

BREW • BEER • DRAUGHT

 6.67	 8.57
 STEIN* 15	 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%

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* »
- 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%

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.

ROOFTOP BEER GARDEN



NATIONAL
FINE FOOD, BEER & SPIRITS

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

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** 3.75 7
custom NTNL medium roast, decaf
CUP OF JOE FRENCH PRESS
- GRIZZLY PAW GINGER BEER** GLASS 3.5 5oz 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: ONE-PIECE 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

- DARK & STORMY**
dark rum, ginger beer, lime, bitters

(2 OZ) | 12

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

- HOUND DOG HOOCH**
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

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

EACH | 15

- 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
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	CAPPO SHIRAZ	10	14	40
STOLLER CHARDONNAY	12.5	17	52	HANDCRAFT MALBEC	11	15	43
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	CHATEAU SOUVERAIN ROSE	10	14	40