

STARTERS

Crab Cakes*

jumbo lump blue crab cakes w/lemon vinaigrette & chipotle mayo - 15.95

Belgian White Mussels*

PEI mussels sauteed with bacon, garlic & shallots. Steamed w/ hefeweizen & cream then finished w/ lemon & crispy fried potatoes - 13.95

pairs great w/ Duckabush Amber

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 - 9.75

Fried Calamari*

marinara & grain mustard sauce - 9.75

Nx Wings*

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

Roasted Garlic Bulbs

whipped goat cheese & fresh garlic w/ house beer grain flatbread - 10.50

pairs great w/ Bavarian Hefeweizen

Spinach Capers & Artichoke Dip

asiago & parmesan, capers, red bell peppers served w/ house beer grain flatbread - 9.75

pairs great w/ Northern Light

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 - 4.95/6.50

Field Greens Salad

granny smith apples, toasted almonds, crumbled bleu cheese, aged bleu cheese
sherry vinaigrette - 4.95/9.75

Caesar Salad

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

Kale Arugula Salad

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

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

Shrimp & Bacon Pizza

marinara, mozzarella, shrimp,
bacon, fresh arugula, honey,
lemon zest

pairs great w/ Py Jingo Pale

Margherita Pizza

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

Pinty's Pizza

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

Supreme Pizza

pepperoni, sausage, salami, red
onion, black olives, mushrooms,
red bell peppers, jalapenos

Greenbelt Pizza

marinara pesto sauce, feta cheese,
spinach, artichokes, black olives,
mushrooms & red onions

(10") 13.95

(14") 17.95

(10") 9.95

(14") 13.95

(10") 12.95

(14") 16.95

(10") 12.95

(14") 16.95

(10") 12.95

(14") 16.95

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/ french fries - 13.95

Colorado Lamb Burger*

grilled half pound lamb burger, tomato
chutney, Port Salut cheese, pickled red
onion, arugula & cucumber, served w/
french fries - 14.95

Salmon Burger*

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

pairs great w/ Zombie Dragon

Grilled Chicken Sandwich*

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

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

Rosemary Orange Chicken*

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

Cedar Plank Salmon*

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

Sesame Crusted Tuna*

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

Stout Stroganoff*

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

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

Red Zeppelin Pork Chop*

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

Smoked Pork Tenderloin* ^{GF}

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

Steak & Shrimp* ^{GF}

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

Grilled 16oz Bone-in Ribeye*

roasted garlic butter, bleu cheese scalloped potatoes, seasonal vegetables - 26.95

Center Cut Choice Filet*

merlot butter sauce, crumbled bleu cheese, haystack onions, bacon arugula risotto - 25.95

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	4.50
sautéed green beans, spinach, broccoli, or fried brussels sprouts	
Bleu Cheese Scalloped Potatoes	4.50
Caramelized Onion Mashers ^{GF}	4.50
Bacon & Arugula Risotto ^{GF}	4.50
Ginger Jalapeno Risotto ^{GF}	4.50

New Potato Hash ^{GF}	4.50
French Fries	4.50
add garlic & parmesan - 1.00	
Sweet Potato Fries	5.75
Beer Battered Onion Rings	5.75
Combo Plate	11.95
pick three of the following: any side, small salad, or cup of soup	

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.