / 48° / Tulip / 13 oz 3 | 7  
Brewed with Wheat & Oats, Spiced with  
Coriander & Sea Salt

Hoppy SPIRIT ANIMAL 3 | 7  
Hazy IPA/ 7.0% / 48° / Becher / 16 oz  
Brewed with 50% Oats & Wheat; Hopped with Mosaic &  
Dry-Hopped with Cashmere

ELECTRIC MAYHEM 3 | 7  
Hazy IPA / 7.0% / 48° / Becher / 16 oz  
Hopped with Citra; Dry-Hopped with Riwaka

FAMILIAR REALITY 4 | 8  
West Coast Double IPA/ 8.0% / 48° / Snifter / 13 oz  
Hopped with Azacca & Centennial; Dry Hopped with Amarillo

FRUIT & SPICE INLAND WATERS 3 | 7  
Saison / 4.9% / 48° / Tulip / 13 oz  
Fermented with a Blend of Farmhouse Yeasts; Brewed with Barley,  
Wheat & Rye

CYPRESS 3 | 7  
Bavarian-Style Weissbier / 5.4% / 48° / Grand Pilsner / 20 oz  
Brewed with 50% Malted Wheat & Open Fermented

CASK RAINDOG 3 | 7  
Oatmeal Brown Ale / 3.4% / 52° / Nonic Pint / 20 oz  
Brewed with a blend of English Malts & 30% Flaked Oats

MOXIE 3 | 7  
Best Bitter / 4.0% / 52° / Nonic Pint / 20 oz  
Brewed with English Malts & Hopped with East Kent Goldings

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 SPRITZ  
Aperol, Forthave Red, Sparkling Wine, Club Soda  
A slightly more bitter version of the classic Aperol Spritz made with small batch  
Amaro.

FRENCH QUARTER GETAWAY  
Cheramie Rum, Forthave Mithridates, Don's Mix, Lime  
A daiquiri inspired tiki cocktail with some of our favorite small producers, Rum  
from our friends at Porchjam in New Orleans & Amaro from Brooklyn.

BEETS BEETS BEETS BEETS BEETS  
Beet-Infused Mal Bien Felix Ramirez Mix Tape 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.

I HEARD ESPRESSO MARTINIS WERE OUT OF STYLE  
Sesame-Washed Bolden 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.

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.

QUI(C)K LIKE A BUNNY  
Clarified Strawberry Fassionola Milk Hurricane  
We're not on Bourbon St., and there's no kool-aid in this drink.  
A hurricane, with fresh fruit juices, clarified.

( CLASSICS / 12 DOLLARS )

AVIATION  
Hayman's London Dry Gin, Creme de Violette, Maraschino Liqueur  
& Lemon

CORPSE REVIVER #2  
Hayman's London Dry Gin, Cocchi Americano,  
Curacao, Lemon, Herbsaint

FRENCH 75  
Forthave Gin or Cognac, Lemon Oleo, Lemon, Bubbles

FROZENS

( 11 DOLLARS )

LIVELY UP YOURSELF  
Saint X Livewire Sour Ale, Aperol, Bourbon, Lemon, Lemon Oleo

FROZEN PIMM'S CUP  
Pimm's No. 1 Cup, Cucumber, Fresh Ginger, Strawberry, Lemon  
+4 Genepey Float

FROZEN TOMMY'S MARGARITA  
Cimarron Tequila, Agave Nectar, Lime  
+4 Herbsaint Float

GLASS WINES

SPARKLING  
Naveran, Cava Brut Vintage, Penedés, Spain, 2020 14.  
Paltrinieri, Solco Lambrusco, Emilia-Romagna, Italy, 2020 13.

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  
Los Conejos Malditos, Tempranillo Carbónico, Castilla, Spain, 2020 12.  
Poderi Cellario, "Duzàt" Langhe Dolcetto, Piedmont, Italy, NV 13.  
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.

ALCOHOL FREE

Mexican Coke | Barq's 4.  
Non-Alcoholic Beer: Athletic Run Wild 6.