

BRUNCH BEVERAGES

Brewmosa Bavarian Hefeweizen, Wycliff champagne, grapefruit juice served in a half liter mug	5.00	Bloody Mary well vodka & Zing Zang	3.50
Mimosa Wycliff champagne, orange juice	3.00	Diablo's Breakfast Absolut Peppar & Effen Cucumber vodka, Worcestershire /sriracha mix, Zing Zang topped w/ Starview Blonde Ale	6.00
Mimosa Carafe mimosas for the whole squad	12.00	Screwdriver well vodka, orange juice	3.50
Voveti Prosecco 187ml bottle	9.00		

BRUNCH SPECIALTIES

Waffle & Spicy Chicken Stack*
house vanilla thyme waffle, spicy crispy fried chicken, sriracha maple syrup - go big & toss it in buffalo sauce - 10.95

Buttermilk Pancake Stack*
five fluffy pancakes served w/ whipped butter & real Vermont maple syrup - 5.95

Brewers Breakfast* 
eggs your way, bacon, fennel sage breakfast sausage patties, cheese grits, arugula salad - 12.95

Steak & Eggs* 
6oz sirloin, 2 eggs your way & an arugula parmesan salad - level up & sub in a filet (+10) or ribeye (+12) - 13.95

Migas*
scrambled eggs, red onions, red bell peppers, tomatoes, tortilla chips, cheddar, homemade salsa, refried beans served w/ breakfast potatoes - 9.95

Breakfast Burrito*
scrambled eggs, cheddar cheese, bacon, breakfast potatoes, charred tomato salsa - ask to make it a chimichanga - 8.95

Breakfast Poutine*
french fries, braised brisket, cheddar cheese, sunny side up egg, bacon, green onions - 8.95

Cured Salmon Board*
house cured salmon, whipped goat cheese, pickled red onion, beer grain flatbread - 12.95

10" Breakfast Pizza*
bacon, breakfast sausage, mozzarella, marinara, over easy eggs drizzled w/ maple syrup & topped w/ arugula - 11.95

Breakfast Sandwich*
egg any way you like it, arugula, tomato, bacon, cheddar & sriracha mayo served w/ breakfast potatoes - 10.95

Omelets

3 Little Piggies*
ham, bacon, sausage, green onion, cabot sharp cheddar served w/ breakfast potatoes - 13.95

The Nx*
mushrooms, roasted red bell pepper & spinach topped w/ whipped goat cheese served w/ breakfast potatoes - 12.95

Field & Stream*
house cured salmon, kale, roasted garlic & charred zucchini served w/ breakfast potatoes - 11.95

A LA CARTE

Buttermilk Pancake* w/ Vermont maple syrup, whipped butter	1.25	Breakfast Potato Hash* 	4.50
Vanilla Thyme Waffle* w/ Vermont maple syrup, whipped butter	1.95	Bacon* two slices of bacon	2.50
Texas Toast* butter & assorted jam	.95	Sausage Patties* 	3.50
Biscuits & Gravy*	3.95	Cheese Grits* 	2.95

SWEET TOOTH

S'mores Stuffed French Toast*
two pieces of Texas toast stuffed w/ Nutella, topped w/ toasted house made marshmallow fluff & graham cracker crumble - 8.95

Waffle Cobbler*
today's seasonal cobbler, house waffle, whipped cream - 9.95

Pastry Plate*
today's scone, chocolate croissant & house made banana bread served w/ whipped butter, assorted jam & honey - 7.95

Fruit Plate 
fresh seasonal fruit, ask your server for today's selection - 5.95

BRUNCH MENU

Saturday & Sunday open - 3:00pm. Craft Beer & Food since 1999.

STARTERS

Nx Wings*

Asian Honey glaze / Buffalo sauce
Sriracha sauce / Seasonal beer BBQ glaze
served w/ bleu cheese dipping sauce - 9.75

Sausage Stuffed Mushrooms

fennel sausage, roasted garlic, peppers,
bread crumbs, parmesan cheese, red bell
pepper cream sauce - 9.75

Roasted Garlic Bulbs*

whipped goat cheese & fresh garlic w/ house
beer grain flatbread - 10.50
pairs great w/ Bavarian Hefeweizen

Fried Calamari*

marinara & grain mustard sauce - 9.75

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 - 4.95/6.50

Caesar Salad

romaine, baked sourdough croutons,
shaved parmesan - 4.95/9.75

Kale Arugula Salad ^{GF}

smoked beets, feta, dried dates,
roasted corn, pickled onions, w/ citrus
vinaigrette - 5.95/10.75

Center Cut Sirloin Salad* ^{GF}

sliced sirloin, arugula, red onions,
cherry tomatoes, Tx bleu cheese w/
balsamic vinaigrette - 13.50

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

PIZZAS

OUR PIZZA DOUGH IS MADE IN HOUSE USING BEER GRAINS

Pinty's Pizza*

marinara, salami, pepperoni,
prosciutto, bacon, sausage,
mozzarella

(10")

12.95

(14")

16.95

Margherita Pizza

light garlic infused oil w/marinara
sauce, roma tomatoes, fresh basil,
smoked mozzarella

(10")

9.95

(14")

13.95

ENTRÉES

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/ french fries - 13.95

Salmon Burger*

fresh salmon w/ ginger, jalapeno, arugula &
tomato. Topped w/ pickled jalapeno & carrot
slaw served w/ french fries - 13.95

Spicy Mike's Chicken Sandwich*

spicy fried chicken breast, pepper jack,
bacon, chipotle mayo, the works, served w/
french fries - 10.95

Grilled Chicken Sandwich*

bacon, avocado, lettuce, tomato & basil mayo,
served w/ french fries - 10.95

Reuben Sandwich*

sliced corned beef, sauerkraut, 1000 island
dressing, swiss cheese, marbled rye,
served w/ french fries - 11.95

Club Sandwich

smoked ham, turkey, bacon, smoked
mozzarella, golden raisin rosemary aioli,
the works, sourdough w/ french fries - 9.95

Fish n' Chips*

beer battered Pacific Cod, jalapeno tartar
sauce, malt vinegar, lemon wedge served w/
french fries - 12.25

Grilled Chicken Penne Pasta*

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

Meatloaf*

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

Smoked Pork Tenderloin* ^{GF}

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

Cedar Plank Salmon*

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

ABOUT NXNW

GRATUITY

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

* 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.

WATER

For conservation, water is served upon request.

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