

# 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* »

- ★ **BIG ROCK** Pin Monkey Lager 5.0%
- 02 **PARALLEL 49** Craft Lager 5.0%
- ★ **CENTRAL CITY** Beer League Lager 5.0%
- ★ **STEAM WHISTLE** Pilsner 5.0%
- 05 **LEGEND 7** Serpens Pilsner 4.8%
- 06 **JASPER BREWING** Crisp Pilsner 4.8%
- 07 **VILLAGE** Squeeze  
Lemon Berry Helles 4.8%
- 08 **FERNIE** Project 9 Pilsner 5.0%
- 09 **CENTRAL CITY** Red Racer Black Lager 5.0%

## ALE

« MEDIUM BODY, MALTY, *some hops* »

- 10 **PHILLIPS** Analogue 78 Kölsch 5.0%
- 11 **PRAIRIE BAARD** Golden Ale 5.0%
- ★ **VILLAGE** Blonde Ale 4.5%
- 13 **OL' BEAUTIFUL** Pegasus Pale Ale 6.5%
- 14 **LEGEND 7** Patience Pale Ale 4.3%
- 15 **FERNIE** National Golden Ale 4.8%
- 16 **HALF HITCH** Fire N' Fury Red Ale 5.0%
- 17 **CARAVEL** Dead Ahead Irish Red Ale 4.8%
- 18 **TROUBLED MONK**  
Open Road Brown Ale 4.8%
- ★ **PHILLIPS** Blue Buck Ale 5.0%
- 20 **TOOL SHED** People Skills Cream Ale 5.2%
- 21 **LAST BEST** Show Pony Pale Ale 5.0%
- 22 **POSTMARK** West Coast Pale Ale 4.6%
- 23 **FREEHOLD** Lacy Saisy Saison 5.7%
- 24 **GREAT WESTERN** Original 16 Pale Ale 5.0%
- 25 **MEDICINE HAT** The Duke  
English Pale Ale 4.6%
- 26 **ANNEX ALE** Metes & Bounds XPA 6.0%
- 27 **PHILLIPS** Tiger Shark Citra Pale Ale 4.7%

## FRUIT

« BERRIES, CITRUS, *summertime* »

- 28 **PHILLIPS** Patio Bear Raspberry Kölsch 5.0%
- 29 **VILLAGE** Hitman  
Citrus Hibiscus Session Ale 3.9%
- ★ **ALLEY KAT** Main Squeeze Grapefruit 5.0%
- 31 **RUSSELL** White Rabbit  
Lemon Raspberry Radler 3.5%

- ★ **WILD ROSE** Wraspberry Ale 4.5%
- 33 **RED TRUCK** Blackberry Bourbon Ale 5.3%
- 34 **WHISTLER** Pineapple Express  
Wheat Ale 5.0%
- 35 **POSTMARK** Raspberry Session Ale 4.7%
- 36 **BOMBER** Park Life Passion Fruit Ale 4.5%

## INDIA PALE ALE

« FULL BODIED, HOPPY, *floral* »

- 37 **LAST BEST** Tokyo Drift 7.2%
- 38 **ZERO ISSUE** Nemesis 7.3%
- 39 **BENCH CREEK** White Raven 6.5%
- 40 **CENTRAL CITY** Red Racer 6.5%
- 41 **PHILLIPS** Electric Unicorn 6.5%
- 42 **DRIFTWOOD** Fat Tug 7.0%
- 43 **RIBSTONE CREEK** Great White Combine 5.5%
- 44 **FERNIE** Hit the Deck 6.7%
- 45 **PARALLEL 49** Trash Panda 5.5%

## WHEAT

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

- 46 **COMMON CROWN** Ploughman  
Hopped Wheat Ale 5.0%
- 47 **VILLAGE** Wit 4.5%
- 48 **FERNIE** What the Huck 5.0%
- ★ **WILD ROSE** Velvet Fog 4.5%
- 50 **PARALLEL 49** Jerkface 9000 5.0%
- 51 **ST.AMBROISE** Apricot Wheat Ale 5.0%
- 52 **BRAUEREI FAHR** Fahr Away Hefeweizen 5.3%

## STOUTS AND PORTERS

« MED - FULL BODIED, *sometimes chocolate* »

- ★ **TOOL SHED** Flat Cap Stout 5.5%
- 54 **DANDY** In the Underworld Oyster Stout 5.0%
- 55 **BREWSTERS** Hawaiian Coconut Porter 5.0%

## CIDER AND MEAD

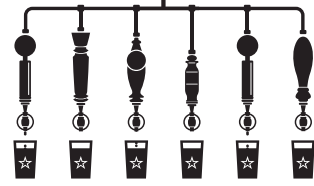
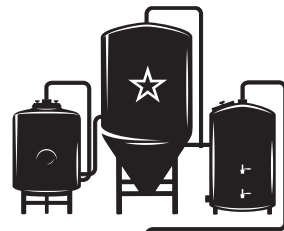
« GLUTEN-FREE, CRISP, *refreshing* »

- ★ **VILLAGE** Apple Cider 5.5%
- 57 **LONE TREE** Cranberry & Apple Cider 5.5%
- 58 **FALLENTIMBER** Meadjito 5.5%
- 59 **BIG ROCK** Rock Creek Dry Pear Cider 5.8%
- 60 **FALLENTIMBER** Honey Buck 5.2%

## ROTATING TAPS

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

- 61 **ANNEX/PHILLIPS** Where it's At! 4.9%
- 62 **DANDY** Une Vieille Maitresse  
Farmhouse Ale 4.0%
- 63 **DIEU DU CIEL** Rosée D'Hibiscus 5.9%
- 64 **LEGEND 7** Dark Gate Porter 5.0%
- 65 **RAILYARD** Nitro Stout 5.5%
- 66 **BROOKLYN** Lager 5.2%
- 67 **FREEHOLD** Big Chutes Lager 5.6%
- 68 **WOOD BUFFALO** Babe Blueberry  
Vanilla Ale 4.5%
- 69 **BOMBER** Pilsner 4.8%
- 70 **LAST BEST** Olsch Kölsch B'Golsch 4.8%
- 71 **BROKEN LADDER** Apple Cider 5.2%



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

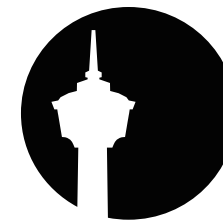


THE *majority* OF  
BARLEY IS PURCHASED IN AB

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

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

## STANDARDS

|  |          |
|--|----------|
| <b>WARM QUESO DIP</b><br>Mexican style chorizo, jack cheese,<br>pickled jalapeños, tortilla chips  | 14       |
| <b>CRISPY CHICKEN NUGGETS</b><br>local Sunrise Farms chicken breast,<br>maple ginger glaze, pickled vegetables,<br>fried garlic, sesame seeds, chili oil         | 12       |
| <b>FISH TACOS</b><br>West Coast rockfish, chili lime<br>dressing, cabbage, pico de gallo,<br>cilantro, flour tortilla  | 3 for 14 |
| <b>PULLED PORK TACOS</b><br>guajillo chili, fresh lime, cilantro,<br>cabbage, pico de gallo, flour tortilla  | 3 for 14 |
| <b>CHICKEN WINGS</b><br>local Sunrise chicken, ranch sauce,<br>house pickles<br><i>choose FRANKS HOT, MAPLE GINGER,<br/>SALT &amp; PEPPER, HONEY MUSTARD</i>     | 14       |
| <b>CLIVE SLIDERS</b><br>100% natural grass fed Alberta<br>beef from Beretta Farms, American<br>cheddar, Clive sauce, lettuce, tomato,<br>pickle, brioche         | 3 for 14 |
| <b>CRISPY CHICKEN SLIDERS</b><br>local Sunrise Farms chicken breast,<br>battered & fried, pimento cheese,<br>local lettuce & tomato, ciabatta bun                | 3 for 14 |
| <b>GRILLED KIELBASA SAUSAGE BOARD</b><br>beer cheese spread, warm pretzels,<br>ale mustard, pickles  | 17       |
| <b>NTNL MEZZE PLATE</b><br>hummus, labneh, local ricotta,<br>olives, grilled local vegetables,<br>za'atar spiced naan<br><i>add GRILLED HOUSE-MADE CHORIZO 6</i> | 19       |

## SALADS

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

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

## SANDWICHES AND BURGERS

*choose FRIES, MIXED GREENS OR CAESAR SALAD*

|  |    |
|--|----|
| <b>SMOKED BRISKET SANDWICH</b><br>100% grass fed Alberta beef from Beretta<br>Farms, cherry wood smoked in-house,<br>ale mustard, beer battered onions, pickles,<br>Corbeaux Bakery ciabatta   | 18 |
| <b>CRISPY CHICKEN</b><br>local Sunrise Farms chicken breast,<br>battered & fried, pimento cheese, lettuce,<br>tomato, Corbeaux Bakery ciabatta   | 17 |
| <b>CLIVE BURGER</b><br>two 100% natural grass fed Alberta beef<br>patties from Beretta Farms, American<br>cheddar, Clive sauce, lettuce, tomato,<br>pickle, brioche<br><i>sub BEYOND MEAT<br/>add FRIED EGG, MUSHROOM OR BACON 3</i> | 17 |
| <b>NTNL BURGER</b><br>grilled 7oz patty, cheese curds, fried<br>onions, black truffle mayo, lettuce, tomato,<br>pickle, Corbeaux Bakery ciabatta   | 19 |
| <b>FRIED EGG SANDWICH</b><br>hickory ham, Clive sauce, lettuce, tomato,<br>sprouts, brioche, hash  | 15 |
| <b>ROAST PORCETTA SANDWICH</b><br>100% Alberta pork from Sunterra Farms,<br>basil pesto, chicharron, lettuce, tomato,<br>garlic aioli, Corbeaux Bakery ciabatta  | 17 |

## PIZZA

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

## CLASSICS

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

## BOWLS

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

## DESSERT

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

## BEVERAGES

|  |                     |   |           |
|--|---------------------|---|-----------|
| <b>PHILLIPS SODA WORKS</b><br>natural soda from Victoria, BC<br><i>choose INTERGALACTIC ROOT BEER, SPEED KING<br/>COLA OR DARE DEVIL ORANGE CREAM SODA</i> | 5                   | <b>FRATELLO COFFEE</b><br>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<br>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><br>vodka, Clamato,<br>spices, horseradish,<br>house-made pepperoni,<br>pickle spear, splash of IPA | <b>(2 OZ) / 12</b>  | <b>DARK &amp; STORMY</b><br>dark rum, ginger beer,<br>lime, bitters     |
| <b>PIMM'S CUP</b><br>Pimm's, ginger beer,<br>orange, cucumber   |  | <b>HOUND DOG HOOCH</b><br>vodka, pink lemonade,<br>wheat beer           |
| <b>APEROL SPRITZ</b><br>Zonin Prosecco,<br>Aperol, soda   |   | <b>STRAWBERRY LEMONADE</b><br>bourbon, strawberry,<br>homemade lemonade |

## NTNL CLASSIC COCKTAILS

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

## BOOZY SLURPEES

|   |   |   |
|---|---|---|
| <b>PISCO</b><br>pisco, Gewürztraminer,<br>slush | <b>EACH / 15</b>  | <b>STRAWBERRY LEMONADE</b><br>2oz bourbon, strawberry purée |
| <b>ROSÉ (3 OZ)</b><br>gin, rosé wine            |  | <b>MARGARITA</b><br>2oz tequila, orange liqueur             |

## WINE

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