

breakfast

Monday - Saturday 6:30a - 11a
Sunday 6:30a - 10a

sunrise sandwich* 9

scrambled egg, smoked cheddar cheese and a choice of bacon, sausage or ham, on english muffin, northwater potatoes

buttermilk pancakes (v) 8

three fluffy pancakes with house-whipped butter

malted waffles (v) 9

four mini waffles with butter, house-whipped cream

cinnamon french toast (v) 10

raspberry syrup, lemon curd, house-whipped cream

build your own breakfast* 10

two eggs any style and two sides

innJoyable breakfast* 10

two eggs any style, choice of bacon, sausage or ham, northwater potatoes, choice of toast

tailor-made omelet 12

three eggs, smoked cheddar cheese, red bell peppers, onions, tomatoes, spinach, mushrooms. served with a choice of bacon, sausage or ham, northwater potatoes and choice of toast

start fresh wrap* (v) 9

scrambled egg whites, mushrooms, spinach, red bell peppers, onions, provolone cheese, flour tortilla, northwater potatoes

corned beef & hash (df) 12

house made corned beef hash, northwater potatoes, harissa aioli, one egg any style

eggs benedict

classic 12

poached eggs, ham, english muffin, house-made hollandaise, northwater potatoes

florentine (v) 12

poached eggs, spinach, tomato, english muffin, house-made hollandaise, northwater potatoes

crab cake 15

poached eggs, crab cakes, english muffin, house-made hollandaise, northwater potatoes

smoked salmon 15

poached eggs, smoked salmon, english muffin, house-made hollandaise, northwater potatoes

sides 3

bacon, sausage, or ham

seasonal fresh fruit

plain greek yogurt

northwater potatoes

assorted cold cereals (ask your server for today's selection)

choice of toast: marble rye, sourdough, english muffin, 9-grain wheat, plain bagel

18% auto-gratuity for parties of 8 or more.

Gf- gluten free, df- dairy free, v- vegetarian

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on the lighter side

Monday - Saturday 6:30a - 11a

Sunday 6:30a - 10a

energizing smoothie (gf, v) 6

avocado, ginger, leafy greens, citrus, apple,
turmeric, orange juice

bagel with dill cream cheese (v) 5

plain bagel served with house-whipped
dill cream cheese
add smoked salmon (4)

northwater yogurt parfait (gf, v) 6

greek yogurt, house-made granola with
almonds, seasonal fruit

oatmeal (gf, v) 6

oats with brown sugar, toasted almonds,
dried fruit, choice of milk

beverages

coffee or tea 3

8- or 16-ounce milk 3.75/4.75

8- or 16-ounce juice 3/4.50
apple, orange,
cranberry, or grapefruit

liter of juice - serves four 13

**We use Washington-grown,
farm-fresh, non-gmo eggs.**

**Gluten free bread is available for an
additional \$2.00**

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shares — appetizers

happy hour: 2:30p - 5:30p & 9p - 11p,

all day Sunday
regular/happy hour

ask your server about our
cocktail, wine, and beer
selection

fish tacos* (2) (gf) 9/7

seared cod, cilantro red cabbage slaw,
house salsa, candied jalapeno, green chile crema

pulled pork tacos (2) (gf) 9/7

smoked pork, cilantro red cabbage slaw,
candied jalapeno, green chile crema

cheese quesadilla (v) 9/7

smoked cheddar, gouda, pico de
gallo, sour cream & house salsa,
add rotisserie chicken (4)

chicken & waffle 8/7

cheddar & chive waffle, smoked paprika,
sage & black pepper maple syrup

rosemary fries (df, v) 6/4

served with house-made harissa aioli
sub sweet potato fries (2)

dungeness crab cakes (2) (df) 14/12

avocado salsa, arcadia mixed greens,
citrus vinaigrette

house smoked salmon plate 12/10

capers, pickled red onion, dill cream
cheese, blistered tomatoes, toasted baguette

manila clams 14/12

andouille sausage, onions, garlic, white
wine butter sauce, toasted baguette

roasted cauliflower (gf, df, v) 9/7

harissa aioli, house-pickled peppers, almonds

seared super green falafel cakes (gf, v) 8/6

cilantro, parsley, garlic, onion falafel, beet &
arugula salad, tzatziki sauce

pub style pretzel (df, v) 6/4

unsalted pretzel served with stone ground
and honey mustards

house wines 4

select draft beers 4

well drinks 4

doubles 7

happy hour pricing

northwater pizza 13/11

bacon, blue cheese, tomato, basil,
black olives, candied pecans

creamy garlic & rotisserie

chicken pizza 13/11

creamy garlic sauce, rotisserie chicken, cottage
bacon, mozzarella, caramelized onions

bbq pizza 13/11

house-made sweet & spicy barbeque sauce, house
smoked pulled pork, red onion, cilantro, smoked
cheddar, candied jalapenos

margarita pizza (v) 11/9

sliced tomato, roasted tomato sauce, fresh
mozzarella, fresh basil

3 cheese bacon mac 11/9

seashell pasta, gouda, irish cheddar, smoked
cheddar, bacon, herbed bread crumbs

northwater smoked wings 9/6

ranch & franks original sauces, celery & carrots

house made chips and salsa (df, v) 4/3

house-made tortilla chips and salsa

beet infused devilled eggs (3) (gf) 7/6

coffee roasted bacon jam, dijon
mustard yolk mousse

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ask your server about our
cocktail, wine, and beer
selection

lunch

11a - 5p
Sunday 2p - 5p

sandwich-burger

w/choice of rosemary fries or house-made chips

Substitute: sweet potato fries (1.50)

house/caesar salad or cup of soup (2)

gluten free bun/bread (2)

roasted turkey & bacon sandwich 12

lettuce, white cheddar, tomato relish, garlic herb mayo, 9-grain wheat bread

northwater reuben 13

house-smoked corned beef, sauerkraut, white cheddar, house made pickles, Russian dijon sauce, grilled marbled rye

prime rib dip 16

shaved prime rib, horseradish cream, herb au jus, caramelized onions, toasted ciabatta

northwater signature burger* 14

8oz grass fed beef, dijon mustard, mayo, lettuce, tomato, house-made pickles, toasted bun

smokey point burger* 15

7oz grass fed bison, house-made bbq sauce, house smoked cheddar, applewood bacon, crispy onions, house-made pickles, lettuce, tomato, toasted bun

sweet potato black bean burger (df, v) 12

(or make it a tortilla wrap)

quinoa, black beans, sweet potato, house-pickled peppers, harissa aioli, red cabbage slaw, toasted bun

pimento grilled cheese (v) 11

Irish cheddar, smoked white cheddar, with pimentos, on sourdough

1/2 sandwich with choice of soup or salad 9

roasted turkey bacon	daily soup
northwater reuben	house salad
pimento grilled cheese	caesar salad

*sub seafood chowder 2

cool-fresh

add shrimp or salmon (6)

add chicken breast (5)

add a crab cake (5)

wedge salad (gf) 8

iceberg lettuce, blue cheese, hickory smoked bacon, candied pecans, tomatoes, ranch dressing

classic caesar* 6/9

romaine hearts, croutons, parmesan cheese, creamy house-made ceasar dressing, lemon

northwest cobb 12

blue cheese, hickory smoked bacon, beet infused egg, blistered tomatoes, avocado, stone ground mustard vinaigrette

roasted beet & arugula salad (gf, v) 11

toasted pumpkin seeds, chevre, champagne vinaigrette

house salad (df, gf, v) 6/9

mixed greens, blistered tomatoes, honey roasted carrots, cucumbers, candied pecans, roasted shallot vinaigrette

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lunch

11a - 5p
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ask your server about our
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selection

from our Wood Stone Oven

creamy garlic & rotisserie
chicken pizza 10"/14" 13/16

creamy garlic sauce, rotisserie chicken, cottage
bacon, mozzarella, caramelized onions

northwater pizza 10"/14" 13/16

bacon, blue cheese, tomato, basil,
black olives, candied pecans

bbq pizza 10"/14" 13/16

sweet & spicy barbecue sauce, house
smoked pulled pork, red onion, cilantro, smoked
cheddar, candied jalapeños

margarita pizza (v) 10"/14" 11/14

sliced tomato, roasted tomato sauce, fresh
mozzarella, fresh basil

BYO pizza 10"/14" 9/12

sauces: red, garlic cream, bbq, extra virgin olive oil
meats (1.5/ea): pepperoni, chicken, cottage/classic

bacon, Italian sausage, pulled pork

veggies (1/ea): candied/raw jalapeños, red/cara-
melized onion, artichoke hearts, arugula, spinach,
pineapple, black olives, roasted/fresh
red peppers, roasted/fresh garlic, tomato

features

fish and chips 15

beer battered Alaskan cod, rosemary fries, lemon,
house tartar, coleslaw

3 cheese ravioli (v) 14

pesto, garlic cream sauce, spinach, artichoke,
roasted vegetables, blistered tomatoes

lemon thyme seared chicken pasta 16
seared chicken breast, Bellingham Pasta Co
linguine, capers, onions, garlic, tomato, spinach

clam linguine 19

Taylor Shellfish manila clams, Bellingham Pasta Co
linguine, garlic, onion, herbs, beurre blanc

house-smoked salmon pasta 18

Bellingham Pasta Co pappardelle pasta, peas,
tomatoes, red onion, creamy caper-dill sauce

3 cheese bacon mac 11

sea shells pasta, gouda, Irish cheddar, smoked
cheddar, herb bread crumbs

blackened salmon* (gf) 24

pan seared wild Pacific salmon, butternut squash,
andouille sausage, forbidden black rice,
roasted beet puree

roasted cauliflower steak (gf, df, v) 16

pesto risotto, blistered tomato, vegetable medley,
toasted almonds, lemon olive tapenade

soup

soup du jour 5/7

today's inspiration

seafood chowder 6/8

made to order with clams, salmon, rotating
seasonal fish, red potatoes, grilled baguette

northwater specialty

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ask your server about our
cocktail, wine, and beer
selection

dinner

5p - 11p

sandwich-burger

w/choice of rosemary fries or house-made chips
Substitute: sweet potato fries (1.50)
house/caesar salad or cup of soup (2)
gluten free bun/bread (2)

northwater signature burger* 14

8oz grass fed beef, dijon mustard, mayo, lettuce,
tomato, house made pickles, toasted bun

smokey point burger* 15

7oz grass fed bison, house made bbq sauce, house
smoked cheddar, applewood bacon, crispy onions,
house made pickles, lettuce, tomato, toasted bun

sweet potato black bean burger (v) 12

(or make it a tortilla wrap)
quinoa, black bean, sweet potato, house-pickled
peppers, harissa aioli, red cabbage slaw,
on toasted bun

cool-fresh

add shrimp, salmon (6)
add chicken breast (5)
add a crab cake (5)

wedge salad (gf) 8

iceberg lettuce, blue cheese, hickory smoked bacon,
candied pecans, tomatoes, ranch dressing

classic caesar* 6/9

romaine hearts, croutons, parmesan cheese, creamy
house-made caesar dressing, lemon

northwest cobb 12

blue cheese, hickory smoked bacon, beet infused
egg, blistered tomatoes, avocado, stone ground
mustard vinaigrette

roasted beet & arugula salad (gf, v) 11

toasted pumpkin seeds, chevre,
champagne vinaigrette

house salad (df, gf, v) 6/9

mixed greens, blistered tomatoes, honey roasted
carrots, cucumbers, candied walnuts,
roasted shallot vinaigrette

from our Wood Stone Oven

creamy garlic & rotisserie

chicken pizza 10"/14" 13/16

creamy garlic sauce, rotisserie chicken, cottage
bacon, mozzarella, caramelized onions

northwater pizza 10"/14" 13/16

bacon, blue cheese, tomato, basil,
black olives, candied pecans

bbq pizza 10"/14" 13/16

sweet & spicy barbecue sauce, house
smoked pulled pork, red onion, cilantro, smoked
cheddar, candied jalapeños

margarita pizza (v) 10"/14" 11/14

sliced tomato, roasted tomato sauce,
fresh mozzarella, fresh basil

BYO pizza 10"/14" 9/12

saucers: red, garlic cream, bbq, extra virgin olive oil
meats (1.5/ea): pepperoni, chicken, cottage/classic
bacon, Italian sausage, pulled pork
veggies (1/ea): candied/raw jalapeños, red/cara-
melized onion, artichoke hearts, arugula, spinach,
pineapple, black olives, roasted/fresh
red peppers, roasted/fresh garlic, tomato

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dinner

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selection

5p - 11p

soup

soup du jour 5/7
today's inspiration

seafood chowder 6/8

made to order with clams, salmon, rotating seasonal fish, red potatoes, grilled baguette

northwater specialty

features

fish and chips 15

beer battered Alaskan cod, rosemary fries, lemon, house tartar, coleslaw

blackened salmon* (gf) 24

pan seared wild Pacific salmon, butternut squash, andouille sausage, forbidden black rice, roasted beet puree

roasted cauliflower steak 16

pesto risotto, blistered tomato, vegetable medley, toasted almonds, lemon olive tapenade

bacon wrapped meatloaf 18

horseradish mashed potatoes, seasonal vegetables, mushroom demi glace

filet* 28

filet mignon, horseradish mashed potatoes, blue cheese and bacon demi glace, seasonal vegetables, candied bacon

seared ribeye (df) 25

ribeye steak, roasted fingerling potatoes, seasonal vegetables, port and whiskey cherry reduction

dry aged pork chop 23

12oz roasted pork chop, mashed potatoes, sautéed kale,

tomatoes, red onion, savory apple reduction
1/2 rotisserie chicken 19
mashed potatoes, roasted vegetables

pasta

clam linguine 19

Taylor Shellfish manila clams, Bellingham Pasta Co linguine, garlic, onion, herbs, beurre blanc

3 cheese ravioli (v) 14

pesto, garlic cream sauce, spinach, artichoke, blistered tomatoes

lemon thyme seared chicken 16

seared chicken breast, Bellingham Pasta Co linguine, capers, onions, garlic, tomato and spinach

house smoked salmon pasta 18

Bellingham Pasta Co pappardelle pasta, peas, tomatoes, red onion, creamy caper-dill sauce

family style dinners

serves 4

3 cheese ravioli (v) 28

pesto garlic cream, spinach, artichoke, blistered tomatoes
add shrimp or salmon (9)
add chicken breast (8)

lemon caper linguine 25

Bellingham Pasta Co linguine, capers, tomato, onions, garlic, spinach
add shrimp or salmon (9)
add chicken breast (8)

whole rotisserie chicken 35

mashed potatoes, roasted vegetables

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sweets

sweets

rotating crème brûlée 8
rich custard, caramelized sugar

carrot cake 7
carrot, pecans, winter spice, apple gastrique

chocolate cake 8
rich chocolate cake, chocolate pudding,
berry coulis

rotating cheesecake 9

ice cream scoop 2/ea.
chocolate, vanilla, rotating flavors

Northwater holds value in supporting local efforts and sustainability. This is why we source products from local producers as much as possible including Twin Sister's Creamery, Ferndale Farmstead, Jack Mountain Meats, Bellingham Pasta Co, and Lummi Island Wild, among others. Northwater also serves its local community by aiming for zero waste and a healthy local economy.

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