

# 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 **DANDY** Une Vieille Maitresse  
Farmhouse Ale 4.0%
- 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 **ANNEX/PHILLIPS** Where it's At! 4.9%
- 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 **WOOD BUFFALO** Blueberry Vanilla Ale 4.5%
- 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

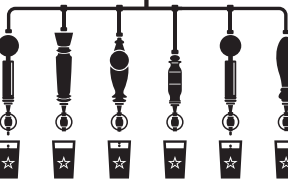
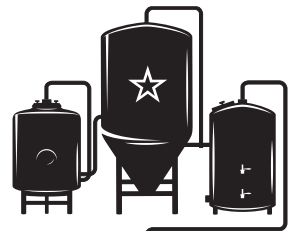
« GLUTEN-FREE, CRISP, *refreshing* »

- ★ **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 **VANCOUVER ISLAND** Pipers Pale Ale 4.8%
- 62 **BREWSTERS** Blue Monk Barley Wine 9.5%
- 63 **GIGANTIC** IPA 7.3%
- 64 **LEGEND 7** Dark Gate Porter 5.0%
- 65 **BEAU'S** Three Knocks Altbier 7.0%
- 66 **VILLAGE** Blacksmith ABA 5.5%
- 67 **FREEHOLD** Big Chutes Lager 5.6%
- 68 **WILD ROSE** Empowered Pale Session Ale 4.2%
- 69 **TREE** Thirsty Beaver Amber Ale 5.0%
- 70 **LAST BEST** Olsch Kölsch B'Golsch 4.8%
- 71 **DESCHUTES** Fresh Squeezed IPA 6.4%



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

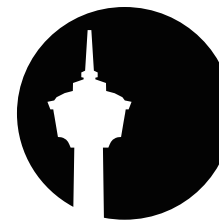


THE *majority* OF  
BARLEY IS PURCHASED IN AB

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

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

## STANDARDS

- WARM QUESO DIP** 14  
Mexican style chorizo, jack cheese, pickled jalapeños, tortilla chips
- CRISPY CHICKEN NUGGETS** 12  
local Sunrise Farms chicken breast, maple ginger glaze, pickled vegetables, fried garlic, sesame seeds, chili oil
- FISH TACOS** 3 for 14  
West Coast rockfish, chili lime dressing, cabbage, pico de gallo, cilantro, flour tortilla
- 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 SLIDERS** 3 for 14  
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* 5oz SEARED SALMON 10 »  
5oz SUNRISE FARM CHICKEN BREAST 6

- LOCAL MIXED GREENS** SM 8 LG 14  
hot house lettuce mix, tomato, baby cucumber, jalapeño & avocado dressing, puffed quinoa
- CAESAR SALAD** SM 9 LG 15  
romaine lettuce, soft boiled egg, croutons, grana padano, NTNL maple mesquite bacon
- NTNL BLT SALAD** SM 12 LG 18  
NTNL maple mesquite bacon, local lettuce, baby cucumber, tomato, smoked turkey, aged cheddar, egg, roasted corn, ranch dressing

- QUINOA & ROASTED SQUASH** SM 11 LG 17  
dried cranberries & dates, toasted pumpkin seed, feta, arugula, citrus vinaigrette

- NTNL SUPER SALAD** SM 9 LG 15  
local kale, roasted beets & carrots, 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, Corbeaux Bakery ciabatta

- CLIVE BURGER** 17  
two 100% natural grass fed Alberta beef patties from Beretta Farms, American cheddar, Clive sauce, lettuce, tomato, pickle, brioche  
*sub BEYOND MEAT*  
*add* FRIED EGG, MUSHROOM OR BACON 3

- 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** 18  
house-made sausage, tomato emulsion, roasted peppers, sun-dried tomatoes, mozzarella, pickled hot peppers

- MESQUITE BACON & ROASTED MUSHROOM** 18  
mozzarella, roast garlic white sauce, pickled hot peppers

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

## CLASSICS

- RIGATONI PASTA** 17  
house-made chorizo, ricotta, tomato emulsion, roasted local peppers, basil pesto, extra virgin olive oil

- FISH & CHIPS** 15  
2 pieces lager battered cod, coleslaw, tartar sauce

- FRIED CHICKEN & BISCUITS** 17  
3 pieces of Sunrise Farms chicken, battered & fried, gravy, pickles, coleslaw

- BIG BREAKFAST** 17  
three eggs, mesquite bacon, sausage, toasted rye bread, hash

## BOWLS

- GLORY BOWL** 16  
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** 24  
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** 4.5  
raspberry lime, mango pineapple

## BEVERAGES

- |  |   |
|--|---|
| <b>PHILLIPS SODA WORKS</b> 5<br>natural soda from Victoria, BC<br><i>choose</i> INTERGALACTIC ROOT BEER, SPEED KING COLA OR DARE DEVIL ORANGE CREAM SODA | <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</b> 3.75<br><b>FRENCH PRESS</b> 7           |
| <b>MIGHTY LEAF TEA</b> 3.5<br>artisan-crafted whole leaf tea pouches   |   |

### 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

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

- 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 HOOCH**  
vodka, pink lemonade, wheat beer

- STRAWBERRY LEMONADE**  
bourbon, strawberry, homemade lemonade

(2 OZ) / 12



## NTNL CLASSIC COCKTAILS

- OLD FASHIONED**  
2oz bourbon, bitters, simple syrup, orange

- 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

EACH / 15



## BOOZY SLURPEES

- BANANA COLADA**  
2oz rum, banana liqueur, coconut purée

- ROSÉ (3 OZ)**  
gin, rosé wine

- STRAWBERRY LEMONADE**  
2oz bourbon, strawberry purée

- MARGARITA**  
2oz tequila, orange liqueur

EACH / 15



## WINE

- | <i>Whites</i>  | 5 OZ BTL | <i>Reds</i>   | 5 OZ BTL |
|--|----------|---|----------|
| <b>MURPHY-GOODE</b><br>SAUVIGNON BLANC North Coast, CA     | 10   50  | <b>BALLARD LANE</b><br>PINOT NOIR Central Coast, CA           | 13   65  |
| <b>TINHORN CREEK</b><br>PINOT GRIS Okanagan Valley, BC VQA | 10   50  | <b>HANDCRAFT</b><br>MALBEC CA                                 | 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  |