

		<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 @ PINT 5 »

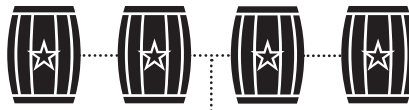
- 60 **GRIZZLY PAW** Ginger Beer 0.0%

## ROTATING TAPS

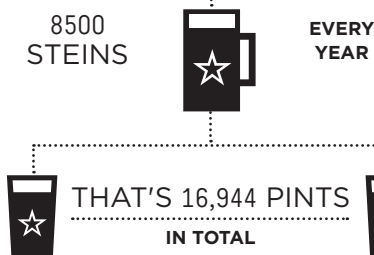
« HERE FOR A *good time*, NOT A LONG TIME »

- 52 **PHILLIPS** Patio Bear Blackberry Saison 4.4%
- 53 **HALF HITCH** Pony Up! Session Ale 4.1%
- ON DECK **BOILING OAR** Kölsch 5.0%
- 54 **WILD ROSE & RIBSTONE CREEK**
- Prairie Rambler English Strong Ale 7.0%
- ON DECK **WILD ROSE** High Harvest IPA 7.0%
- 55 **TOOL SHED** What's in Tank #2 8.2%
- ON DECK **GRIZZLY PAW** Raspberry 5.0%
- 56 **ALLEY KAT** Aprikat Wheat Ale 5.0%
- ON DECK **VILLAGE** Blacksmith 5.4%
- 57 **FALLENTIMBER** Meadjito 5.5%
- 58 **BRAUEREI FAHR** Old Fahrt Altbier 5.5%
- ON DECK **BENCH CREEK** White Raven IPA 6.5%
- 59 **PARALLEL 49** Bodhisattva Sour White 6.0%

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

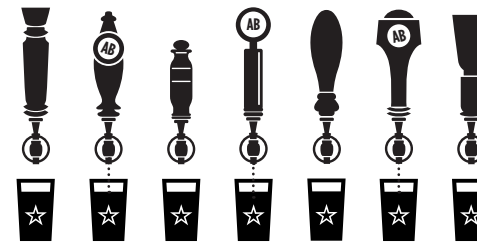
got a favourite brew that's not on our list? share your #ntnlbeerwish on social media and we'll look into adding it! wishes sent via carrier pigeon are welcome & encouraged.



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)
- BUCK-A-SHUCK** EACH 1  
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
- NTNL TOTCHOS** 16  
applewood smoked turkey, mesquite bacon, chili jack, banana peppers
- 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, SMOKED, 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  
house-smoked cod, lobster, mussels, LG 14  
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, SALAD OR SOUP

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

## 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

*available* SATURDAY & SUNDAY » 10AM - 3PM

- 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

## BEER, FOOD AND GOOD TIMES

*Monday*  
**HAPPY MONDAYS**  
happy hour pricing all day

*Thursday*  
**BURGER AND BEER**  
Clive burger & 14 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**

buck-a-shuck 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) | 1.85



1 LITRE (3 OZ) | 1.15

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

**APEROL SPRITZ**  
Aperol, prosecco, orange slice

**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

**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

EACH (2 OZ) | 1.3



## WINE

*Whites*

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

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

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

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

*Reds*

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

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

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

**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

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

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

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