

BRUNCH BEVERAGES

Brewmosa - Hefe, bubbles, OJ in a Nx Mug	4.95	Bloody Mary	3.50
Mimosa	2.95	Michelada	3.50
Mimosa Carafe	11.95	Frosé	4.95
Clos De La Soleya Cava	7.95		

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	Breakfast Poutine french fries, braised brisket, cheddar cheese, sunny side up egg, bacon, green onions*	8.95
Buttermilk Pancake Stack five fluffy pancakes served w/ whipped butter & real Vermont maple syrup*	5.95	Cured Salmon Board house cured salmon, whipped goat cheese, pickled red onion, beer grain flatbread*	12.95
Brewer's Breakfast  eggs your way, bacon, fennel sage breakfast sausage patties, cheese grits, arugula salad*	12.95	10" Breakfast Pizza bacon, breakfast sausage, mozzarella, marinara, over easy eggs drizzled w/ maple syrup & topped w/ arugula*	11.95
Steak & Eggs  6oz sirloin, 2 eggs your way & an arugula parmesan salad - level up & sub in a filet (+10) or ribeye* (+12)	13.95	Breakfast Sandwich egg any way you like it, arugula, tomato, bacon, cheddar & sriracha mayo served w/ breakfast potatoes*	10.95
Migas scrambled eggs, red onions, red bell peppers, tomatoes, tortilla chips, cheddar, homemade salsa, refried beans & served w/ breakfast potatoes*	9.95	Omelets	
Breakfast Burrito scrambled eggs, cheddar cheese, bacon, breakfast potatoes, charred tomato salsa - ask to make it a chimichanga*	8.95	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  diced potatoes w/ bacon, scallions, peppers*	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  two fennel sage 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	Pastry Plate today's scone, chocolate croissant & house made banana bread served w/ whipped butter, assorted jam & honey	7.95
Waffle Cobbler today's seasonal cobbler, house waffle, whipped cream*	9.95	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 choice of Asian honey <i>OR</i> Buffalo sauce*	9.75	Roasted Garlic Bulbs whipped goat cheese & fresh garlic w/ house beer grain flatbread*	10.50
Sausage Stuffed Mushrooms fennel sausage, roasted garlic, peppers, bread crumbs, parmesan cheese, red bell pepper cream sauce*	9.75	<i>pairs great w/ Bavarian Hefeweizen</i>	
		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	Center Cut Sirloin Salad 	13.95
Caesar Salad romaine, baked sourdough croutons, shaved parmesan	4.95 / 9.75	grilled sirloin, spinach, asparagus, red onions, grape tomatoes, balsamic vinaigrette*	
Kale Arugula Salad 	5.95 / 10.75	Cobb Salad 	11.95
smoked beets, feta, dried dates, roasted corn, pickled onions, w/ citrus vinaigrette		grilled chicken, spring & green leaf, avocado, olives, bacon, tomatoes, egg, red onion, crumbled bleu cheese, jalapeño cilantro buttermilk	
		Seared Salmon Salad	13.95
		spinach w/ mango, asparagus, grape tomato, whole grain mustard vinaigrette & topped w/ creme fraiche*	

OVEN ROASTED PIZZAS

OUR PIZZA DOUGH IS MADE IN HOUSE USING BEER GRAINS

Traditional fennel sausage, mushrooms, onions, mozzarella, homemade marinara*	10.75	PPM pepperoni, pepperoncini, mushroom, mozzarella, homemade marinara*	10.75
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ENTRÉES

Angus Beef Burger 1/2 pound burger, cheddar or Huntsman cheese (bleu & cheddar blend), the works* › add Bacon or Avocado - 1.50 › add Jalapeños or Mushrooms - 0.75	11.50	Fish n' Chips beer battered Pacific Cod, jalapeno tartar sauce, malt vinegar, lemon wedge served w/ french fries*	12.25
Salmon Burger fresh salmon w/ ginger, jalapeno, arugula & tomato. Topped w/ pickled jalapeno & carrot slaw served w/ french fries*	13.95	Grilled Chicken Penne Pasta caramelized onions, tomatoes, basil, roasted pine nuts, tomato cream sauce*	11.95
Spicy Mike's Chicken Sandwich spicy fried chicken breast, chipotle mayo, pepper jack cheese, the works, served w/ french fries*	10.75	Meatloaf homemade bbq ketchup, roasted garlic parmesan & scallion mashers, green beans*	12.50
Grilled Chicken Sandwich bacon, avocado, lettuce, tomato & basil mayo, served w/ french fries*	10.75	Smoked Pork Tenderloin 	12.95
Club Sandwich smoked ham, turkey, bacon, smoked mozzarella, golden raisin rosemary aioli, LTO served w/ french fries*	10.75	Cedar Plank Salmon port wine demi-glace, bleu cheese scalloped potatoes, sautéed spinach*	13.95

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.

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.

WATER

For conservation, water is served upon request.

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