

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	BOMBER Pilsner	4.8%
02	PARALLEL 49 Craft Lager	5.0%
03	CENTRAL CITY Beer League Lager	5.0%
04	STEAM WHISTLE Pilsner	5.0%
★	BIG ROCK AGD	5.0%
06	JASPER BREWING Crisp Pils	4.8%
07	PHILLIPS Dark Lager	5.0%
08	WILD ROSE Electric Ave Golden Lager	5.0%

ALE

« MEDIUM BODY, MALTY, *some hops* »

09	FERNIE Base Camp West Coast Pale Ale	5.8%
10	VILLAGE Blacksmith Black Ale	5.4%
11	PHILLIPS Analogue Kolsch	5.0%
12	RIBSTONE CREEK Abbey Lane English Mild	3.6%
13	OL BEAUTIFUL Pegasus Pale Ale	6.5%
14	LAST BEST Show Pony Pale Ale	5.0%
15	WILD ROSE Wraspberry Ale	4.5%
16	ANNEX ALE Metes & Bounds XPA	6.0%
17	VANCOUVER ISLAND Piper's Pale Ale	4.8%
★	TROUBLED MONK Brown Ale	4.8%
19	PHILLIPS Blue Buck Ale	5.0%
20	SIX CORNERS Burmis Tree Pale Ale	5.2%
21	ROGUE Dead Guy Ale	6.5%
22	GOAT LOCKER Pale Session Ale	4.5%
23	COLLECTIVE ARTS Extra Pale Ale	5.7%
24	ALLEY KAT Main Squeeze Grapefruit	5.0%
25	BEAU Lug-Tread Lagered Ale	5.2%
26	VILLAGE Blonde Ale	4.5%
27	POSTMARK Raspberry Session Ale	4.7%
★	PRAIRIE BAARD Golden Ale	5.2%
29	DESCHUTES Mirror Pond Pale Ale	5.0%
30	MEDICINE HAT Sin Bin Red Ale	5.0%

SOUR

« TART, WILD, *funky* »

31	PARALLEL 49 Bodhissatva Dry Hopped Sour	7.0%
32	ROTATING ASK YOUR SERVER	

INDIA PALE ALE

« FULL BODIED, HOPPY, *floral* »

33	BENCH CREEK White Raven IPA	6.5%
34	LIGHTHOUSE Shipwreck IPA	6.5%
35	COULEE BREW Hoodoo Hops IPA	6.3%
36	ZERO ISSUE Nemesis IPA	7.3%
37	LAST BEST Tokyo Drift IPA	6.5%
38	COLLECTIVE ARTS IPA #3	7.1%
★	SIERRA NEVADA Torpedo Extra IPA	7.2%
40	BANDED PEAK Southern Aspect IPA	7.0%
41	DIEU DU CIEL Disco Soleil	6.5%
42	RED TRUCK IPA	6.3%
43	CENTRAL CITY Super Stellar IPA	6.0%
44	PHILLIPS Electric Unicorn White IPA	6.5%
45	BRIDGE The Fuzz Milkshake IPA	6.0%
46	BREWSTER Honest Paul IPA	6.5%
47	OLDS COLLEGE Prairie Gold IPA	6.5%

WHEAT

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

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

STOUTS AND PORTERS

« MED - FULL BODIED, *sometimes chocolate* »

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

MEAD

« FERMENTED HONEY, LOCAL, *crushable* »

58	FALLENTIMBER Meadjito	5.5%
59	FALLENTIMBER Hopped Mead	7.5%

CIDER

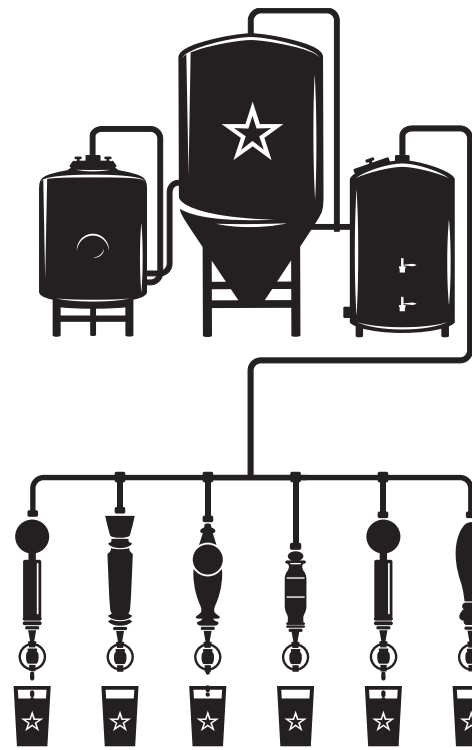
« CRISP, AROMATIC, *refreshing* »

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

ROTATING TAPS

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

63	COMMON CROWN X Batch #001	5.5%
64	WILD ROSE Barracks Brown Ale	5.0%
65	POSTMARK ROTATING	
66	WILD ROSE + BEAU'S Over Throne Saison	6.0%
67	WILD ROSE Cherry Porter	6.5%
68	COMMON CROWN Heritage Pale Ale	5.5%
69	BANDED PEAK Australian Sparkling Ale	4.6%
★	RIBSTONE CREEK + LAST BEST Prairie Pirate IPA	8.8%
71	RED TRUCK Red Pilsner	5.0%



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

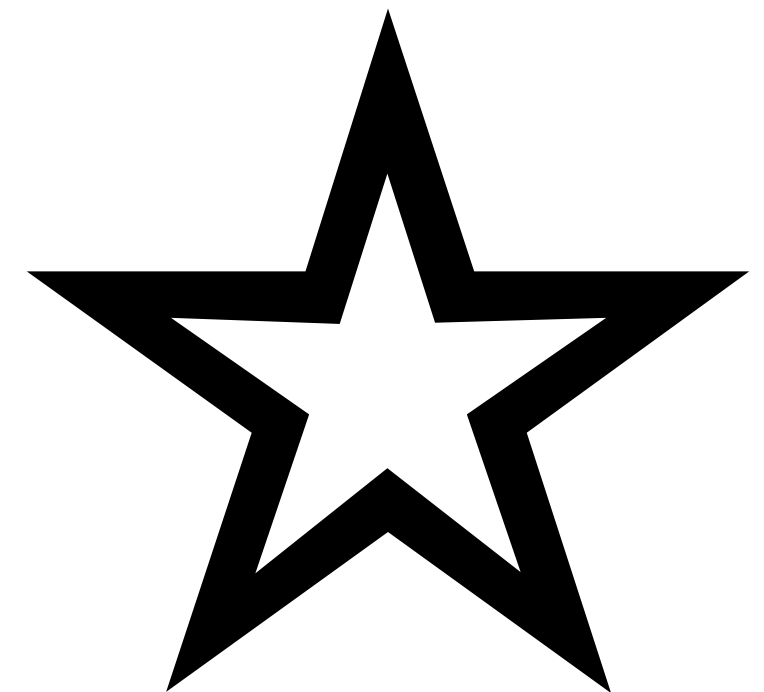


CURRENTLY 13
BREWERS ARE FOUND WITHIN CITY LIMITS

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, sunny-side up egg
- 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 |
| TINHORN CREEK | 9 45 | MATCHBOOK | 9 45 |
| PINOT GRIS Okanagan Valley, BC | | SYRAH Dunnigan Hills, CA | |
| VINELAND ESTATES | 9 45 | LAUREL CELLARS | 12 60 |
| CHARDONNAY Niagara Peninsula, ON | | CABERNET SAUVIGNON Paso Robles, CA | |
| OCTAVIA | 10 50 | QUAIL'S GATE | 13 65 |
| SAUVIGNON BLANC King City, CA | | PINOT NOIR Okanagan Valley, BC | |
| <i>Sparkling</i> | | <i>Rosé</i> | |
| COPPOLA | 14 | CLOS DU SOLEIL | 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*
- GRIZZLY PAW** GLASS 3.5 & PINT 5
GINGER BEER
- PHIL & SEBASTIAN**
organic, seasonal
- CUP OF JOE** 3.5
FRENCH PRESS 6
- MIGHTY LEAF TEA** 3.5
artisan-crafted whole leaf tea pouches

OUR FOOD IS
80%
SCRATCH MADE IN-HOUSE



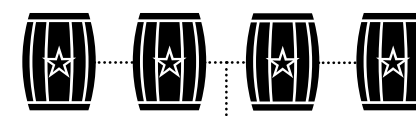
OVER 3000+
SAUSAGES
are made in NTNL kitchens
every month



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

