



NORTH BY NORTHWEST

Restaurant and Brewery

starters

- Fried Calamari with grain mustard sauce 7.95
 - Jumbo Shrimp Cocktail NXNW's twist on delicious jumbo shrimp and our own homemade cocktail sauce 11.95
 - Bacon Wrapped Smoked Scallops with goat cheese, spinach, tomatoes and tossed with a honey caper vinaigrette 9.95
 - NXNW Buffalo Wings in spicy Asian honey sauce 6.95
 - + Roasted Garlic Bulbs with goat cheese and black pepper crostinis 7.95
 - Beer Battered Onion Rings with house made spicy bbq ketchup 4.95
 - Fried Artichoke Hearts served with a house made marinara 6.95
 - Crab and Shrimp Cakes over fried sweet potatoes served with chipotle cream sauce 9.95
 - + Skillet Fried Cornbread with goat cheese and a portabello-cremini mushroom sauce 7.95
 - Sausage Stuffed Mushrooms mushroom caps stuffed with fennel sausage, roasted garlic and peppers topped with parmesan cheese. 7.95
 - Spinach Capers and Artichoke Dip with asiago and parmesan cheeses and a lemon aioli served with crostinis 7.95
 - Lobster Ravioli served with cognac crab tomato cream sauce 9.95
 - NXNW Sampler Platter fried calamari, buffalo wings, fried artichoke hearts and sausage stuffed mushrooms with three delectable sauces: grain mustard, marinara, and jalapeño buttermilk 9.95
 - Grilled Bacon Wrapped Quail stuffed with jalapeño and goat cheese served over a golden raisin rosemary polenta cake with balsamic reduction 9.95
 - NXNW Lodge Soup, Blue cheese tomato bisque *bowl 4.25 cup 2.95*
 - Soup of the day ask your server *bowl 4.25 cup 2.95*
- ## salads
- Silver Lake Spinach Salad with mango, asparagus and cherry tomatoes with a whole grain mustard vinaigrette *large 6.95 small 3.95*
 - + Field Greens Salad with apples, caramelized walnuts, crumbled blue cheese with aged sherry vinaigrette *large 6.95 small 3.95*
 - Basil Arugula Salad orange segments and capers with citrus shallot vinaigrette *large 6.95 small 3.95*
[add to above chicken 2.50 shrimp 3.75 lox 4.50 grilled salmon 4.95]
 - NXNW Caesar Salad with crispy croutons and shaved parmesan *large 6.95 small 3.95*
 - Garden Salad cucumbers, snap peas, red onions, kalamata olives and tomatoes tossed with baby greens and a chive basil vinaigrette. *large 6.95 small 3.95*
[add to above chicken 2.50 shrimp 3.75 lox 4.50]
 - NXNW Cobb Salad a flavorful mix of spring and green leaf lettuce with chicken, avocado, olives, bacon, tomatoes, red onion and blue cheese in a jalapeño-cilantro buttermilk dressing 8.95
 - Asian Chicken Salad tender grilled chicken tossed in a peanut sesame dressing, served over a bed of romaine, napa and red cabbage with sunflower sprouts, julienne carrots, green onions and cilantro in a ginger soy vinaigrette 8.95
 - Pan Seared Salmon over Silver Lake Spinach with mango, asparagus and cherry tomatoes with a whole grain mustard vinaigrette 10.95
 - Texas Style Whole Grilled Quail stuffed with a jalapeño and goat cheese over spinach-cabbage salad wrapped in smoked bacon 8.95
 - + Sirloin Salad grilled sirloin sliced and served over spinach, cucumbers, red onions and roma tomatoes tossed with a balsamic vinaigrette 10.95
 - + House Favorites

entrees

- Herb Crusted Rotisserie Chicken with our own blend of unique spices served with caramelized onion mashers and green beans 12.95
- + Grilled Chicken Penne Pasta tossed in a light smoked tomato cream sauce with caramelized onions and topped with roasted pine nuts 11.95
- Chicken Adobo Pasta with black beans, red bells, mushrooms and roasted corn tossed with linguine and Adobo cream sauce 11.95
- + Cedar Plank Salmon served over sautéed spinach, blue cheese scalloped potatoes in a port wine demi-glas 18.95
- Grilled Duck Breast in marsala sauce, with polenta and seasonal vegetables 16.95
- Fresh Vegetable Grille a delectable blend of grilled portabello mushrooms, zucchini, eggplant and carrots with mint-cilantro pesto, piled high over bell pepper lentil salad (vegan) 10.95
add chicken 2.50 add shrimp 4.95
- Vegetable Whole-Wheat Fettucine with sun-dried tomatoes, red bells, mushrooms, onions, garlic and alfredo sauce 10.95
add chicken 2.50 add shrimp 4.95
- Grilled Salmon with mango-caper relish, chipotle mashers and seasonal vegetables 18.95
- Grilled Ribeye with roasted garlic butter, blue cheese scalloped potatoes and seasonal vegetables 21.95
- + Beef Tenderloin handcut 7oz beef tenderloin topped with blue cheese and haystack onions, served over wild mushroom risotto and a merlot butter sauce 21.95
- Lemon Shrimp Linguine tossed with sundried tomatoes, black olives, capers, mushrooms, scallions and artichoke hearts in a roasted garlic lemon cream sauce. 16.95
- Stuffed Rainbow Trout with goat cheese, spinach, mushrooms and red bell peppers served over saffron mashed potatoes with a lemon shallot butter sauce 16.95
- Smoked Pork Tenderloin with sundried cherry demi-glace, bacon-arugula risotto and seasonal veggies 15.95
- + Pork Chop Porterhouse brined pork loin with roasted red potatoes and balsamic glaze and seasonal vegetables 16.95
- Pasta San Giorgio Italian sausage, mushrooms, red peppers and onions tossed with linguini in our classic red sauce and topped with shaved parmesan 11.95
- + Orange Chicken grilled chicken breast with orange-rosemary butter sauce, roasted red bell pepper mashers and seasonal vegetables 11.95

NXNW Sides

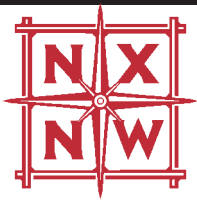
- Blue Cheese Scalloped Potatoes 3.25
- Sautéed Seasonal Vegetables 2.95
- Wasabi Mashers 2.95
- Spiced Braised Red Cabbage 2.95
- Caramelized Onion Mashers 2.95
- Crisp Green Beans 2.95
- Red Bell Pepper Mashers 2.95
- Garlic Parmesan Polenta 2.95
- NXNW Garlic Fries 2.95
- Choice of any three sides 7.95

Bread served on Request

Great Brews Great Food



D I N N E R



NORTH BY NORTHWEST

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sandwiches & oven roasted pizzas

- Grilled Chicken Sandwich with bacon, avocado, lettuce, tomato-basil aioli and garlic fries 8.95
- Angus Beef Burger our famous half pound burger with your choice of cheddar or Huntsman cheese (a blend of blue and cheddar) served with the works and garlic fries 8.95
- + Smoked Salmon Pizza with goat cheese, capers, red onions and field greens 9.95
- Grilled Vegetable Pizza grilled bell peppers, mushrooms, onions, zucchini and eggplant over basil pesto, topped with feta and mozzarella cheese 8.95
- + Beef Tri-Tip Pizza with jalapeños, red bell peppers, mozzarella and marinara 9.95
- Traditional Pizza sausage, mushrooms, onions and mozzarella over our homemade marinara sauce 8.95
- Artichoke Pizza with basil pesto, marinara, roasted red peppers, sundried tomatoes, artichoke hearts and fresh mozzarella 8.95
- Shrimp and Asparagus Pizza with tomatoes and asiago cheese over a roasted garlic and red bell pepper puree 9.95
- + BBQ Chicken Pizza pulled bbq chicken with tomatoes, cilantro, red and green onions over our own special bbq sauce and finished with pepper jack cheese 8.95

daily specials

- Monday**
Beer Braised Beef Ribs with fettucini and butter 15.95
- Tuesday**
Bone-in Pork Loin rack with wild mushroom au jus, bacon, rosemary roasted potatoes and seasonal vegetables 16.95
- Wednesday**
Chicken Fried Chicken herbed breadcrumb crusted chicken breast in a sage, smoked bacon cream sauce, served with onion mashers and seasonal vegetables 13.95
- Thursday**
Beef Tri-Tip with double baked blue cheese chive potatoes and seasonal vegetables 14.95
- Friday**
Pepper Crusted Seared Tuna with pickled ginger risotto and orange-soy reduction 18.95
- Saturday**
Grilled Seafood and Beef Skewers mixed seafood and beef grilled with jalapeños and vegetables served over spicy zucchini couscous with jalapeño chimichurri sauce 21.95
- Sunday**
NXNW Meatloaf served with roasted garlic scallion parmesan mashers, green beans and our house made bbq ketchup 11.95

NXNW is available for private functions of 20-100. Ask a manager for details

For conservation purposes, water is served upon request

We reserve the right to add gratuity to parties of six or more.



The NXNW Story

North by Northwest was born from the idea that great craft brewed beer and fabulous food could come together in a fun and interesting atmosphere. The name is intended to convey the image of the Northwest where many brewpubs and micro breweries got their start.

The grain silo directly in front of the Brewery Tower is fully functioning and contains 25,000 lbs. of malted barley – the major component of the beer making process. All of our beers at NXNW are brewed right on site inside the Brewery Tower.

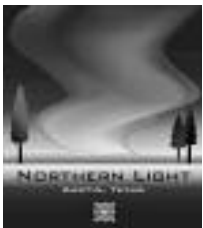
I hope you have a great time here at North by Northwest. Please feel free to let us know what you liked and what we can do better. Enjoy!

Thanks Again,

Davis Tucker
Austinite and Native Texan

handcrafted beers

Logo Pint Glasses, Growlers, T-shirts and Caps available



Northern Light
Crisp, clean and cool. The light touch of Cluster hops is the perfect match for our seafood entrées.



Duckabish Amber
Belgian malts give this beer its beautiful, deep amber color. Its soft creaminess is a perfect accompaniment to your favorite rotisserie specialties.



Bavarian Hefeweizen
This traditional German wheat beer is served unfiltered, giving it a distinctive cloudiness. Hints of banana and cloves make this fruity ale a perfect pairing with our appetizers and salads.



Py Jingo Pale Ale
Brewed in the style of the great ales of the Pacific Northwest, this complex combination of malts and Cascade hops is delicious on its own or with any selection from salad to steak.



Okanogan Black Ale
This rich, malty dark ale is reminiscent of the smooth ales produced by the Weltenberg Brewery in Northwestern Germany.



Ask your server about our current special brews

Great Brews Great Food



NXNW taster - sample all six brews • 4.95

All our NXNW Brews available for take home.

D I N N E R