





**BREW • BEER • DRAUGHT**

<p>12 OZ</p>  <p>6.67</p>	<p>18 OZ</p>  <p>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* »

- ★ **BIG ROCK** Pin Monkey Lager 5.0%
- 02 **PARALLEL 49** Craft Lager 5.0%
- 03 **OKANAGAN SPRING** 1516 Lager 5.0%
- 04 **STEAM WHISTLE** Pilsner 5.0%
- 05 **GRANVILLE ISLAND** Cypress Honey Lager 4.7%

**ALE**

« MEDIUM BODY, MALTY, *some hops* »

- 06 **PHILLIPS** Analogue 78 Kölsch 5.0%
- 07 **VILLAGE** Blonde Ale 4.5%
- 08 **PHILLIPS** Blue Buck Ale 5.0%
- 09 **LEGEND 7** Patience Pale Ale 4.3%
- 10 **WHISTLER** Grapefruit Ale 5.0%
- 11 **WILD ROSE** Wraspberry Ale 4.5%

**TALL BOYS**

<b>BIG ROCK</b> Rock Creek Apple Cider 5.5% (473 ML)	8.5	<b>ST. AMBROISE</b> Oatmeal Stout 5.0% (473 ML)	8.5
<b>BIG ROCK</b> Rock Creek Strawberry Rhubarb Cider 5.5% (473 ML)	8.5	<b>WILD ROSE</b> Poderosa Gose 3.5% (473 ML)	8.5
<b>GLUTENBERG</b> Blonde 4.5% (473 ML)	10	<b>PHILLIPS</b> Tiger Shark Citra Pale Ale 4.7% (473 ML)	8.5
<b>GREAT WESTERN</b> Original 16 Pale Ale 5.0% (473 ML)	8.5	<b>PABST</b> Blue Ribbon Lager (PBR) 4.9% (473 ML)	7

**CANS**

<b>HEY Y'ALL</b> Southern Style Hard Iced Tea 5.0% (341 ML)	8.09	<b>HEY Y'ALL</b> Georgia Peach Hard Iced Tea 5.0% (341 ML)	8.09
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**INDIA PALE ALE**

« FULL BODIED, HOPPY, *floral* »

- 12 **PHILLIPS** Electric Unicorn White IPA 6.5%
- ★ **PARALLEL 49** Trash Panda Hazy IPA 5.5%
- 14 **CENTRAL CITY** Red Racer IPA 6.5%

**WHEAT**

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

- ★ **FERNIE** What The Huck 5.0%
- 16 **WILD ROSE** Velvet Fog 4.5%
- 17 **PARALLEL 49** Jerkface 9000 5.0%
- 18 **BIG ROCK** Grasshopper Wheat Ale 5.0%
- 19 **UNIBROUE** Blanche de Chambly 5.0%
- 20 **BELGIAN MOON** Belgian White 5.4%

**CIDER AND MEAD**

« GLUTEN-FREE, CRISP, *refreshing* »

- 21 **FALLENTIMBER** Mr. Pink 6.0%
- 22 **LONETREE** Authentic Dry Apple Cider 5.5%

**SHAFT**

- 23 **PARK** Shaft on Draft 5.0%

# HAPPY HOUR

EVERYDAY • 3-6PM

**EAT**

- POPCORN** 2  
Brown butter, sea salt
- FRIES OR TOTS** 5  
Clive sauce
- HICKORY SMOKED PEPPERONI** 5.5  
Half pound, smoked in-house, ale mustard
- MESQUITE BACON & MUSHROOM PIZZA** 9.5  
Mozzarella, roast garlic white sauce, pickled hot peppers
- CRISPY CHORIZO PIZZA** 9.5  
Roasted peppers, sundried tomatoes, mozzarella, hot peppers
- WARM QUESO DIP** 10  
Chorizo, jack cheese, pickled jalapeños, tortilla chips
- CRISPY CHICKEN SLIDERS** 11  
Sunrise Farms chicken, pimento cheese, lettuce, tomato, ciabatta
- GRILLED KIELBASA BOARD** 13  
Beer cheese spread, warm pretzels, ale mustard, pickles
- CLIVE BURGER & FRIES** 13  
Two patties, cheddar, Clive sauce, lettuce, tomato, pickle, brioche

**DRINK**

- BEER** (12 oz. / 18 oz.) 3.5 / 5
- NATIONAL COCKTAILS** (2 oz.) 9  
Caesar • Hound Dog Hooch • Strawberry Lemonade  
Pimms Cup • Aperol Spritz • Dark & Stormy
- NATIONAL CLASSIC COCKTAILS** (2 oz.) 9  
Negroni • Old Fashioned
- HI-BALLS** 6 / 9  
1 oz. / 2 oz.
- HOUSE WINE - RED, WHITE OR ROSÉ** 6 / 9  
6 oz. / 9 oz.

# ROOFTOP BEER GARDEN



**NATIONAL**  
FINE FOOD, BEER & SPIRITS

\*STEINS AND FLIGHTS CANNOT BE SERVED AFTER 1AM • ASK YOUR SERVER ABOUT GLUTEN FREE OPTIONS

## SNACKS

<b>POPCORN</b> brown butter, sea salt	4
<b>FRIES OR TOTS</b> 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	15
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<b>CRISPY CHICKEN NUGGETS</b> local Sunrise Farms chicken breast, maple ginger glaze, pickled vegetables, fried garlic, sesame seeds, chili oil	13.5
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<b>PULLED PORK TACOS</b> 3 for guajillo chili, fresh lime, cilantro, cabbage, pico de gallo, flour tortilla	14.5
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<b>CHICKEN WINGS</b> local Sunrise chicken, ranch sauce, seasonal vegetables <i>choose</i> FRANKS HOT, MAPLE GINGER, SALT & PEPPER, HONEY MUSTARD	14
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<b>CLIVE SLIDERS</b> 3 for 100% natural grass fed Alberta beef from Beretta Farms, American cheddar, Clive sauce, lettuce, tomato, pickle, brioche	14.5
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<b>CRISPY CHICKEN SLIDERS</b> 3 for local Sunrise Farms chicken breast, battered & fried, pimento cheese, local lettuce & tomato, ciabatta bun	14.5
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<b>GRILLED KIELBASA SAUSAGE BOARD</b> beer cheese spread, warm pretzels, ale mustard, pickles	17
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<b>NTNL MEZZE PLATE</b> hummus, labneh, local ricotta, olives, grilled local vegetables, za'atar spiced naan <i>add</i> GRILLED HOUSE-MADE CHORIZO 6	19
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## 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	SM 9 LG 15
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<b>CAESAR SALAD</b> romaine lettuce, soft boiled egg, croutons, grana padano, NTNL maple mesquite bacon	SM 9 LG 15
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<b>NTNL BLT SALAD</b> NTNL maple mesquite bacon, local lettuce, baby cucumber, tomato, smoked turkey, aged cheddar, egg, roasted corn, pickled onions, croutons, ranch dressing	SM 13 LG 18
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<b>QUINOA &amp; ROASTED SQUASH</b> dried cranberries & dates, toasted pumpkin seeds, feta, arugula, citrus vinaigrette	SM 11 LG 17
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<b>NTNL SUPER SALAD</b> local kale, roasted beets & carrots, edamame, toasted barley, tahini dressing, pumpkin seeds, puffed quinoa, goat feta	SM 9 LG 15
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## SANDWICHES AND BURGERS

*choose* FRIES, MIXED GREENS OR CAESAR SALAD  
*sub* TOTS 1

<b>SMOKED BRISKET SANDWICH</b> 100% grass fed Alberta beef from Beretta Farms, cherry wood smoked in-house, ale mustard, beer battered onions, pickles, ciabatta	19
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<b>CRISPY CHICKEN</b> local Sunrise Farms chicken breast, battered & fried, pimento cheese, lettuce, tomato, ciabatta	17.5
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<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</i> VEGGIE PATTY <i>add</i> FRIED EGG, MUSHROOM OR BACON 3	17.5
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<b>NTNL BURGER</b> grilled 7oz patty, cheese curds, fried onions, black truffle mayo, lettuce, tomato, pickle, brioche	19
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<b>FRIED EGG SANDWICH</b> hickory ham, Clive sauce, lettuce, tomato, sprouts, brioche, hash	15.5
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<b>ROAST PORCETTA SANDWICH</b> 100% Alberta pork from Sunterra Farms, basil pesto, chicharron, lettuce, tomato, garlic aioli, ciabatta	17.5
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## PIZZA

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

<b>RIGATONI PASTA</b> house-made chorizo, ricotta, tomato emulsion, roasted local peppers, basil pesto, extra virgin olive oil	18
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<b>FISH &amp; CHIPS</b> 2 pieces lager battered cod, coleslaw, tartar sauce	16.5
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<b>FRIED CHICKEN &amp; BISCUITS</b> 3 pieces of Sunrise Farms chicken, battered & fried, gravy, pickles, coleslaw	17.5
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<b>BIG BREAKFAST</b> three eggs, mesquite bacon, sausage, toasted rye bread, hash	17.5
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## BOWLS

<b>GLORY BOWL</b> tofu, roast pumpkin seeds, sesame, brown rice, zucchini, baby kale, beets, broccoli, tahini sauce <i>add</i> SEARED SALMON 10 <i>OR</i> SUNRISE FARM CHICKEN 6	18
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<b>ALBERTA BEEF SHORTRIB</b> bok choy, carrots, brown rice, shallot, garlic, Korean style sauce, house-made kimchi, sunny-side up egg	23
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<b>SEARED SALMON</b> bok choy, edamame, baby kale, brown rice, shallot, garlic, beets, miso soy sauce	24
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<b>CHILI CRUSTED ALBACORE TUNA</b> local kale, sunomono cucumber & daikon radish, chilled soba noodles, green onion, fried garlic, nori, sesame	23
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## DESSERT

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

<b>PHILLIPS SODA WORKS</b> natural soda from Victoria, BC <i>choose</i> INTERGALACTIC ROOT BEER, SPEED KING COLA OR DARE DEVIL ORANGE CREAM SODA	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

## NTNL DAILIES

SERVED WEEKDAYS 11AM - 3PM

**\$18** (\$13 FOOD/ \$5 DRINK)

**MONDAY: PIZZA & BEER**

**TUESDAY: TACOS & BEER**

**WEDNESDAY: CRISPY CHICKEN SANDWICH & BEER**

**THURSDAY: CLIVE BURGER & BEER**

**FRIDAY: FISH AND CHIPS & BEER**

SUBSTITUTE » PHILLIPS CRAFT SODA or GRIZZLY PAW GINGER BEER FOR NON-ALCOHOLIC OPTION

## NTNL COCKTAILS

<b>NTNL CAESAR</b> vodka, Clamato, spices, horseradish, house-made pepperoni, pickle spear, splash of IPA	(2 OZ)   12
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<b>PIMM'S CUP</b> Pimm's, ginger beer, orange, cucumber	
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<b>APEROL SPRITZ</b> Zonin Prosecco, Aperol, soda	
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<b>DARK &amp; STORMY</b> dark rum, ginger beer, lime, bitters	
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<b>HOUND DOG HOOCH</b> vodka, pink lemonade, wheat beer	
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<b>STRAWBERRY LEMONADE</b> bourbon, strawberry, homemade lemonade	
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(2 OZ) | 12



## NATIONAL X PARK DISTILLERY



<b>PARK NEGRONI</b> 3 oz PARK alpine gin, campari, vermouth, classic cocktail	10
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<b>SHAFT ON DRAFT</b> 4 oz 5% PARK espresso vodka, Alberta honey syrup, Black Bird Coffee cold brew, milk (optional)	7
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## WINE

<i>Whites</i>	6 OZ	9 OZ	BTL	<i>Reds</i>	6 OZ	9 OZ	BTL
<b>DR. DEINHARD RIESLING</b>	12	16	65	<b>TINHORN CREEK PINOT NOIR</b>	14	20	63
<b>MURPHY-GOODE SAUVIGNON BLANC</b>	10	14	40	<b>SOKOL BLOSSER EVOLUTION</b>	13.5	18.5	57
<b>TINHORN CREEK PINOT GRIS</b>	13	17.5	55	<b>GARLAND CREST SHIRAZ</b>	10	14	40
<b>STOLLER CHARDONNAY</b>	12.5	17	52	<b>HANDCRAFT MALBEC</b>	11	15	43
<b>CALLIOPE VIOGNIER</b>	12	16.5	48	<b>WILLIAM HILL CABERNET SAUVIGNON</b>	13	17.5	55
<i>Bubbles</i>	5 OZ	BTL		<i>Rosé</i>	6 OZ	9 OZ	BTL
<b>DOMAINE CHANDON ROSÉ</b>	10	14	40	<b>PYRENE LA VIE EN ROSE</b>	10	14	40