SNACKS

SMOKED GULF FISH DIP
Fresh Herbs & Crab Boil Potato Chips
12.

PIMENTO CHEESE
With Fried Saltines & Candied Jalapenos
8.

WATERMELON RADISHES
Whipped Tallow & Ranch Salt
8.

SMOKED ONION DIP
With House Potato Chips
8.

SALADS

FRIED CHICKEN CAESAR
Fried Chicken, Romaine, Parmesan, Fried Saltines & Caesar Dressing
16.

BRUSSELS SPROUT SALAD
Gala Apples, Dried Cranberries, Toasted Almonds, Parmesan & Lemon Dijon Dressing
14.

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

SMOKED BEETS
Pepper Jelly, Candied Pecans & Whipped Gorgonzola
15.

SMALL PLATES

HOT GREEN TOMATOES
With House Ranch
9.

SMOKED CHICKEN WINGS
Buffalo, Barbecue or Lemon Pepper
13.

BOUDIN BALLS
With Beer Mustard & Pickles
11.

SMOKED PORK SPARE RIBS
Big Red BBQ Glaze
14.

BEEF FAT FRIES
Tallow Fried with Comeback Sauce
8.

PORK CRACKLIN’
With Steen’s Cane Mustard
8.

SANDWICHES

ST X CHEESEBURGER
Two House Ground Patties with American Cheese, Pickles & Fancy Sauce on Brioche
16.

SPICY FRIED CHICKEN
Iceberg & Tartar Sauce on Brioche
14.

TURKEY BLT
Devil Moon Smoked Turkey, Bacon, Lettuce, Tomato & Ham Mayo on Texas Toast
14.

SMOKED & FRIED EGGPLANT
Burrata, Spicy Cherry Pepper Relish & Mint on French
15.

ROAST BEEF DEBRIS PO BOY
Cherry Peppers, Shredded Lettuce & Horseradish Cream Cheese on French
15.

SHRIMP REMOULADE PO BOY
Citrus-Poached Gulf Shrimp with White Remoulade, Spring Mix & Fried Green Tomatoes on French
17.

KIDS

GRILLED CHEESE
7.

POPCORN CHICKEN
8.

HAMBURGER
8.

CHEESEBURGER
9.

SIDES

FRENCH FRIES
5.

HOUSE SALAD
5.

DIRTY RICE
7.

COLLARD GREENS
7.

Social

INSTAGRAM - @brewerystx
WEBSITE - brewerystx.com

GENERAL MANAGER
Matthew Ghabrial

CHEF
Shannon Bingham
time-honored techniques, we aim to craft full-flavored ales & lagers with the intentional, slow production approach that leads to memorable beer experiences.

---

I Heard Espresso Martinis Were Out of Style
An ode to Dick Bradsell’s classic Espresso Martini, with a touch of New Orleans

A daiquiri inspired tiki cocktail with some of our favorite small producers, Rum
Hayman’s London Dry Gin, Creme de Violet, Maraschino Liqueur

Beet-Infused Mal Bien Felix Ramirez Mix Tape Mezcal, Lactic Acid, Beet "Beets Beets Beets Beets Beets"

---

Session Pale Lager; Gently Hopped with Perle

Brewed with a blend of Bavarian - Grown Pilsner & Vienna Malt

Brisket Old Fashioned
Beef-Infused Mal Bien Felix Ramirez Mix Tape Mezcal, Lactic Acid, Falernum, Carciofo Amaro, Orange, Lime, Mole Bitters

Aperol, Foam, Bourbon, Lemon, Lime Oleo

Saint X Livewire Sour Ale, Aperol, Bourbon, Lemon, Lemon Oleo

Saint X Spritz

---

Cocktails

ST. X SPRITZ
Aperol, Freshwater Red, Sparkling Wine, Club Soda

A slightly more bitter version of the classic Aperol Spritz made with small batch Amaro.

FRENCH QUARTER GETAWAY
Cheremua Rum, Freshwater Mauritidas, Don’s Mix, Lime

A daiquiri-inspired tiki cocktail with one of our favorite small producers, Rum from our friends at Portjams 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, & Lemon

---

Brewed with Wheat & Oats, Spiced with Coriander & Sea Salt

Brewed with 50% Oats & Wheat, Hopped with Mosaic & Dry-Hopped with Coffee

Brewed with a blend of Farmhouse Yeasts; Brewed with Barley, Wheat & Rye

Brewed with 50% Malted Wheat & Open Fermented

A hurricane, with fresh fruit juices, clarified.

Brewed with 50% Oats & Wheat; Hopped with Mosaic & 30% Flaked Oats

---

SPARKLING
Naveran, Cava Brut Vintage, Penedés, Spain, 2020

Casal de Ventozela, Pseudónimo Pet Nat, Vinho Verde, Portugal, NV

Paltrinieri, Bronco Buster White, Riverland, Australia, 2020

---

ALCOHOL FREE