

STARTERS

Fried Green Tomatoes* served w/crab salad & creole remoulade	10.50	✦ Nx Wings* Asian Honey glaze / Buffalo sauce Sriracha sauce / Seasonal beer BBQ glaze served w/ bleu cheese dipping sauce	9.50
Bacon Wrapped Smoked Scallops* GF goat cheese, spinach, tomatoes, capers mustard vinaigrette	12.50	Chefs Board* chicken liver paté, two Chef selected cheeses tomato chutney, IPA pickled green beans, w/crackers & crostini	15.95
Crab Cakes* jumbo lump blue crab cakes w/ lemon vinaigrette & chipotle mayo	12.50	Roasted Garlic Bulbs goat cheese & fresh squeezed garlic on black pepper crostini	9.95
PEI Mussels* ✦ steamed in jalapeno ginger beer broth w/fennel, tomatoes, garlic, cilantro & green onions, served w/garlic crostini	12.50	Sausage Stuffed Mushrooms fennel sausage, roasted garlic, peppers, bread crumbs, parmesan cheese, red bell pepper cream sauce	9.50
Tx Gulf Coast Oysters* GF half dozen oysters w/apple cider mignonette, horseradish, saltines & lemons	12.50	Spinach Capers & Artichoke Dip asiago & parmesan, caramelized onions, lemon aioli, served w/ crostini	9.50
Fried Calamari* marinara & grain mustard sauce	9.50		

SOUPS & SALADS

• ADD CHICKEN* 3.00 • SHRIMP* 4.95 • SEARED SALMON* 5.95 • SIRLOIN* 6.95

Seasonal Soup ask your server for details	4.75/6.25	Center Cut Sirloin Salad* GF sliced sirloin, arugula, red onions, cherry tomatoes, Tx bleu cheese w/ balsamic vinaigrette	13.50
✦ Field Greens Salad GF granny smith apples, candied walnuts, crumbled bleu cheese, aged bleu cheese sherry vinaigrette	4.75/6.25	Cobb Salad* GF grilled chicken, spring & green leaf, avocado, kalamata olives, bacon, tomatoes, egg, red onion, crumbled bleu cheese tossed in bleu cheese dressing	12.50
Caesar Salad baked sourdough croutons, shaved parmesan	4.75/6.25		
✦ Tx Beet Salad GF arugula, Tx red beets, Tx goat cheese, candied walnuts, topped w/ mustard vinaigrette	6.50/9.50		

PIZZAS & SANDWICHES

Heart of Circle C Pizza basil pesto, artichoke hearts, roasted red bell peppers, sun-dried tomatoes, mozzarella & fresh mozzarella	(10") (14") (16")	11.50 15.75 18.95	✦ 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 <i>+upgrade to sweet potato fries or onion rings for \$1.50 more.</i>	13.95
✦ Margherita Pizza light garlic infused oil w/marinara sauce, roma tomatoes, fresh basil, smoked mozzarella	(10") (14") (16")	9.95 13.95 16.95	Colorado Lamb Burger* 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 \$1.50 more.</i>	13.95
Pinty's Pizza marinara, salami, pepperoni, prosciutto, bacon, sausage, mozzarella	(10") (14") (16")	12.95 16.95 19.95	✦ Grilled Chicken Sandwich* bacon, avocado, lettuce, tomato & basil mayo, served w/ garlic & parmesan fries <i>+upgrade to sweet potato fries or onion rings for \$1.50 more.</i>	10.95
B.Y.O.P. 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")	9.50 11.50 13.50		
Meats - pepperoni, sausage, salami, prosciutto, bacon				
Veggies - mushrooms, onions, olives, bell peppers, jalapeños, tomatoes				

ENTRÉES

• ADD CHICKEN* 3.00 • SHRIMP* 4.95 • SEARED SALMON* 5.95 • SIRLOIN* 6.95

<p>‡ Red Zeppelin Pork Chop* 21.95 pork chop brined in our red ale, apple brandy sauce, new potato hash, green beans</p> <p>Grilled Ribeye* 23.95 roasted garlic butter, bleu cheese scalloped potatoes, green beans</p> <p>Beef Tenderloin* 24.95 merlot butter sauce, crumbled bleu cheese, haystack onions, wild mushroom risotto</p> <p>Smoked Pork Tenderloin* ^{GF} 16.95 sundried cherry madeira demi-glace, bacon & arugula risotto, green beans</p> <p>‡ Herb Rotisserie Half Chicken* 15.95 balsamic au jus, caramelized onion mashers, green beans</p> <p>Orange Chicken* 15.95 grilled chicken breast, orange rosemary butter sauce, bleu cheese scalloped potatoes, green beans</p> <p>Chicken Fried Chicken* 15.95 smoked bacon & sage cream sauce, caramelized onion mashers, green beans</p> <p>Meatloaf* 15.95 Okanogan dark ale mushroom gravy, caramelized onion mashers, green beans</p>	<p>‡ Cedar Plank Salmon* 19.95 port wine demi-glace, bleu cheese scalloped potatoes, sautéed spinach</p> <p>Idaho Rainbow Trout* ^{GF} 18.95 skin on trout topped w/ lemon caper cream sauce, served w/ rosemary new potatoes, green beans</p> <p>Grilled Chicken Penne Pasta* 13.50 caramelized onions, tomatoes, basil, roasted pine nuts, smoked tomato cream sauce</p> <p>Lemon Shrimp Linguini* 17.50 sundried tomatoes, black olives, capers, mushrooms, scallions & artichoke hearts tossed in roasted garlic-lemon cream sauce</p> <p>‡ Stout Stroganoff* 15.95 Splintercat braised brisket, sour cream, green onions, garlic, tomatoes, enriched mushroom sauce served over egg noodles</p> <p>Nx Cioppino* 21.95 seared Pacific cod, PEI mussels, clams, calamari, shrimp, fennel, lemongrass tomato beer broth & served w/baguette</p> <p>West Indies' Curry ^{GF} 13.50 vegan chickpea sweet potatoes served over steamed quinoa</p>
--	---

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

<p>Seasonal Vegetables 4.25 sautéed green beans, spinach, broccoli, or fried brussels sprouts</p> <p>Bleu Cheese Scalloped Potatoes 4.25</p> <p>Caramelized Onion Mashers ^{GF} 4.25</p> <p>Bacon & Arugula Risotto ^{GF} 4.25</p> <p>Wild Mushroom Risotto ^{GF} 4.25</p>	<p>New Potato Hash ^{GF} 4.25</p> <p>Rosemary New Potatoes ^{GF} 4.25</p> <p>Garlic Parmesan Fries 4.25</p> <p>Sweet Potato Fries 5.75</p> <p>Beer Battered Onion Rings 5.75</p> <p>Soup / Salad / Side Plate 10.95 choose any three combo (sweet potato fries or onion rings are \$1.50 extra)</p>
---	---

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

MENU 

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