

BREW • BEER • DRAUGHT

14 OZ



GLASS
6.67

20 OZ



PINT
8.57

40 OZ



STEIN*
15

5 OZ X6



FLIGHT*
15

★ NATIONAL *selects* » TRY SOMETHING NEW!
THESE ARE SOME OF OUR *favourites*.

LAGER

« EASY DRINKING, *touch of hops* »

- ★ FERNIE Project 9 Pilsner 5.0%
- 02 PARALLEL 49 Craft Lager 5.0%
- 03 CENTRAL CITY Beer League Lager 5.0%
- 04 STEAM WHISTLE Pilsner 5.0%
- 05 PHILLIPS Pilsner 5.0%
- 06 BIG ROCK Alberta Genuine Draft 5.0%
- 07 LAST BEST Dirty Bird Black Lager 5.0%

ALE

« MEDIUM BODY, MALTY, *some hops* »

- 08 WILD ROSE Barracks Brown Ale 5.0%
- 09 VANCOUVER ISLAND Piper's Pale Ale 4.8%
- 10 VILLAGE Blacksmith IBA 5.4%
- 11 COMMON CROWN Coppersmith Brown 4.9%
- 12 PHILLIPS Analogue 78 Kolsch 5.0%
- 13 GREAT WESTERN Original 16 Ale 5.0%
- 14 LAST BEST Show Pony Pale Ale 5.0%
- ★ PHILLIPS/ANNEX Where It's At 4.9%
- 16 ANNEX ALE Metes & Bounds XPA 6.0%
- 17 GOAT LOCKER Pale Session Ale 4.5%
- 18 WILD ROSE Wraspberry Ale 4.5%
- 19 ALLEY KAT Main Squeeze Grapefruit 5.0%
- 20 WHISTLER Chestnut Ale 5.0%
- 21 BREWSTERS Blonde 5.0%
- 22 OL' BEAUTIFUL Pegasus Pale Ale 6.5%
- ★ FERNIE Base Camp West Coast Ale 5.8%
- 24 VILLAGE Blonde Ale 4.5%
- 25 PHILLIPS Blue Buck Ale 5.0%

INDIA PALE ALE

« FULL BODIED, HOPPY, *floral* »

- 26 POSTMARK Mosaic IPA 5.9%
- 27 LIGHTHOUSE Shipwreck IPA 6.5%
- 28 DRIFTWOOD Fat Tug IPA 7.0%
- 29 PHILLIPS Electric Unicorn White IPA 6.5%

- 30 BANDED PEAK Southern Aspect IPA 7.0%
- 31 DIEU DU CIEL Disco Soleil 6.5%
- 32 BENCH CREEK White Raven IPA 6.5%
- 33 CENTRAL CITY Super Stellar IPA 6.0%
- 34 LAST BEST IPA 6.5%
- 35 RED TRUCK IPA 6.3%
- 36 ZERO ISSUE Nemesis IPA 7.3%
- 37 WILD ROSE IPA 6.0%
- 38 BRIDGE BREWING The Fuzz Milkshake IPA 6.0%
- 39 BREWSTERS Honest Paul IPA 6.5%

WHEAT

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

- 40 PARALLEL 49 Jerkface 9000 5.0%
- 41 WILD ROSE Velvet Fog 4.5%
- 42 VILLAGE Wit 4.5%
- 43 ALLEY KAT Aprikat 4.5%

STOUTS AND PORTERS

« MED - FULL BODIED, *sometimes chocolate* »

- 44 DANDY Underworl Oyster Stout 5.0%
- 45 BLINDMAN Trip Hammer Robust Porter 6.5%
- ★ FERNIE Java The Hut 5.0%

CIDER

« CRISP, AROMATIC, *refreshing* »

- 47 BIG ROCK Pear Cider 5.8%
- 48 BROKEN LADDER Apple Cider 5.2%
- 49 LONETREE Cranberry Apple Cider 5.5%

MEAD

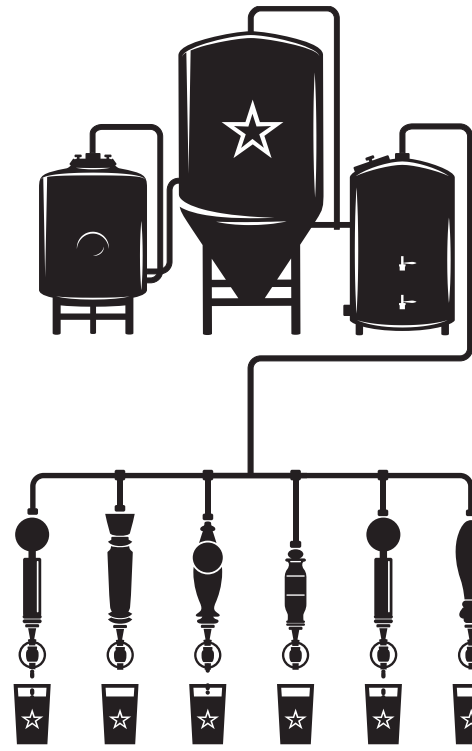
« FERMENTED HONEY, LOCAL, *crushable* »

- 50 FALLENTIMBER Meadjito 5.5%

ROTATING TAPS

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

- 51 RED TRUCK Red Pilsner 5.2%
- 52 PARALLEL 49 Trash Panda IPA 5.5%
- 53 ROGUE Dead Guy Ale 6.8%
- ★ FERNIE What The Huck 5.0%
- 55 CARAVEL Dead Ahead Irish Red Ale 4.8%
- 56 GREAT WESTERN Original 16 Copper Ale 5.2%
- ★ WILD ROSE Cerevisiae X Belgium Pale Ale 4.7%
- 58 NEW BELGIUM Fat Tire Amber Ale 5.2%
- 59 WILD ROSE / WILD TEA KOMBUCHA Blushing Brew 3.5%



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

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



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



NTNL PROUDLY SUPPORTS
12+
BC CRAFT BREWERIES



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)



50+
CRAFT BREWERIES IN
ALBERTA & COUNTING

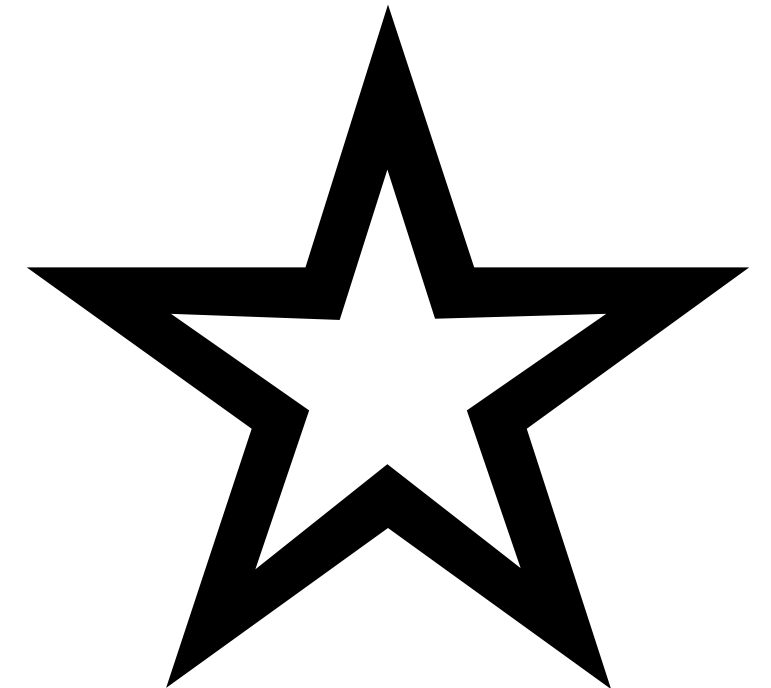


CURRENTLY 13
BREWERS ARE FOUND WITHIN CITY LIMITS

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

FINE FOOD BEER SPIRITS



NATIONAL
FINE FOOD, BEER & SPIRITS

NTNL SNACKS

- RAW OYSTERS** EACH 3
horseradish, all the fixins (min of 6)
half price during happy hour
- POPCORN** 4
brown butter, sea salt
- TOTS OR FRIES** 8
Clive sauce
- HICKORY SMOKED PEPPERONI** 10
half pound, smoked in house
- DEEP FRIED PICKLES** 12
panko breaded, ranch sauce

NTNL STANDARDS

- WARM QUESO DIP** 14
Mexican style chorizo, jack cheese,
pickled jalapeños, tortilla chips
- CRISPY CHICKEN NUGGETS** 12
battered & fried chicken breast,
Clive sauce, pickles
- FISH TACOS** 3 for 14
Albacore tuna, salsa fresca, cilantro,
lime crema, corn tortilla
- BEEF TACOS** 3 for 14
braised grass fed beef brisket,
adobo, salsa verde, cilantro,
flour tortilla
- CHICKEN WINGS** 14
mesquite bacon ranch, pickles
*choose HONEY MUSTARD, VALENTINA,
EXTRA HOT VALENTINA, SALT & PEPPER*
- CLIVE SLIDERS** 3 for 14
100% natural grass fed Alberta
beef from Beretta Farms, American
cheddar, Clive sauce, lettuce, tomato,
pickle, brioche
- CRISPY CHICKEN SLIDERS** 3 for 14
battered & fried chicken breast, pimento
cheese, lettuce, tomato, ciabatta
- GRILLED KIELBASA SAUSAGE BOARD** 17
beer cheese spread, warm pretzels,
stout mustard, pickles
- MEAT & BREAD** 21
house-cured meats, mustards,
pickles, egg, warm sourdough

SOUPS AND SALADS

- add to salads. 5oz SEARED SALMON 10 »
7.5oz FREE RANGE CHICKEN BREAST 10*
- SEAFOOD CHOWDER** SM 9
house-smoked cod, lobster, mussels, LG 14
mesquite bacon, Yukon gold potato
- MIXED GREENS** 13
field greens, radish, tomato, jalapeño
& avocado dressing, puffed rice
- CAESAR SALAD** 14
romaine lettuce, soft boiled egg,
croutons, grana padano, mesquite bacon
- NTNL BLT SALAD** 18
mesquite bacon, bib lettuce, applewood
smoked turkey, bacon ranch, egg, tomatoes,
smoked cheddar, roasted corn
- QUINOA & ROASTED SQUASH** 16
dried cranberries & dates, toasted pumpkin
feta, arugula, citrus vinaigrette

PIZZA

- CRISPY CHORIZO** 18
house-made sausage, tomato emulsion,
roasted peppers, sundried tomatoes,
mozzarella, pickled hot peppers
- MESQUITE BACON & ROASTED MUSHROOM** 18
mozzarella, roast garlic white sauce,
pickled hot peppers

SANDWICHES AND BURGERS

choose HOUSE-CUT FRIES, TATER TOTS
OR SALAD

- JALAPEÑO & CHEDDAR SMOKIE** 16
house made, hickory smoked, peppers,
onions, cheddar
- SMOKED BRISKET SANDWICH** 18
cherry wood smoked in-house,
stout mustard, beer battered onions,
pickles, ciabatta
- CRISPY CHICKEN** 17
battered & fried chicken breast, pimento
cheese, lettuce, tomato, 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** 15
pimento cheese, achiote mayo, lettuce,
tomato, pickle, sprouts, brioche
- NTNL BURGER** 19
grilled 7oz patty, cheese curds, fried
onions, black truffle mayo, lettuce,
tomato, pickle, ciabatta

BOWLS

- GLORY BOWL** 16
tofu, roast pumpkin seeds, sesame,
brown rice, zucchini, baby kale,
beets, tahini sauce
*add SEARED SALMON OR
FREE RANGE CHICKEN 10*
- 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

NTNL CLASSICS

- NTNL MAC N' CHEESE** 16
mesquite bacon, Velveeta,
aged cheddar, toasted crumbs
- FISH & CHIPS** 17
cod, beer batter, coleslaw,
tartar sauce
- FRIED CHICKEN & BISCUITS** 17
three pieces, battered & fried chicken
breast, gravy, pickles, coleslaw
- ROASTED CHICKEN BREAST** 21
free range Heritage chicken,
olive oil potatoes, broccolini,
mushroom sauce

BRUNCH

available ALL DAY » EVERYDAY

- FRIED EGG SANDWICH** 15
hickory ham, Clive sauce, lettuce, tomato,
sprouts, brioche, hash
- BIG BREAKFAST** 17
three eggs, mesquite bacon, sausage,
toasted rye bread, hash
- NTNL BREAKFAST POUTINE** 16
smoked beef short rib,
two poached eggs, queso dip, tots
- QUESO & EGGS** 16
two fried eggs, toasted corn bread,
Mexican style chorizo, hash
- BREAKFAST TACOS** 13
scrambled eggs, Mexican style chorizo,
queso fresco, salsa fresca, cilantro,
warm flour tortillas

NTNL ICE CREAM SANDWICHES

- STOUT GELATO** 5
St. Ambrose oatmeal stout, Fiasco
Gelato, double chocolate chip cookie
- WHISKEY GELATO** 5
Tangle Ridge Rye, Fiasco gelato,
chocolate chip cookie

OUR FOOD IS
80%
SCRATCH MADE IN-HOUSE



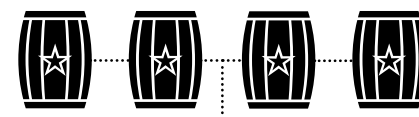
OVER 3000+
SAUSAGES
are made in NTNL kitchens
every month



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



NTNL COCKTAILS

NTNL CAESAR
vodka, Clamato, spices,
horseradish, pickle, chorizo,
cheddar, splash of IPA

(2 OZ) / 12



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

WINTER VACATION
dark rum, pineapple syrup,
Aperol, lemon

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
2oz bourbon, bitters,
simple syrup, orange

EACH / 15



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

BANANA COLADA
2oz rum, banana liqueur,
coconut purée

EACH / 15



ROSÉ (3 OZ)
gin, rosé wine

STRAWBERRY LEMONADE
2oz bourbon, strawberry purée

MARGARITA
2oz tequila, orange liqueur

WINE

Whites

5 OZ BTL

TINHORN CREEK 9 | 45
PINOT GRIS Okanagan Valley, BC

VINELAND ESTATES 9 | 45
CHARDONNAY Niagara Peninsula, ON

MURPHY GOODE 9 | 45
SAUVIGNON BLANC North Coast, CA

Sparkling

COPPOLA 14
SOPHIA MINI, 187ML Sonoma, CA

Reds

MATCHBOOK 9 | 45
SYRAH Dunnigan Hills, CA 5 OZ BTL

BERINGER 9 | 45
CABERNET SAUVIGNON St. Helena, CA

ST. FRANCIS 12 | 60
OLD VINES ZINFINDEL Sonoma, CA

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

Rosé
CLOS DU SOLEIL 10 | 50
ROSÉ Okanagan Valley, BC

BEVERAGES

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

GRIZZLY PAW GLASS 3.5 oz PINT 5
GINGER BEER

MIGHTY LEAF TEA 3.5
artisan-crafted whole leaf tea pouches