

A Change in Focus at Northwater

Beginning **September 15th**, Northwater Restaurant will be adjusting hours and menu as we shift focus toward our banquet and events business.

Over the years we've been incredibly proud to serve our community through everyday dining, celebrations, and events of all sizes.

As banquet business continues to grow, we're making the decision to dedicate more of our team and resources toward creating exceptional experiences for banquet and event guests. You'll see a few changes to our restaurant operations as part of this transition:

Breakfast

7:00 AM - 10:00 AM Daily

Breakfast buffet + limited brunch menu

Bar & Dinner

Daily: 3:00 PM–9:00 PM

Happy Hour: 3:00 PM–6:00 PM

We will no longer be open for lunch, and our restaurant menu will be streamlined to a limited selection of appetizers, pizzas, entrées, and salads.

We're incredibly grateful for the support you've given Northwater over the past years.

Thank you for being part of the Northwater family — and we look forward to celebrating many more occasions with you!

The Northwater Team

Breakfast

Breakfast Hours:

7AM - 10 AM

Daily Buffet Service: American Breakfast Buffet - \$15

(Gratuity & Tax Not Included)

*Breakfast buffet for children 11 and
under - \$8*

(Gratuity & Tax Not Included)

*All buffet purchases include one
unlimited non alcoholic beverage*

*Additional beverages/alcoholic beverages
available for purchase*

Scrambled Eggs

Bacon

Potatoes

Turkey Sausage

Yogurt

Cereal

Assorted Breads

Muffins

French Toast

And More...

www.northwaterrestaurant.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

Brunch

Brunch Hours: 7 AM - 10 AM

Migas Con Chorizo 15

Scrambled eggs tossed with onions, peppers, crispy corn tortilla strips, smoky chorizo, melted cheese and a touch of spice. Topped with sliced avocado, cilantro, and tomatoes and dusted with cotija cheese (GFO)

Shakshuka 15

Two soft-poached eggs simmered in a rich tomato-harissa sauce, finished with fresh herbs. Served with warm pita and a dollop of sour cream for dipping (V) (GFO)

Northwater Breakfast Sandwich 15

A toasted everything bagel stacked with a cheddar cheese omelet, crispy bacon, fresh tomato, basil, and creamy mayo. Served with a side of fresh fruit for a bright, balanced finish. (GFO)

For Vegetarian option Bacon can be switched for Avocado + 2

(V) = Vegetarian Friendly

(GF) = Gluten Free Friendly*

(ingredients contain no gluten)

(GFO) = Gluten Free Option Available

Please notify server of all allergies

Brunch Is For Purchase Only
Breakfast Vouchers Do Not Apply

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Dinner

Pub Pickles 10

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

Fried Mozzarella 15

Six breaded and fried mozzarella half-moons
served with a side of marinara sauce (V)

Coconut Prawns 15

Five coconut breaded and butterflied prawns
served with a sweet chili sauce

Pub Platter 21

Three coconut prawns with sweet chili sauce, two
pub pickles, three half moon fried mozzarella
served with a side of ranch and marinara

Side Of Fries 3/6

side of crispy french fries
small side or large side

Served with your choice of dipping sauce

Soup du Jour 7/9

Rotating selection

Side Salad 8

Chopped romaine, tomatoes, cucumber,
red onions, croutons; served with your choice of
dressing (GFO)

Caesar Salad 8

Romaine lettuce tossed with parmesan, croutons,
and Caesar dressing (GFO)
Add Roasted Chicken Breast + 5

Cobb Salad 18

Romaine lettuce with roasted chicken breast,
bacon, one hard-boiled egg, bleu cheese,
tomatoes, red onions, and avocado (GF*)

Seattle Style Chicken Teriyaki 19

Char-broiled chicken thigh in teriyaki sauce.
Served over white rice with iceberg salad and
quick pickled cucumber-onion salad

B.L.T 17

Bacon, lettuce, tomato, and mayo on your
choice of bread, served with fries
Available Bread: Sourdough, Rye, Wheat (GFO)

Fish & Chips 21

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

Tacos 14

Two tacos with your choice of protein, spicy
slaw, pickled red onions, cilantro lime crema,
and Cotija cheese (GFO)
*Available Proteins: Fried Cod, Grilled Cod,
Chicken Tinga*

Build Your Own Burger 16

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

Add-Ons +1

*Swiss, Cheddar, Bleu Cheese,
Black Bean Patty (V), Grilled Onions*

Add-Ons +3

Bacon, Avocado, Gluten Free Bun

Add-Ons +4

Extra Patty

(V) = Vegetarian Friendly

(GF) = Gluten Free Friendly (ingredients
contain no gluten)*

*(GFO) = Gluten Free Option Available
Please notify server of all allergies*

Our kitchen is not a gluten-free or allergen-free facility. While we take every precaution to avoid cross-contact, trace amounts may be present.

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Pizza

10" Serves 1 - 2 People

14" Serves 2 - 3 People

Build Your Own Pizza 21 / 26

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,
Salami, Canadian Bacon, Green Pepper, Pickled Jalapeño,
Basil, Tomato, Pineapple, Red Onion, Fresh Garlic*

Margherita Pizza 20 / 25

Red sauce with fresh mozzarella, roasted tomatoes, and fresh basil (V)

Five Meat Pizza 22 / 28

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

Gluten Free Crust Available +5

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precaution to avoid cross-contact, trace amounts may be present*

Game Time Special

(During Televised Seattle Team Games)

14 Inch Pizza + Draft Pitcher - \$45

Kids Menu

Cheese Or Pepperoni Pizza 10

Grilled Cheese With Fries or Fruit 9

Hamburger With Fries or Fruit 9
Add cheese \$1

Mac and Cheese With Fries or Fruit 9

Grilled Chicken With Fries or Fruit 9

Beer & Cider

Draft Beer & Cider

Pint: 7

22-Ounces: 9

Pitcher: 25

Nitro Vienna Lager | 5.6% ABV
Hellbent Brewery | Seattle, WA

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

Lazy Boy Amber OR First Amber | 5.2% ABV
NW Peaks OR Stemma Brewery | Seattle or
Bellingham WA

Local NW IPA | Rotating Brewery
Whatcom County, Washington

Rotating Washington Hazy IPA
Rotating Brewery | Washington

Kona Big Wave | 4.4% ABV
Kona Brewing Company

Rotating Cider | 6.1% ABV
Winsome Ciderworks | Woodinville, Washington

Rotating Local Cider | 4.6% ABV
Rotating Ciderhouse | Whatcom County, WA

Cans & Bottles

Budweiser/Bud Light 6

Stella 6

Miller Lite 6

Corona 7.25

Blue Moon 7.25

Widmer Brothers Hefeweizen 7.25

Pabst Blue Ribbon 6

Rainier 6

Whiteclaw & Bud Light Platinum Seltzer 7

Gluten Free Beer Ghostfish Brewery 7.25

Renaissance (Ferndale) Cider Can 7.25

O'Doul's (NA) Or Bitburger (NA) 6

Sierra Nevada Assorted (NA) 6

Stella Zero (NA) 6

Rotating Local Can Selection

**Beer List Subject to Change
Ask Your Server About Specials**

Happy Hour

**3:00pm - 6:00pm Tuesday - Sunday
All Day Monday**

\$1 Off Draft Beer

See Happy Hour Menu For Additional Options

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Wine

White Wine

Coastal Vines Chardonnay *California*
G: 7 | B: N/A

Chateau Ste. Michelle Chardonnay *Washington*
G: 9 | B: 30

Rodney Strong Blue Label Chardonnay *California*
G: 15 | B: 50

Coastal Vines Pinot Grigio *California*
G: 7 | B: N/A

Ryan Patrick Pinot Grigio *Washington*
G: 9 | B: 30

Ryan Patrick Sauvignon Blanc *Washington*
G: 9 | B: 30

Chateau Ste. Michelle Sauvignon Blanc
Washington G: 9 | B: 30

Frenzy Sauvignon Blanc *New Zealand*
G: 11 | B: 40

Chateau Ste. Michelle Gewurztraminer *Washington*
G: 9 | B: 30

Chateau Ste. Michelle Riesling *Washington*
G: 9 | B: 30

Chateau Ste. Michelle Rosé *Washington*
G: 9 | B: 30

The Jack Rosé *Washington* G: 10 | B: 35

Wine List Subject to Change
Ask Your Server About Specials

Red Wine

Coastal Vines Cabernet Sauvignon *California*
G: 7 | B: N/A

Alki Cabernet Sauvignon *Washington*
G: 11 | B: 40

Gravel Bar Cabernet Sauvignon *Washington*
G: 13 | B: 45

Coastal Vines Merlot *California* G: 7 | B: N/A

Mercer Bros. Merlot *Washington* G: 11 | B: 40

Cline Ancient Vines Red Blend *California*
G: 10 | B: 35

Côtes du Rhône Domaine de Couron *France*
G: 9 | B: 35

Finca El Origen Reserva Malbec *Argentina*
G: 10 | B: 35

L'Umami Pinot Noir *Oregon* G: 11 | B: 40

Banshee Pinot Noir *California* G: 12 | B: 45

Sparkling Wine

Ruffino Prosecco G: 11 | B: N/A

Cooks Champagne G: 9 | B: 25

Chloe Prosecco G: N/A | B: 25

Segura Viudas Cava Brut G: 10 | B: 35

Wine List Subject to Change
Ask Your Server About Specials

Happy Hour

3:00pm - 6:00pm Tuesday - Sunday

All Day Monday

\$1 Off Coastal Vines

\$2 Off Chateau Ste. Michelle & Banshee

\$5 Off ALL Bottles

See Happy Hour Menu For Additional Discounts

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NORTH WATER

SEASONAL COCKTAILS

MILLY'S COSMIC COSMO 12

A tequila-forward twist on a classic Cosmo featuring añejo tequila, Cointreau, grapefruit, lime, PAMA pomegranate liqueur, grapefruit liqueur, agave, and fresh pomegranate juice for a bright, citrus-rich finish

GOLDEN HOUR SPRITZ 14

A refreshing blend of Batch 206 Vodka, Aperol, grapefruit, sake, and Giffard grapefruit liqueur topped with club soda and finished with a lemon twist

SMOKE & HONEY 12

A bold bourbon sour featuring Four Roses Bourbon, house honey syrup, fresh lemon juice, and a mezcal float, finished with a torched lemon garnish for a bright citrus and smoky finish

CASCADE MULE 14

A refreshing Pacific Northwest-inspired mule featuring Dry Fly Huckleberry Vodka, muddled blackberry and mint, fresh lime, and ginger beer, finished with a blackberry and lime garnish

CHARRED PARADISE 13

Kraken Spiced and Dark Rum shaken with charred pineapple syrup, fresh lime, and Angostura bitters, served up in a coupe for a bold tropical cocktail with warm spice and smoky notes.

THE AFTERGLOW 15

Empress Gin, Italicus bergamot liqueur, crème de violette, fresh lemon, and soda create a bright floral cocktail with a refreshing citrus finish

CREAMSICLE DREAM 12

A nostalgic dessert cocktail featuring Pinnacle Vodka, triple sec, cream, fresh orange juice, and house orange syrup for a sweet, creamy citrus finish

STRAWBERRY SOL N/A 8

A refreshing zero-proof cocktail featuring fresh orange juice, house strawberry syrup, lime juice, and a touch of saline, served with a salt rim for a bright citrus finish

SEASONAL LEMON DROP

WATERMELON SUGAR DROP 13

A candy-forward, Jolly Rancher-style summer drop bursting with nostalgic watermelon sweetness. Built with Citron Absolut, watermelon 99, watermelon liqueur, fresh lemon juice, and simple syrup, it's bright, tangy, and unapologetically sweet with a crisp citrus snap and a juicy, candy-shop finish

NORTH WATER

HOUSE COCKTAILS

ELDER AND EARL MARTINI 14

Blend of earl grey infused Beefeater Gin, lemon juice, simple syrup, St. Germain, and house made lemon syrup shaken and served in a martini glass

PINEAPPLE COCONUT MOJITO 12

Combination of clear and coconut rum, pineapple juice, fresh mint and lime muddled then shaken and then topped with club soda

CHARRED SERRANO PALOMA 12

Smoky house-infused serrano tequila balanced with fresh white grapefruit and lime, shaken and served over ice in a Tajín-rimmed glass.

CHAI OLD FASHIONED 13

Evan Williams Bourbon infused for seven days with chai tea, stirred with a sugar cube, orange bitters, and chamomile bitters, served over a large ice cube.

PINEAPPLE WHISKEY SOUR 14

Evan Williams Bourbon, pineapple juice, lemon juice, simple syrup, and egg white

COLDBREW WHISKEY MARTINI 15

Cold Brew Whiskey by Pursuit Distilling Co., salted caramel Irish cream, kahlua, coffee bitters, and crème de cocoa, shaken together until frothy and served in a martini glass

THE WILDFLOWER SPRITZ 15

Aperol and St-Germain elderflower liqueur blended with house strawberry syrup, prosecco, and sparkling water for a bright, floral spritz

SALT AIR 13

Gray Whale Gin, fresh lemon, grapefruit, house simple syrup, saline, and soda water for a bright, citrus-forward coastal refresher

NORTHWATER LEMON DROP 13

A classic citrus cocktail featuring Absolut Citron Vodka, limoncello, triple sec, fresh lemon, and house simple syrup, shaken and served in a sugar-rimmed martini glass for a smooth, refreshing finish

ADD FLAVOR +1

Flavor Options: Strawberry, Raspberry, Blueberry, Blackberry, Peach, Mango, Huckleberry, Passionfruit, Cranberry-Pomegranate, Pear

NORTHWATER MARGARITA 14

A balanced blend of Sauza Tequila, Cointreau, fresh lime, and agave syrup, shaken and served over ice in a rocks glass finished with a black sea salt rim

ADD FLAVOR +1

Flavor Options: Strawberry, Raspberry, Blueberry, Blackberry, Peach, Mango, Huckleberry, Passionfruit, Cranberry-Pomegranate, Pear, Spicy

NORTH WATER

HAPPY HOUR MENU
3 - 6 PM AND ALL DAY MONDAY

FOOD

PUB PICKLES 7

four beer battered and deep fried pickle spears served with your choice of dipping sauce

FRIED MOZZARELLA 10

Six breaded and fried mozzarella half-moons served with ranch or marinara

PUB EATS PLATTER 18

Three coconut prawns with sweet chili sauce, two pub pickles, three half moon fried mozzarella served with a side of ranch and marinara

CHICKEN TINGA TACOS 9.29

Two chicken tinga tacos topped with pickled red onions, cilantro lime crema, and Cotija cheese

ALL 14 INCH MENU PIZZA \$5 OFF

DRINKS

SCOTT'S MIDDAY MULE 9.29

SALT AIR 10

JAMESON SHOTS 9.29

NORTHWATER LEMON DROP 10

CHAI OLD FASHIONED 10

COASTAL VINES GLASS 6

BANSHEE PINOT NOIR GLASS 9.29

CHATEAU STE. MICHELLE GLASS 7

DRAFT PINTS 6

WELLS 6

ALL WINE BOTTLES \$5 OFF

HOUSE COCKTAILS \$2 OFF