

NORTH BY NORTHWEST

DINNER



STARTERS

Sausage Stuffed Mushrooms

fennel sausage, roasted garlic, peppers, bread crumbs, parmesan cheese, red bell pepper cream sauce*

North by Wings

fried crispy & tossed w/ choice of Asian Honey or Buffalo sauce served w/ ranch*

Texas Poutine

french fries topped w/ beer braised brisket in an enoki mushroom cream sauce & finished w/ melted beer cheese & scallions

Bacon Wrapped Scallops ^{GF}

bacon wrapped scallops, spinach w/ whole grain mustard vinaigrette, tomatoes, capers & goat cheese*

Roasted Garlic Bulbs

whipped goat cheese & roasted garlic w/ house beer grain flatbread*

Spinach & Artichoke Dip

asiago & parmesan topped w/ a caper pepper relish, served w/ house beer grain flatbread

Calamari

buttermilk marinated & fried crispy. Served w/ pickled cherry peppers, marinara & whole grain mustard dipping sauce*

Lump Blue Crab Cakes

two crab cakes served w/ chipotle aioli*

WOOD FIRED 10" PIZZAS

served on house beer-grain flatbread

Traditional

fennel sausage, mushrooms, white onions w/ mozzarella & marinara

Greenbelt

tomatoes, charred zucchini, roasted red bell peppers & mushrooms topped w/ a chopped herb salad, mozzarella & pesto

P.P.M.

pepperoncini, pepperoni & mushrooms w/ mozzarella & marinara

10010 N CAPITAL OF TEXAS HWY, AUSTIN, TX 78759

VISIT US ONLINE: NXNBREW.COM • @NXNBREW • 512.284.7557

ENTREES

Cedar Plank Salmon

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

Center Cut Choice Filet

merlot butter sauce, crumbled bleu cheese, haystack onions over wild mushroom risotto*

Grilled 16oz Bone-in Ribeye

roasted garlic butter, bleu cheese scalloped potatoes, asparagus*

Grilled Duck Breast ^{GF}

marsala demi-glace, bacon arugula risotto, fried brussels sprouts*

Grilled Chicken Penne Pasta

caramelized onions, tomatoes, basil, roasted pine nuts, smoked tomato cream sauce*

Lemon Shrimp Linguini

sun dried tomatoes, black olives, capers, mushrooms, scallions, artichoke hearts, lemon cream sauce*

Stout Stroganoff

beer braised brisket in an enoki mushroom cream sauce, tomatoes, green onions, garlic & egg noodles topped w/ sour cream

Smoked Pork Tenderloin ^{GF}

sundried cherry madeira demi-glace, bacon & arugula risotto, broccoli*

SOUP/SIDE SALADS

add chicken 4 · shrimp* 5 · salmon* 6 · steak* 7*

Seasonal Soup

ask your server for today's feature

Caesar Salad

romaine, parmesan, caesar dressing

Field Greens Salad

spring mix, apples, candied walnuts, bleu cheese tossed in balsamic stout vinaigrette

Kale Arugula Salad ^{GF}

smoked beets, feta, dried dates, roasted corn, pickled red onions & citrus vinaigrette

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.

20 Homemade Meatloaf

homemade bbq ketchup, roasted garlic parmesan & scallion mashers, green beans*

26 Fish & Chips

panko crusted beer battered Pacific Cod, jalapeno tartar sauce, malt vinegar, served w/ garlic parmesan fries*

28 Chicken Fried Chicken

sage bacon cream sauce, roasted garlic parmesan & scallion mashers, green beans*

18 Rotisserie Half Chicken ^{GF}

balsamic au jus, roasted garlic parmesan & scallion mashers, green beans*

14 Pepperonata Chicken ^{GF}

grilled chicken breast topped w/ pepperonata, basil pesto risotto, green beans*

16 Fresh Vegetable Grille ^{GF}

portobello mushrooms, zucchini, eggplant, onions, carrots, bell peppers served over a lentil salad & topped w/ mint-cilantro pesto

FULL SALADS

Texas Cobb ^{GF}

lightly smoked chicken breast, avocado, olives, bacon, tomato, red onion, & bleu cheese over field greens w/ lemon hop bleu cheese dressing*

Seared Salmon ^{GF}

baby spinach w/ mango, asparagus, grape tomato, whole grain mustard vinaigrette, topped w/ creme fraiche*

Grilled Steak

charred herb marinated steak, arugula, cherry tomato, bleu cheese w/ balsamic stout vinaigrette*

GLUTEN FREE

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 the items marked with a ^{GF} icon.

SANDWICHES

served w/ garlic parmesan french fries

Steak Sandwich

charred herb marinated steak, beer shallot jam, whipped lemon ricotta, baby kale & arugula & pickled cherry peppers on a whole grain baguette*

Chicken Sandwich

lightly smoked & grilled chicken breast, whipped goat cheese, avocado, charred spicy pepper relish, greenleaf lettuce & tomato*

BURGERS

served w/ garlic parmesan french fries

Angus

1/2 pound burger, Huntsman cheese (bleu & cheddar blend) served w/ the works*

Salmon

fresh salmon, ginger, jalapeno, arugula & tomato patty topped w/ pickled jalapeno & carrot slaw*

SIDE PLATES

Asparagus ^{GF}

Broccoli ^{GF}

Green Beans ^{GF}

Fried Brussels

Sautéed Spinach ^{GF}

Bleu Cheese Scalloped Potatoes

Garlic Parmesan Scallion Mashers

Mac & Cheese

Garlic Parmesan Fries

Bacon Arugula Risotto ^{GF}

Basil Risotto ^{GF}

Wild Mushroom Risotto ^{GF}

Three Sides Combo Plate

An 18% gratuity is added to parties of 6 or more. Please see a manager for assistance.