

BRUNCH BEVERAGES

Brewmosa - Hefe, bubbles, OJ in a Nx Mug	5	Bloody Mary	3.50
Mimosa	3	Michelada	3.50
Mimosa Carafe	12	Frosé	5
Clos De La Soleya Cava	8		

BRUNCH SPECIALTIES

Waffle & Spicy Chicken Stack house vanilla thyme waffle, spicy crispy fried chicken, sriracha maple syrup - go big & toss it in buffalo sauce*	11	Breakfast Poutine french fries, braised brisket, cheddar cheese, sunny side up egg, bacon, green onions*	9
Cinnamon Pancake Stack five fluffy pancakes served w/ whipped butter & real Vermont maple syrup*	6	Cured Salmon Board house cured salmon, whipped goat cheese, pickled red onion, beer grain flatbread*	13
Brewer's Breakfast eggs your way, bacon, fennel sage breakfast sausage patties, cheese grits, arugula salad*	13	10" Breakfast Pizza bacon, breakfast sausage, mozzarella, marinara, over easy eggs drizzled w/ maple syrup & topped w/ arugula*	12
Steak & Eggs 6oz sirloin, 2 eggs your way & an arugula parmesan salad - level up & sub in a filet (+10) or ribeye* (+12)	14	Breakfast Sandwich egg any way you like it, arugula, tomato, bacon, cheddar & sriracha mayo served w/ breakfast potatoes*	11
Migas scrambled eggs, red onions, red bell peppers, tomatoes, tortilla chips, cheddar, homemade salsa, refried beans & served w/ breakfast potatoes*	10	Omelets	
Breakfast Burrito scrambled eggs, cheddar cheese, bacon, breakfast potatoes, charred tomato salsa - ask to make it a chimichanga*	9	3 Little Piggies ham, bacon, sausage, green onion, cabot sharp cheddar served w/ breakfast potatoes*	14
		The Nx mushrooms, roasted red bell pepper & spinach topped w/ whipped goat cheese served w/ breakfast potatoes*	13
		Field & Stream house cured salmon, kale, roasted garlic & charred zucchini served w/ breakfast potatoes*	12

A LA CARTE

Cinnamon Pancake w/ Vermont maple syrup, whipped butter*	1.25	Breakfast Potato Hash diced potatoes w/ bacon, scallions, peppers*	5
Vanilla Thyme Waffle w/ Vermont maple syrup, whipped butter*	2	Bacon two slices of bacon*	2.50
Texas Toast butter & assorted jam	1	Sausage Patties two fennel sage sausage patties*	3.50
Biscuits & Gravy	4	Cheese Grits	3

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*	9	Fruit Plate fresh seasonal fruit, ask your server for todays selection	6
Waffle Cobbler todays seasonal cobbler, house waffle, whipped cream*	10		

BRUNCH MENU

Saturday & Sunday 10:00am - 3:00pm. Craft Beer & Food since 1999.

STARTS HERE

North by Chicken Wings choice of Asian honey, Buffalo, or our featured Wing of the Week sauce*	10	Roasted Garlic Bulbs whipped goat cheese & fresh garlic w/ house beer grain flatbread*	11
Sausage Stuffed Mushrooms fennel sausage, roasted garlic, peppers, bread crumbs, parmesan cheese, red bell pepper cream sauce*	10	Deep Fried Calamari soaked in buttermilk, fried & served w/ pickled cherry peppers & lemon hop aioli*	10

SOUP'ER SALAD

• ADD CHICKEN* 4 • SHRIMP* 5 • SEARED SALMON* 6 • SIRLOIN* 7 • TUNA* 11

Seasonal Soup ask your server for details	5/7	Grilled Sirloin Salad ^{GF} grilled sirloin, spinach, asparagus, red onions, grape tomatoes, balsamic vinaigrette*	14
Caesar Salad romaine, baked sourdough croutons, shaved parmesan	5/10	Cobb Salad ^{GF} grilled chicken, spring & green leaf, avocado, olives, bacon, tomatoes, egg, red onion, crumbled bleu cheese, jalapeño cilantro buttermilk	14
Kale Arugula Salad ^{GF} smoked beets, feta, dried dates, roasted corn, pickled onions, w/ citrus vinaigrette	6/11	Seared Salmon Salad spinach w/ mango, asparagus, grape tomato, whole grain mustard vinaigrette & topped w/ creme fraiche*	16

10" WOOD FIRED PIZZAS

Traditional fennel sausage, mushrooms, onions, mozzarella, homemade marinara*	12	PPM pepperoni, pepperoncini, mushroom, mozzarella, homemade marinara*	12
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ENTRÉES

Angus Beef Burger 1/2 pound burger, cheddar or Huntsman cheese (bleu & cheddar blend), the works* > add bacon, avocado, mushrooms, jalapenos > add extra burger patty	14 .75 each 6	Fish n' Chips beer battered Pacific Cod, jalapeno tartar sauce, malt vinegar, lemon wedge served w/ french fries*	15
Salmon Burger fresh salmon w/ ginger, jalapeno, arugula & tomato. Topped w/ pickled jalapeno & carrot slaw served w/ french fries*	14	Grilled Chicken Penne Pasta caramelized onions, tomatoes, basil, roasted pine nuts, tomato cream sauce*	14
Spicy Mike's Chicken Sandwich spicy fried chicken breast, chipotle mayo, pepper jack cheese, the works, served w/ french fries*	11	Homemade Meatloaf bbq ketchup, roasted garlic parmesan & scallion mashers, green beans*	14
Yardbird Sandwich lightly smoked & roasted chicken breast, whipped goat cheese, avocado, charred spicy pepper relish, greenleaf lettuce & tomato served w/ french fries*	12	Chicken Fried Chicken smoked bacon sage cream sauce, roasted garlic parmesan & scallion mashers, crispy green beans	14
North by Club Sandwich smoked ham, turkey, bacon, smoked mozzarella, golden raisin rosemary aioli, LTO served w/ french fries*	11	Smoked Pork Tenderloin ^{GF} sundried cherry madeira demi-glace, bacon arugula risotto, broccoli*	13
		Cedar Plank Salmon port wine demi-glace, bleu cheese scalloped potatoes, sautéed spinach*	15

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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