

## BREW • BEER • DRAUGHT

14 OZ



GLASS  
6.67

20 OZ



PINT  
8.57

40 OZ



STEIN\*  
15

5 OZ X6



FLIGHT\*  
15

★ NATIONAL *selects* » TRY SOMETHING NEW!  
THESE ARE SOME OF OUR *favourites*.

### LAGER

« EASY DRINKING, *touch of hops* »

01	<b>BOMBER</b> Pilsner	4.8%
02	<b>PARALLEL 49</b> Craft Lager	5.0%
03	<b>CENTRAL CITY</b> Beer League Lager	5.0%
04	<b>STEAM WHISTLE</b> Pilsner	5.0%
05	<b>BAD TATTOO</b> Cerveza Negra	5.0%
06	<b>JASPER BREWING</b> Crisp Pils	4.8%
★	<b>PHILLIPS</b> Dark Lager	5.0%

### ALE

« MEDIUM BODY, MALTY, *some hops* »

08	<b>VANCOUVER ISLAND</b> Piper's Pale Ale	4.8%
09	<b>FERNIE</b> Base Camp West Coast Pale Ale	5.8%
10	<b>VILLAGE</b> Blacksmith Black Ale	5.4%
11	<b>PHILLIPS</b> Analogue Kolsch	5.0%
12	<b>COMMON CROWN</b> Coppersmith Brown	4.9%
★	<b>OL BEAUTIFUL</b> Pegasus Pale Ale	6.5%
14	<b>LAST BEST</b> Show Pony Pale Ale	5.0%
15	<b>POSTMARK</b> Session Blonde	4.2%
16	<b>ANNEX ALE</b> Metes & Bounds XPA	6.0%
17	<b>DANDY</b> Une Vieille Maitresse Grisette	4.0%
18	<b>POSTMARK</b> West Coast Pale Ale	4.8%
19	<b>PHILLIPS</b> Blue Buck Ale	5.0%
20	<b>SIX CORNERS</b> Burmis Tree Pale Ale	5.2%
21	<b>ROGUE</b> Dead Guy Ale	6.5%
22	<b>GOAT LOCKER</b> Pale Session Ale	4.5%
★	<b>COLLECTIVE ARTS</b> Extra Pale Ale	5.7%
24	<b>ALLEY KAT</b> Main Squeeze Grapefruit	5.0%
25	<b>BEAU</b> Lug-Tread Lagered Ale	5.2%
26	<b>VILLAGE</b> Blonde Ale	4.5%
27	<b>POSTMARK</b> Raspberry Session Ale	4.7%
28	<b>PRAIRIE BAARD</b> Golden Ale	5.2%
29	<b>DESCHUTES</b> Mirror Pond Pale Ale	5.0%
30	<b>MEDICINE HAT</b> Sin Bin Red Ale	5.0%

### SOUR

« TART, WILD, *funky* »

31	<b>PARALLEL 49</b> Bodhissatva Dry Hopped Sour	7.0%
32	<b>ROTATING</b> ASK YOUR SERVER	

### INDIA PALE ALE

« FULL BODIED, HOPPY, *floral* »

33	<b>BENCH CREEK</b> White Raven IPA	6.5%
34	<b>LIGHTHOUSE</b> Shipwreck IPA	6.5%
35	<b>COULEE BREW</b> Hoodoo Hops IPA	6.3%
36	<b>ZERO ISSUE</b> Nemesis IPA	7.3%
37	<b>LAST BEST</b> Tokyo Drift IPA	6.5%
38	<b>POSTMARK</b> Mosaic IPA	5.9%
39	<b>SIERRA NEVADA</b> Torpedo Extra IPA	7.2%
40	<b>BANDED PEAK</b> Southern Aspect IPA	7.0%
41	<b>DIEU DU CIEL</b> Disco Soleil	6.5%
★	<b>RED TRUCK</b> IPA	6.3%
43	<b>CENTRAL CITY</b> Super Stellar IPA	6.0%
44	<b>PHILLIPS</b> Electric Unicorn White IPA	6.5%
45	<b>BRIDGE</b> The Fuzz Milkshake IPA	6.0%
46	<b>BREWSTER</b> Honest Paul IPA	6.5%
★	<b>OLDS COLLEGE</b> Prairie Gold IPA	6.5%

### WHEAT

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

48	<b>PARALLEL 49</b> Jerkface 9000	5.0%
49	<b>WILD ROSE</b> Velvet Fog	4.5%
50	<b>VILLAGE</b> Wit	4.5%
51	<b>ST.AMBROISE</b> Apricot Wheat	5.0%

### STOUTS AND PORTERS

« MED - FULL BODIED, *sometimes chocolate* »

52	<b>TOOL SHED</b> Flat Cap Stout	5.5%
53	<b>DANDY</b> Underworld Oyster Stout	5.0%
54	<b>DESCHUTES</b> Black Butte Porter	5.2%
55	<b>BLINDMAN</b> Trip Hammer Robust Porter	6.5%
56	<b>POSTMARK</b> Stout	4.8%
★	<b>OLD YALE</b> Sasquatch Stout	5.0%

### MEAD

« FERMENTED HONEY, LOCAL, *crushable* »

58	<b>FALLENTIMBER</b> Meadjito	5.5%
59	<b>FALLENTIMBER</b> Hopped Mead	7.5%

### CIDER

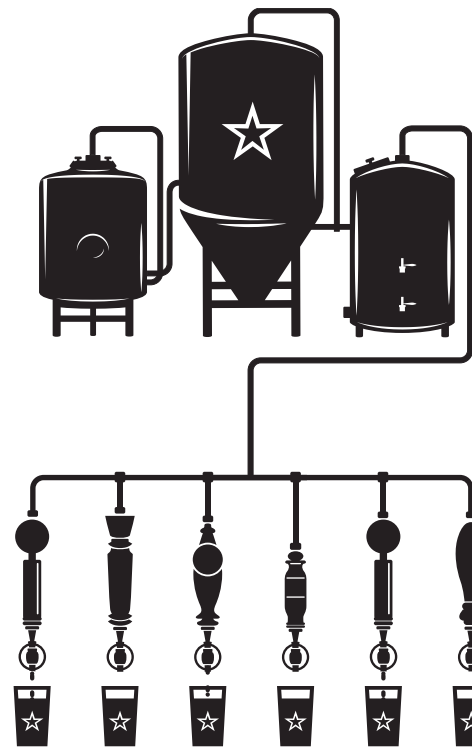
« CRISP, AROMATIC, *refreshing* »

60	<b>BROKEN LADDER</b> Apple Cider	5.2%
61	<b>LONETREE</b> Cranberry Apple Cider	5.5%
62	<b>BIG ROCK</b> Pear Cider	5.8%

### ROTATING TAPS

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

★	<b>COMMON CROWN</b> X Batch #001	5.5%
64	<b>CRUX FERMENTATION PROJECT</b> Cast Out IPA	7.6%
65	<b>POSTMARK</b> Cherry Saison	5.8%
★	<b>UNITY BREW</b> Saison	5.1%
67	<b>MODERN TIMES</b> Orderville IPA	7.2%
68	<b>COMMON CROWN</b> Heritage Pale Ale	5.5%
69	<b>BREWSTER</b> River City Raspberry	5.0%
70	<b>BLINDMAN</b> Terminus Hoppy Saison	6.0%
71	<b>HOWE SOUND</b> Imperial Stout	9.0%



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

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



BEER HAS 3X THE  
ECONOMIC IMPACT  
of wine & spirits combined



NTNL PROUDLY SUPPORTS  
12+  
BC CRAFT BREWERIES



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)



50+  
CRAFT BREWERIES IN  
ALBERTA & COUNTING

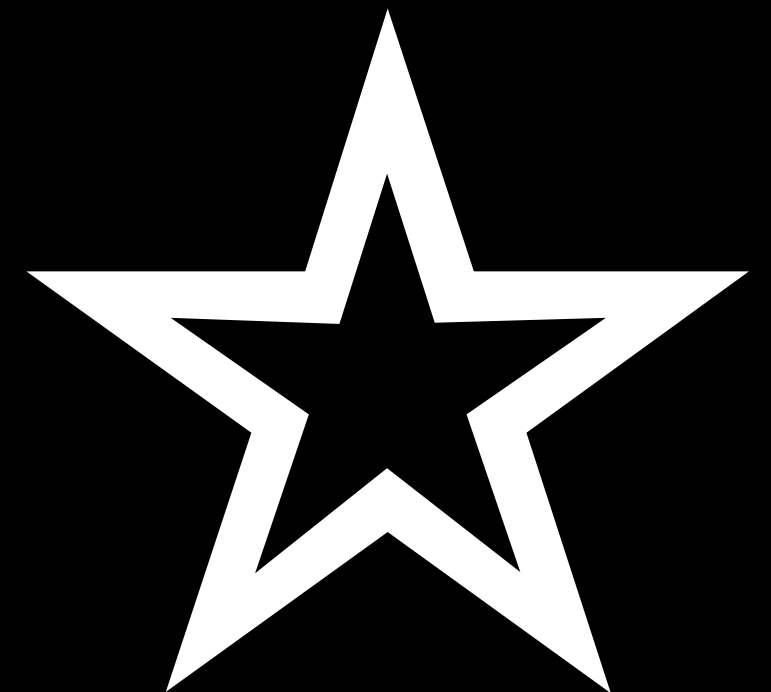


CURRENTLY 13  
BREWERS ARE FOUND WITHIN CITY LIMITS

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

# FINE FOOD BEER SPIRITS



**NATIONAL**  
FINE FOOD, BEER & SPIRITS

## NTNL SNACKS

- RAW OYSTERS** EACH 3  
horseradish, all the fixins (min of 6)  
half price during happy hour
- POPCORN** 4  
brown butter, sea salt
- TOTS OR FRIES** 8  
Clive sauce
- HICKORY SMOKED PEPPERONI** 10  
half pound, smoked in house
- DEEP FRIED PICKLES** 12  
panko breaded, ranch sauce

## NTNL STANDARDS

- WARM QUESO DIP** 14  
Mexican style chorizo, jack cheese,  
pickled jalapeños, tortilla chips
- CRISPY CHICKEN NUGGETS** 12  
battered & fried chicken breast,  
Clive sauce, pickles
- FISH TACOS** 3 for 14  
Albacore tuna, salsa fresca, cilantro,  
lime crema, corn tortilla
- BEEF TACOS** 3 for 14  
braised grass fed beef brisket,  
adobo, salsa verde, cilantro,  
flour tortilla
- CHICKEN WINGS** 14  
mesquite bacon ranch, pickles  
choose HONEY MUSTARD, VALENTINA,  
EXTRA HOT VALENTINA, SALT & PEPPER
- 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  
battered & fried chicken breast, pimento  
cheese, lettuce, tomato, ciabatta
- GRILLED KIELBASA SAUSAGE BOARD** 17  
beer cheese spread, warm pretzels,  
stout mustard, pickles
- MEAT & BREAD** 21  
house-cured meats, mustards,  
pickles, egg, warm sourdough

## SOUPS AND SALADS

- add to salads. 5oz SEARED SALMON 10 »  
7.5oz FREE RANGE CHICKEN BREAST 10
- SEAFOOD CHOWDER** SM 9  
house-smoked cod, lobster, mussels, LG 14  
mesquite bacon, Yukon gold potato
- MIXED GREENS** 13  
field greens, radish, tomato, jalapeño  
& avocado dressing, puffed rice
- CAESAR SALAD** 14  
romaine lettuce, soft boiled egg,  
croutons, grana padano, mesquite bacon
- NTNL BLT SALAD** 18  
mesquite bacon, bib lettuce, applewood  
smoked turkey, bacon ranch, egg, tomatoes,  
smoked cheddar, roasted corn
- QUINOA & ROASTED SQUASH** 16  
dried cranberries & dates, toasted pumpkin  
feta, arugula, citrus vinaigrette

## PIZZA

- CRISPY CHORIZO** 18  
house-made sausage, tomato emulsion,  
roasted peppers, sundried tomatoes,  
mozzarella, pickled hot peppers
- MESQUITE BACON & ROASTED MUSHROOM** 18  
mozzarella, roast garlic white sauce,  
pickled hot peppers

## SANDWICHES AND BURGERS

choose HOUSE-CUT FRIES, TATER TOTS  
OR SALAD

- JALAPEÑO & CHEDDAR SMOKIE** 16  
house made, hickory smoked, peppers,  
onions, cheddar
- SMOKED BRISKET SANDWICH** 18  
cherry wood smoked in-house,  
stout mustard, beer battered onions,  
pickles, ciabatta
- CRISPY CHICKEN** 17  
battered & fried chicken breast, pimento  
cheese, lettuce, tomato, ciabatta
- CLIVE BURGER** 17  
two 100% natural grass fed Alberta beef  
patties from Beretta Farms, American  
cheddar, Clive sauce, lettuce, tomato,  
pickle, brioche  
add FRIED EGG, MUSHROOM OR BACON 3
- VEGGIE BURGER** 15  
pimento cheese, achiote mayo, lettuce,  
tomato, pickle, sprouts, brioche
- NTNL BURGER** 19  
grilled 7oz patty, cheese curds, fried  
onions, black truffle mayo, lettuce,  
tomato, pickle, ciabatta

## BOWLS

- GLORY BOWL** 16  
tofu, roast pumpkin seeds, sesame,  
brown rice, zucchini, baby kale,  
beets, tahini sauce  
add SEARED SALMON OR  
FREE RANGE CHICKEN 10
- ALBERTA BEEF SHORTRIB** 23  
bok choy, carrots, brown rice,  
garlic, shallot, Korean style sauce,  
house made kimchi
- SEARED SALMON** 24  
bok choy, edamame, baby kale,  
brown rice, shallot, garlic, beets,  
miso soy sauce

## NTNL CLASSICS

- NTNL MAC N' CHEESE** 16  
mesquite bacon, Velveeta,  
aged cheddar, toasted crumbs
- FISH & CHIPS** 17  
cod, beer batter, coleslaw,  
tartar sauce
- FRIED CHICKEN & BISCUITS** 17  
three pieces, battered & fried chicken  
breast, gravy, pickles, coleslaw
- ROASTED CHICKEN BREAST** 21  
free range Heritage chicken,  
olive oil potatoes, broccolini,  
mushroom sauce

## BRUNCH

available ALL DAY » EVERYDAY

- FRIED EGG SANDWICH** 15  
hickory ham, Clive sauce, lettuce, tomato,  
sprouts, brioche, hash
- BIG BREAKFAST** 17  
three eggs, mesquite bacon, sausage,  
toasted rye bread, hash
- NTNL BREAKFAST POUTINE** 16  
smoked beef short rib,  
two poached eggs, queso dip, tots
- QUESO & EGGS** 16  
two fried eggs, toasted corn bread,  
Mexican style chorizo, hash
- BREAKFAST TACOS** 13  
scrambled eggs, Mexican style chorizo,  
queso fresco, salsa fresca, cilantro,  
warm flour tortillas

## NTNL ICE CREAM SANDWICHES

- STOUT GELATO** 5  
St. Ambrose oatmeal stout, Fiasco  
Gelato, double chocolate chip cookie
- WHISKEY GELATO** 5  
Tangle Ridge Rye, Fiasco gelato,  
chocolate chip cookie

## 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** EACH 15  
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** EACH 15  
2oz rum, banana liqueur,  
coconut purée
- ROSE (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>TINHORN CREEK</b>             | 9   45   | <b>MATCHBOOK</b>                   | 9   45   |
| PINOT GRIS Okanagan Valley, BC   |          | SYRAH Dunnigan Hills, CA           |          |
| <b>VINELAND ESTATES</b>          | 9   45   | <b>LAUREL CELLARS</b>              | 12   60  |
| CHARDONNAY Niagara Peninsula, ON |          | CABERNET SAUVIGNON Paso Robles, CA |          |
| <b>OCTAVIA</b>                   | 10   50  | <b>QUAIL'S GATE</b>                | 13   65  |
| SAUVIGNON BLANC King City, CA    |          | PINOT NOIR Okanagan Valley, BC     |          |
| <i>Sparkling</i>                 |          | <i>Rosé</i>                        |          |
| <b>COPPOLA</b>                   | 14       | <b>CLOS DU SOLEIL</b>              | 10   50  |
| SOPHIA MINI, 187ML Sonoma, CA    |          | ROSÉ Okanagan Valley, BC           |          |

## BEVERAGES

- 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
- GRIZZLY PAW** GLASS 3.5 & PINT 5  
GINGER BEER
- MIGHTY LEAF TEA** 3.5  
artisan-crafted whole leaf tea pouches

OUR FOOD IS  
80%  
SCRATCH MADE IN-HOUSE



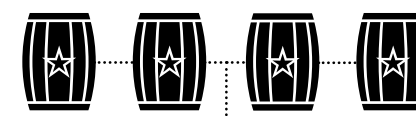
OVER 3000+  
SAUSAGES  
are made in NTNL kitchens  
every month



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

