

		<b>BREW BEER DRAUGHT</b>		
★ NATIONAL <i>selects</i> . » TRY SOMETHING NEW! THESE ARE SOME OF OUR <i>favourites</i> .				

## LAGER

« EASY DRINKING, *touch of hops* »

- 01 **VANCOUVER ISLAND** Cerveza 4.8%
- 02 **CENTRAL CITY** Grassroots Lager 4.2%
- ★ **VILLAGE** Squeeze Lemon Berry Helles 4.8%
- 04 **STEAM WHISTLE** Pilsner 5.0%
- 05 **BIG ROCK** Pin Monkey Lager 5.0%

## ALE

« MEDIUM BODY, MALTY, *some hops* »

- ★ **PHILLIPS** Patio Bear Blackberry Saison 4.4%
- 07 **VILLAGE** Blonde Ale 4.5%
- 08 **BOMBER** Park Life Passion Fruit Ale 4.5%
- 09 **TOOL SHED** People Skills Cream Ale 5.2%
- 10 **WILD ROSE** Wraspberry Ale 4.5%
- 11 **PHILLIPS** Blue Buck Ale 5.0%
- 12 **WILD ROSE** Ponderosa Gose Wheat 3.5%
- 13 **LAST BEST** Olsch Kölsch B'Golsch 4.8%

## INDIA PALE ALE

« FULL-BODIED, HOPPY, *floral* »

- ★ **DESCHUTES** Fresh Squeezed IPA 6.4%

## TALL BOYS

<b>BIG ROCK</b> Grasshopper Kristallweizen 5.0% (473 ML)	8	<b>COLLECTIVE ARTS</b> Rhyme & Reason Extra Pale Ale 5.7% (473 ML)	8.5
<b>BIG ROCK</b> Rock Creek Apple Cider 5.5% (473 ML)	8.5	<b>GREAT WESTERN</b> Original 16 Pale Ale 5.0% (473 ML)	8.5
<b>BIG ROCK</b> Rock Creek Strawberry Rhubarb Cider 5.5% (473 ML)	8.5	<b>GLUTENBERG</b> Blonde 4.5% (473 ML)	8.5
<b>TREE</b> Grapefruit Radler 5.5% (500 ML)	8.5	<b>ST. AMBROISE</b> Oatmeal Stout 5.0% (473 ML)	8.5

## UPCOMING TAPS

« ALMOST READY TO ROLL, GET *thirsty* »

- PHILLIPS** Pilsner 5.0%
- BOILING OAR** Kölsch 5.0%
- DRIFTWOOD** New Growth Pale Ale 5.0%
- BEAU'S** Lug Tread 5.2%
- POSTMARK** West Coast Pale Ale 4.8%
- COULEE** Red Coat Trail Amber 5.6%
- GOAT LOCKER** Fainting Bock 5.6%
- HOWE SOUND** You're My Boy Blue 4.5%
- RIBSTONE CREEK** Great White Combine 5.6%
- SIERRA NEVADA** Side Car Orange Pale Ale 5.3%
- PHILLIPS** Solaris White Peach Ale 4.3%

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

YOUR BEER *wishes*. CAN COME TRUE

#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.



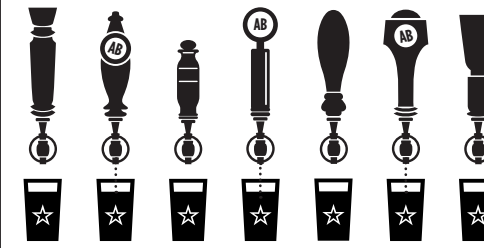
FOLLOW OUR *fine* GUIDE FOR TASTY PAIRINGS

- 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

SUPER COLD BEER *hides*. FLAVOUR



WE ALWAYS SERVE OUR BEER AT 3°C to maximize flavour & enjoyment



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

8+ TAPS ARE *brewed* RIGHT HERE IN YYC

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

BEER IS CANADA'S MOST *popular* BEVERAGE

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



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)



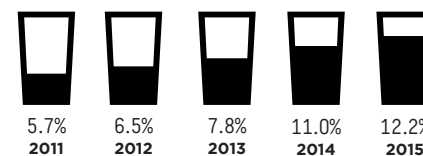
520+ LICENSED *craft* BEWERIES IN CANADA



CRAFT BEER: small, independently owned breweries using traditional brewing methods while emphasizing flavour & quality



LET YOUR 10,000+ TASTE BUDS TRY A *new*\* BEER!



CRAFT BEER MARKET SHARE with a projection of 22.0% in 2022!

# ROOFTOP BEER GARDEN



**NATIONAL**  
FINE FOOD, BEER & SPIRITS

## NTNL OYSTERS

- RAW OYSTERS** EACH 2.5  
horseradish, all the fixins (min of 6)
- HAPPY HOUR OYSTERS** EACH 1.5  
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
- 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, 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 LG 14  
house-smoked cod, lobster, mussels,  
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,  
OR SALAD

*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

## 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

- STEAK & EGGS** 23  
sous-vide chuck flat, roast mushroom demi,  
duck fat fried potatoes, curds, two poached  
eggs, hollandaise

## MASON JAR COCKTAILS

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

500ML (1.5 OZ) | 8.5



1 LITRE (3 OZ) | 15

- PIMM'S CUP**  
Pimm's, ginger beer,  
orange, cucumber

- MOSCOW TEA**  
vodka, green tea syrup,  
lemon juice, ginger beer

- 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** 5 OZ BTL  
PINOT GRIS Okanagan Valley, BC 9 | 45

- 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** 5 OZ BTL  
SYRAH Dunnigan Hills, CA 9 | 45

- 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

## 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**

happy hour oysters » everything on tap 25¢ per oz