

## STARTERS

<b>Belgian White Mussels</b> PEI mussels sauteed w/ bacon, garlic & shallots. Steamed w/ hefeweizen & cream, then finished w/ lemon zest & crispy fried potatoes <i>pairs great w/ Duckabush Amber Ale</i>	13.95	<b>Crab Cakes</b> jumbo lump blue crab cakes served w/ chipotle aioli*	15.95
<b>Fried Calamari</b> grain mustard sauce & marinara*	9.75	<b>Roasted Garlic Bulbs</b> whipped goat cheese & fresh garlic w/ house beer grain flatbread <i>pairs great w/ Bavarian Hefeweizen</i>	10.50
<b>Bacon Wrapped Smoked Scallops</b>  goat cheese, spinach, tomatoes, mustard vinaigrette*	16.95	<b>Sausage Stuffed Mushrooms</b> stuffed w/ fennel sausage, roasted garlic, peppers, bread crumbs & parmesan cheese, over red bell cream sauce	9.75
<b>NXNW Wings</b> choice of Asian honey <i>or</i> Buffalo sauce *	9.75	<b>Spinach Capers &amp; Artichoke Dip</b> asiago & parmesan, capers, red bell peppers served w/ house beer grain flatbread <i>pairs great w/ Northern Light</i>	9.75

## SOUPS & SALADS

› ADD CHICKEN 4.00 • SHRIMP 4.95 • GRILLED SALMON 6.95

<b>Soup of the Day</b> ask your server for today's selection	4.95 / 6.50	<b>NXNW Cobb Salad</b> 	12.50
<b>Field Greens Salad</b>  apples, caramelized walnuts, crumbled bleu cheese, aged sherry vinaigrette	4.95 / 9.75	grilled chicken, spring & green leaf, avocado, olives, bacon, tomatoes, egg, red onion, crumbled bleu cheese, jalapeño cilantro buttermilk	
<b>NXNW Caesar Salad</b> crispy croutons, shaved parmesan	4.95 / 9.75	<b>Seared Salmon Salad</b> 	15.95
<b>Kale Arugula Salad</b>  smoked beets, feta, dried dates, roasted corn, pickled onions, citrus vinaigrette	5.95 / 10.75	over spinach w/ mango, asparagus, grape tomato, whole grain mustard vinaigrette & topped w/ creme fraiche*	
		<b>Asian Tuna Salad</b>	15.95
		seared tuna, romaine, napa & red cabbage, sunflower sprouts, green onions, julienne carrots, cilantro, ginger soy vinaigrette*	
		<b>Sirloin Salad</b> 	13.95
		grilled sirloin, spinach, asparagus, red onions, grape tomatoes, balsamic vinaigrette*	

## SANDWICHES & PIZZAS

OUR PIZZA DOUGH IS MADE IN HOUSE USING BEER GRAINS

<b>Angus Beef Burger</b> 1/2 pound burger, cheddar or Huntsman cheese (bleu & cheddar blend), the works, sourdough roll & served w/ french fries* › add Bacon or Avocado - 1.50 › add Jalapeños or Mushrooms - 0.75	12.95	<b>Grilled Vegetable Pizza</b> peppers, mushrooms, onions, zucchini, eggplant, feta, mozzarella, basil pesto	11.75
<b>Lamb Burger</b> 1/2 pound lamb burger, feta, sun-dried tomato relish, tzatziki, the works, sourdough roll & served w/ french fries*	13.95	<b>Traditional Pizza</b> fennel sausage, mushrooms, onions, mozzarella, homemade marinara	11.75
<b>Salmon Burger</b> Fresh salmon w/ ginger, jalapeno, arugula & tomato. Topped w/ pickled jalapeno & carrot slaw served w/ french fries* <i>pairs great w/ Zombie Dragon IPA</i>	13.95	<b>Roasted Garlic Pesto Pizza</b> zucchini, mushrooms, grape tomatoes, red onions, asiago cheese	11.75
<b>Grilled Chicken Sandwich</b> bacon, avocado, lettuce, tomato & basil mayo, sourdough roll & served w/ french fries*	11.50	<b>PPM</b> pepperoncini, pepperoni, mushrooms, mozzarella, homemade marinara	11.75
		<b>Shrimp &amp; Bacon Pizza</b> shrimp, bacon, fresh arugula, honey, lemon zest, mozzarella, homemade marinara <i>pairs great w/ Py Jingo Pale Ale</i>	13.95

DINNER 

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

# ENTRÉES

<b>Cedar Plank Salmon</b>	20.50	<b>Center Cut Choice Filet</b>	25.95
port-wine demi-glace, bleu cheese scalloped potatoes, sauteed spinach*		merlot butter sauce, crumbled bleu cheese, haystack onions, wild mushroom risotto*	
<b>Pepper Crusted Seared Tuna</b>	21.50	<b>Pork Chop Porterhouse</b>	21.95
stir-fried green beans & red bell peppers w/ orange soy sriracha reduction, wasabi mousse*		Duckabush brined pork loin, balsamic glaze, red potato hash, broccoli*	
<b>Stout Stroganoff</b>	16.95	<b>Grilled 16oz Bone-in Ribeye</b>	26.95
beer braised brisket, tomato, sour cream, green onion, garlic, rich mushroom sauce, egg noodles*		roasted garlic butter, bleu cheese scalloped potatoes, asparagus*	
<b>Grilled Chicken Penne Pasta</b>	13.95	<b>Grilled Duck Breast</b> <sup>GF</sup>	17.95
caramelized onions, basil, roasted pine nuts, smoked tomato cream sauce*		marlsala demi-glace, bacon arugula risotto, crispy brussels*	
<b>Lemon Shrimp Linguini</b>	17.50	<b>Herb Rotisserie Half Chicken</b> <sup>GF</sup>	15.95
sun dried tomatoes, black olives, capers, mushrooms, scallions, artichoke hearts, roasted garlic lemon cream sauce*		balsamic au jus, roasted garlic parmesan & scallion mashers, crisp green beans*	
<b>Fresh Vegetable Grille</b> <sup>GF</sup>	13.50	<b>Pepperonata Chicken</b> <sup>GF</sup>	15.95
grilled portobello mushrooms, zucchini, eggplant, onions, carrots, bell pepper, lentil salad (vegan), mint-cilantro pesto > add Chicken 4.00 · Shrimp 4.95		grilled all natural chicken breast, pepperonata, basil pesto risotto, crisp green beans*	
<b>Smoked Pork Tenderloin</b> <sup>GF</sup>	16.95	<b>NXNW Meatloaf</b>	15.95
sundried cherry madeira demi-glace, bacon arugula risotto, broccoli*		homemade bbq ketchup, roasted garlic parmesan & scallion mashers, green beans*	
<b>Fish &amp; Chips</b>	16.95	<b>Chicken Fried Chicken</b>	15.95
panko crusted beer battered Pacific Cod, jalapeno tartar sauce, malt vinegar, french fries*		smoked bacon & sage cream sauce, roasted garlic parmesan & scallion mashers, crisp green beans*	

## 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

<b>Seasonal Veggies</b>	4.50	<b>Bacon Arugula Risotto</b> <sup>GF</sup>	4.50
choice of crisp green beans, sauteed spinach, broccoli, or fried brussels		<b>Basil Pesto Risotto</b> <sup>GF</sup>	4.50
<b>Asparagus</b> <sup>GF</sup>	6.00	<b>Wild Mushroom Risotto</b> <sup>GF</sup>	4.50
<b>Bleu Cheese Scalloped Potatoes</b>	4.50	<b>French Fries</b>	4.50
<b>Roasted Garlic Parmesan &amp; Scallion Mashers</b> <sup>GF</sup>	4.50	add garlic & parmesan - 1.00	
<b>Roasted Red Potato Hash</b> <sup>GF</sup>	4.50	<b>Beer Battered Onion Rings</b>	7.95
		<b>Choice of any Three Sides</b>	11.95

# ABOUT NXNW

## WATER

For conservation, water is served upon request.

## GRATUITY

If pleased w/ your service, we'll add a suggested gratuity to parties of six or more.

## <sup>GF</sup> GLUTEN FREE - PLEASE TELL YOUR SERVER

While we cannot guarantee 100% gluten free menu, in an effort to accommodate our guests with celiac or who require a gluten free diet, we suggest you try variations of these items.

## PARTY ROOMS

NXNW is available for private functions. Please see a manager for details.

## \* PREPARED TO ORDER

Many of our items are prepared to your order. Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs increases your risk of foodborne illness.

**DINNER** 

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