





## BREW • BEER • DRAUGHT

<p>12 OZ</p>  <p>GLASS 6.67</p>	<p>18 OZ</p>  <p>PINT 8.57</p>
<p>32 OZ</p>  <p>STEIN* 15</p>	<p>4 OZ X6</p>  <p>FLIGHT* 12</p>

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

### LAGER

« EASY DRINKING, *touch of hops* »

★ <b>BIG ROCK</b> Pin Monkey Lager	5.0%
02 <b>PARALLEL 49</b> Craft Lager	5.0%
03 <b>CENTRAL CITY</b> Red Racer Black Lager	5.0%
04 <b>STEAM WHISTLE</b> Pilsner	5.0%

### ALE

« MEDIUM BODY, MALTY, *some hops* »

05 <b>PHILLIPS</b> Analogue 78 Kölsch	5.0%
06 <b>VILLAGE</b> Blonde Ale	4.5%
07 <b>TOOL SHED</b> People Skills Cream Ale	5.2%
08 <b>PHILLIPS</b> Blue Buck Ale	5.0%
09 <b>LEGEND 7</b> Patience Pale Ale	4.3%

### INDIA PALE ALE

« FULL BODIED, HOPPY, *floral* »

10 <b>CENTRAL CITY</b> Red Racer	6.5%
★ <b>PARALLEL 49</b> Trash Panda	5.5%
12 <b>RIBSTONE CREEK</b> Great White Combine	5.5%

### FRUIT

« BERRIES, CITRUS, *summertime* »

13 <b>ANNEX/PHILLIPS</b> Where it's At!	4.9%
★ <b>VILLAGE</b> Hitman	
Citrus Hibiscus Session Ale	3.9%
15 <b>WILD ROSE</b> Wrapsberry Ale	4.5%
16 <b>RUSSELL</b> White Rabbit	
Lemon Raspberry Radler	3.5%

### WHEAT

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

17 <b>WILD ROSE</b> Velvet Fog	4.5%
18 <b>PARALLEL 49</b> Jerkface 9000	5.0%
19 <b>CARAVEL</b> Hazy Horizon Hefeweizen	5.0%

### STOUTS AND PORTERS

« MED - FULL BODIED, *sometimes chocolate* »

20 <b>BREWSTERS</b> Hawaiian Coconut Porter	5.0%
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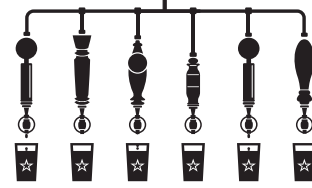
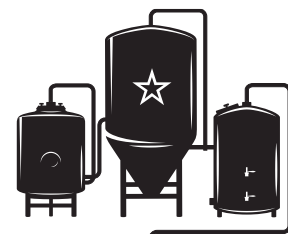
### CIDER AND MEAD

« GLUTEN-FREE, CRISP, *refreshing* »

21 <b>VILLAGE</b> Cider	5.5%
22 <b>LONE TREE</b> Cranberry & Apple Cider	5.5%
23 <b>FALLEN TIMBER</b> Meadjiito	5.5%

## TALL BOYS

<b>BIG ROCK</b> Rock Creek Apple Cider 5.5% (473 ML)	8.5	<b>GREAT WESTERN</b> Original 16 Pale Ale 5.0% (473 ML)	8.5
<b>BIG ROCK</b> Rock Creek Strawberry Rhubarb Cider 5.5% (473 ML)	8.5	<b>ST. AMBROISE</b> Oatmeal Stout 5.0% (473 ML)	8.5
<b>BIG ROCK</b> Grasshopper 5.0% (473 ML)	8.5	<b>COLLECTIVE ARTS</b> Rhyme & Reason Extra Pale Ale 5.7% (473 ML)	8.5
<b>GLUTENBERG</b> Blonde 4.5% (473 ML)	8.5	<b>PHILLIPS</b> Tiger Shark Citra Pale Ale 4.7% (473 ML)	8.5



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

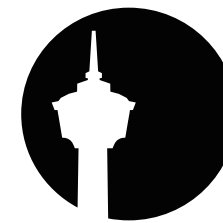


THE *majority* OF  
BARLEY IS PURCHASED IN AB

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  
BREWERS

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



# BOWLING BEER AMUSEMENTS



**NATIONAL**  
FINE FOOD, BEER & SPIRITS

## SNACKS

<b>RAW OYSTERS</b> horseradish, all the fixins <i>half price during happy hour</i>	<b>EACH 3</b> (min of 6)
<b>POPCORN</b> brown butter, sea salt	4
<b>FRIES</b> russet potato, Clive sauce	8
<b>HICKORY SMOKED PEPPERONI</b> half pound, smoked in-house, ale mustard	8

## STANDARDS

<b>WARM QUESO DIP</b> Mexican style chorizo, jack cheese, pickled jalapeños, tortilla chips	14
<b>CRISPY CHICKEN NUGGETS</b> local Sunrise Farms chicken breast, maple ginger glaze, pickled vegetables, fried garlic, sesame seeds, chili oil	12
<b>FISH TACOS</b> West Coast rockfish, chili lime dressing, cabbage, pico de gallo, cilantro, flour tortilla	<i>3 for</i> 14
<b>PULLED PORK TACOS</b> guajillo chili, fresh lime, cilantro, cabbage, pico de gallo, flour tortilla	<i>3 for</i> 14
<b>CHICKEN WINGS</b> local Sunrise chicken, ranch sauce, house pickles <i>choose FRANKS HOT, MAPLE GINGER, SALT &amp; PEPPER, HONEY MUSTARD</i>	14
<b>CLIVE SLIDERS</b> 100% natural grass fed Alberta beef from Beretta Farms, American cheddar, Clive sauce, lettuce, tomato, pickle, brioche	<i>3 for</i> 14
<b>CRISPY CHICKEN SLIDERS</b> local Sunrise Farms chicken breast, battered & fried, pimento cheese, local lettuce & tomato, ciabatta bun	<i>3 for</i> 14
<b>GRILLED KIELBASA SAUSAGE BOARD</b> beer cheese spread, warm pretzels, ale mustard, pickles	17
<b>NTNL MEZZE PLATE</b> hummus, labneh, local ricotta, olives, grilled local vegetables, za'atar spiced naan <i>add GRILLED HOUSE-MADE CHORIZO</i>	19

## SALADS

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

<b>LOCAL MIXED GREENS</b> hot house lettuce mix, tomato, baby cucumber, jalapeño & avocado dressing, puffed quinoa	<b>SM 8</b> <b>LG 14</b>
<b>CAESAR SALAD</b> romaine lettuce, soft boiled egg, croutons, grana padano, NTNL maple mesquite bacon	<b>SM 9</b> <b>LG 15</b>
<b>NTNL BLT SALAD</b> NTNL maple mesquite bacon, local lettuce, baby cucumber, tomato, smoked turkey, aged cheddar, egg, roasted corn, ranch dressing	<b>SM 12</b> <b>LG 18</b>
<b>QUINOA &amp; ROASTED SQUASH</b> dried cranberries & dates, toasted pumpkin seeds, feta, arugula, citrus vinaigrette	<b>SM 11</b> <b>LG 17</b>
<b>NTNL SUPER SALAD</b> local kale, roasted beets & carrots, edamame, toasted barley, tahini dressing, pumpkin seeds, goat feta	<b>SM 9</b> <b>LG 15</b>

## SANDWICHES AND BURGERS

*choose FRIES, MIXED GREENS OR CAESAR SALAD*

<b>SMOKED BRISKET SANDWICH</b> 100% grass fed Alberta beef from Beretta Farms, cherry wood smoked in-house, ale mustard, beer battered onions, pickles, Corbeaux Bakery ciabatta	18
<b>CRISPY CHICKEN</b> local Sunrise Farms chicken breast, battered & fried, pimento cheese, lettuce, tomato, Corbeaux Bakery ciabatta	17
<b>CLIVE BURGER</b> two 100% natural grass fed Alberta beef patties from Beretta Farms, American cheddar, Clive sauce, lettuce, tomato, pickle, brioche <i>sub BEYOND MEAT add FRIED EGG, MUSHROOM OR BACON</i>	17
<b>NTNL BURGER</b> grilled 7oz patty, cheese curds, fried onions, black truffle mayo, lettuce, tomato, pickle, Corbeaux Bakery ciabatta	19
<b>FRIED EGG SANDWICH</b> hickory ham, Clive sauce, lettuce, tomato, sprouts, brioche, hash	15
<b>ROAST PORCETTA SANDWICH</b> 100% Alberta pork from Sunterra Farms, basil pesto, chicharron, lettuce, tomato, garlic aioli, Corbeaux Bakery ciabatta	17

## PIZZA

<b>CRISPY CHORIZO</b> house-made sausage, tomato emulsion, roasted peppers, sun-dried tomatoes, mozzarella, pickled hot peppers	18
<b>MESQUITE BACON &amp; ROASTED MUSHROOM</b> mozzarella, roast garlic white sauce, pickled hot peppers	18
<b>VEGETARIAN</b> goat feta, roasted red pepper, Sicilian olives, roasted garlic, sun-dried tomatoes, basil pesto, tomato emulsion	18

## CLASSICS

<b>RIGATONI PASTA</b> house-made chorizo, ricotta, tomato emulsion, roasted local peppers, basil pesto, extra virgin olive oil	17
<b>FISH &amp; CHIPS</b> 2 pieces lager battered cod, coleslaw, tartar sauce	15
<b>FRIED CHICKEN &amp; BISCUITS</b> 3 pieces of Sunrise Farms chicken, battered & fried, gravy, pickles, coleslaw	17
<b>BIG BREAKFAST</b> three eggs, mesquite bacon, sausage, toasted rye bread, hash	17

## BOWLS

<b>GLORY BOWL</b> tofu, roast pumpkin seeds, sesame, brown rice, zucchini, baby kale, beets, broccoli, tahini sauce <i>add SEARED SALMON 10 OR SUNRISE FARM CHICKEN 6</i>	16
<b>ALBERTA BEEF SHORTRIB</b> bok choy, carrots, brown rice, shallot, garlic, Korean style sauce, house-made kimchi, sunny-side up egg	23
<b>SEARED SALMON</b> bok choy, edamame, baby kale, brown rice, shallot, garlic, beets, miso soy sauce	24
<b>CHILI CRUSTED ALBACORE TUNA</b> local kale, sunomono cucumber & daikon radish, chilled soba noodles, green onion, fried garlic, nori, sesame	23

## DESSERT

<b>FIASCO GELATO</b> bourbon vanilla bean, dark chocolate caramel sea salt	4.5
<b>FIASCO SORBETTO</b> raspberry lime, mango pineapple	4.5

## BEVERAGES

<b>PHILLIPS SODA WORKS</b> natural soda from Victoria, BC <i>choose INTERGALACTIC ROOT BEER, SPEED KING COLA OR DARE DEVIL ORANGE CREAM SODA</i>	5	<b>FRATELLO COFFEE</b> custom NTNL medium roast, decaf	
<b>GRIZZLY PAW GINGER BEER</b>	GLASS 3.5 or PINT 5	<b>CUP OF JOE FRENCH PRESS</b>	3.75 7
<b>MIGHTY LEAF TEA</b>		artisan-crafted whole leaf tea pouches	3.5

### FOLLOW OUR *fine* GUIDE FOR TASTY PAIRINGS

LAGER » lighter foods, chicken, salads	STOUT & PORTER » raw oysters, dessert
ALE » lighter protein, grilled items, cheese	CIDER » soft cheeses, roasted vegetables
IPA » bold flavours, juicy burgers, charcuterie	MEAD » spicy dishes, desserts, salads
WHEAT » citrus flavours, shellfish, eggs	

## NTNL COCKTAILS

<b>NTNL CAESAR</b> vodka, Clamato, spices, horseradish, pickle, chorizo, cheddar, splash of IPA	(2 OZ) / 12	<b>DARK &amp; STORMY</b> dark rum, ginger beer, lime, bitters
<b>PIMM'S CUP</b> Pimm's, ginger beer, orange, cucumber		<b>HOUND DOG HOOCH</b> vodka, pink lemonade, wheat beer
<b>WINTER VACATION</b> dark rum, pineapple syrup, Aperol, lemon		<b>STRAWBERRY LEMONADE</b> bourbon, strawberry, homemade lemonade

## NTNL CLASSIC COCKTAILS

<b>OLD FASHIONED</b> 2oz bourbon, bitters, simple syrup, orange	EACH / 15	<b>RUM &amp; COLA</b> 2oz white rum, lemon, Phillips speed king cola
<b>NEGRONI (3 OZ)</b> Park Gin, vermouth, Campari, orange slice		<b>RYE &amp; GINGER</b> 2oz rye whiskey, Phillips ginger ale

## WINE

<i>Whites</i>	5 OZ BTL	<i>Reds</i>	5 OZ BTL
<b>MURPHY-GOODE SAUVIGNON BLANC</b> North Coast, CA	10   50	<b>BALLARD LANE PINOT NOIR</b> Central Coast, CA	13   65
<b>TINHORN CREEK PINOT GRIS</b> Okanagan Valley, BC VQA	10   50	<b>HANDCRAFT MALBEC</b> CA	11   55
<b>STOLLER CHARDONNAY</b> Dundee Hills, OR	11   55	<b>GRAMERCY SYRAH</b> Columbia Valley, WA	14   70
<b>CALLIOPE VIOGNIER</b> Oliver, BC VQA	12   60	<b>WILLIAM HILL CABERNET SAUVIGNON</b> 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 ROSÉ</b> Okanagan Valley, BC VQA	10   50