

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 AND PILSNER

« EASY DRINKING, *touch of hops* »

01	BIG ROCK AGD	5.0%
02	PARALLEL 49 Craft Lager	5.0%
03	CENTRAL CITY Beer League Lager	5.0%
04	STEAM WHISTLE Pilsner	5.0%
★	JASPER BREWING Crisp Pils	4.8%
06	OKANAGAN SPRING 1516 Lager	5.0%
07	LEGEND 7 Serpens Pilsner	4.8%
08	FERNIE Project 9 Pils	5.0%
09	CENTRAL CITY Red Racer Black Lager	5.0%

ALE

« MEDIUM BODY, MALTY, *some hops* »

10	PHILLIPS Analogue 78 Kolsch	5.0%
11	PRAIRIE BAARD Golden Ale	5.0%
12	VILLAGE Blonde Ale	4.5%
★	OL' BEAUTIFUL Pegasus Pale Ale	6.5%
14	LEGEND 7 Patience Pale Ale	4.3%
15	FERNIE Golden Ale	4.8%
16	HALF HITCH Fire N' Fury Red Ale	5.0%
17	CARAVEL Dead Ahead Irish Red Ale	4.8%
18	TROUBLED MONK Open Road Brown Ale	5.5%
19	PHILLIPS Blue Buck Ale	5.0%
20	TOOL SHED People Skills Cream Ale	5.2%
21	LAST BEST Show Pony Pale Ale	4.8%
22	POSTMARK West Coast Pale Ale	4.8%
23	FREEHOLD Lacy Saisy Saison	5.7%
24	GREAT WESTERN Original 16 Pale Ale	5.0%
25	BIG ROCK Traditional Ale	5.0%
26	ANNEX ALE Metes & Bounds XPA	6.0%
★	PHILLIPS Tiger Shark Citra Pale Ale	4.7%

FRUIT

« BERRIES, CITRUS, *summertime* »

28	PHILLIPS Patio Bear Raspberry Kolsch	5.0%
★	VILLAGE Hitman Citrus Hibiscus Session Ale	3.9%
30	ALLEY KAT Main Squeeze Grapefruit	5.0%
31	RUSSELL White Rabbit Lemon Raspberry Radler	3.5%

32	WILD ROSE Wraspberry Ale	4.5%
33	RED TRUCK Blackberry Bourbon Ale	5.3%
34	WOOD BUFFALO Blueberry Vanilla Ale	4.5%
35	POSTMARK Raspberry Session Ale	4.7%
36	BOMBER Park Life Passion Fruit Ale	4.5%

INDIA PALE ALE

« FULL BODIED, HOPPY, *floral* »

37	LAST BEST Tokyo Drift	7.2%
38	ZERO ISSUE Nemesis	7.3%
39	BENCH CREEK White Raven	6.5%
40	CENTRAL CITY Red Racer	6.5%
41	PHILLIPS Electric Unicorn	6.5%
42	DRIFTWOOD Fat Tug	7.0%
43	RIBSTONE CREEK Great White Combine	5.6%
44	FERNIE Hit the Deck	6.4%
45	PARALLEL 49 Trash Panda	5.5%

WHEAT

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

46	COMMON CROWN Ploughman Hopped Wheat Ale	5.0%
47	VILLAGE Wit	4.5%
48	FERNIE What the Huck	5.0%
★	WILD ROSE Velvet Fog	4.5%
50	PARALLEL 49 Jerkface 9000	5.0%
51	ST.AMBROISE Apricot Wheat Ale	5.0%
52	BIG ROCK GrassHopper	5.0%

STOUTS AND PORTERS

« MED - FULL BODIED, *sometimes chocolate* »

53	TOOL SHED Flat Cap Stout	5.5%
54	DANDY In the Underworld Oyster Stout	5.0%
55	BREWSTERS Hawaiian Coconut Porter	5.0%

CIDER AND MEAD

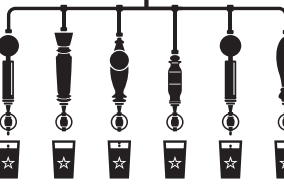
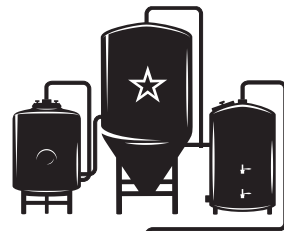
« GLUTEN-FREE, CRISP, *refreshing* »

★	VILLAGE Apple Cider	5.5%
57	LONE TREE Cranberry & Apple Cider	5.5%
58	FALLENTIMBER Meadjito	5.5%
59	BIG ROCK Rock Creek Dry Pear Cider	5.8%
60	FALLENTIMBER Honey Buck	5.2%

ROTATING TAPS

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

61	RED TRUCK Red Pilsner	5.0%
62	HOWE SOUND North West Pale Ale	5.0%
63	WHISTLER Pineapple Express Wheat Ale	5.0%
64	PARALLEL 49 Trifecta Hopfen Weisse	5.0%
65	BORN COLORADO BREWING Coffee Ale	5.0%
66	FERNIE First Ascent Gose	4.5%
67	VANCOUVER ISLAND Piper's Pale Ale	4.8%
68	RIBSTONE CREEK Roggenbier	5.6%
69	SIDING 14 Switch Point Cream Ale	5.3%
70	RAILYARD Pale Ale	5.0%
71	ANNEX Paradise Found - Summer Ale	6.5%



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
BREWERIES

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



FINE FOOD BEER SPIRITS



NATIONAL
FINE FOOD, BEER & SPIRITS

SNACKS

RAW OYSTERS horseradish, all the fixins <i>half price during happy hour</i>	EACH 3 (min of 6)
POPCORN brown butter, sea salt	4
FRIES russet potato, Clive sauce	8
HICKORY SMOKED PEPPERONI half pound, smoked in-house, ale mustard	8

STANDARDS

WARM QUESO DIP Mexican style chorizo, jack cheese, pickled jalapeños, tortilla chips	15
CRISPY CHICKEN NUGGETS local Sunrise Farms chicken breast, maple ginger glaze, pickled vegetables, fried garlic, sesame seeds, chili oil	13.5

FISH TACOS West Coast rockfish, chili lime dressing, cabbage, pico de gallo, cilantro, flour tortilla	<i>3 for</i> 14.5
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PULLED PORK TACOS guajillo chili, fresh lime, cilantro, cabbage, pico de gallo, flour tortilla	<i>3 for</i> 14.5
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CHICKEN WINGS local Sunrise chicken, ranch sauce, seasonal vegetables <i>choose FRANKS HOT, MAPLE GINGER, SALT & PEPPER, HONEY MUSTARD</i>	14
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CLIVE SLIDERS 100% natural grass fed Alberta beef from Beretta Farms, American cheddar, Clive sauce, lettuce, tomato, pickle, brioche	<i>3 for</i> 14.5
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CRISPY CHICKEN SLIDERS local Sunrise Farms chicken breast, battered & fried, pimento cheese, local lettuce & tomato, ciabatta bun	<i>3 for</i> 14.5
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GRILLED KIELBASA SAUSAGE BOARD beer cheese spread, warm pretzels, ale mustard, pickles	17
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NTNL MEZZE PLATE hummus, labneh, local ricotta, olives, grilled local vegetables, za'atar spiced naan <i>add GRILLED HOUSE-MADE CHORIZO 6</i>	19
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SALADS

add to salads 5oz SEARED SALMON 10 »
5oz SUNRISE FARM CHICKEN BREAST 6

LOCAL MIXED GREENS hot house lettuce mix, tomato, baby cucumber, jalapeño & avocado dressing, puffed quinoa	SM 9 LG 15
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CAESAR SALAD romaine lettuce, soft boiled egg, croutons, grana padano, NTNL maple mesquite bacon	SM 9 LG 15
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NTNL BLT SALAD NTNL maple mesquite bacon, local lettuce, baby cucumber, tomato, smoked turkey, aged cheddar, egg, roasted corn, ranch dressing	SM 13 LG 18
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QUINOA & ROASTED SQUASH dried cranberries & dates, toasted pumpkin seeds, feta, arugula, citrus vinaigrette	SM 11 LG 17
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NTNL SUPER SALAD 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

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

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

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

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

FIASCO GELATO bourbon vanilla bean, dark chocolate caramel sea salt	4.5
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FIASCO SORBETTO raspberry lime, mango pineapple	4.5
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BEVERAGES

PHILLIPS SODA WORKS natural soda from Victoria, BC <i>choose INTERGALACTIC ROOT BEER, SPEED KING COLA OR DARE DEVIL ORANGE CREAM SODA</i>	5	FRATELLO COFFEE custom NTNL medium roast, decaf	
GRIZZLY PAW GINGER BEER	GLASS 3.5 or PINT 5	CUP OF JOE FRENCH PRESS	3.75 7
MIGHTY LEAF TEA		artisan-crafted whole leaf tea pouches	3.5

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, house-made pepperoni, pickle spear, celery stalk, splash of IPA	
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PIMM'S CUP Pimm's, ginger beer, orange, cucumber	
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APEROL SPRITZ Zonin Prosecco, Aperol, soda	
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DARK & STORMY dark rum, ginger beer, lime, bitters	
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HOUND DOG HOOCH vodka, pink lemonade, wheat beer	
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STRAWBERRY LEMONADE bourbon, strawberry, homemade lemonade	
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(2 OZ) / 12



NTNL CLASSIC COCKTAILS

OLD FASHIONED 2oz bourbon, bitters, simple syrup, orange	
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NEGRONI (3 OZ) Park Gin, vermouth, Campari, orange slice	
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RUM & COLA 2oz white rum, lemon, Phillips speed king cola	
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RYE & GINGER 2oz rye whiskey, Phillips ginger ale	
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EACH / 15



BOOZY SLURPEES

PISCO SLUSH pisco, Gewürztraminer, slush	
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ROSÉ (3 OZ) gin, rosé wine	
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STRAWBERRY LEMONADE 2oz bourbon, strawberry purée	
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MARGARITA 2oz tequila, orange liqueur	
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EACH / 15



WINE

<i>Whites</i>	5 OZ BTL	<i>Reds</i>	5 OZ BTL
MONSTER VINEYARDS RIESLING Okanagan Valley, BC	10 50	BALLARD LANE PINOT NOIR Central Coast, CA	13 65
MURPHY-GOODE SAUVIGNON BLANC North Coast, CA	10 50	SOKOL BLOSSER EVOLUTION BLEND Oregon	10 50
TINHORN CREEK PINOT GRIS Okanagan Valley, BC VQA	10 50	HANDCRAFT MALBEC California	11 55
STOLLER CHARDONNAY Dundee Hills, OR	11 55	GRAMERCY SYRAH Columbia Valley, WA	14 70
CALLIOPE VIOGNIER Oliver, BC VQA	12 60	WILLIAM HILL CABERNET SAUVIGNON Central Coast, CA	12 60
<i>Bubbles</i>	5 OZ BTL	<i>Rosé</i>	5 OZ BTL
DOMAINE CHANDON ROSÉ California	10 50	VANCOUVER URBAN WINERY ROSÉ Okanagan Valley, BC VQA	10 50