

Breakfast

Winter Breakfast Hours:

7:00am - 10:00am

Daily Buffet Service:

American Breakfast Buffet - \$10

(Gratuities & Tax Not Included)

*Children 11 and Under Eat Free with the Purchase of
(1) Full Price Buffet*

(1 Child Per 1 Adult Purchase)

Additional Children Pricing - \$6 Per Child

**Breakfast vouchers are valid for the buffet and can be
purchased at the front desk, if preferred.**

Northwater will reopen at 11:00am for lunch service

Effective February 1st:

Expanded Buffet Menu

Price Updated to \$15 Per Person

(Gratuities & Tax Not Included)

**Additional Children Pricing Updated
to \$8 Per Child**

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

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

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

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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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

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, Balsamic 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

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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

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

Potato & Chorizo Stew 19

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

Sirloin Cap Steak 30

12oz broiled sirloin cap steak served with crispy smashed potatoes, green beans, and pomegranate chimichurri

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

Northwater Lemon Drop 12

Enjoy a true classic with a local twist.
Handcrafted with vodka, orange liqueur,
lemon juice, 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

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

Mary Taylor Muscadet G: 12 | B: 38

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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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