

 14 OZ GLASS 6.5	 20 OZ PINT 8.5	BREW BEER DRAUGHT	 40 OZ STEIN* 15	 5 OZ X6 FLIGHT* 15
★ 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%
- ★ **PARALLEL 49** Craft Lager 5.0%
- ★ **CENTRAL CITY** Grassroots Lager 4.2%
- ★ **STEAM WHISTLE** Pilsner 5.0%
- 05 **PHILLIPS** Pilsner 5.0%
- 06 **BIG ROCK** Pilsner 4.9%
- 07 **WHISTLER** Bear Paw Honey Lager 5.0%
- 08 **LAST BEST** Dirty Bird Black Lager 5.0%
- 09 **BAD TATTOO** Los Muertos Amber 5.0%
- 10 **WILD ROSE** Electric Avenue Lager 5.0%

ALE

« MEDIUM BODY, MALTY, *some hops*. »

- 11 **PHILLIPS** Analogue 78 Kölsch 5.0%
- 12 **SIERRA NEVADA** Orange Pale Ale 5.3%
- ★ **VILLAGE** Blonde Ale 4.5%
- ★ **WILD ROSE** Wraspberry Ale 4.5%
- 15 **NEW BELGIUM** Fat Tire Amber Ale 5.2%
- 16 **BIG ROCK** Traditional Ale 5.0%
- 17 **COLLECTIVE ARTS** Rhyme & Reason 5.7%
- 18 **HOWE SOUND** Rail Ale Nut Brown 5.0%
- 19 **DESCHUTES** Mirror Pond Pale Ale 5.0%
- 20 **POSTMARK** Raspberry Session Ale 4.7%
- 21 **LAST BEST** Show Pony Pale Ale 5.0%
- 22 **ROGUE** Dead Guy Ale 6.5%
- 23 **DANDY** Une Vieille Maitresse Grisette 4.0%
- 24 **GREAT WESTERN** Original 16 Pale Ale 5.0%
- 25 **VILLAGE** Blacksmith IBA 5.5%
- 26 **TROUBLED MONK** Open Road Brown 5.5%
- 27 **COULEE** Red Coat Trail Amber Ale 5.6%
- 28 **BOMBER** Park Life Passion Fruit Ale 4.5%
- 29 **TOOL SHED** People Skills Cream Ale 5.2%
- ★ **ALLEY KAT** Main Squeeze Grapefruit 5.0%
- ★ **PHILLIPS** Blue Buck Ale 5.0%

INDIA PALE ALE

« FULL BODIED, HOPPY, *floral*. »

- 32 **FERNIE** Real Peel Grapefruit IPA 6.4%
- 33 **TOOL SHED** Star Cheek IPA 6.2%
- 34 **GIGANTIC** IPA 7.3%
- 35 **BLINDMAN** Longshadows IPA 7.1%
- 36 **PARALLEL 49** Filthy Dirty IPA 7.2%

★ LAST BEST IPA

- 38 **BAD TATTOO** West Coast IPA 6.2%
- 39 **BENCH CREEK** White Raven IPA 6.5%
- 40 **DESCHUTES** Fresh Squeezed IPA 6.4%
- 41 **PHILLIPS** Electric Unicorn White IPA 6.5%
- 42 **CENTRAL CITY** Super Stellar IPA 6.0%
- 43 **DRIFTWOOD** Fat Tug IPA 7.0%

WHEAT

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

- 44 **HOWE SOUND** You're My Boy Blue 4.5%
- 45 **BANDED PEAK** Plainsbreaker 5.0%
- 46 **VILLAGE** Wit 4.5%
- 47 **GRIZZLY PAW** Grumpy Bear Honey 5.0%
- 48 **ST. AMBROISE** Apricot 5.0%
- ★ **WILD ROSE** Velvet Fog 4.5%
- 50 **PARALLEL 49** Jerkface 9000 5.0%
- 51 **BREWSTERS** 52nd Street Peach 5.0%

STOUTS AND PORTERS

« MED - FULL BODIED, *sometimes chocolate*. »

- 52 **ST. AMBROISE** Oatmeal Stout 5.0%
- ★ **TOOL SHED** Flat Cap Stout 5.5%

CIDER

« CRISP, AROMATIC, *refreshing*. »

- 54 **BROKEN LADDER** Apple Cider 5.2%
- 55 **BIG ROCK** Strawberry Rubarb Cider 5.5%
- ★ **TREE** Duke's Cider 5.0%
- 57 **LONETREE** Cranberry Apple Cider 5.5%

MEAD

« FERMENTED HONEY, LOCAL, *crushable*. »

- 58 **FALLENTIMBER** Meadjito 5.5%
- 59 **FALLENTIMBER** Hopped Mead 7.5%

SODA

« GLASS 3.5 @ PINT 5 »

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

ROTATING TAPS

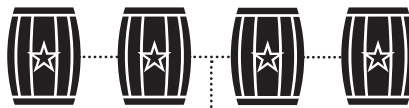
« HERE FOR A *good time*, NOT A LONG TIME »

- 60 **PHILLIPS** Patio Bear Blackberry Saison 4.4%
- 61 **GOAT LOCKER** Pale Session Ale 4.5%
- ON DECK **GOAT LOCKER** Fainting Bock 5.6%
- 62 **DIEU DU CIEL** Rosée d'Hibiscus 5.9%
- ON DECK **DIEU DU CIEL** Disco Soleil IPA 6.5%
- 63 **PARALLEL 49** Salty Scot Scotch Ale 7.5%
- ON DECK **YUKON** Maple Wee Heavy 7.1%
- 64 **CHARLEVOIX** Imperial Milk Stout 9.0%
- ON DECK **RIBSTONE CREEK** Old Man Winter 6.6%
- 65 **BREWSTERS** Honest Paul IPA 6.5%
- ON DECK **BRAUEREI FAHR** Altbier 5.5%
- 66 **BAD TATTOO** Hopped Red Ale 6.5%
- ON DECK **TREE** Thirsty Beaver Amber Ale 5.0%
- 67 **OUTCAST** Imperial Pale Ale 7.8%
- ON DECK **FOUR WINDS** IPA 7.0%
- 68 **FERNIE** What the Huck 5.0%
- ON DECK **LOST COAST** Tangerine Wheat Ale 5.5%
- 69 **FERNIE** Black Mammoth Winter Ale 8.0%
- ON DECK **TOOL SHED** Belgian Golden Ale 8.2%
- 70 **BIG ROCK** Mosaic Lager 5.5%
- ON DECK **SAM ADAMS** Boston Lager 4.9%
- 71 **WHISTLER** Peak to Pier Wit 5.0%
- ON DECK **BRIDGE** Black Rye IPA 5.8%

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



NATIONAL *cooks* WITH A LOT OF BEER



WE INFUSE 4 KEGS OF BEER
into our food every month

8500
STEINS

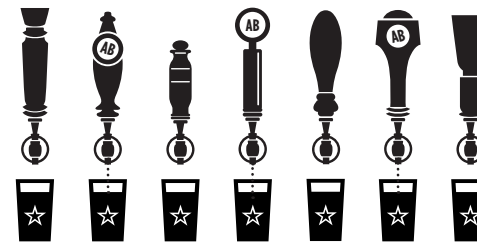


EVERY
YEAR

THAT'S 16,944 PINTS
IN TOTAL

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



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

20+ TAPS ARE *brewed* RIGHT HERE IN YYC

#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.



YOUR BEER *wishes*. CAN COME TRUE

1 IN EVERY 100 JOBS
in Canada is supported directly
& indirectly by the beer industry

BEER IS CANADA'S MOST *popular* BEVERAGE

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 & 20 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