

## 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

« EASY DRINKING, *touch of hops* »

- ★ **BIG ROCK** Pin Monkey Lager 5.0%
- 02 **PARALLEL 49** Craft Lager 5.0%
- 03 **CENTRAL CITY** Red Racer Black Lager 5.0%
- 04 **STEAM WHISTLE** Pilsner 5.0%

## ALE

« MEDIUM BODY, MALTY, *some hops* »

- 05 **PHILLIPS** Analogue 78 Kölsch 5.0%
- 06 **VILLAGE** Blonde Ale 4.5%
- 07 **TOOL SHED** People Skills Cream Ale 5.2%
- 08 **PHILLIPS** Blue Buck Ale 5.0%
- 09 **LEGEND 7** Patience Pale Ale 4.3%

## INDIA PALE ALE

« FULL BODIED, HOPPY, *floral* »

- 10 **CENTRAL CITY** Red Racer 6.5%
- ★ **PARALLEL 49** Trash Panda 5.5%
- 12 **RIBSTONE CREEK** Great White Combine 5.5%

## FRUIT

« BERRIES, CITRUS, *summertime* »

- 13 **ANNEX/PHILLIPS** Where it's At! 4.9%
- ★ **VILLAGE** Hitman  
Citrus Hibiscus Session Ale 3.9%
- 15 **WILD ROSE** Wrapsberry Ale 4.5%
- 16 **RUSSELL** White Rabbit  
Lemon Raspberry Radler 3.5%

## WHEAT

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

- 17 **WILD ROSE** Velvet Fog 4.5%
- 18 **PARALLEL 49** Jerkface 9000 5.0%
- 19 **CARAVEL** Hazy Horizon Hefeweizen 5.0%

## STOUTS AND PORTERS

« MED - FULL BODIED, *sometimes chocolate* »

- 20 **BREWSTERS** Hawaiian Coconut Porter 5.0%

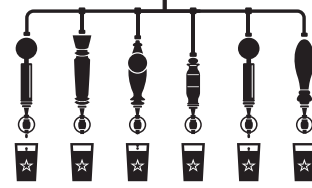
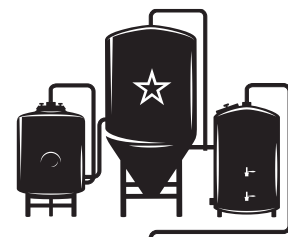
## CIDER AND MEAD

« GLUTEN-FREE, CRISP, *refreshing* »

- 21 **VILLAGE** Cider 5.5%
- 22 **LONE TREE** Cranberry & Apple Cider 5.5%
- 23 **FALLEN TIMBER** Meadjito 5.5%

## TALL BOYS

<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>ST. AMBROISE</b> Oatmeal Stout 5.0% (473 ML)	8.5
<b>BIG ROCK</b> Grasshopper 5.0% (473 ML)	8.5	<b>COLLECTIVE ARTS</b> Rhyme & Reason Extra Pale Ale 5.7% (473 ML)	8.5
<b>GLUTENBERG</b> Blonde 4.5% (473 ML)	8.5	<b>PHILLIPS</b> Tiger Shark Citra Pale Ale 4.7% (473 ML)	8.5



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

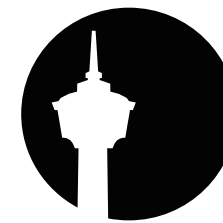


THE *majority* OF  
BARLEY IS PURCHASED IN AB

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  
BREWERS

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



# ROOFTOP BEER GARDEN



**NATIONAL**  
FINE FOOD, BEER & SPIRITS

## SNACKS

<b>RAW OYSTERS</b> horseradish, all the fixins <i>half price during happy hour</i>	<b>EACH</b> 3 (min of 6)
<b>POPCORN</b> brown butter, sea salt	4
<b>FRIES</b> russet potato, 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	14
<b>CRISPY CHICKEN NUGGETS</b> local Sunrise Farms chicken breast, maple ginger glaze, pickled vegetables, fried garlic, sesame seeds, chili oil	12
<b>FISH TACOS</b> West Coast rockfish, chili lime dressing, cabbage, pico de gallo, cilantro, flour tortilla	<i>3 for</i> 14
<b>PULLED PORK TACOS</b> guajillo chili, fresh lime, cilantro, cabbage, pico de gallo, flour tortilla	<i>3 for</i> 14
<b>CHICKEN WINGS</b> local Sunrise chicken, ranch sauce, house pickles <i>choose FRANKS HOT, MAPLE GINGER, SALT &amp; PEPPER, HONEY MUSTARD</i>	14
<b>CLIVE SLIDERS</b> 100% natural grass fed Alberta beef from Beretta Farms, American cheddar, Clive sauce, lettuce, tomato, pickle, brioche	<i>3 for</i> 14
<b>CRISPY CHICKEN SLIDERS</b> local Sunrise Farms chicken breast, battered & fried, pimento cheese, local lettuce & tomato, ciabatta bun	<i>3 for</i> 14
<b>GRILLED KIELBASA SAUSAGE BOARD</b> beer cheese spread, warm pretzels, ale mustard, pickles	17
<b>NTNL MEZZE PLATE</b> hummus, labneh, local ricotta, olives, grilled local vegetables, za'atar spiced naan <i>add GRILLED HOUSE-MADE CHORIZO</i>	19 6

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

## SANDWICHES AND BURGERS

*choose FRIES, MIXED GREENS OR CAESAR SALAD*

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

## PIZZA

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

## CLASSICS

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

## BOWLS

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

## DESSERT

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

## BEVERAGES

<b>PHILLIPS SODA WORKS</b> natural soda from Victoria, BC <i>choose INTERGALACTIC ROOT BEER, SPEED KING COLA OR DARE DEVIL ORANGE CREAM SODA</i>	5	<b>FRATELLO COFFEE</b> custom NTNL medium roast, decaf	
<b>GRIZZLY PAW GINGER BEER</b>	GLASS 3.5 oz PINT 5	<b>CUP OF JOE</b>	3.75
		<b>FRENCH PRESS</b>	7
		<b>MIGHTY LEAF TEA</b>	3.5
		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 HOCH**  
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> SAUVIGNON BLANC North Coast, CA	10   50	<b>BALLARD LANE</b> PINOT NOIR Central Coast, CA	13   65
<b>TINHORN CREEK</b> PINOT GRIS Okanagan Valley, BC VQA	10   50	<b>HANDCRAFT</b> MALBEC CA	11   55
<b>STOLLER</b> CHARDONNAY Dundee Hills, OR	11   55	<b>GRAMERCY</b> SYRAH Columbia Valley, WA	14   70
<b>CALLIOPE</b> VIOGNIER Oliver, BC VQA	12   60	<b>WILLIAM HILL</b> CABERNET SAUVIGNON Central Coast, CA	12   60
<i>Bubbles</i>	5 OZ BTL	<i>Rosé</i>	5 OZ BTL
<b>DOMAINE CHANDON ROSÉ</b> California	10   50	<b>VANCOUVER URBAN WINERY</b> ROSÉ Okanagan Valley, BC VQA	10   50



PARTIES OF 8 OR MORE WILL BE SUBJECT TO GRATUITY OF 18%  
WE'LL PROVIDE ONE MEAL TO A YOUTH IN NEED THROUGH MEALSHARE. @MEALSHARETEAM #BUYGIVE1