

**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** Grapefruit Ale 5.0%
- 12 **WILD ROSE** Wraspberry Ale 4.5%

**INDIA PALE ALE**

« FULL BODIED, HOPPY, *floral* »

- 13 **PHILLIPS** Electric Unicorn White IPA 6.5%
- ★ **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 **UNIBROU** 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%

**TALL BOYS**

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

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

**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

## SNACKS

- 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** 15  
Mexican style chorizo, jack cheese, pickled jalapeños, tortilla chips
- CRISPY CHICKEN NUGGETS** 13.5  
local Sunrise Farms chicken breast, maple ginger glaze, pickled vegetables, fried garlic, sesame seeds, chili oil
- PULLED PORK TACOS** 3 for 14.5  
guajillo chili, fresh lime, cilantro, cabbage, pico de gallo, flour tortilla
- CHICKEN WINGS** 14  
local Sunrise chicken, ranch sauce, seasonal vegetables  
*choose* FRANKS HOT, MAPLE GINGER, SALT & PEPPER, HONEY MUSTARD
- CLIVE SLIDERS** 3 for 14.5  
100% natural grass fed Alberta beef from Beretta Farms, American cheddar, Clive sauce, lettuce, tomato, pickle, brioche
- CRISPY CHICKEN SLIDERS** 3 for 14.5  
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 9 LG 15  
hot house lettuce mix, tomato, baby cucumber, jalapeño & avocado dressing, puffed quinoa
- CAESAR SALAD** SM 9 LG 15  
romaine lettuce, soft boiled egg, croutons, grana padano, NTNL maple mesquite bacon
- NTNL BLT SALAD** SM 13 LG 18  
NTNL maple mesquite bacon, local lettuce, baby cucumber, tomato, smoked turkey, aged cheddar, egg, roasted corn, ranch dressing
- QUINOA & ROASTED SQUASH** SM 11 LG 17  
dried cranberries & dates, toasted pumpkin seeds, feta, arugula, citrus vinaigrette
- NTNL SUPER SALAD** SM 9 LG 15  
local kale, roasted beets & carrots, edamame, toasted barley, tahini dressing, pumpkin seeds, puffed quinoa, goat feta

## SANDWICHES AND BURGERS

*choose* FRIES, MIXED GREENS OR CAESAR SALAD

- SMOKED BRISKET SANDWICH** 19  
100% grass fed Alberta beef from Beretta Farms, cherry wood smoked in-house, ale mustard, beer battered onions, pickles, Corbeaux Bakery ciabatta
- CRISPY CHICKEN** 17.5  
local Sunrise Farms chicken breast, battered & fried, pimento cheese, lettuce, tomato, Corbeaux Bakery ciabatta
- CLIVE BURGER** 17.5  
two 100% natural grass fed Alberta beef patties from Beretta Farms, American cheddar, Clive sauce, lettuce, tomato, pickle, brioche  
*sub* VEGGIE PATTY  
*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 brioche
- FRIED EGG SANDWICH** 15.5  
hickory ham, Clive sauce, lettuce, tomato, sprouts, brioche, hash
- ROAST PORCETTA SANDWICH** 17.5  
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, sun-dried 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** 18  
house-made chorizo, ricotta, tomato emulsion, roasted local peppers, basil pesto, extra virgin olive oil
- FISH & CHIPS** 16.5  
2 pieces lager battered cod, coleslaw, tartar sauce
- FRIED CHICKEN & BISCUITS** 17.5  
3 pieces of Sunrise Farms chicken, battered & fried, gravy, pickles, coleslaw
- BIG BREAKFAST** 17.5  
three eggs, mesquite bacon, sausage, toasted rye bread, hash

## BOWLS

- GLORY BOWL** 18  
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 SHORTRIB** 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 GINGER BEER** GLASS 3.5 0% PINT 5
- MIGHTY LEAF TEA** 3.5  
artisan-crafted whole leaf tea pouches

## 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 0% 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



**PIMM'S CUP**  
Pimm's, ginger beer, orange, cucumber

**APEROL SPRITZ**  
Zonin Prosecco, Aperol, soda

**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

EACH | 15



**NEGRONI (3 OZ)**  
Park Gin, vermouth, Campari, orange slice

**RUM & COLA**  
2oz white rum, lemon, Phillips speed king cola

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