

## 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* »

- ★ VILLAGE Squeeze  
Lemon Berry Helles 4.8%
- 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%
- 06 BIG ROCK AGD 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%
- ★ LEGEND 7 Patience Pale Ale 4.5%
- 21 MEDICINE HAT The Duke  
English Pale Ale 4.6%
- 22 PHILLIPS Tiger Shark Citra Pale Ale 4.7%

## FRUIT

« BERRIES, CITRUS, *summertime* »

- ★ PHILLIPS Patio Bear Raspberry Kölsch 4.8%
- 24 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%
- 32 PARALLEL 49 Trash Panda 5.5%
- ★ 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 CARAVEL Hazy Horizon Hefeweizen 5.0%
- ★ 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%
- 45 BREWSTERS Hawaiian Coconut Porter 5.0%

## CIDER AND MEAD

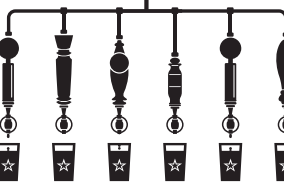
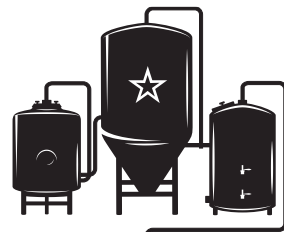
« GLUTEN-FREE, CRISP, *refreshing* »

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

## ROTATING TAPS

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

- 51 WILD ROSE High Harvest Hemp IPA 6.5%
- 52 RED BISON Party Pants Pale Ale 4.3%
- 53 TOWNSHIP 24 Meridian Black Lager 5.0%
- 54 WHISTLER Pineapple Express Wheat Ale 5.0%
- 55 BREWSTERS 52nd Street Peach Ale 5.0%
- ★ FERNIE National Golden Ale 4.8%
- 57 BANDED PEAK Plainsbreaker 5.0%
- 58 STEEL & OAK Red Pilsner 5.0%
- 59 COLLECTIVE ARTS  
Ginger Lime Berliner Weisse 4.4%



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

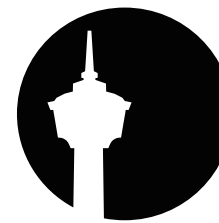


THE *majority* OF  
BARLEY IS PURCHASED IN AB

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** 14  
Mexican style chorizo, jack cheese, pickled jalapeños, tortilla chips

**CRISPY CHICKEN NUGGETS** 12  
local Sunrise Farms chicken breast, maple ginger glaze, pickled vegetables, fried garlic, sesame seeds, chili oil

**FISH TACOS** 3 for 14  
beer battered cod, chili lime dressing, cabbage, pico de gallo, cilantro, flour tortilla

**CHICKEN WINGS** 14  
local Sunrise chicken, ranch sauce, house pickles  
*choose FRANKS HOT, MAPLE GINGER, SALT & PEPPER, HONEY MUSTARD*

**CLIVE SLIDERS** 3 for 14  
100% natural grass fed Alberta beef from Beretta Farms, American cheddar, Clive sauce, lettuce, tomato, pickle, brioche

**GRILLED KIELBASA SAUSAGE BOARD** 17  
beer cheese spread, warm pretzels, ale mustard, pickles

## SALADS

*add to salads* 5oz SEARED SALMON 10 »  
5oz SUNRISE FARM CHICKEN BREAST 6

**LOCAL MIXED GREENS** SM 8 LG 14  
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 SUPER SALAD** SM 9 LG 15  
local kale, roasted beets & carrots, edamame, toasted barley, tahini dressing, pumpkin seeds, goat feta

## SANDWICHES AND BURGERS

*choose* FRIES, MIXED GREENS OR CAESAR SALAD

**SMOKED BRISKET SANDWICH** 18  
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  
local Sunrise Farms chicken breast, battered & fried, pimento cheese, lettuce, tomato, Corbeaux bakery ciabatta

**CLIVE BURGER** 17  
two 100% natural grass fed Alberta beef patties from Beretta Farms, American cheddar, Clive sauce, lettuce, tomato, pickle, brioche  
*add FRIED EGG, MUSHROOM OR BACON 3*

**VEGGIE BURGER** 17  
two veggie patties, American cheddar, Clive sauce, lettuce, tomato, pickle, brioche  
*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 ciabatta

## PIZZA

**CRISPY CHORIZO** 18  
house-made sausage, tomato emulsion, roasted peppers, sundried tomatoes, mozzarella, pickled hot peppers

**VEGETARIAN** 18  
goat feta, roasted red pepper, Sicilian olives, roasted garlic, sun-dried tomatoes, basil pesto, tomato emulsion

## CLASSICS

**FISH & CHIPS** 15  
2 pieces lager battered cod, coleslaw, tartar sauce

**FRIED CHICKEN & BISCUITS** 17  
3 pieces of Sunrise Farms chicken, battered & fried, gravy, pickles, coleslaw

**BIG BREAKFAST** 17  
three eggs, mesquite bacon, sausage, toasted rye bread, hash

## BOWLS

**GLORY BOWL** 16  
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

**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*

**GRIZZLY PAW GINGER BEER** GLASS 3.5 or PINT 5

**FRATELLO COFFEE**  
custom NTNL medium roast, decaf  
**CUP OF JOE** 3.75

**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**  
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

(2 OZ) / 12



## NTNL CLASSIC COCKTAILS

**OLD FASHIONED**  
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

EACH / 15



## BOOZY SLURPEES

**PISCO SLUSH**  
pisco, Gewürztraminer, slush

**ROSÉ (3 OZ)**  
gin, rosé wine

**STRAWBERRY LEMONADE**  
2oz bourbon, strawberry purée

**MARGARITA**  
2oz tequila, orange liqueur

EACH / 15



## WINE

<i>Whites</i>	5 OZ BTL	<i>Reds</i>	5 OZ BTL
<b>MONSTER VINEYARDS</b> RIESLING Okanagan Valley, BC	10   50	<b>BALLARD LANE</b> PINOT NOIR Central Coast, CA	13   65
<b>MURPHY-GOODE</b> SAUVIGNON BLANC North Coast, CA	10   50	<b>SOKOL BLOSSER EVOLUTION</b> BLEND Oregon	10   50
<b>TINHORN CREEK</b> PINOT GRIS Okanagan Valley, BC VQA	10   50	<b>HANDCRAFT</b> MALBEC California	11   55
<b>STOLLER</b> CHARDONNAY Dundee Hills, OR	11   55	<b>GRAMERCY</b> SYRAH Columbia Valley, WA	14   70
<b>CALLIOPE</b> VIOGNIER Oliver, BC VQA	12   60	<b>WILLIAM HILL</b> CABERNET SAUVIGNON Central Coast, CA	12   60
<i>Bubbles</i>	5 OZ BTL	<i>Rosé</i>	5 OZ BTL
<b>DOMAINE CHANDON ROSÉ</b> California	10   50	<b>VANCOUVER URBAN WINERY</b> ROSÉ Okanagan Valley, BC VQA	10   50