

STARTS HERE

Fried Calamari soaked in buttermilk, fried & served w/ pickled cherry peppers & lemon hop aioli*	10	Roasted Garlic Bulbs whipped goat cheese & fresh garlic & red bell peppers served w/ house beer grain flatbread	11
Seared Scallops whipped sweet potato, hop & parsley gremolata, parmesan crisp*	17	Fennel Sausage Stuffed Mushrooms mushroom caps stuffed w/ sausage, roasted garlic, bread crumbs & parmesan cheese served over red bell pepper cream sauce*	10
North by Chicken Wings choice of Asian honey, Buffalo or our featured Wing of the Week sauce served w/ ranch*	10	Spinach & Artichoke Dip asiago & parmesan cheese, capers, red bell peppers served w/ house beer grain flatbread	10
Lump Blue Crab Cakes jumbo lump blue crab cakes served w/ chipotle aioli*	16		

SOUP'ER SALAD

› ADD CHICKEN* 4 • SHRIMP* 5 • SEARED SALMON* 6 • HANGER STEAK* 7

Seasonal Soup ask your server for today's selection	5/7	Texas Cobb Salad smoked chicken breast, avocado, hard boiled egg, olives, crispy smoked bacon, blistered tomatoes, red onions & bleu cheese tossed in lemon & mosaic hop bleu cheese dressing*	14
Field Greens Salad apples, caramelized walnuts, crumbled bleu cheese tossed in a balsamic beer vinaigrette	5/10	Seared Salmon Salad spinach w/ mango, asparagus, grape tomatoes & whole grain mustard vinaigrette, topped w/ creme fraiche*	16
Caesar Salad romain lettuce, house made crispy croutons, shaved parmesan cheese & caesar dressing	5/10	Steak Salad charred herb marinated hanger steak, arugula, cherry tomatoes, pickled cherry peppers & bleu cheese tossed in a balsamic beer vinaigrette*	15
Kale Arugula Salad smoked beets, feta, dried dates, roasted corn, pickled onions & citrus vinaigrette	6/11		

SANDWICHES & 10" WOOD FIRED PIZZAS

Steak Sandwich charred herb marinated hanger steak, beer shallot jam, whipped lemon ricotta, baby kale & arugula & pickled cherry peppers on a whole grain baguette served w/ french fries*	16	Traditional Pizza fennel sausage, mushrooms, onions, mozzarella & marinara	12
Yardbird lightly smoked & grilled chicken breast, whipped goat cheese, avocado, charred spicy pepper relish, greenleaf lettuce & tomato served w/ french fries*	12	Greenbelt Pizza blistered tomatoes, charred zucchini, roasted red peppers & mushrooms topped w/ chopped herb salad, mozzarella & pesto	12
		P.P.M. Pizza pepperoncini, pepperoni, mushrooms over mozzarella & marinara	12

Burgers

› add bacon, avocado, mushrooms, jalapenos	1 each
› add extra burger patty	6
Angus Beef 1/2 pound burger, Huntsman cheese (bleu & cheddar blend) served w/ the works & french fries*	14
Lamb 1/2 pound burger, feta, sun dried tomato relish, tzatziki sauce served w/ the works & french fries*	14
Salmon fresh salmon, ginger, jalapeno, arugula & tomato patty, topped w/ pickled jalapeno & carrot slaw served w/ french fries *	14

Shrimp & Bacon Pizza shrimp, bacon, fresh arugula, honey, lemon zest w/ mozzarella & marinara*	14
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NORTH BY NORTHWEST 

Craft Beer & Food since 1999.

ENTRÉES

Cedar Plank Salmon port wine demi-glace, bleu cheese scalloped potatoes, sautéed spinach*	20	Center Cut Choice Filet merlot butter sauce, crumbled bleu cheese, haystack onions, wild mushroom risotto*	27
Crab Mac & Cheese cavatappi pasta & blue crab w/ cheddar, mozzarella & goat cheese sauce topped w/ toasted pecan panko crust	16	Grilled 16oz Bone-in Ribeye roasted garlic butter, bleu cheese scalloped potatoes, asparagus*	28
Stout Stroganoff beer braised brisket in a sour cream enriched enoki mushroom sauce, tomatoes, green onions, garlic, egg noodles*	17	Grilled Duck Breast  marsala demi-glace, bacon arugula risotto, fried brussels sprouts*	18
Grilled Chicken Penne Pasta caramelized onions, tomatoes, basil, roasted pine nuts, smoked tomato cream sauce*	14	Herb Rotisserie Half Chicken  balsamic au jus, roasted garlic parmesan & scallion mashers, crisp green beans*	16
Lemon Shrimp Linguini sun dried tomatoes, black olives, capers, mushrooms, scallions, artichoke hearts, roasted garlic lemon cream sauce*	18	Pepperonata Chicken  grilled chicken breast w/ pepperonata, basil pesto risotto, crisp green beans*	16
Fresh Vegetable Grille  grilled portobello mushrooms, zucchini, eggplant, onions, carrots, bell peppers served over a lentil salad & topped w/ mint-cilantro pesto	14	Homemade Meatloaf bbq ketchup, roasted garlic parmesan & scallion mashers, crispy green beans*	16
Smoked Pork Tenderloin  sundried cherry madeira demi-glace, bacon & arugula risotto, broccoli*	17	Chicken Fried Chicken smoked sage bacon cream sauce, roasted garlic parmesan & scallion mashers, crisp green beans*	16
Fish & Chips panko crusted beer battered Pacific Cod, jalapeno tartar sauce, malt vinegar, lemon wedge served w/ french fries*	17		

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

Asparagus 	6	Mac & Cheese	6
Broccoli 	5	three cheese sauce, toasted pecan panko crust	
Green Beans 	5	Bleu Cheese Scalloped Potatoes	5
Sautéed Spinach 	5	Garlic Parmesan & Scallion Mashers 	5
Fried Brussels Sprouts	5	Bacon & Arugula Risotto 	5
French Fries add garlic & parmesan - 1.00	5	Basil Pesto Risotto 	5
		Wild Mushroom Risotto 	5
		Combo Plate	13
		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.

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.