

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* »

01	BIG ROCK AGD	5.0%
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%
★	OKANAGAN SPRINGS 1516 Lager	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%
18	TROUBLED MONK Open Road Brown	5.5%
19	TOOL SHED People Skills Cream Ale	5.2%
20	LEGEND 7 Patience Pale Ale	4.5%
★	BIG ROCK Traditional Ale	5.0%
22	PHILLIPS Tiger Shark Citra Pale Ale	4.7%

FRUIT

« BERRIES, CITRUS, *summertime* »

23	BREWSTERS 52 nd Street Peach Ale	5.0%
★	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 IPA	6.5%
★	PARALLEL 49 Trash Panda	5.5%
33	ZERO ISSUE Nemesis	7.3%
34	PHILLIPS Electric Unicorn	6.5%
35	CENTRAL CITY Super Stellar	6.0%
36	FERNIE Hit the Deck	6.4%

WHEAT

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

37	BIG ROCK Grasshopper	5.0%
38	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

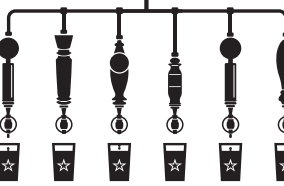
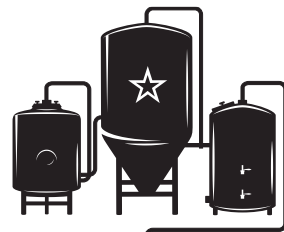
« GLUTEN-FREE, CRISP, *refreshing* »

46	VILLAGE Apple Cider	5.5%
47	BIG ROCK Rock Creek Peach Cider	5.5%
48	LONETREE Cranberry & Apple Cider	5.5%
★	FALLENTIMBER Honey Buck	5.2%
50	FALLENTIMBER Meadjito	5.5%

ROTATING TAPS

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

★	WILD ROSE High Harvest Hemp IPA	6.5%
52	COLLECTIVE ARTS Life In The Clouds	
	Hazy IPA	6.1%
53	BEAU'S Lug-Tread Lagered Ale	5.2%
54	WILD ROSE Ponderosa Gose	3.5%
55	ANNEX ALES Forward Progress Pale Ale	5.2%
★	FERNIE National Golden Ale	4.8%
57	BANDED PEAK Plainsbreaker	5.0%
58	STEEL & OAK Dry-Hopped ESB	4.6%
59	DANDY Wild Sour Ale	7.3%



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

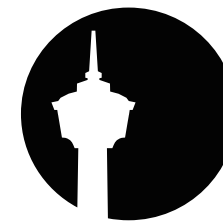


THE *majority* OF
BARLEY IS PURCHASED IN AB

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** 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
- FISH TACOS** 3 for 14.5
West Coast rockfish, chili lime dressing, cabbage, pico de gallo, cilantro, flour tortilla
- 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 seed, 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, DARE DEVIL ORANGE CREAM SODA OR SPARKMOUTH GINGER ALE
- FRATELLO COFFEE** 3.75
custom NTNL medium roast, decaf
CUP OF JOE
- GRIZZLY PAW** GLASS 3.5 & 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** (2 OZ) / 12
vodka, Clamato, spices, horseradish, house-made pepperoni, pickle spear, celery stalk, splash of IPA
- 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 HOCH**
vodka, pink lemonade, wheat beer
- STRAWBERRY LEMONADE**
bourbon, strawberry, homemade lemonade



NTNL CLASSIC COCKTAILS

- OLD FASHIONED** EACH / 15
2oz bourbon, bitters, simple syrup, orange
- 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



BOOZY SLURPEES

- PISCO SLUSH** EACH / 15
pisco, Gewürztraminer, slush
- ROSE (3 OZ)**
gin, rosé wine
- 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 |