

BREW • BEER • DRAUGHT

12 OZ



GLASS
6.67

18 OZ



PINT
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* »

- ★ **VILLAGE** Squeeze
Lemon Berry Helles 4.8%
- 02 **PARALLEL 49** Craft Lager 5.0%
- 03 **CENTRAL CITY** Beer League Lager 5.0%
- 04 **STEAM WHISTLE** Pilsner 5.0%
- 05 **JASPER BREWING** Crisp Pils 4.8%
- 06 **BIG ROCK** AGD 5.0%
- 07 **LEGEND 7** Serpens Pilsner 4.8%
- 08 **CENTRAL CITY** Red Racer Black Lager 5.0%

ALE

« MEDIUM BODY, MALTY, *some hops* »

- 09 **VILLAGE** Blonde Ale 4.5%
- 10 **PHILLIPS** Analogue 78 Kölsch 5.0%
- 11 **PHILLIPS** Blue Buck 5.0%
- 12 **POSTMARK** West Coast Pale Ale 4.8%
- 13 **GREAT WESTERN** Original 16 Pale Ale 5.0%
- 14 **LAST BEST** Show Pony Pale Ale 5.0%
- 15 **OL' BEAUTIFUL** Pegasus Pale Ale 6.5%
- 16 **HALF HITCH** Fire N Fury Red 5.0%
- 17 **PRAIRIE BAARD** Golden Ale 5.0%
- ★ **TROUBLED MONK** Open Road Brown 5.5%
- 19 **TOOL SHED** People Skills Cream Ale 5.2%
- 20 **LEGEND 7** Patience Pale Ale 4.5%
- 21 **MEDICINE HAT** The Duke
English Pale Ale 4.6%
- 22 **PHILLIPS** Tiger Shark Citra Pale Ale 4.7%

FRUIT

« BERRIES, CITRUS, *summertime* »

- ★ **PHILLIPS** Patio Bear Raspberry Kolsch 4.9%
- 24 **VILLAGE** Hitman
Citrus Hibiscus Session Ale 3.9%
- 25 **ALLEY KAT** Main Squeeze Grapefruit 5.0%
- 26 **RED TRUCK** Blackberry Bourbon Ale 5.3%
- 27 **WOOD BUFFALO** Blueberry Vanilla Ale 4.5%
- 28 **WILD ROSE** Wraspberry Ale 4.5%
- 29 **BOMBER** Park Life Passion Fruit Ale 4.5%

INDIA PALE ALE

« FULL BODIED, HOPPY, *floral* »

- 30 **DRIFTWOOD** Fat Tug 7.0%
- 31 **LAST BEST** Tokyo Drift 7.2%
- ★ **PARALLEL 49** Trash Panda 5.5%
- 33 **ZERO ISSUE** Nemesis 7.3%
- 34 **PHILLIPS** Electric Unicorn 6.5%
- 35 **CENTRAL CITY** Red Racer 6.5%
- 36 **FERNIE** Hit the Deck 6.4%

WHEAT

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

- 37 **CARAVEL** Hazy Horizon Hefeweizen 5.0%
- ★ **COMMON CROWN** Ploughman
Hopped Wheat Ale 5.0%
- 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%

STOUTS AND PORTERS

« MED - FULL BODIED, *sometimes chocolate* »

- 43 **TOOL SHED** Flat Cap Stout 5.5%
- 44 **DANDY** In the Underworld Oyster Stout 5.0%
- ★ **BREWSTERS** Hawaiian Coconut Porter 5.0%

CIDER AND MEAD

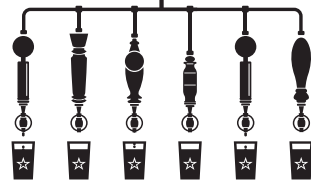
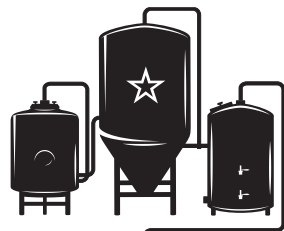
« GLUTEN-FREE, CRISP, *refreshing* »

- ★ **VILLAGE** Apple Cider 5.5%
- 47 **BIG ROCK** Rock Creek Dry Pear Cider 5.8%
- 48 **LONETREE** Cranberry & Apple Cider 5.5%
- 49 **FALLENTIMBER** Honey Buck 5.2%
- 50 **FALLENTIMBER** Meadjito 5.5%

ROTATING TAPS

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

- 51 **FERNIE** National Golden Ale 4.8%
- 52 **WHISTLER** Lost Lake IPA 5.9%
- 53 **SIX CORNERS** Trailhead IPA 7.5%
- 54 **RAILYARD** Pale Ale 5.0%
- 55 **ANNEX/PHILLIPS** Where It's At? 4.9%
- 56 **PARALLEL 49** Tricycle Grapefruit Radler 3.5%
- ★ **WILD ROSE** Empowered Session Pale Ale 4.2%
- 58 **TWO SERGEANTS** Passion'd Ale
Belgian Wit 5.2%
- 59 **DESCHUTES** Black Raspberry Sour 4.3%



OVER 1/2 OF NTNL TAPS
ARE BEERS BREWED IN ALBERTA

105+
CRAFT BREWERIES IN
ALBERTA & COUNTING



85% OF ALL BEER
CONSUMED IN CANADA,
IS MADE IN CANADA



BEER HAS 3X THE
ECONOMIC IMPACT
of wine & spirits combined

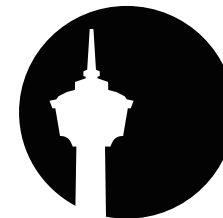


THE *majority* OF
BARLEY IS PURCHASED IN AB

NTNL SUPPORTS
OVER A DOZEN
LOCAL CHARITIES



YYC DRINKS 31%
OF CRAFT BEER ACROSS
CANADA (YQB THE MOST)



CURRENTLY 13
BREWERS ARE FOUND WITHIN CITY LIMITS



NTNL
PROUDLY
SUPPORTS
12+

BC CRAFT
BREWRIES

OUR FOOD IS
80%
SCRATCH MADE IN-HOUSE



OVER 3000+
SAUSAGES
are made in NTNL kitchens
every month



ALL OUR CHICKEN & EGGS
come from free-range or
free run farms in Alberta & BC



100%
ALBERTA BEEF & PORK



WE INFUSE 150+ KEGS OF BEER
into our food each year

8500
STEINS



EVERY
YEAR



THAT'S 16,944 PINTS
IN TOTAL



300 HOURS
PER MONTH
GO INTO NTNL'S
CURING PROGRAM



FINE FOOD BEER SPIRITS



NATIONAL
FINE FOOD, BEER & SPIRITS

SNACKS

- RAW OYSTERS** EACH 3
horseradish, all the fixins (min of 6)
half price during happy hour
- POPCORN** 4
brown butter, sea salt
- FRIES** 8
russet potato, Clive sauce
- HICKORY SMOKED PEPPERONI** 8
half pound, smoked in-house, ale mustard

STANDARDS

- WARM QUESO DIP** 14
Mexican style chorizo, jack cheese, pickled jalapeños, tortilla chips
- CRISPY CHICKEN NUGGETS** 12
local Sunrise Farms chicken breast, maple ginger glaze, pickled vegetables, fried garlic, sesame seeds, chili oil
- FISH TACOS** 3 for 14
West Coast rockfish, chili lime dressing, cabbage, pico de gallo, cilantro, flour tortilla
- PULLED PORK TACOS** 3 for 14
guajillo chili, fresh lime, cilantro, cabbage, pico de gallo, flour tortilla
- CHICKEN WINGS** 14
local Sunrise Farms chicken, ranch sauce, house pickles
choose FRANKS HOT, MAPLE GINGER, SALT & PEPPER, HONEY MUSTARD
- CLIVE SLIDERS** 3 for 14
100% natural grass fed Alberta beef from Beretta Farms, American cheddar, Clive sauce, lettuce, tomato, pickle, brioche
- CRISPY CHICKEN SLIDERS** 3 for 14
local Sunrise Farms chicken breast, battered & fried, pimento cheese, local lettuce & tomato, ciabatta bun
- GRILLED KIELBASA SAUSAGE BOARD** 17
beer cheese spread, warm pretzels, ale mustard, pickles
- NTNL MEZZE PLATE** 19
hummus, labneh, local ricotta, olives, grilled local vegetables, za'atar spiced naan
add GRILLED HOUSE-MADE CHORIZO 6

SALADS

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

- LOCAL MIXED GREENS** SM 8
hot house lettuce mix, tomato, LG 14
baby cucumber, jalapeño & avocado dressing, puffed quinoa
- CAESAR SALAD** SM 9
romaine lettuce, soft boiled egg, LG 15
croutons, grana padano, NTNL maple mesquite bacon
- NTNL BLT SALAD** SM 12
NTNL maple mesquite bacon, local LG 18
lettuce, baby cucumber, tomato, smoked turkey, aged cheddar, egg, roasted corn, ranch dressing
- QUINOA & ROASTED SQUASH** SM 11
dried cranberries & dates, toasted LG 17
pumpkin seeds, feta, arugula, citrus vinaigrette
- NTNL SUPER SALAD** SM 9
local kale, roasted beets & carrots, LG 15
edamame, toasted barley, tahini dressing, pumpkin seeds, goat feta

SANDWICHES AND BURGERS

choose FRIES, MIXED GREENS OR CAESAR SALAD

- SMOKED BRISKET SANDWICH** 18
100% grass fed Alberta beef from Beretta Farms, cherry wood smoked in-house, ale mustard, beer battered onions, pickles, Corbeaux Bakery ciabatta
- CRISPY CHICKEN** 17
local Sunrise Farms chicken breast, battered & fried, pimento cheese, lettuce, tomato, Corbeaux Bakery ciabatta
- CLIVE BURGER** 17
two 100% natural grass fed Alberta beef patties from Beretta Farms, American cheddar, Clive sauce, lettuce, tomato, pickle, brioche
sub BEYOND MEAT
add FRIED EGG, MUSHROOM OR BACON 3
- NTNL BURGER** 19
grilled 7oz patty, cheese curds, fried onions, black truffle mayo, lettuce, tomato, pickle, Corbeaux Bakery ciabatta
- FRIED EGG SANDWICH** 15
hickory ham, Clive sauce, lettuce, tomato, sprouts, brioche, hash
- ROAST PORCETTA SANDWICH** 17
100% Alberta pork from Sunterra Farms, basil pesto, chicharron, lettuce, tomato, garlic aioli, Corbeaux Bakery ciabatta

PIZZA

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

CLASSICS

- RIGATONI PASTA** 17
house-made chorizo, ricotta, tomato emulsion, roasted local peppers, basil pesto, extra virgin olive oil
- FISH & CHIPS** 15
2 pieces lager battered cod, coleslaw, tartar sauce
- FRIED CHICKEN & BISCUITS** 17
3 pieces of Sunrise Farms chicken, battered & fried, gravy, pickles, coleslaw
- BIG BREAKFAST** 17
three eggs, mesquite bacon, sausage, toasted rye bread, hash

BOWLS

- GLORY BOWL** 16
tofu, roast pumpkin seeds, sesame, brown rice, zucchini, baby kale, beets, broccoli, tahini sauce
add SEARED SALMON 10
OR SUNRISE FARM CHICKEN 6
- ALBERTA BEEF SHORTTRIB** 23
bok choy, carrots, brown rice, shallot, garlic, Korean style sauce, house-made kimchi, sunny-side up egg
- SEARED SALMON** 24
bok choy, edamame, baby kale, brown rice, shallot, garlic, beets, miso soy sauce
- CHILI CRUSTED ALBACORE TUNA** 23
local kale, sunomono cucumber & daikon radish, chilled soba noodles, green onion, fried garlic, nori, sesame

DESSERT

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

BEVERAGES

- PHILLIPS SODA WORKS** 5
natural soda from Victoria, BC
choose INTERGALACTIC ROOT BEER, SPEED KING COLA OR DARE DEVIL ORANGE CREAM SODA
- FRATELLO COFFEE**
custom NTNL medium roast, decaf
- CUP OF JOE** 3.75
FRENCH PRESS 7
- GRIZZLY PAW** GLASS 3.5 or PINT 5
GINGER BEER
- MIGHTY LEAF TEA** 3.5
artisan-crafted whole leaf tea pouches

FOLLOW OUR *fine* GUIDE FOR TASTY PAIRINGS

- LAGER » lighter foods, chicken, salads
ALE » lighter protein, grilled items, cheese
IPA » bold flavours, juicy burgers, charcuterie
WHEAT » citrus flavours, shellfish, eggs
- STOUT & PORTER » raw oysters, dessert
CIDER » soft cheeses, roasted vegetables
MEAD » spicy dishes, desserts, salads

NTNL COCKTAILS

- NTNL CAESAR**
vodka, Clamato, spices, horseradish, house-made pepperoni, pickle spear, celery stalk, splash of IPA
- PIMM'S CUP**
Pimm's, ginger beer, orange, cucumber
- WINTER VACATION**
dark rum, pineapple syrup, Aperol, lemon

(2 OZ) | 12



- DARK & STORMY**
dark rum, ginger beer, lime, bitters
- HOUND DOG HOOCH**
vodka, pink lemonade, wheat beer
- STRAWBERRY LEMONADE**
bourbon, strawberry, homemade lemonade

NTNL CLASSIC COCKTAILS

- OLD FASHIONED**
2oz bourbon, bitters, simple syrup, orange
- NEGRONI (3 OZ)**
Park Gin, vermouth, Campari, orange slice

EACH | 15



- RUM & COLA**
2oz white rum, lemon, Phillips speed king cola
- RYE & GINGER**
2oz rye whiskey, Phillips ginger ale

BOOZY SLURPEES

- BANANA COLADA**
2oz rum, banana liqueur, coconut purée
- ROSÉ (3 OZ)**
gin, rosé wine

EACH | 15



- STRAWBERRY LEMONADE**
2oz bourbon, strawberry purée
- MARGARITA**
2oz tequila, orange liqueur

WINE

- | | | | |
|--|----------|---|----------|
| <i>Whites</i> | 5 OZ BTL | <i>Reds</i> | 5 OZ BTL |
| MONSTER VINEYARDS
RIESLING Okanagan Valley, BC | 10 50 | BALLARD LANE
PINOT NOIR Central Coast, CA | 13 65 |
| MURPHY-GOODE
SAUVIGNON BLANC North Coast, CA | 10 50 | SOKOL BLOSSER EVOLUTION
BLEND Oregon | 10 50 |
| TINHORN CREEK
PINOT GRIS Okanagan Valley, BC VQA | 10 50 | HANDCRAFT
MALBEC California | 11 55 |
| STOLLER
CHARDONNAY Dundee Hills, OR | 11 55 | GRAMERCY
SYRAH Columbia Valley, WA | 14 70 |
| CALLIOPE
VIOGNIER Oliver, BC VQA | 12 60 | WILLIAM HILL
CABERNET SAUVIGNON Central Coast, CA | 12 60 |
| <i>Bubbles</i> | 5 OZ BTL | <i>Rosé</i> | 5 OZ BTL |
| DOMAINE CHANDON ROSÉ
California | 10 50 | VANCOUVER URBAN WINERY
ROSÉ Okanagan Valley, BC VQA | 10 50 |