

## STARTERS

<b>Fried Calamari*</b> marinara & grain mustard sauce	8.95	<b>Fried Green Tomatoes*</b> served w/crab salad & creole remoulade	9.95
<b>Bacon Wrapped Smoked Scallops* ▼</b> goat cheese, spinach, tomatoes, capers mustard vinaigrette	11.95	<b>Crab Cakes*</b> jumbo lump blue crab cakes lemon vinaigrette & chipotle mayo	14.95
<b>NxNW Wings*</b> Asian Honey glaze / Buffalo sauce Sriracha sauce / Seasonal beer BBQ glaze served w/ bleu cheese dipping sauce	8.95	<b>Roasted Garlic Bulbs</b> goat cheese & fresh squeezed garlic on black pepper crostini	9.95
<b>N2Wit Mussels*</b> steamed in jalapeno ginger N2Wit beer broth w/fennel, tomatoes, garlic, cilantro & green onions, served w/garlic crostini	11.95	<b>Sausage Stuffed Mushrooms</b> fennel sausage, roasted garlic, peppers, bread crumbs, parmesan cheese, red bell pepper cream sauce	8.95
<b>Tx Gulf Coast Oysters* ▼</b> half dozen oysters w/red wine mignonette, horseradish, saltines & lemons	11.95	<b>Spinach Capers &amp; Artichoke Dip ▼</b> asiago & parmesan, caramelized onions, lemon aioli, served w/ crostini	8.95

## SOUPS & SALADS

ADD CHICKEN\* 3.00 • SHRIMP\* 4.95 • SEARED SALMON\* 5.95

<b>Seasonal Soup ▼</b> ask your server for details	4.50/5.95	<b>Center Cut Sirloin Salad* ▼</b> grilled sirloin, arugula, red onions, cherry tomatoes, Tx bleu cheese w/ balsamic vinaigrette	12.95
<b>Field Greens Salad ▼</b> granny smith apples, caramelized walnuts, crumbled bleu cheese, aged sherry vinaigrette	4.50/8.95	<b>Cobb Salad* ▼</b> grilled chicken, spring & green leaf, avocado, kalamata olives, bacon, tomatoes, egg, red onion, crumbled bleu cheese tossed in bleu cheese dressing	11.95
<b>Caesar Salad</b> baked sourdough croutons, shaved parmesan	4.50/8.95		
<b>Tx Beet Salad ▼</b> arugula, Tx red beets, Tx goat cheese, candied walnuts, topped w/ mustard vinaigrette	8.95		

## PIZZAS & SANDWICHES

<b>Heart of Circle C Pizza</b> (10") 10.95 basil pesto, artichoke hearts, (14") 14.95 roasted red bell peppers, sun-dried (16") 17.95 tomatoes, mozzarella & fresh mozzarella		<b>NxNW Burger*</b> 13.95 grilled half pound proprietary blend of angus brisket & chuck w/smoked Oregon cheddar cheese, poblano jam, peppered bacon, Green Menace Ale steak sauce & the works, served w/ garlic parmesan fries <i>+upgrade to sweet potato fries or onion rings for \$2 more.</i>	
<b>Margherita Pizza</b> (10") 9.95 light garlic infused oil w/marinara (14") 13.95 sauce, roma tomatoes, fresh basil, (16") 16.95 smoked mozzarella		<b>Colorado Lamb Burger*</b> 13.95 grilled half pound lamb burger, tomato chutney, Port Salut cheese, pickled red onion, arugula & cucumber, served w/ garlic parmesan fries <i>+upgrade to sweet potato fries or onion rings for \$2 more.</i>	
<b>Pinty's Pizza</b> (10") 12.95 marinara, salami, pepperoni, (14") 16.95 prosciutto, bacon, sausage, (16") 19.95 mozzarella		<b>Grilled Chicken Sandwich*</b> 10.95 bacon, avocado, lettuce, tomato & basil mayo, served w/ garlic & parmesan fries <i>+upgrade to sweet potato fries or onion rings for \$2 more.</i>	
<b>B.Y.O.P.</b> (10") 8.95 Start off with a base of marinara (14") 10.95 & mozzarella, add your toppings & (16") 12.95 make the perfect pizza (10" - 0.75 each; 14" - 1.50 each; 16" - 2.00 each)			
<b>Meats</b> - pepperoni, sausage, salami, prosciutto, bacon			
<b>Veggies</b> - mushrooms, onions, olives, bell peppers, jalapeños, tomatoes			

# ENTRÉES

<p>✦ <b>Red Zeppelin Pork Chop*</b> 20.95 pork chop brined in our red ale, apple brandy sauce, new potato hash, seasonal vegetables</p> <p><b>Grilled Ribeye* ▼</b> 22.95 roasted garlic butter, bleu cheese scalloped potatoes, seasonal vegetables</p> <p><b>Beef Tenderloin*</b> 23.95 merlot butter sauce, crumbled bleu cheese, haystack onions, wild mushroom risotto</p> <p><b>Smoked Pork Tenderloin* ▼</b> 15.95 sundried cherry madeira demi-glace, bacon &amp; arugula risotto, seasonal vegetables</p> <p>✦ <b>Herb Rotisserie Half Chicken*</b> 14.95 balsamic au jus, caramelized onion mashers, seasonal vegetables</p> <p><b>Orange Chicken* ▼</b> 14.95 grilled chicken breast, orange rosemary butter sauce, bleu cheese scalloped potatoes, seasonal vegetables</p> <p><b>Chicken Fried Chicken*</b> 14.95 smoked bacon &amp; sage cream sauce, caramelized onion mashers, seasonal vegetables</p> <p><b>Meatloaf*</b> 14.95 Okanogan dark ale mushroom gravy, caramelized onion mashers, seasonal vegetables</p>	<p>✦ <b>Cedar Plank Salmon* ▼</b> 18.95 port wine demi-glace, bleu cheese scalloped potatoes, sautéed spinach</p> <p><b>Idaho Rainbow Trout* ▼</b> 17.95 topped w/ lemon caper cream sauce, served w/ rosemary new potatoes, seasonal vegetables</p> <p><b>Grilled Chicken Penne Pasta*</b> 12.95 caramelized onions, tomatoes, basil, roasted pine nuts, smoked tomato cream sauce</p> <p><b>Lemon Shrimp Linguini*</b> 16.95 sundried tomatoes, black olives, capers, mushrooms, scallions &amp; artichoke hearts tossed in roasted garlic-lemon cream sauce</p> <p>✦ <b>Stout Stroganoff*</b> 15.95 Splintercat braised brisket, sour cream, green onions, garlic, tomatoes, enriched mushroom sauce served over egg noodles</p> <p><b>Nx Cioppino*</b> 21.95 seared Pacific cod, PEI mussels, clams, calamari, shrimp, fennel, lemongrass tomato broth &amp; served w/baguette</p> <p><b>West Indie's Curry</b> 12.95 vegan chickpea sweet potatoes served over steamed quinoa</p>
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# SIDES

<p><b>Seasonal Vegetables ▼</b> 3.95</p> <p><b>Bleu Cheese Scalloped Potatoes ▼</b> 3.95</p> <p><b>Caramelized Onion Mashers ▼</b> 3.95</p> <p><b>Bacon &amp; Arugula Risotto ▼</b> 3.95</p> <p><b>Wild Mushroom Risotto ▼</b> 3.95</p>	<p><b>Garlic Parmesan Fries</b> 3.95</p> <p><b>Sweet Potato Fries</b> 5.95</p> <p><b>Beer Battered Onion Rings</b> 5.95</p> <p><b>Soup / Salad / Side Plate</b> 10.95 choose any three combo (sweet potato fries &amp; onion rings are \$2 extra)</p>
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# ABOUT NXNW

## WATER & BREAD

For conservation, water & bread are served upon request.

## GRATUITY

Suggested gratuity is applied to parties of 6 or more. For questions or concerns, please speak w/ a manager.

## LOCAL SOURCING

We are proud to partner w/ Johnson's Backyard Garden, Stock Yards Angus Beef, Tender Belly, Broken Arrow Ranch, IO Ranch, Farm to Table, Texas Coffee Traders, & many more Central Texas vendors.

## \* PREPARED TO ORDER

**Many of our items are prepared from scratch and to your order.** Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness.

## ▼ GLUTEN FREE - PLEASE TELL YOUR SERVER

While we cannot guarantee a 100% gluten-free menu, in an effort to accommodate our guests with celiac or who require a gluten-free diet we suggest you try certain variations of the items marked with a ▼ icon. Please ask to see a manager if you have any questions or concerns.

## ✦ HOUSE FAVORITE