



## SNACKS

### SMOKED ONION DIP

With House Potato Chips  
8.

### PORK CRACKLIN'

With Steen's Cane Mustard  
9.

### PIMENTO CHEESE

With Ritz Crackers & Candied Jalapenos  
9.

### GULF SHRIMP DIP

Fresh Herbs & Crab Boil Fried Saltines  
12.

## SMALL PLATES

### CHAURICE SAUSAGE

With Smoked Corn Maque Choux  
10.

### HOT GREEN TOMATOES

With House Ranch  
9.

### SMOKED CHICKEN WINGS

Buffalo, Barbecue or Lemon Pepper  
14.

### CHICKEN & 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

With Salsa Verde  
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, Swiss Cheese, Sauerkraut & 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.

## SOCIAL

INSTAGRAM - @brewerystx

WEBSITE - brewerystx.com

GENERAL MANAGER  
Matthew Ghabrial

CHEF  
Shannon Bingham

DRAFT BEER

4 OZ | FULL POUR



Hoppy  
SPIRIT ANIMAL

4 OZ | FULL POUR

Hazy IPA / 7.0% / 48° / Becher / 16 oz  
Brewed with 50% Oats & Wheat; Hopped with  
Mosaic & Dry-Hopped with Cashmere

3 | 7

LOUD PIPES

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

3 | 7

ELECTRIC MAYHEM

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

3 | 7

FAMILIAR REALITY

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

4 | 8

FRUIT & SPICE  
INLAND WATERS

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

3 | 7

CYPRESS

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

3 | 7

CASK  
RAINDOG

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

3 | 7

MOXIE

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

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 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 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.*

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 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, woodsy 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 )

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

( 11 DOLLARS )

PATTY ALEXANDER

Brandy, Creme de Cacao, Peppermint Schnapps, Cream

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

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.  
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.  
Non-Alcoholic Beer: Athletic Run Wild 6.