

## STARTERS

<b>Fried Green Tomatoes*</b> served w/crab salad & creole remoulade	9.95	✦ <b>Crab Cakes*</b> jumbo lump blue crab cakes w/ lemon vinaigrette & chipotle mayo	14.95
<b>Bacon Wrapped Smoked Scallops*</b>  goat cheese, spinach, tomatoes, capers mustard vinaigrette	11.95	<b>Fried Calamari*</b> marinara & grain mustard sauce	8.95
<b>Nx 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/apple cider 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>  sliced sirloin, arugula, red onions, cherry tomatoes, Tx bleu cheese w/ balsamic vinaigrette	12.95
✦ <b>Field Greens Salad</b>  granny smith apples, candied walnuts, crumbled bleu cheese, aged bleu cheese 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> basil pesto, artichoke hearts, roasted red bell peppers, sun-dried tomatoes, mozzarella & fresh mozzarella	(10") (14") (16")	10.95 14.95 17.95	✦ <b>Nx Burger*</b> 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>	13.95
✦ <b>Margherita Pizza</b> light garlic infused oil w/marinara sauce, roma tomatoes, fresh basil, smoked mozzarella	(10") (14") (16")	9.95 13.95 16.95	<b>Colorado Lamb Burger*</b> 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>	13.95
<b>Pinty's Pizza</b> marinara, salami, pepperoni, prosciutto, bacon, sausage, mozzarella	(10") (14") (16")	12.95 16.95 19.95		
<b>B.Y.O.P.</b> Start off with a base of marinara & mozzarella, add your toppings & make the perfect pizza (10" - 0.75 each; 14" - 1.50 each; 16" - 2.00 each)	(10") (14") (16")	8.95 10.95 12.95	✦ <b>Grilled Chicken Sandwich*</b> bacon, avocado, lettuce, tomato & basil mayo, served w/ garlic & parmesan fries <i>+upgrade to sweet potato fries or onion rings for \$2 more.</i>	10.95
<b>Meats</b> - pepperoni, sausage, salami, prosciutto, bacon				
<b>Veggies</b> - mushrooms, onions, olives, bell peppers, jalapeños, tomatoes				

# ENTRÉES

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

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

## STEAK TEMPERATURES

*Rare* - cool, red center

*Medium Rare* - warm, red center

*Medium* - pink center

*Medium Well* - warm brown w/ thin line of pink

*Well Done* - hot, no pink throughout

# SIDES

<b>Fried Brussel Sprouts</b> 3.95	<b>Bacon &amp; Arugula Risotto</b>  3.95
<b>Sautéed Green Beans</b>  3.95	<b>Wild Mushroom Risotto</b>  3.95
<b>Sautéed Spinach</b>  3.95	<b>Garlic Parmesan Fries</b> 3.95
<b>Sautéed Broccoli</b>  3.95	<b>Sweet Potato Fries</b> 5.95
<b>Bleu Cheese Scalloped Potatoes</b> 3.95	<b>Beer Battered Onion Rings</b> 5.95
<b>Caramelized Onion Mashers</b>  3.95	<b>Soup / Salad / Side Plate</b> 10.95 choose any three combo (sweet potato fries & onion rings are \$2 extra)

# 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

MENU 

an Austin-owned brewpub with a Pacific-Northwestern vibe since 1999.