



starters

Beer Batter O Rings with house made spicy BBQ ketchup	4.95
NXNW Buffalo Wings in spicy Asian honey sauce	6.95
Sizzling mussels in garlic tomato ale broth with toasted crostini	7.95
+ Roasted Garlic Bulbs with goat cheese and black pepper crostinis	5.95
Satay of beef and chicken with peanut sauce over arugula and shaved onions	7.95
Fried calamari with grain mustard sauce	6.95
Crab Fritters crab puffs made with amber beer, shallots, and lightly flavored with jalapenos served with buttermilk-cilantro dressing	5.95
Fried Artichoke Hearts served with a housemade marinara	5.95
+ Skillet fried cornbread with goat cheese and a portabello-cremini mushroom sauce	6.95
Crab and shrimp cakes pan seared and served with mango red bell pepper salad in sweet chili vinaigrette	8.95
NXNW Sampler Platter fried calamari, buffalo wings, fried artichoke hearts, and crab fritters with three delectable sauces; grain mustard, marinara, and jalapeno buttermilk	9.95
Soup special Chef's choice	bowl 3.50 cup 2.50

salads

Silver lake spinach salad with cucumbers, green beans, red onion and citrus shallot vinaigrette	large 6.50 small 3.50
+ Field greens salad with apples, caramelized walnuts, crumbled bleu cheese with aged sherry vinaigrette	large 6.50 small 3.50
NXNW caesar salad with crispy cornbread croutons and shaved parmesan	large 6.50 small 3.50
Garden salad cucumbers, snap peas, red onions, kalamata olives and tomatoes tossed with baby greens and a chive basil vinaigrette	large 5.95 small 3.25
[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 bleu cheese in a jalapeno-cilantro buttermilk dressing	7.95
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	7.95
Pan Seared Salmon over silver lake spinach, green beans, cucumber and red onions with whole grain mustard sauce	10.95
Texas Style Whole Grilled Quail over spinach-cabbage salad wrapped in smoked bacon and stuffed with a goat cheese stuffed jalapeno	7.95
+ Sirloin Salad grilled sirloin sliced and served over spinach, cucumbers red onions and roma tomatoes tossed with a balsamic vinaigrette.	8.95

+ House Favorites



Great Brews + Great Food

entrees

Herb crusted rotisserie chicken with our own blend of unique spices served with caramelized onion mashers and green beans	11.95
+ Grilled chicken penne pasta tossed in a light smoked tomato cream sauce with caramelized onions and topped with roasted pine nuts	10.95
Whole cold stream trout with horseradish breadcrumbs, scallion parsley pesto sauce, onion mashers and seasonal vegetables	15.95
+ Pan seared salmon with whole grain mustard sauce over corn souffle and seasonal vegetables	16.95
Smoked pork tenderloin with soy ginger sauce, wasabi mashers and spiced braised red cabbage	14.95
Grilled duck breast with mushroom marsala sauce, roasted garlic parmesan 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
Vegetable linguine sun-dried tomatoes, mushrooms, onions, garlic, and field greens sauteed in white wine with butter and topped with shaved parmesan	8.95
Seared New York strip with caramelized onion mashers, seasonal vegetables topped with fig chutney and haystack fried onions	18.95
Pepper crusted beef tenderloin with port wine sauce, bleu cheese scalloped potatoes and seasonal vegetables	19.95
+ Grilled chicken breast with orange rosemary butter sauce, roasted red bell pepper mashers and seasonal vegetables	10.95
+ Pasta San Giorgio Italian sausage, mushrooms, red peppers and onions tossed with linguini in our classic red sauce and topped with shaved parmesan	8.95
Spicy Asian shrimp linguine with julienne red bell peppers, thin sliced jalapenos and carrot ribbons in a ginger lemon grass broth	15.95
Rosemary rubbed pork loin, bone-in, center-cut, with roasted garlic-scallion-parmesan mashers and seasonal vegetables	14.95

NXNW Sides

Blue Cheese Scalloped Potatoes	2.75
Sautéed Seasonal Vegetables	2.50
Wasabi Mashers	2.50
Spiced Braised Red Cabbage	2.50
Caramelized Onion Mashers	2.50
Crisp Green Beans	2.50
Red Bell Pepper Mashers	2.50
Garlic Parmesan Polenta	2.50
NXNW Garlic Fries	2.50
Choice of any three sides	6.95

NXNW is available for private functions of 20-300.
Ask a manager for details

For conservation purposes, water is served upon request

North by Northwest is a smoke-free environment

We reserve the right to gratuity parties of seven or more.



sandwiches & oven roasted pizzas

- Angus beef burger** our famous half pound burger with your choice of cheddar or Huntsman cheese (a blend of bleu and cheddar) served with the Works and Garlic Fries 8.50
- Grilled chicken sandwich** with bacon, avocado, lettuce, tomato-basil aioli and garlic fries 7.95
- + **Smoked salmon pizza** with chive goat cheese, capers, red onions and field greens 8.95
- NXNW black bean pizza** spiced black beans with pico de gallo, green onions and goat cheese 7.95
- Grilled vegetable pizza** grilled bell peppers, mushrooms, onions, zucchini and eggplant over basil pesto, topped with feta and mozzarella cheese 6.95
- + **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 7.95
- Traditional** sausage, mushrooms, onions and mozzarella over our homemade marinara sauce 7.95
- Artichoke Pizza** with basil pesto, marinara, roasted red peppers, sun-dried tomatoes, artichoke hearts and fresh mozzarella 6.95

daily specials

- Monday**
- Baby back pork short ribs** with warm potato salad, slaw and black beans 13.95
- Tuesday**
- Bone-in pork loin rack** with wild mushroom jus, bacon, rosemary roasted potatoes and seasonal vegetables 14.95
- Wednesday**
- Honey glazed game hen** with grilled vegetable polenta 14.95
- Thursday**
- Beef tri-tip** with double baked blue cheese chive potatoes and seasonal vegetables 14.95
- Friday**
- Mixed grill** with seasonal vegetables 16.95
- Saturday**
- 20 oz porterhouse steak** marinated in red wine, garlic and herbs, grilled to order and served with smoked bacon, red bells and green onion, roasted potatoes and sautéed spinach. 19.95
- Sunday**
- NXNW Meatloaf** served with roasted garlic-scallion parmesan mashers, green beans and our housemade bbq ketchup 10.95



The NXNW Story

North by Northwest came into existence from an idea that I had many years ago – that great craft brewed beer and fabulous food could come together in a fun and interesting atmosphere.

I chose the name North by Northwest because I wanted to convey the image of the Northwest where many brew pubs and micro-breweries got their start. Once settling on the name, the architecture and the image flowed naturally. Stone and wood are combined with the high vaulted ceiling to create the feel of those great lodges in our northwest National parks. We have urbanized it a bit with the steel structure and industrial designed light fixtures. The Brewery Tower is a prominent feature along with the NXNW grain silos. The one directly in front of the Brewery Tower is a functioning silo full of 25,000 lbs. of barley – the major component of the beer making process. All the beers at NXNW are brewed right on sight inside the Tower.

So this is where my first fateful taste of a truly great German beer in 1984 has led. 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. This dining experience is my dream but it's for you our customer to enjoy.

Thanks Again,

Davis Tucker
Austinite and Native Texan



Northern Light
Crisp, clean and cool. The light touch of Cascade 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.



NXNW Bock
This Germanic Bock gets its deep copper color and complex, malty flavor from German Vienna and Munich beers. This big-bodied brew is a true depiction of the classic bock.



Py Jingo Pale Ale
Brewed in the style of the great ales of the Pacific Northwest, this complex combination of malts and Kent Golding 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