

		<h1>BREW BEER DRAUGHT</h1>		
★ NATIONAL <i>selects</i> . » TRY SOMETHING NEW! THESE ARE SOME OF OUR <i>favourites</i> .				

LAGER

« EASY DRINKING, *touch of hops*. »

- 01 **VILLAGE** Squeeze Lemon Berry Helles 4.8%
- 02 **PARALLEL 49** Craft Lager 5.0%
- 03 **CENTRAL CITY** Grassroots Lager 4.2%
- 04 **STEAM WHISTLE** Pilsner 5.0%
- 05 **PHILLIPS** Pilsner 5.0%
- 06 **WHISTLER** Mountain Lager 5.0%
- 07 **LAST BEST** Dirty Bird Black Lager 5.0%
- 08 **WILD ROSE** Electric Avenue Lager 5.0%
- 09 **TREE** Grapefruit Radler 2.5%
- ★ **VANCOUVER ISLAND** Cerveza 4.8%

ALE

« MEDIUM BODY, MALTY, *some hops*. »

- 11 **PHILLIPS** Analogue 78 Kölsch 5.0%
- 12 **DESCHUTES** Mirror Pond Pale Ale 5.0%
- 13 **LAST BEST** Show Pony Pale Ale 5.0%
- 14 **HALF HITCH** Fire n' Fury Red Ale 5.0%
- 15 **NEW BELGIUM** Fat Tire Amber Ale 5.2%
- ★ **BIG ROCK** Rhine Stone Cowboy Kölsch 4.6%
- 17 **WILD ROSE** Wraspberry Ale 4.5%
- 18 **ALLEY KAT** Main Squeeze Grapefruit 5.0%
- 19 **DANDY** Une Vieille Maitresse Grisette 4.0%
- 20 **ROGUE** Dead Guy Ale 6.5%
- 21 **COLLECTIVE ARTS** Citrus Blonde Ale 4.7%
- 22 **TOOL SHED** People Skills Cream Ale 5.2%
- 23 **BOMBER** Park Life Passion Fruit Ale 4.5%
- 24 **VILLAGE** Blonde Ale 4.5%
- 25 **PHILLIPS** Blue Buck Ale 5.0%
- 26 **GREAT WESTERN** Original 16 Pale Ale 5.0%
- 27 **PARALLEL 49** Wobbly Pop Pale Ale 5.0%

INDIA PALE ALE

« FULL BODIED, HOPPY, *floral*. »

- 28 **BOMBER** IPA 6.3%
- 29 **DRIFTWOOD** Fat Tug IPA 7.0%
- 30 **PHILLIPS** Electric Unicorn White IPA 6.5%
- ★ **FERNIE** Real Peel Grapefruit IPA 6.4%
- 32 **WHISTLER** Lost Lake IPA 5.9%
- 33 **BAD TATTOO** West Coast IPA 6.2%
- 34 **CENTRAL CITY** Super Stellar IPA 6.0%
- 35 **LAST BEST** IPA 6.5%

WHEAT

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

- 36 **BANDED PEAK** Plainsbreaker 5.0%
- 37 **HOWE SOUND** You're My Boy Blue 4.5%
- 38 **FERNIE** What the Huck 5.0%
- ★ **PHILLIPS** Solaris White Peach 4.3%
- 40 **PARALLEL 49** Jerkface 9000 5.0%
- 41 **WILD ROSE** Velvet Fog 4.5%
- 42 **PYRAMID** Apricot 5.1%
- 43 **VILLAGE** Wit 4.5%
- 44 **BREWSTERS** 52nd Street Peach 5.0%

STOUTS AND PORTERS

« MED - FULL BODIED, *sometimes chocolate*. »

- 45 **ST. AMBROISE** Oatmeal Stout 5.0%
- 46 **TOOL SHED** Flat Cap Stout 5.5%

CIDER

« CRISP, AROMATIC, *refreshing*. »

- 47 **BIG ROCK** Strawberry Rhubarb Cider 5.5%
- ★ **BROKEN LADDER** Apple Cider 5.2%
- 49 **LONETREE** Cranberry Apple Cider 5.5%
- 50 **TREE** Duke's Cider 5.0%

MEAD

« FERMENTED HONEY, LOCAL, *crushable*. »

- 51 **FALLENTIMBER** Hopped Mead 7.5%

SODA

« GLASS 3.5 oz PINT 5 »

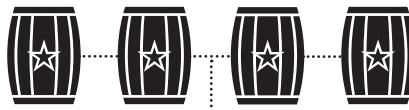
- 60 **GRIZZLY PAW** Ginger Beer 0.0%

ROTATING TAPS

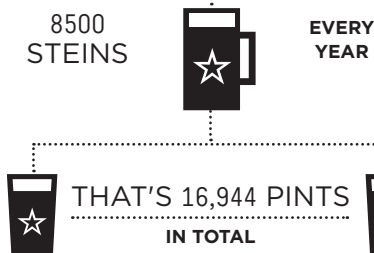
« HERE FOR A *good time*, NOT A LONG TIME »

- 52 **PHILLIPS** Patio Bear Blackberry Saison 4.4%
- 53 **FOUR WINDS** Pilsner 4.8%
- ON DECK** **BREWSTERS** Blueberry Ale 5.0%
- 54 **WHISTLER** Paradise Valley Grapefruit 5.5%
- ON DECK** **COULEE BREW** Red Coat Ale 5.6%
- 55 **DIEU DU CIEL** Rosee d'Hibiscus 5.9%
- 56 **POSTMARK** Mandarinina Wheat 5.3%
- ON DECK** **BANDED PEAK** Chinook Saison 4.5%
- 57 **FALLENTIMBER** Meadjito 5.5%
- 58 **BENCH CREEK** White Raven IPA 6.5%
- 59 **PARALLEL 49** Bodhisattva 7.0%

NATIONAL *cooks* WITH A LOT OF BEER



WE INFUSE 4 KEGS OF BEER
into our food every month



YOUR BEER *wishes* CAN COME TRUE

#NTNLBEERWISH

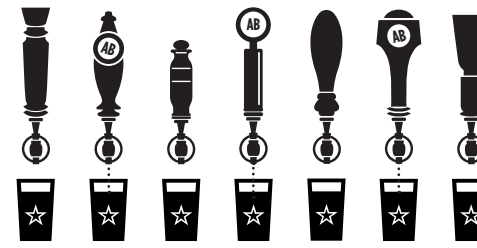
got a favourite brew that's not on our list? share your #ntnlbeerwish on social media and we'll look into adding it! wishes sent via carrier pigeon are welcome & encouraged.



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

LET YOUR 10,000+ TASTE BUDS TRY A *new* BEER!



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

16+ TAPS ARE *brewed* RIGHT HERE IN YYC

1 IN EVERY 100 JOBS
in Canada is supported directly
& indirectly by the beer industry

BEER IS CANADA'S MOST *popular* BEVERAGE

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



THE *majority* OF BARLEY IS PURCHASED IN AB



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

NATIONAL *loves* CRAFT BEER

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



520+ LICENSED *craft* BEWERIES IN CANADA



CRAFT BEER:
small, independently owned
breweries using traditional
brewing methods while
emphasizing flavour & quality

SUPER COLD BEER *hides* FLAVOUR



WE ALWAYS SERVE
OUR BEER AT 3°C
to maximize flavour & enjoyment

FINE FOOD BEER SPIRITS



NATIONAL
FINE FOOD, BEER & SPIRITS

NTNL OYSTERS

- RAW OYSTERS** EACH 2.5
horseradish, all the fixins (min of 6)
- HAPPY HOUR OYSTERS** EACH 1.5
all day mon/tues
3 pm - 6 pm weds-sun

NTNL STANDARDS

- POPCORN** 4
brown butter, sea salt
- TATER TOTS** 7.5
Valentina's hot sauce, ranch sauce
- DEEP FRIED PICKLES** 8
panko breaded, ranch sauce
- HOUSE-CUT FRIES** 7
Clive sauce
- CRISPY CHICKEN NUGGETS** 12
battered & fried chicken breast, Clive sauce, pickles
- CHICKEN WINGS** 14
mesquite bacon ranch, pickles
choose HONEY MUSTARD, VALENTINA, EXTRA HOT VALENTINA, SALT & PEPPER
- FISH TACOS** 3 for 14
battered & fried cod, coleslaw, pico de gallo, achiote mayo

- CLIVE SLIDERS** 3 for 13.5
100% natural grass fed Alberta beef from Beretta Farms, American cheddar, Clive sauce, lettuce, tomato, pickle, brioche
» PAIR W/ LAST BEST DIRTY BIRD

- GRILLED KIELBASA SAUSAGE BOARD** 17
beer cheese spread, warm pretzels, stout mustard, pickles
» PAIR W/ DESCHUTES MIRROR POND

- PICNIC BOARD** 22
house-cured meats, hard & soft cheese, pickles, egg, crostini

SOUPS AND SALADS

add to salads TUNA 7 » CHICKEN 5

- SEAFOOD CHOWDER** SM 9 LG 14
house-smoked cod, lobster, mussels, mesquite bacon, Yukon gold potato

- MIXED GREENS** 13
field greens, radish, roast pumpkin seeds, pear, manchego, creamy pear dressing

- CAESAR SALAD** 14
romaine lettuce, soft boiled egg, croutons, grana padano, mesquite bacon, garlic dressing

- NTNL BLT SALAD** 16
mesquite bacon, bib lettuce, applewood smoked turkey, bacon ranch, egg, tomatoes, smoked cheddar, roasted corn
» PAIR W/ VILLAGE WIT

PIZZA

- CRISPY CHORIZO** 17
house-made sausage, tomato emulsion, roasted peppers, sundried tomatoes, mozzarella, asiago

- BACON CHEESE** 17
mesquite bacon, secret sauce, mozzarella, asiago, hot peppers
» PAIR W/ STEAM WHISTLE PILSNER

SANDWICHES AND BURGERS

choose HOUSE-CUT FRIES, TATER TOTS, OR SALAD

add FRIED EGG, MUSHROOM OR BACON 3

- ROASTED PORK SANDWICH** 17
hickory smoked, provolone, pepper relish, parmesan aioli, arugula, tomato, ciabatta

- SMOKED BRISKET SANDWICH** 18
cherry wood smoked in-house, stout mustard, sauerkraut, pickles, rye
» PAIR W/ ROGUE DEAD GUY

- CRISPY CHICKEN** 16
battered & fried chicken breast, pimento cheese, lettuce, tomato, brioche

- CLIVE BURGER** 17
two 100% natural grass fed Alberta beef patties from Beretta Farms, American cheddar, Clive sauce, lettuce, tomato, pickle, brioche
add EXTRA PATTY 4.5

- VEGGIE BURGER** 15
pimento cheese, achiote mayo, lettuce, tomato, pickle, sprouts, brioche

NTNL CLASSICS

- NTNL MAC N' CHEESE** 16
mesquite bacon, Velveeta, aged cheddar, baked

- GLORY BOWL** 17
tofu, roast pumpkin seeds, sesame, brown rice, zucchini, baby kale, beets, tahini sauce
add TUNA 7 » *add* CHICKEN 5

- FISH & CHIPS** 16
cod, beer batter, coleslaw, tartar sauce

- FRIED CHICKEN & BISCUITS** 17
three pieces, battered & fried chicken breast, gravy, pickles, coleslaw

- ROAST CHICKEN** 19
maple-smoked, house salad, fries, brown butter jus
» PAIR W/ PHILLIPS BLUE BUCK

- SMOKED CHUCK RIB** 23
bone-in, brandy peppercorn sauce, tomato salad, frites

DESSERTS

- CHOCOLATE CAKE** 7
Fiasco stout gelato, wheat ale meringue, chocolate crunch

- APPLE PIE** 7
Fiasco 10yr old rye gelato, served warm

BRUNCH

available ALL DAY » EVERYDAY

- FRIED EGG SANDWICH** 15
hickory ham, Clive sauce, lettuce, tomato, sprouts, brioche, hash

- BIG BREAKFAST** 16
three eggs, mesquite bacon, sausage, toasted rye bread, hash
» PAIR W/ ALLEY KAT MAIN SQUEEZE

only available SAT & SUN AT OTHER NTNL LOCATIONS

- NTNL BREAKFAST POUTINE** 16
smoked duck confit, mesquite bacon, two poached eggs, hollandaise, tots, curds, caramelized onions

- NTNL BENNY** 16
soft poached eggs, hickory ham, hollandaise, english muffin, hash

- DENVER OMELETTE** 16
red pepper, onion, mesquite bacon, monterey jack cheese, hash

- BLUEBERRY BUTTERMILK WAFFLES** 14
whipped cream, maple syrup

- STEAK & EGGS** 23
sous-vide chuck flat, roast mushroom demi, duck fat fried potatoes, curds, two poached eggs, hollandaise

BEER, FOOD AND GOOD TIMES

Monday
HAPPY MONDAYS
happy hour pricing all day

Thursday
BURGER AND BEER
Clive burger & 20 oz beer \$17

Tuesday
TACO TUESDAY
3 tacos for \$7

Friday
LONDON CALLING
fish & chips \$11

Wednesday
FRIED CHICKEN
\$3/piece, min 2 per order

Saturday & Sunday
BRUNCH
10am - 3pm

Daily, 3pm-6pm
HAPPY HOUR
happy hour oysters » everything on tap 25¢ per oz

MASON JAR COCKTAILS

- NTNL CAESAR**
vodka, Clamato, spices, horseradish, pickle, chorizo, cheddar, splash of ipa

500ML (1.5 OZ) | 8.5



1 LITRE (3 OZ) | 1.5

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

- MOSCOW TEA**
vodka, green tea syrup, lemon juice, ginger beer

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

- HOUND DOG HOOCH**
vodka, pink lemonade, wheat beer

- STRAWBERRY LEMONADE**
bourbon, strawberry, homemade lemonade

3 OZ COCKTAILS CANNOT BE SERVED AFTER 1AM

ADULT SLURPEES

- BEE'S KNEES**
gin, lavender, Ryan's honey

EACH (2 OZ) | 1.3



- BANANA COLADA**
rum, banana liqueur, coconut purée

- NEGRONI**
gin, Campari, sweet vermouth

- ROSÉ (3 OZ)**
gin, rosé wine

- STRAWBERRY LEMONADE**
bourbon, strawberry purée

- MARGARITA**
tequila, orange liqueur

WINE

Whites

5 OZ BTL

Reds

5 OZ BTL

- TINHORN CREEK** 9 | 45
PINOT GRIS Okanagan Valley, BC

- MATCHBOOK** 9 | 45
SYRAH Dunnigan Hills, CA

- VINELAND ESTATES** 9 | 45
CHARDONNAY Niagara Peninsula, ON

- TINHORN CREEK** 10 | 50
MERLOT Okanagan Valley, BC

- SMITH & SON** 10 | 50
SAUVIGNON BLANC Napa Valley, CA

- ST. FRANCIS** 12 | 60
OLD VINES ZINFANDEL Sonoma, CA

- BLASTED CHURCH** 12 | 60
GEWÜRZTRAMINER Okanagan Valley, BC

- LAUREL CELLARS** 12 | 60
CABERNET SAUVIGNON Paso Robles, CA

- QUAIL'S GATE** 13 | 65
PINOT NOIR Okanagan Valley, BC

Sparkling

- COPPOLA** 14
SOPHIA MINI, 187ML Sonoma, CA

Rosé

- CLOS DU SOLEIL** 10 | 50
ROSÉ Okanagan Valley, BC

BEVERAGES

- DRY SODAS** 5
all natural soda, less sweet, better for you
choose BLOOD ORANGE, VANILLA BEAN OR CUCUMBER

- PHIL & SEBASTIAN**
organic, seasonal
CUP OF JOE 3.5
FRENCH PRESS 6

- PHILLIPS SODA WORKS** 5
natural soda from Victoria, BC
choose INTERGALACTIC ROOT BEER, SPEED KING COLA OR DARE DEVIL ORANGE CREAM SODA

- MIGHTY LEAF TEA** 3.5
artisan-crafted whole leaf tea pouches
choose ORGANIC EARL GREY, CHAMOMILE CITRUS, TROPICAL GREEN, VANILLA BEAN OR MARRAKECH MINT



PARTIES OF 8 OR MORE WILL BE SUBJECT TO GRATUITY OF 18%
WE'LL PROVIDE ONE MEAL TO A YOUTH IN NEED THROUGH MEALSHARE. @MEALSHARETEAM #BUY1GIVE1