

BREW • BEER • DRAUGHT

12 OZ



6.67

18 OZ



8.57

32 OZ



STEIN*
15

4 OZ X6



FLIGHT*
12

★ NATIONAL *selects*. » TRY SOMETHING NEW!
THESE ARE SOME OF OUR *favourites*.

LAGER AND PILSNER

« EASY DRINKING, *touch of hops* »

01	BIG ROCK AGD	5.0%
02	PARALLEL 49 Craft Lager	5.0%
03	CENTRAL CITY Beer League Lager	5.0%
04	MILL STREET Organic Lager	4.2%
05	OKANAGAN SPRINGS 1516 Lager	5.0%
★	STEAM WHISTLE Pilsner	5.0%
07	LEGEND 7 Serpens Pilsner	4.8%
08	JASPER BREWING Crips Pils	4.8%
09	GRANVILLE ISLAND BREWING Cypress Honey Lager	4.7%

ALE

« MEDIUM BODY, MALTY, *some hops* »

10	PHILLIPS Analogue 78 Kölsch	5.0%
11	WILD ROSE Electric Avenue Blonde Ale	5.0%
12	VILLAGE Blonde Ale	4.5%
13	GREAT WESTERN Original 16 Pale Ale	5.0%
14	COLLECTIVE ARTS Saint of Circumstance Citrus Blonde Ale	4.7%
15	FERNIE Golden Ale	4.8%
16	RED TRUCK Amber Ale	5.2%
17	PHILLIPS Blue Buck	5.0%
18	BREWSTERS Hammerhead Red Ale	5.0%
19	TOOL SHED People Skills Cream Ale	5.2%
20	LEGEND 7 Patience Pale Ale	4.5%
★	LAST BEST Show Pony Pale Ale	5.0%
22	PHILLIPS Tiger Shark Citra Pale Ale	4.7%
23	STANLEY PARK Windstorm Pale Ale	5.4%
★	VANCOUVER ISLAND BREWING Faller's Northwest Pale Ale	5.4%
25	BIG ROCK Traditional Ale	5.0%
26	VILLAGE Blacksmith ABA	5.4%
27	WHISTLER Chestnut Ale	5.0%
28	WILD ROSE Wraspberry Ale	4.5%
29	PARALLEL 49 Tricycle Grapefruit Radler	4.5%
30	ALLEY KAT Main Squeeze Grapefruit	5.0%

INDIA PALE ALE

« FULL BODIED, HOPPY, *floral* »

31	LEGEND 7 Temptation IPA	5.8%
32	PARALLEL 49 Trash Panda	5.5%
★	VANCOUVER ISLAND BREWING Hazy IPA	6.0%
34	PHILLIPS Electric Unicorn	6.5%
35	CENTRAL CITY Super Stellar	6.0%
36	GOOSE ISLAND IPA	5.9%

WHEAT

« MILD - FULL BODIED, CLOUDY, *some fruit* »

37	BIG ROCK Grasshopper	5.0%
38	UNIBROUE Blanche de Chambly	7.0%
39	FERNIE What the Huck	5.0%
40	WILD ROSE Velvet Fog	4.5%
41	PARALLEL 49 Jerkface 9000	5.0%
42	VILLAGE Wit	4.5%
43	ST.AMBROISE Apricot Wheat Ale	5.0%

STOUTS AND PORTERS

« MED - FULL BODIED, *sometimes chocolate* »

44	MILL STREET Cobblestone Stout	4.2%
★	BREWSTERS Hawaiian Coconut Porter	5.0%
46	COLLECTIVE ARTS Stranger than Fiction Porter	5.5%
47	ST. AMBROISE Oatmeal Stout	5.0%

CIDER AND MEAD

« GLUTEN-FREE, CRISP, *refreshing* »

48	LONETREE Cranberry & Apple Cider	5.5%
49	BIG ROCK Rock Creek Pear Cider	5.5%
★	FALLENTIMBER Meadjito	5.5%
51	VILLAGE Apple Cider	5.5%

ROTATING TAPS

« HERE FOR A *good time*. NOT A LONG TIME »

★	COLLECTIVE ARTS Life In The Clouds Hazy IPA	6.1%
53	FERNIE Java The Hut Milk Stout	5.0%
54	CENTRAL CITY Black Lager	5.0%
55	FERNIE Hit The Deck Hazy IPA	6.7%
56	WILD ROSE WR4 Oat Pale Ale	5.5%
★	LAST BEST Tokyo Drift IPA	6.4%
58	WILD ROSE Cherry Porter	6.5%
59	HALF HITCH Fire n Fury Red	5.0%

HAPPY HOUR

EVERYDAY • 3-6PM

EAT

POPCORN Brown butter, sea salt	FREE
FRIES OR TOTS Clive sauce	5
HICKORY SMOKED PEPPERONI Half pound, smoked in-house, ale mustard	5.5
MESQUITE BACON & MUSHROOM PIZZA Mozzarella, roast garlic white sauce, pickled hot peppers	9.5
CRISPY CHORIZO PIZZA Roasted peppers, sundried tomatoes, mozzarella, hot peppers	9.5
WARM QUESO DIP Chorizo, jack cheese, pickled jalapeños, tortilla chips	10
CRISPY CHICKEN SLIDERS Sunrise Farms chicken, pimento cheese, lettuce, tomato, ciabatta	11
GRILLED KIELBASA BOARD Beer cheese spread, warm pretzels, ale mustard, pickles	13
CLIVE BURGER & FRIES Two patties, cheddar, Clive sauce, lettuce, tomato, pickle, brioche	13

DRINK

BEER (12 oz. / 18 oz.)	3.5 / 5
NATIONAL COCKTAILS (2 oz.) Caesar • Hound Dog Hooch • Strawberry Lemonade Pimms Cup • Aperol Spritz • Dark & Stormy	9
NATIONAL CLASSIC COCKTAILS (2 oz.) Negroni • Old Fashioned	9
HI-BALLS 1 oz. / 2 oz.	6 / 9
HOUSE WINE - RED, WHITE OR ROSÉ 6 oz. / 9 oz.	6 / 9

FINE FOOD BEER SPIRITS



NATIONAL
FINE FOOD, BEER & SPIRITS

SNACKS

POPCORN brown butter, sea salt	4
FRIES russet potato, Clive sauce	8
HICKORY SMOKED PEPPERONI half pound, smoked in-house, ale mustard	8

STANDARDS


WARM QUESO DIP Mexican style chorizo, jack cheese, pickled jalapeños, tortilla chips	15
CRISPY CHICKEN NUGGETS local Sunrise Farms chicken breast, maple ginger glaze, pickled vegetables, fried garlic, sesame seeds, chili oil	13.5
FISH TACOS <i>3 for</i> West Coast rockfish, chili lime dressing, cabbage, pico de gallo, cilantro, flour tortilla	14.5

PULLED PORK TACOS <i>3 for</i> guajillo chili, fresh lime, cilantro, cabbage, pico de gallo, flour tortilla	14.5
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CHICKEN WINGS local Sunrise chicken, ranch sauce, seasonal vegetables <i>choose FRANKS HOT, MAPLE GINGER, SALT & PEPPER, HONEY MUSTARD</i>	14
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CLIVE SLIDERS <i>3 for</i> 100% natural grass fed Alberta beef from Beretta Farms, American cheddar, Clive sauce, lettuce, tomato, pickle, brioche	14.5
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CRISPY CHICKEN SLIDERS <i>3 for</i> local Sunrise Farms chicken breast, battered & fried, pimento cheese, local lettuce & tomato, ciabatta bun	14.5
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GRILLED KIELBASA SAUSAGE BOARD  beer cheese spread, warm pretzels, ale mustard, pickles	17
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NTNL MEZZE PLATE hummus, labneh, local ricotta, olives, grilled local vegetables, za'atar spiced naan <i>add GRILLED HOUSE-MADE CHORIZO</i> 6	19
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SALADS

add to salads 5oz SEARED SALMON 10 »
5oz SUNRISE FARM CHICKEN BREAST 6

LOCAL MIXED GREENS hot house lettuce mix, tomato, baby cucumber, jalapeño & avocado dressing, puffed quinoa	SM 9 LG 15
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CAESAR SALAD romaine lettuce, soft boiled egg, croutons, grana padano, NTNL maple mesquite bacon	SM 9 LG 15
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NTNL BLT SALAD NTNL maple mesquite bacon, local lettuce, baby cucumber, tomato, smoked turkey, aged cheddar, egg, roasted corn, ranch dressing	SM 13 LG 18
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QUINOA & ROASTED SQUASH dried cranberries & dates, toasted pumpkin seed, feta, arugula, citrus vinaigrette	SM 11 LG 17
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NTNL SUPER SALAD local kale, roasted beets & carrots, edamame, toasted barley, tahini dressing, pumpkin seeds, puffed quinoa, goat feta	SM 9 LG 15
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SANDWICHES AND BURGERS

choose FRIES, MIXED GREENS OR CAESAR SALAD

SMOKED BRISKET SANDWICH 100% grass fed Alberta beef from Beretta Farms, cherry wood smoked in-house, ale mustard, beer battered onions, pickles, Corbeaux Bakery ciabatta	19
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CRISPY CHICKEN local Sunrise Farms chicken breast, battered & fried, pimento cheese, lettuce, tomato, Corbeaux Bakery ciabatta	17.5
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CLIVE BURGER two 100% natural grass fed Alberta beef patties from Beretta Farms, American cheddar, Clive sauce, lettuce, tomato, pickle, brioche	17.5
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sub VEGGIE PATTY
add FRIED EGG, MUSHROOM OR BACON 3

NTNL BURGER grilled 7oz patty, cheese curds, fried onions, black truffle mayo, lettuce, tomato, pickle, Corbeaux Bakery brioche	19
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FRIED EGG SANDWICH hickory ham, Clive sauce, lettuce, tomato, sprouts, brioche, hash	15.5
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ROAST PORCETTA SANDWICH 100% Alberta pork from Sunterra Farms, basil pesto, chicharron, lettuce, tomato, garlic aioli, Corbeaux Bakery ciabatta	17.5
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PIZZA

CRISPY CHORIZO house-made sausage, tomato emulsion, roasted peppers, sun-dried tomatoes, mozzarella, pickled hot peppers	18
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MESQUITE BACON & ROASTED MUSHROOM mozzarella, roast garlic white sauce, pickled hot peppers	18
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VEGETARIAN goat feta, roasted red pepper, Sicilian olives, roasted garlic, sun-dried tomatoes, basil pesto, tomato emulsion	18
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CLASSICS

RIGATONI PASTA house-made chorizo, ricotta, tomato emulsion, roasted local peppers, basil pesto, extra virgin olive oil	18
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FISH & CHIPS 2 pieces lager battered cod, coleslaw, tartar sauce	16.5
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FRIED CHICKEN & BISCUITS 3 pieces of Sunrise Farms chicken, battered & fried, gravy, pickles, coleslaw	17.5
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BIG BREAKFAST three eggs, mesquite bacon, sausage, toasted rye bread, hash	17.5
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BOWLS

GLORY BOWL tofu, roast pumpkin seeds, sesame, brown rice, zucchini, baby kale, beets, broccoli, tahini sauce <i>add</i> SEARED SALMON 10 <i>OR</i> SUNRISE FARM CHICKEN 6	18
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ALBERTA BEEF SHORTRIB bok choy, carrots, brown rice, shallot, garlic, Korean style sauce, house-made kimchi, sunny-side up egg	23
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SEARED SALMON bok choy, edamame, baby kale, brown rice, shallot, garlic, beets, miso soy sauce	24
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CHILI CRUSTED ALBACORE TUNA local kale, sunomono cucumber & daikon radish, chilled soba noodles, green onion, fried garlic, nori, sesame	23
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DESSERT

FIASCO GELATO bourbon vanilla bean, dark chocolate caramel sea salt	4.5
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FIASCO SORBETTO raspberry lime, mango pineapple	4.5
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BEVERAGES

PHILLIPS SODA WORKS natural soda from Victoria, BC <i>choose</i> INTERGALACTIC ROOT BEER, SPEED KING COLA, DARE DEVIL ORANGE CREAM SODA OR SPARKMOUTH GINGER ALE	5	FRATELLO COFFEE custom NTNL medium roast, decaf	
GRIZZLY PAW GINGER BEER	GLASS 3.5 @ PINT 5	MIGHTY LEAF TEA artisan-crafted whole leaf tea pouches	3.75 3.5

NTNL DAILIES

SERVED WEEKDAYS 11AM - 3PM

\$18 (\$13 FOOD/ \$5 DRINK)

MONDAY: PIZZA & BEER

TUESDAY: TACOS & BEER

WEDNESDAY: CRISPY CHICKEN SANDWICH & BEER


THURSDAY: CLIVE BURGER & BEER

FRIDAY: ONE-PIECE FISH AND CHIPS & BEER

SUBSTITUTE » PHILLIPS CRAFT SODA @ GRIZZLY PAW GINGER BEER FOR NON-ALCOHOLIC OPTION

NTNL COCKTAILS

NTNL CAESAR vodka, Clamato, spices, horseradish, house-made pepperoni, pickle spear, celery stalk, splash of IPA	(2 OZ) / 12
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PIMM'S CUP Pimm's, ginger beer, orange, cucumber	
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APEROL SPRITZ Zonin Prosecco, Aperol, soda	
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DARK & STORMY dark rum, ginger beer, lime, bitters	
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HOUND DOG HOOCH vodka, pink lemonade, wheat beer	
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STRAWBERRY LEMONADE bourbon, strawberry, homemade lemonade	
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NTNL CLASSIC COCKTAILS

OLD FASHIONED 2oz bourbon, bitters, simple syrup, orange	EACH / 15
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NEGRONI (3 OZ) Park Gin, vermouth, Campari, orange slice	
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RUM & COLA 2oz white rum, lemon, Phillips speed king cola	
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RYE & GINGER 2oz rye whiskey, Phillips ginger ale	
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BOOZY SLURPEES

PISCO SLUSH pisco, Gewürztraminer, slush	EACH / 15
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ROSÉ (3 OZ) gin, rosé wine	
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STRAWBERRY LEMONADE 2oz bourbon, strawberry purée	
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MARGARITA 2oz tequila, orange liqueur	
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WINE

<i>Whites</i>	6 OZ	9 OZ	BTL	<i>Reds</i>	6 OZ	9 OZ	BTL
DR. DEINHARD RIESLING	12	16	65	TINHORN CREEK PINOT NOIR	14	20	63
MURPHY-GOODE SAUVIGNON BLANC	10	14	40	SOKOL BLOSSER EVOLUTION	13.5	18.5	57
TINHORN CREEK PINOT GRIS	13	17.5	55	HANDCRAFT MALBEC	11	15	43
STOLLER CHARDONNAY	12.5	17	52	CAPPO SHIRAZ	10	14	40
CALLIOPE VIOGNIER	12	16.5	48	WILLIAM HILL CABERNET SAUVIGNON	13	17.5	55
<i>Bubbles</i>	5 OZ	BTL		<i>Rosé</i>	6 OZ	9 OZ	BTL
DOMAINE CHANDON ROSÉ	10	14	50	VANCOUVER URBAN WINERY ROSE	10	14	40

PARTIES OF 8 OR MORE WILL BE SUBJECT TO GRATUITY OF 20%

 WE'LL PROVIDE ONE MEAL TO A YOUTH IN NEED THROUGH MEALSHARE. @MEALSHARETEAM #BUY1GIVE1