

Breakfast

BREAKFAST SERVED UNTIL 11:00AM

Northwater Breakfast 16

Two eggs any style, potatoes O'Brien, choice of bacon, ham steak, sausage links or patties, and choice of toast

Classic Pancakes 16

Griddled pancakes served with butter & syrup, two eggs any style, and choice of bacon, sausage links or patties, or ham steak

Eggs Benedict 16

Classic or Florentine; served with potatoes O'Brien

Malted Waffles 16

Four mini waffles served with butter & syrup Includes two eggs any style and choice of bacon, sausage links or patties, or ham steak

Corned Beef Hash 15

House made corned beef hash served with two eggs any style and choice of toast

Chicken Fried Steak 16

Fried steak fritter topped with country gravy Served with potatoes O'Brien and two eggs any style

Chicken & Waffles 15

Two malted waffles topped with crispy chicken tenders, butter, and syrup Served with eggs any style

Oatmeal 9

Served with brown sugar and raisins

Northwater Omelet 16

Three egg omelet with spinach, feta, onion, and tomato Served with potatoes O'Brien and toast

B.Y.O. Omelet 16

Three Egg Omelet with potatoes O'Brien Pick 3 Fillings:
Bacon, Sausage, Ham Steak, Onion, Cheddar, Feta, Swiss, Tomato, Black Olive, Mushroom, Green Bell Pepper, Roasted Red Pepper, Spinach

Avocado Toast 18

Fresh sliced avocado on rustic oat bread, topped with arugula, cherry tomatoes, and poached eggs with balsamic drizzle **

Breakfast Wrap 15

Tomato spinach wrap filled with scrambled eggs, cheddar, potatoes O'Brien, and choice of bacon, ham steak, or sausage links or patties, with a side of salsa and sour cream

French Toast 16

French toast served with butter & syrup Includes two eggs any style and choice of bacon, sausage links or patties, or ham steak

Biscuits & Gravy 15

House baked biscuits topped with sausage gravy, and served with two eggs any style

** Vegan Option Available

Sides

- Bacon, Sausage Links or Patties, or Ham Steak 5
- Chicken Fried Steak 8
- Corned Beef Hash 8
- Fresh Fruit 6
- Pancakes (2) 8
- Waffles (2) 6
- 100% Real Maple Syrup 4oz 4
- Potatoes O'Brien 5
- Avocado 5
- Yogurt 4
- Two Eggs Any Style 4
- Wheat, Sourdough, Vegan Oat, English Muffin or Rye Toast 4
- Biscuits (2) 5
- Gluten Free Toast 5
- Sausage Gravy 4
- Country Gravy 2

www.northh2o.com

For parties of 7 or more a 20% gratuity will be automatically applied to the final bill
Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food-borne illness

Beverages

Juice 6

Orange, apple, grapefruit, pineapple,
tomato, cranberry

Coffee & Tea 4

Classic blend, earl grey, mint medley,
chamomile, green, English tea time

Fountain Beverages 4.25

Coke, Diet Coke, Coke Zero, Dr.
Pepper, Root Beer, Sprite, Lemonade,
Unsweetened Iced Tea

Breakfast Cocktails

Mimosa 11

Orange, grapefruit, pineapple, blackberry

Bellini 13

Peach, strawberry, mango, and blackberry

Morning Mule 12

Moscow Mule with orange juice

Pear Seventy-Five 13

Made with pear simple syrup,
lemon juice, gin, and champagne

Northwater Bloody Mary 13

Made with house-infused horseradish chive vodka
Comes with pickled veggies and a slice of bacon

Northwater Screwdriver 12

Made with house-infused orange vodka

Hazelnut Irish Coffee 12

Appetizers

Loaded Fries 12

Topped with melted cheddar cheese,
cilantro lime crema, pickled red onion, pickled jalapeno, green onion, and cilantro
Add Chicken Tinga or Pork Carnitas +4

Coconut Prawns 15

Coconut breaded and butterflied prawns served with a sweet chili sauce

Beans on Toast 14

Marinated giant white beans braised in white wine and butter
Topped with parmesan, panko, and fried capers
Served with toasted baguette

Pub Pickles 10

Four beer battered and deep fried pickles spears
Served with your choice of dipping sauce

Fried Mozzarella 12

Four breaded and fried mozzarella half-moons served
with a side of marinara sauce

Giant Pretzel 8

Served with our house beer cheese sauce

Creamed Spinach 8

Creamed spinach with a touch of nutmeg and cayenne
Served with toasted baguette

Dynamite Shrimp 15

Lightly breaded and fried then tossed in a
creamy sweet and spicy sauce

Caponata 7

Sicilian blend of tomato, eggplant, green olives, capers, red wine vinegar and fresh herbs
Served with house focaccia

Pumpkin & Ricotta Gnocchi 14

Tossed with sage leaves, butter and hazelnuts
Drizzled with real maple syrup

Snack Plate 10

Rotating selection - Ask your server about today's special

Soups & Salads

Side Salad 8

Chopped romaine, cherry tomatoes, cucumber, red onions, croutons; served with your choice of dressing

Caesar Salad

Small 8 | Large 13

Romaine lettuce tossed with parmesan, croutons, and our house Caesar dressing

Add Roasted Chicken Breast or Sauteed Shrimp +3

Baby Kale Salad 12

Served with hazelnuts, shallots, and oven dried tomatoes
Tossed with cherry vinaigrette

Cobb Salad 18

Romaine lettuce with roasted chicken breast, bacon, a hard-boiled egg, blue cheese, cherry tomatoes, red onions, and avocado

Cold Noodle Salad 12

Angel hair pasta, cabbage, carrot, green onion, and cilantro tossed in lime peanut gochujang sauce then topped with sesame seeds and chopped peanuts

Add Roasted Chicken Breast or Sauteed Shrimp +3

French Onion Soup 10

The Classic - caramelized onions in a beef and port wine stock, topped with a crouton and Gruyere cheese

Soup du Jour 7/9

Rotating selection

Available Salad Dressings:

Ranch, Spicy Ranch, Honey Mustard, Blue Cheese, Charred Citrus Vinaigrette, Balsamic Vinaigrette, Cherry Vinaigrette

Pizza

Pizza Oven Closes at 9:30pm Daily

10" Serves 1 - 2 People

14" Serves 2 - 3 People

Build Your Own Pizza 20 / 24

House dough hand-stretched and baked in our Wood Stone Pizza Oven

Choose 3 Toppings -

Sauces

Marinara, BBQ, or Olive Oil

Toppings

*Pepperoni, Italian Sausage, Roasted Chicken Breast, Bacon,
Canadian Bacon, Green Pepper, Artichoke Heart,
Fire Roasted Red Pepper, Pickled Jalapeno,
Fire Roasted Tomato, Black Olive, Pineapple, Mushroom,
Red Onion, Basil, Fresh or Roasted Garlic*

Margherita Pizza 18 / 22

Red sauce with fresh mozzarella, roasted cherry tomatoes,
and fresh basil

BBQ Pulled Pork 20 / 25

BBQ sauce, pulled pork, red onion, pickled jalapeño,
bacon, cheddar, and mozzarella

Five Meat Pizza 20 / 25

Red sauce with pepperoni, salami,
Canadian bacon, Italian sausage, bacon,
and mozzarella

Pizza Bianca 20 / 25

Olive oil, parmesan, ricotta, garlic confit, potato, bacon, spinach,
and mozzarella

Happy Hour

3:00pm - 6:00pm Daily

\$1 Off House Wine

\$1 Off Draft Beer

\$1 Off Well Drinks

\$2 Off House Cocktails

\$2 Off Appetizers

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Entrees

Northwater Dip 19

House-smoked sirloin with grilled onions and gruyere cheese on a toasted baguette and served with horseradish cream, our house au jus, and fries

B.L.T 17

Bacon, lettuce, and tomato served on your choice of bread and served with fries

Available Bread: Sourdough, Rye, Wheat

Reuben Sandwich 18

Corned beef, swiss cheese, thousand island dressing, and sauerkraut on toasted rye bread and served with fries

Tacos 14

Two tacos with your choice of protein, spicy slaw, pickled red onions, cilantro lime crema, and Cotija cheese

Available Proteins: Cod, Shrimp, Chicken Tinga, Pork Carnitas

Chicken Strips 15

Chicken strips and fries with your choice of dipping sauce

Fish & Chips 19

Beer battered Alaskan cod served with fries, tartar sauce, coleslaw, and a lemon

Potato & Chorizo Stew 19

Dry-cured Spanish chorizo, potato, green beans, and winter greens with wine, plum tomatoes, and harissa served with focaccia

Build Your Own Burger 16

One-third pound patty with lettuce, tomato, and onion on a toasted roll and served with fries

Add-Ons +1

Swiss, Cheddar, Grilled Mushrooms, Black Bean Patty, Grilled Onions

Add-Ons +3

Bacon, Avocado

Add-Ons +4

Extra Patty

House Dry-Aged Salmon 28

Served with rosemary white beans, wilted winter greens, and charred citrus vinaigrette

Hanger Steak 30

8oz broiled hanger steak served with crispy smashed potatoes, wilted winter greens, and pomegranate chimichurri

Cauliflower Steak 20

Served with rosemary white beans and wilted winter greens

Beef Bourguignon 25

French stew of red wine braised beef with bacon, onion, mushroom, and carrot

Served over Pappardelle Pasta

Desserts

Rotating Cheesecake 10

Rotating Crème Brûlée 10

Rotating Dessert 10

Vanilla Ice Cream 5

Drinks

Northwest Negroni 12

Enjoy a true classic with a local twist.

Handcrafted with gin, Campari,
sweet vermouth, and house made blackberry simple syrup

Cucumber Basil Smash 13

Blend of Tanqueray gin, fresh cucumber, lemon, and aromatic basil
Muddled and served over ice

Pineapple Coconut Mojito 12

Combination of clear and coconut rum with pineapple juice and mint

Spicy Paloma 13

Made with our house infused charred serrano pepper tequila,
grapefruit juice, and lime with a Tajin rim

Chai Infused Old Fashioned 14

Made with house infused chai tea bourbon

Bourbon Smash 13

A harmonious mix of handcrafted bourbon, fresh muddled fruit,
and herbs

Cascade Margarita 13

Made with tequila, Cointreau, house made blackberry simple syrup
sourced with local berries from Barbie's Berries, lime juice,
and black sea salt

Blueberry Aperol Spritz 12

Blend of blueberry infused Aperol spritz, sparkling wine,
and a hint of citrus

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Draft Beer & Cider

Pint: 7.50

22-Ounces: 9.50

Pitcher: 25

Irish Death Nitro Stout | 7.8% ABV
Iron Horse Brewery | Ellensburg, Washington

Pilsner Lager | 5% ABV
Chuckanut Brewery | Bellingham, Washington

Amber On Amber Ale | 5.6% ABV
Terramar Brewery | Bow, Washington

Cedardust IPA | 6.5% ABV
Boundary Bay Brewing | Bellingham, Washington

Shelter N' Haze IPA | 5.5% ABV
Stemma Brewing | Bellingham, Washington

Stella Artois | 5.2% ABV
Brouwerij Artois | Leuven, Belgium

Blackberry Ginger Cider | 6.7% ABV
Bellingham Cider Company | Bellingham, Washington

Rotating Seasonal Cider | 4.6% ABV
Honeymoon Mead & Cider | Bellingham, Washington

Beer List Subject to Change
Ask Your Server About Specials

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Beer

By the Bottle or Can

Budweiser 6

Bud Light 6

Michelob Ultra 6

Miller Lite 6

Corona 7.25

Blue Moon 7.25

Widmer Brothers Hefeweizen 7.25

Pabst Blue Ribbon 6

Rainier 6

Whiteclaw 7

Seapine Hefeweizen 7.25

Rotating Gluten Free Beer from Ghostfish Brewery 7.25

Rotating Renaissance (Ferndale) Cider Flavor 7.25

O'douls (NA) Or Bitburger (NA) 6

Sierra Nevada NA 6

Rotating Local Can Selection

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Wine

White Wine

Coastal Vines Chardonnay G: 7.50 | B: N/A

Van Vino Chardonnay G: 9 | B: 28

Chateau Ste. Michelle Chardonnay G: 10 | B: 30

Coastal Vines Pinot Grigio G: 7.50 | B: N/A

Ryan Patrick Pinot Grigio G: 9 | B: 28

Ryan Patrick Sauvignon Blanc G: 9 | B: 28

Chateau Ste. Michelle Sauvignon Blanc G: 10 | B: 30

Frenzy New Zealand Sauvignon Blanc G: 12 | B: 38

Chateau Ste. Michelle Riesling G:10 | B: 30

Rock Flour Marsanne G: 7 | B: 23

Chateau Ste. Michelle Rose G: 10 | B: 30

Fleur De Prairie Rose G: 7 | B: 23

Mary Taylor Muscadet G: 12 | B: 38

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\$1 Off

Coastal Vines

Ryan Patrick

Rotating Rose

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Wine

Red Wine

Coastal Vines Cabernet Sauvignon G: 7.50 | B: N/A

Alki Cabernet Sauvignon G: 11 | B: 35

Milbrandt Estates Cabernet Sauvignon G: 14 | B: 45

Coastal Vines Merlot G: 7.50 | B: N/A

Goose Ridge Merlot G: 8 | B: 25

Mercer Bros. Merlot G: 14 | B: 45

Cline Ancient Vines Red Blend G: 10 | B: 33

Côtes du Rhône Domaine de Couron G: 12 | B: 38

Milbrandt Estates Malbec G: 14 | B: 45

Rodney Strong Pinot Noir G: 9 | B: 28

Banshee Pinot Noir G: 12 | B: 38

Sparkling Wine

Ruffino Prosecco G: 11 | B: N/A

Cooks Champagne G: 9 | B: N/A

Chloe Prosecco G: N/A | B: 25

Segura Viudas Cava Brut G: 10 | B: 35

Nicolas Feuillatte Brut Reserve G: N/A | B: 60

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