BREW • BEER • DRAUGHT 18 OZ 12 OZ ☆ ☆ **GLASS** 6.67 **PINT** 8.57 4 OZ X6 32 OZ **☆** ☆ ☆ **☆ ☆** STEIN* FLIGHT* * NATIONAL selects "> TRY SOMETHING NEW! THESE ARE SOME OF OUR favourites.

LAGER

« EASY DRINKING, touch of hops »

\star	BIG ROCK Pin Monkey Lager	5.0%
02	PARALLEL 49 Craft Lager	5.0%
03	CENTRAL CITY Red Racer Black Lager	5.0%
04	STEAM WHISTLE Pilsner	5.0%

ALE

« MEDIUM BODY, MALTY, some hops »

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

INDIA PALE ALE

« FULL BODIED, HOPPY, floral »

10	CENTRAL CITY Red Racer	6.5%
\star	PARALLEL 49 Trash Panda	5.5%
12	RIBSTONE CREEK Great White Comb	ine 5.5 %

FRUIT

« BERRIES, CITRUS, summerlime »

13	PHILLIPS Patio Bear Raspberry Kolsch	5.0%
\star	BOMBER Park Life Passion Fruit Ale	4.5%
15	WILD ROSE Wrapsberry Ale	4.5%
16	RUSSELL White Rabbit	
	Lemon Raspberry Radler	3.5%

WHEAT

« MILD - FULL BODIED, CLOUDY, some fruit »

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

STOUTS AND PORTERS

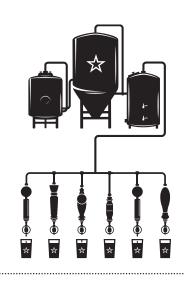
« MED - FULL BODIED, sometimes chocolate »

20 BREWSTERS Hawaiian Coconut Porter 5.0%

CIDER AND MEAD

« GLUTEN-FREE, CRISP, refreshing »

21	VILLAGE Cider	5.5%
22	LONE TREE Cranberry \mathscr{E} Apple Cider	5.5%
23	FALLENTIMBER Meadjito	5.5%



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





BREWERS ARE FOUND WITHIN CITY LIMITS

THE majority of BARLEY IS PURCHASED IN AB

YYC DRINKS 31%

OF CRAFT BEER ACROSS

CANADA (YQB THE MOST)

NTNL SUPPORTS

OVER A DOZEN

LOCAL CHARITIES

85% OF ALL BEER

105+

CONSUMED IN CANADA, IS MADE IN CANADA



NTNL **PROUDLY SUPPORTS** 12+

BC CRAFT BREWERIES

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







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





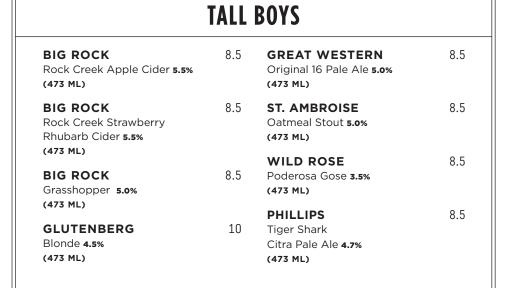
300 HOURS PER MONTH GO INTO NTNL'S

CURING PROGRAM





NATIONAL



SNACKS

RAW OYSTERS EACH 3 horseradish, all the fixins (min of 6) half price during happy hour

POPCORN brown butter, sea salt

FRIES russet potato. Clive sauce

HICKORY SMOKED PEPPERONI half pound, smoked in-house,

ale mustard

STANDARDS

WARM QUESO DIP Mexican style chorizo, jack cheese, pickled jalapeños, tortilla chips

CRISPY CHICKEN NUGGETS 12 local Sunrise Farms chicken breast, maple ginger glaze, pickled vegetables,

FISH TACOS **3** for 14

West Coast rockfish, chili lime dressing, cabbage, pico de gallo, cilantro, flour tortilla

fried garlic, sesame seeds, chili oil

PULLED PORK TACOS 3 for 14 guajillo chili, fresh lime, cilantro, cabbage, pico de gallo, 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

CRISPY CHICKEN 3 for 14 **SLIDERS**

local Sunrise Farms chicken breast, battered & fried, pimento cheese. local lettuce & tomato, ciabatta bun

GRILLED KIELBASA **SAUSAGE BOARD** 17

beer cheese spread, warm pretzels, ale mustard, pickles

NTNL MEZZE PLATE 19 hummus, labneh, local ricotta, olives, grilled local vegetables, za'atar spiced naan add GRILLED HOUSE-MADE CHORIZO 6

SALADS

add to salads 50z SEARED SALMON 10 » 502 SUNRISE FARM CHICKEN BREAST 6

LOCAL MIXED GREENS sm 8 hot house lettuce mix. tomato. LG 14 baby cucumber, jalapeño & avocado dressing, puffed quinoa

CAESAR SALAD sm 9 romaine lettuce, soft boiled egg. **LG** 15 croutons, grana padano, NTNL maple mesquite bacon

NTNL BLT SALAD **SM** 12 NTNL maple mesquite bacon, local LG 18 lettuce, baby cucumber, tomato, smoked turkey, aged cheddar, egg, roasted corn, ranch dressing

QUINOA & ROASTED SQUASH sm 11 dried cranberries & dates, toasted pumpkin seeds, feta, arugula, citrus vinaigrette

NTNL SUPER SALAD sm 9 local kale, roasted beets & carrots, **LG** 15 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, Corbeux Bakery ciabatta

CLIVE BURGER 17 two 100% natural grass fed Alberta beef patties from Beretta Farms, American cheddar, Clive sauce, lettuce, tomato,

sub BEYOND MEAT add FRIED EGG, MUSHROOM OR BACON 3

pickle, brioche

NTNL BURGER 19

grilled 7oz patty, cheese curds, fried onions, black truffle mayo, lettuce, tomato, pickle, Corbeaux Bakery ciabatta

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

ROAST PORCETTA SANDWICH 17

100% Alberta pork from Sunterra Farms, basil pesto, chicharron, lettuce, tomato, garlic aioli, Corbeaux Bakery ciabatta

PIZZA

CRISPY CHORIZO

house-made sausage, tomato emulsion, roasted peppers, sun-dried tomatoes, mozzarella, pickled hot peppers

MESQUITE BACON & **ROASTED MUSHROOM**

mozzarella, roast garlic white sauce, pickled hot peppers

VEGETARIAN

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

CLASSICS

RIGATONI PASTA

house-made chorizo, ricotta, tomato emulsion, roasted local peppers, basil pesto, extra virgin olive oil

FISH & CHIPS

2 pieces lager battered cod, coleslaw, tartar sauce

FRIED CHICKEN & BISCUITS

3 pieces of Sunrise Farms chicken. battered & fried, gravy, pickles, coleslaw

BIG BREAKFAST

three eggs, mesquite bacon, sausage, toasted rye bread, hash

BOWLS

16

24

4.5

3.5

GLORY BOWL

18

17

15

17

17

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

SEARED SALMON

bok choy, edamame, baby kale, brown rice, shallot, garlic, beets, miso soy sauce

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 raspberry lime, mango pineapple

BEVERAGES

PHILLIPS SODA WORKS

natural soda from Victoria. BC choose INTERGALACTIC ROOT BEER, SPEED KING COLA OR DARE DEVIL ORANGE CREAM SODA

GRIZZLY PAW GINGER REER

5 FRATELLO COFFEE custom NTNL medium roast, decaf

> **CUP OF JOE** 3.75 FRENCH PRESS

GLASS 3.5 of PINT 5 MIGHTY LEAF TEA 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

PARTIES OF 8 OR MORE WILL BE SUBJECT TO GRATUITY OF 20% WE'LL PROVIDE ONE MEAL TO A YOUTH IN NEED THROUGH MEALSHARE. @MEALSHARETEAM #BUY1GIVE1

NTNL COCKTAILS

NTNL CAESAR

vodka, Clamato, spices, horseradish. house-made pepperoni, pickle spear, splash of IPA

(2 OZ) / 12

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 HOOCH

vodka, pink lemonade, wheat beer

STRAWBERRY LEMONADE

bourbon, strawberry, homemade lemonade

NTNL CLASSIC COCKTAILS

OLD FASHIONED

20z bourbon, bitters. simple syrup, orange

Park Gin, vermouth,

Campari, orange slice

EACH / 15

NEGRONI (3 OZ)

RYE & GINGER

RUM & COLA

2oz white rum. lemon.

Phillips speed king cola

2oz rye whiskey. Phillips ginger ale

WINE

Whites 5 OZ BTL Reds 5 OZ BTL MONSTER VINEYARDS **BALLARD LANE** 13 | 65 10 | 50 RIESLING Okanagan Valley, BC PINOT NOIR Central Coast, CA **MURPHY-GOODE SOKOL BLOSSER** 10 | 50 SAUVIGNON BLANC North Coast, CA **EVOLUTION** 10 | 50

TINHORN CREEK 10 | 50 PINOT GRIS Okanagan Valley, BC VQA

STOLLER 11 | 55 CHARDONNAY Dundee Hills. OR

CALLIOPE 12 | 60 VIOGNIER Oliver BC VQA

5 OZ BTL Bubbles

DOMAINE CHANDON ROSÉ 10 | 50 California

BLEND Oregon

HANDCRAFT MALBEC California

GRAMERCY SYRAH Columbia Valley, WA

WILLIAM HILL 12 | 60 CABERNET SAUVIGNON Central Coast, CA

5 OZ BTL

11 | 55

14 | 70

VANCOUVER URBAN WINERY 10 | 50 ROSÉ Okanagan Valley, BC VQA