

D O W N T O W N
• N E W O R L E A N S •

BREWERY
SaintX
NEW ORLEANS

• O P E N D A I L Y •
• F U L L B A R • W I N E •

— **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

Devil Moon BBQ Sauce & Pickles
16.

HOT GREEN TOMATOES

Buttermilk Ranch
9.

BOUDIN BALLS

Pepperjack Queso
10.

SMOKED CHICKEN WINGS

Buffalo, BBQ, or Lemon Pepper
15.

BLISTERED SHISHITOS

White BBQ Sauce
12.

— **DESSERTS** —

SWEET POTATO 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.

WEDGE

Iceberg, Grape Tomatoes, Bacon Rillons & Blue Cheese
Dressing
14.

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.

SMOKED BEEF CHEEK

Chow Chow & Dijonaise on Brioche
17.

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

LAGERS

{ 4 OZ | FULL POUR }



HOPPY ALES

ALL THE BEST

Schankbier Lager / 3.5% / 42° / Seidel / 20 oz
Session Pale Lager; Gently Hopped with Perle

3 | 8

MONDAY

Rice Lager / 4.4% / 42° / Seidel / 20 oz.
Brewed with 40% Flaked + Toasted Rice & Gently-Hopped with Motueka

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

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

CRY! CRY! CRY!

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)

3 | 8

FOLKLORE

Märzen Lager / 5.8% / 42° / Seidel / 20 oz.
Oktoberfest-Style Amber Lager;
Brewed with a Blend of Traditional German Malts

3 | 8

HOPPY ALES

ELECTRIC MAYHEM

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

3 | 8

WORKING TITLE

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

3 | 8

GOLDEN FEATHERS

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

4 | 9

GATOR BOOTS

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

4 | 9

TWO TRUTHS

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

STOUT

PAVILION

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

3 | 8

CASKS

WHILE WE'RE YOUNG

English Golden Ale / 4.3% / 52° / Nonic Pint / 20 oz.
Brewed with Exclusively with Maris Otter Malt & Hopped with East Kent
Goldings

3 | 8

FLATBOAT

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

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
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)

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

Miquel Pons, Brut Cava, Barcelona, 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.

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