

NEW ORLEANS

BREWERY SaintX NEW ORLEANS

FULL BAR · WINE

SMALL PLATES

SMOKED ONION DIP

Onion Potato Chips
8.

PIMENTO CHEESE

Smoked Jalapeno Jam & Ritz Crackers
9.

PORK CRACKLIN'

Steen's Mustard
9.

CHILLED GULF SHRIMP DIP

Crab Boil Fried Saltines
14.

SMOKED PORK SPARE RIBS

Peach Glaze
16.

HOT GREEN TOMATOES

Buttermilk Ranch
9.

BOUDIN BALLS

Pepper Jack Queso
10.

SMOKED CHICKEN WINGS

Buffalo, BBQ, or Lemon Pepper
15.

BACON MEATBALLS

Adobo Glaze, Cilantro, & Pickled Pineapple
12.

DESSERTS

ALABAMA PEACH 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.

BURRATA

Heirloom Tomatoes, Grilled Aji Mojo Peppers,
& Basil Vinaigrette
18.

SPRING MIX

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

{ 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.

HOT FRIED CHICKEN

Spicy Chicken Thigh, Iceberg & Ranch on Brioche
16.

SMOKED TURKEY BLT

Devil Moon Turkey, Bacon, Lettuce,
Creole Tomato & Ham Mayo on Texas Toast
17.

HEIRLOOM TOMATO

Coleslaw & Smoked Blue Plate Mayo on Texas Toast
15.

SMOKED TUNA MELT

Gulf Tuna Salad, Pickled Green Tomato,
Cheddar & Potato Chips on Rye
17.

PULLED PORK

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

SIDES

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

SOCIAL @BREWERYSTX

SaintX

BREWERYSAINTX.COM

DRAFT BEER

{ 4 OZ | FULL POUR }



LAGERS

STRUTTIN'

3 | 8
Helles Lager / 5.0% / 42° / Seidel / 20 oz
Brewed with Bavarian Barley Malt; Lightly-Hopped with Seitz Farms Hersbrucker (Hallertau, Germany)

LONG PLAY

3 | 8
German Pilsner / 5.0% / 42° / Seidel / 20 oz.
Brewed with 100% Bavarian-Grown Barley Malt; Hopped with Hallertauer Spalt Select (Hallertau, Germany)

CRY! CRY! CRY!

3 | 8
Kellerbier Lager / 4.8% / 42° / Seidel / 20 oz.
Brewed with a Blend of Bavarian-Grown Pilsner & Roasted Malts; Hopped with Bentele Farms Tettninger (Tettngang, Baden-Württemberg)

BELLWETHER

3 | 8
Vienna Lager / 5.0% / 42° / Seidel / 20 oz.
Brewed with a Blend of Bavarian-Grown Pilsner & Vienna Malts

SWARM

3 | 8
Czech-Style Tmavy Dark Lager / 4.8% / 42° / Seidel / 20 oz.
Brewed with a Blend of Bohemian Floor-Malted Barley

HOPPY ALES

SHALLOW WATER

3 | 8
Hazy IPA / 6.5% / 48° / Becher / 16 oz
Brewed with Wheats & Oats; Dry-Hopped; Mosaic & Citra

ELECTRIC MAYHEM

3 | 8
Hazy IPA / 7.0% / 48° / Becher / 16 oz
Hopped with Citra; Dry-Hopped with Riwaka

HOPPY ALES

WORKING TITLE

3 | 8
West Coast IPA / 7.0% / 48° / Becher / 16 oz
Hopped with Citra & Centennial; Dry-Hopped with Simcoe

GOLDEN FEATHERS

4 | 9
Hazy Double IPA / 8.0% / 48° / Becher / 16 oz
Hopped w/ Citra; Dry-Hopped w/ Nelson Sauvin

GATOR BOOTS

4 | 9
Hazy Double IPA / 8.0% / 48° / Snifter / 13 oz.
Brewed with 50% Oats & Wheat; Hopped & Dry-Hopped with Citra

TWO TRUTHS

4 | 9
West Coast Double IPA / 8.5% / 48° / Snifter / 13 oz
Hopped with Warrior, Mosaic & Simcoe; Dry-Hopped with Simcoe & Citra

SOURS

OTHER SIDE OF PARADISE

4 | 9
Fruited Sour Ale / 6.0% / 48° / Tulip / 13 oz
Finished with Pineapple, Peach, Passionfruit & Vanilla

RED RIVER

4 | 9
Fruited Sour Ale / 6.0% / 48° / Tulip / 13 oz
Finished with Strawberries, Raspberries, Blueberries & Coconut

STOUT

PAVILION

3 | 8
Irish Dry Stout / 4.7% / 48° / Nonic Pint / 20 oz.
Brewed with English-Grown Maris Otter Barley Malt & Epiphany Icarus Roasted Barley (North Carolina)

CASKS

MOON RIVER

3 | 8
Brown Porter / 3.8% / 52° / Nonic Pint / 20 oz
Brewed with a Blend of Classic British Malts

FLATBOAT

3 | 8
Ordinary Bitter / 3.4% / 52° / Nonic Pint 20 oz
Hopped with English-Grown East Kent Goldings

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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, 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, Lemon
A Daquiri riff with a balanced tartness 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 ole

FROZENS

(CLASSICS / 11 DOLLARS)

MANGO FREEZE

Rum, Mango Puree, Agave, Lime

STRAWBERRY FIELDS

Vodka, Fresh Strawberry & Hibiscus Flower Lemonade

PIMMS CUP

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

TOMMY'S MARGARITA

100% Agave Tequila, Agave Nectar, Lime

GLASS WINES

SPARKLING

Torre Oria, Brut Cava, Requena, Spain, 2022 11.
Almacita, Brut Sparkling Rose, Argentina, 2021 11.

WHITE

La Patience, Chardonnay, France, 2022 14.
La Garenne, Sauvignon Blanc, Loire Valley, France, 2021 11.

ROSÉ

Zillamina, Monastrell Rosé, Alicante, Spain, 2020 12.5

RED

Los Conejos Malditos, Tempranillo Carbónico, Castilla, Spain, 2020 12.
Stratum, Matas Altas Monastrell, Jumilla, Spain, 2021 16.

MOCKTAILS

(NON-ALC / 8 DOLLARS)

LOVEBUG

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

BRING OUT THE HEAVY TARTILLERY

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