

STARTERS

Fried Green Tomatoes*
served w/crab salad & creole remoulade - 10.50

❖ **Crab Cakes***
jumbo lump blue crab cakes w/lemon vinaigrette & chipotle mayo - 12.50

PEI Mussels*
steamed in jalapeno ginger beer broth w/fennel, tomatoes, garlic, cilantro & green onions, served w/garlic crostini - 12.50

❖ **Tx Gulf Coast Oysters*** 
half dozen oysters w/apple cider mignonette, horseradish & lemon - 12.50

Sausage Stuffed Mushrooms
fennel sausage, roasted garlic, peppers, bread crumbs, parmesan cheese, red bell pepper cream sauce - 9.50

❖ **Fried Calamari***
marinara & grain mustard sauce - 9.50

Nx Wings*
Asian Honey glaze / Buffalo sauce
Sriracha sauce / Seasonal beer BBQ glaze
served w/ bleu cheese dipping sauce - 9.50

Roasted Garlic Bulbs
goat cheese & fresh squeezed garlic on black pepper crostini - 9.95

Spinach Capers & Artichoke Dip
asiago & parmesan, caramelized onions, lemon aioli, served w/ crostini - 9.50

Bacon Wrapped Smoked Scallops* 
goat cheese, spinach, tomatoes, capers
mustard vinaigrette - 16.95

SOUPS & SALADS

• ADD CHICKEN* 3.95 • SHRIMP* 4.95 • SEARED SALMON* 5.95 • SIRLOIN* 6.95 • TUNA* 10.95

Seasonal Soup
ask your server for details - 5.25/9.25

Field Greens Salad 
granny smith apples, toasted almonds, crumbled bleu cheese, aged bleu cheese
sherry vinaigrette - 5.25/9.25

Caesar Salad
baked sourdough croutons,
shaved parmesan - 5.25/9.25

❖ **House Salad** 
field greens, cucumber, grape tomatoes,
red onions, cheddar cheese & red bell
pepper ranch - 5.25

❖ **Tx Beet Salad** 
arugula, Tx red beets, Tx goat cheese,
toasted almonds, topped w/
mustard vinaigrette - 9.95

Center Cut Sirloin Salad* 
sliced sirloin, arugula, red onions,
cherry tomatoes, Tx bleu cheese w/
balsamic vinaigrette - 13.50

Cobb Salad* 
grilled chicken, spring & green leaf,
avocado, kalamata olives, bacon,
tomatoes, egg, red onion, crumbled bleu
cheese tossed in bleu cheese
dressing - 12.50

PIZZAS & SANDWICHES

OUR PIZZA DOUGH IS MADE IN HOUSE USING BEER GRAINS

Buffalo Chicken Pizza (10") 12.95
garlic oil, mozzarella cheese, bleu (14") 16.95
cheese crumbles, buffalo tossed (16") 19.95
chicken, red onions & cilantro

❖ **Margherita Pizza** (10") 9.95
light garlic infused oil w/marinara (14") 13.95
sauce, roma tomatoes, fresh basil, (16") 16.95
smoked mozzarella

Pinty's Pizza (10") 12.95
marinara, salami, pepperoni, (14") 16.95
prosciutto, bacon, sausage, (16") 19.95
mozzarella

❖ **Supreme Pizza** (10") 12.95
pepperoni, sausage, salami, red (14") 16.95
onion, black olives, mushrooms, (16") 19.95
red bell peppers, jalapenos

Greenbelt Pizza (10") 12.95
marinara pesto sauce, feta cheese, (14") 16.95
spinach, artichokes, black olives, (16") 19.95
mushrooms & red onions

❖ **Nx Burger***
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 - 13.95
*+upgrade to sweet potato fries or onion rings
for \$1.50 more.*

Colorado Lamb Burger*
grilled half pound lamb burger, tomato
chutney, Port Salut cheese, pickled red
onion, arugula & cucumber, served w/
garlic parmesan fries - 14.95
*+upgrade to sweet potato fries or onion rings
for \$1.50 more.*

Grilled Chicken Sandwich*
bacon, avocado, lettuce, tomato
& basil mayo, served w/ garlic &
parmesan fries - 10.95
*+upgrade to sweet potato fries or onion rings
for \$1.50 more.*

MENU 

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

ENTRÉES

✦ Chicken Fried Chicken*

smoked bacon & sage cream sauce, caramelized onion mashers, seasonal vegetables - 15.95

Orange Chicken*

grilled chicken breast, orange rosemary butter sauce, bleu cheese scalloped potatoes, seasonal vegetables - 15.95

Stout Stroganoff*

Splintercat braised brisket, green onions, garlic, tomatoes, sour cream enriched enoki mushroom sauce served over egg noodles - 15.95

✦ Cedar Plank Salmon*

port wine demi-glace, bleu cheese scalloped potatoes, sautéed spinach - 19.95

Idaho Rainbow Trout* ^{GF}

skin on trout topped w/ lemon caper cream sauce, served w/ rosemary new potatoes, seasonal vegetables - 18.95

Grilled Chicken Penne Pasta*

caramelized onions, tomatoes, basil, roasted pine nuts, smoked tomato cream sauce - 13.95

Pasta Primavera

zucchini, squash, spinach, tomatoes, marinara pesto sauce, penne pasta topped w/ parmesan cheese & basil - 14.95

Smoked Pork Tenderloin* ^{GF}

sundried cherry madeira demi-glace, bacon & arugula risotto, seasonal vegetables - 16.95

✦ Red Zeppelin Pork Chop* ^{GF}

pork chop brined in our red ale, apple brandy sauce, new potato hash, seasonal vegetables - 18.95

Sesame Crusted Tuna* ^{GF}

sriracha soy glaze, pickled IPA slaw & served w/ ginger jalapeno risotto - 21.95

✦ Steak & Shrimp* ^{GF}

grilled sirloin w/ shrimp skewer, cilantro chimichurri sauce, caramelized onion mashers, seasonal vegetables - 19.95

Grilled Ribeye*

roasted garlic butter, bleu cheese scalloped potatoes, seasonal vegetables - 23.95

Beef Tenderloin*

merlot butter sauce, crumbled bleu cheese, haystack onions, wild mushroom risotto - 24.95

Herb Rotisserie Half Chicken* ^{GF}

balsamic au jus, caramelized onion mashers, seasonal vegetables - 15.95

Meatloaf*

Okanogan dark ale mushroom gravy, caramelized onion mashers, seasonal vegetables - 15.95

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

Seasonal Vegetables	4.25
sautéed green beans, spinach, broccoli, or fried brussels sprouts	
Bleu Cheese Scalloped Potatoes	4.25
Caramelized Onion Mashers ^{GF}	4.25
Bacon & Arugula Risotto ^{GF}	4.25
Wild Mushroom Risotto ^{GF}	4.25
Ginger Jalapeno Risotto ^{GF}	4.25

New Potato Hash ^{GF}	4.25
Rosemary New Potatoes ^{GF}	4.25
Garlic Parmesan Fries	4.25
Sweet Potato Fries	5.75
Beer Battered Onion Rings	5.75
Combo Plate	10.95
comes with one side, a small salad, & cup of our daily soup	

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.

^{GF} 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 ^{GF} icon. Please ask to see a manager if you have any questions or concerns.

✦ HOUSE FAVORITE