

DOWNTOWN
NEW ORLEANS

BREWERY
SaintX
NEW ORLEANS

OPEN DAILY
FULL BAR · WINE

SMALL PLATES

SMOKED ONION DIP

Onion Potato Chips
8.

PIMENTO CHEESE

Smoked Jalapeño Jam & Ritz Crackers
9.

SPICY FRIED OYSTERS

Frisee & Banana Pepper Gribiche
17.

CHILLED GULF SHRIMP DIP

Crab Boil Fried Saltines
14.

SMOKED PORK SPARE RIBS

Devil Moon BBQ Sauce & Pickles
16.

HOT GREEN TOMATOES

Buttermilk Ranch
10.

SMOKED CHICKEN WINGS

Buffalo, Barbecue, or Lemon Pepper
15.

BOUDIN BALLS

Saint X Beer Mustard
10.

CONFIT BEEF CHEEK

Chow Chow & Herbs
16.

DESSERTS

APPLE HANDPIE

Oatmeal Cookie Ice Cream
9.

FRIED BREAD PUDDING

Cinnamon Sugar & Chocolate Stout Sauce
8.

ICE CREAM SUNDAE

Rotating Toppings, Ask Your Server!
10.

CHEF
Shannon Bingham

HEAD BREWER
Ro Guenzel

SALADS

CAESAR

Romaine, Fried Saltines, Parmesan, & Caesar Dressing
13.

SPRING MIX

Mixed Greens, Candied Pecans, Pickled Cranberries & Pepper Jelly Vinaigrette
14.

KALE

Shaved Kale, Roasted Butternut Squash, Feta, Pickled Apples, Sunflower Seeds & Satsuma Vinaigrette
15.

{ Add Gulf Shrimp +6,
Smoked Turkey or Fried Chicken + 5
to Any of the Above }

SANDWICHES

SAINT X CHEESEBURGER

Two Prime Brisket Patties, American Cheese, Pickles, Diced Onion & Fancy Sauce on Brioche
18.

SMOKED MEATBALL PO BOY

Brisket & Mushroom Meatballs, Spicy Tomato Sauce & Parmesan on French
17.

SMOKED TURKEY

Devil Moon Turkey, Swiss, Coleslaw & Thousand Island on Rye
17.

SMOKED BUTTERNUT SQUASH

Pastrami Rubbed Squash, Arugula, Pickled Peppers, & Cranberry Cream Cheese on Rye
16.

PULLED PORK

Devil Moon Pulled Pork, Coleslaw & Mustard BBQ Sauce on Brioche
16.

FRIED CHICKEN BLT

Spicy Fried Chicken Thigh, Bacon, Lettuce, Tomato, & Ham Mayo on Brioche
17.

SIDES

{ GREEN SALAD 6. | BEEF FAT FRIES 8.
SHELLS & CHEESE 7. }

SOCIAL @BREWERYSTX

SaintX

BREWERYSAINTX.COM

DRAFT BEER

LAGERS

{ 4 OZ | FULL POUR }

LITTLE OBLIVION

Kolsch / 4.5% / 48° / Seidel / 20 oz

Traditional Kolsch; Gently Hopped with Tettnager

3 | 8

STRUTTIN'

Helles Lager / 5.0% / 42° / Seidel / 20 oz

Brewed with Bavarian Barley Malt; Lightly-Hopped with Seitz Farms Hersbrucker (Hallertau, Germany)

3 | 8

THINGS TO COME

German-Style Pilsner / 5.0% / 42° / Seidel / 20 oz.

Hopped with Bentele Farms Tettnanger (Tettngang, Baden-Württemberg) & Seitz Farms Hersbrucker (Hallertau, Bavaria)

3 | 8

BARNSTORM

Export Helles Lager / 5.5% / 42° / Seidel / 20 oz.

Brewed with Bavarian-Grown Pilsner Malt; Gently-Hopped with Seitz Farms Hersbrucker (Hallertau, Bavaria)

3 | 8

WHEAT BEER

HAPPY SONG

Belgian Witbier / 5.0% / 48° / Tulip / 13 oz

Brewed with a Blend of Pilsner Malt + Malted & Unmalted Wheat; Spiced with Coriander, Orange Peel & Grains of Paradise

3 | 8

HOPPY ALES

WORKING TITLE

West Coast IPA / 7.0% / 48° / Becher / 16 oz

Hopped with Citra & Centennial; Dry-Hopped with Simcoe & Cascade

3 | 8

DEW DROP

Hazy IPA / 6.5% / 48° / Becher / 16 oz

Brewed with Wheat & Oats; Hopped & Dry-Hopped with Nelson Sauvin

3 | 8

BREWERY
Saint X
NEW ORLEANS

HOPPY ALES

PERFECT ANGLES

Hazy Double IPA / 8.5% / 48° / Snifter / 12 oz.

Hopped with Mosaic & Dry-Hopped with Vista

4 | 9

GOLDEN FEATHERS

Hazy Double IPA / 8.0% / 48° / Becher / 16 oz

Hopped w/ Citra; Dry-Hopped w/ Nelson Sauvin

4 | 9

MOS' SCOCIOUS

West Coast Double IPA / 8.5% / 48° / Snifter / 13 oz

Hopped with Simcoe; Dry-Hopped with Citra

4 | 9

SOURS

OTHER SIDE OF PARADISE

Fruited Sour Ale / 6.0% / 48° / Tulip / 13 oz

Finished with Pineapple, Peach, Passionfruit & Vanilla

4 | 9

RED RIVER

Fruited Sour Ale / 6.0% / 48° / Tulip / 13 oz

Finished with Strawberries, Raspberries, Blueberries & Coconut

4 | 9

CASKS

GOLD STAR

English Golden Ale / 4.5% / 52° / Nonic Pint / 20 oz.

Brewed with a Blend of English Pale Malts & Wheat; Generously Hopped with Rivaka; Collaboration with Moor Beer Company (Bristol, England)

3 | 8

MOON RIVER

Brown Porter / 3.8% / 52° / Nonic Pint / 20 oz.

Brewed with a Blend of Classic British Malts + Malts from Epiphany (North Carolina) & Murphy & Rude (Virginia)

3 | 8

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

BEETS BEETS BEETS BEETS BEETS

Beet-Infused Xicaru Mezcal, Falernum, Carciofo Amaro, Orange, Lime, Mole Bitters

BRISKET OLD FASHIONED

Brisket Washed Benchmark Bourbon, Demerara, Amaro Sfumato, Cherry Bark Vanilla Bitters, Pickle Garnish

TIGER SMASH

Oxbow Silver Rum, Lemonade, Blackberry Puree

FRENCH 75

Hayman's Gin or Cognac, Lemon Oleo, Lemon, Bubbles

I HEARD ESPRESSO MARTINIS WERE OUT OF STYLE

Sesame-Washed Wheatley Vodka, House Chicory Coffee Liqueur, Congregation NOLA Coffee, Marsala

EXIT WOUND

El Destilador Silver Tequila, Strawberry Hibiscus Syrup, Lemon

FROZENS

PIMMS CUP

Pimm's No. 1, Cucumber, Fresh Ginger, Lemon

TOMMY'S MARGARITA

100% Agave Tequila, Agave Nectar, Lime

GLASS WINES

SPARKLING

Miquel Pons, Brut Cava, Barcelona, Spain, 2022

13.

Almacita, Brut Sparkling Rose, Argentina, 2021

11.

WHITE

La Patience, Chardonnay, France, 2022

14.

Aroma, Sauvignon Blanc, Marlborough, New Zealand, 2023

11.

ROSÉ

Zillamina, Monastrell Rosé, Alicante, Spain, 2020

12.5

RED

Vina Los Chancitos, Cabernet Sauvignon, Colchagua, Chile, 2021

12.

Los Conejos Malditos, Tempranillo Carbónico, Castilla, Spain, 2020

12.

MOCKTAILS

(NON-ALC / 8 DOLLARS)

AUTUMN LEAVES

Ginger, Cinnamon, Clove, Cardamom, Star Anise, Lemon

BRING OUT THE HEAVY TARTILLERY

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