

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

« EASY DRINKING, *touch of hops* »

- ★ **BIG ROCK** Pin Monkey Lager 5.0%
- 02 **PARALLEL 49** Craft Lager 5.0%
- 03 **OKANAGAN SPRING** 1516 Lager 5.0%
- 04 **STEAM WHISTLE** Pilsner 5.0%
- 05 **GRANVILLE ISLAND**
Cypress Honey Lager 4.7%

ALE

« MEDIUM BODY, MALTY, *some hops* »

- 06 **PHILLIPS** Analogue 78 Kölsch 5.0%
- 07 **VILLAGE** Blonde Ale 4.5%
- 08 **PHILLIPS** Blue Buck Ale 5.0%
- 09 **LEGEND 7** Patience Pale Ale 4.3%
- 10 **BIG ROCK** Traditional Ale 5.0%
- 11 **WHISTLER** Chestnut Ale 5.0%
- 12 **WILD ROSE** Wraspberry Ale 4.5%

TALL BOYS

BIG ROCK Rock Creek Apple Cider 5.5% (473 ML)	8.5	ST. AMBROISE Oatmeal Stout 5.0% (473 ML)	8.5
BIG ROCK Rock Creek Strawberry Rhubarb Cider 5.5% (473 ML)	8.5	WILD ROSE Poderosa Gose 3.5% (473 ML)	8.5
GLUTENBERG Blonde 4.5% (473 ML)	10	PHILLIPS Tiger Shark Citra Pale Ale 4.7% (473 ML)	8.5
GREAT WESTERN Original 16 Pale Ale 5.0% (473 ML)	8.5	PABST Blue Ribbon Lager (PBR) 4.9% (473 ML)	7

INDIA PALE ALE

« FULL BODIED, HOPPY, *floral* »

- ★ **PHILLIPS** Electric Unicorn White IPA 6.5%
- 14 **PARALLEL 49** Trash Panda Hazy IPA 5.5%
- 15 **CENTRAL CITY** Red Racer IPA 6.5%

WHEAT

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

- ★ **FERNIE** What The Huck 5.0%
- 17 **WILD ROSE** Velvet Fog 4.5%
- 18 **PARALLEL 49** Jerkface 9000 5.0%
- 19 **BIG ROCK** Grasshopper Wheat Ale 5.0%
- 20 **UNIBROUE** Blanche de Chambly 5.0%

STOUTS

« MED - FULL BODIED, *sometimes chocolate* »

- 21 **MILL STREET** Cobblestone Stout 4.2%
- 22 **WILD ROSE** Alberta Crude Stout 5.5%

CIDER

« GLUTEN-FREE, CRISP, *refreshing* »

- 23 **LONETREE** Authentic Dry Apple Cider 5.5%

HAPPY HOUR

EVERYDAY • 3-6PM

EAT

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

DRINK

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

BOWLING BEER AMUSEMENTS



NATIONAL
FINE FOOD, BEER & SPIRITS

*STEINS AND FLIGHTS CANNOT BE SERVED AFTER 1AM • ASK YOUR SERVER ABOUT GLUTEN FREE OPTIONS

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

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
CAESAR SALAD romaine lettuce, soft boiled egg, croutons, grana padano, NTNL maple mesquite bacon	SM 9 LG 15
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
QUINOA & ROASTED SQUASH dried cranberries & dates, toasted pumpkin seeds, feta, arugula, citrus vinaigrette	SM 11 LG 17
NTNL SUPER SALAD local kale, roasted beets & carrots, edamame, toasted barley, tahini dressing, pumpkin seeds, puffed quinoa, goat feta	SM 9 LG 15

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
CRISPY CHICKEN local Sunrise Farms chicken breast, battered & fried, pimento cheese, lettuce, tomato, Corbeaux Bakery ciabatta	17.5
CLIVE BURGER two 100% natural grass fed Alberta beef patties from Beretta Farms, American cheddar, Clive sauce, lettuce, tomato, pickle, brioche <i>sub</i> VEGGIE PATTY <i>add</i> FRIED EGG, MUSHROOM OR BACON 3	17.5
NTNL BURGER grilled 7oz patty, cheese curds, fried onions, black truffle mayo, lettuce, tomato, pickle, Corbeaux Bakery brioche	19
FRIED EGG SANDWICH hickory ham, Clive sauce, lettuce, tomato, sprouts, brioche, hash	15.5
ROAST PORCETTA SANDWICH 100% Alberta pork from Sunterra Farms, basil pesto, chicharron, lettuce, tomato, garlic aioli, Corbeaux Bakery ciabatta	17.5

PIZZA

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

CLASSICS

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

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
ALBERTA BEEF SHORTRIB bok choy, carrots, brown rice, shallot, garlic, Korean style sauce, house-made kimchi, sunny-side up egg	23
SEARED SALMON bok choy, edamame, baby kale, brown rice, shallot, garlic, beets, miso soy sauce	24
CHILI CRUSTED ALBACORE TUNA local kale, sunomono cucumber & daikon radish, chilled soba noodles, green onion, fried garlic, nori, sesame	23

DESSERT

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

BEVERAGES

PHILLIPS SODA WORKS natural soda from Victoria, BC <i>choose</i> INTERGALACTIC ROOT BEER, SPEED KING COLA OR DARE DEVIL ORANGE CREAM SODA	5	FRATELLO COFFEE custom NTNL medium roast, decaf	
GRIZZLY PAW GINGER BEER	GLASS 3.5 & PINT 5	CUP OF JOE FRENCH PRESS	3.75 7
MIGHTY LEAF TEA artisan-crafted whole leaf tea pouches			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: 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, splash of IPA	(2 OZ) 12	DARK & STORMY dark rum, ginger beer, lime, bitters
PIMM'S CUP Pimm's, ginger beer, orange, cucumber		HOUND DOG HOCH vodka, pink lemonade, wheat beer
APEROL SPRITZ Zonin Prosecco, Aperol, soda		STRAWBERRY LEMONADE bourbon, strawberry, homemade lemonade

NTNL CLASSIC COCKTAILS

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

WINE

<i>Whites</i>	6 OZ	9 OZ	BTL	<i>Reds</i>	6 OZ	9 OZ	BTL
MONSTER VINEYARDS RIESLING	11	15	43	BALLARD LANE PINOT NOIR	12	17	50
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	GRAMERCY SYRAH	15.5	21	70
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	40	VANCOUVER URBAN WINERY ROSE	10	14	40