

 14 OZ GLASS 6.5	 20 OZ PINT 8.5	<h1>BREW BEER DRAUGHT</h1>	 40 OZ STEIN* 15	 5 OZ X6 FLIGHT* 15
★ NATIONAL <i>selects</i> . » TRY SOMETHING NEW! THESE ARE SOME OF OUR <i>favourites</i> .				

LAGER

« EASY DRINKING, *touch of hops*. »

01	BOMBER Pilsner	4.8%
02	PARALLEL 49 Craft Lager	5.0%
03	CENTRAL CITY Grassroots Lager	4.2%
★	STEAM WHISTLE Pilsner	5.0%
05	GOAT LOCKER Fainting Bock	5.6%
06	VILLAGE Squeeze Lemon Berry Helles	4.8%
07	VANCOUVER ISLAND Cerveza	4.8%
08	BIG ROCK Pilsner	4.9%
09	STEEL & OAK Red Pilsner	5.0%
10	LAST BEST Dirty Bird Black Lager	5.0%

ALE

« MEDIUM BODY, MALTY, *some hops*. »

11	PHILLIPS Analogue 78 Kölsch	5.0%
12	COMMON CROWN Coppersmith Brown	4.9%
13	BANDED PEAK Bandit Pete's Pale Ale	4.7%
14	LAST BEST Show Pony Pale Ale	5.0%
15	TROUBLED MONK Open Road Brown	5.5%
16	COULEE Red Coat Trail Amber Ale	5.6%
17	DANDY Bright Things Summer Ale	5.5%
18	HALF HITCH Pony Up! Session Ale	4.1%
19	PHILLIPS Blue Buck Ale	5.0%
20	BOMBER Park Life Passion Fruit Ale	5.0%
21	ROGUE Dead Guy Ale	6.5%
22	PARALLEL 49 Wobbly Pop Pale Ale	5.0%
★	BANFF AVE Plaid Goat Red Ale	5.0%
24	ALLEY KAT Main Squeeze Grapefruit	5.0%
25	BEAU'S Lug-Tread Lagered Ale	5.2%
26	VILLAGE Blonde Ale	4.5%
27	POSTMARK Raspberry Session Ale	4.7%
★	SIERRA NEVADA Sidecar Pale Ale	5.3%
29	DESCHUTES Mirror Pond Pale Ale	5.0%
30	TOOL SHED People Skills Cream Ale	5.2%

SOUR

« TART, WILD, *funky*. »

31	WILD ROSE Ponderosa Gose	3.5%
32	ROTATING ASK YOUR SERVER	

INDIA PALE ALE

« FULL BODIED, HOPPY, *floral*. »

33	BENCH CREEK White Raven IPA	6.5%
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34	GIGANTIC IPA	7.3%
★	YELLOW DOG Play Dead IPA	7.0%
36	GRIZZLY PAW Chinook Red IPA	6.5%
37	LAST BEST IPA	6.5%
38	DRIFTWOOD Fat Tug IPA	7.0%
39	FERNIE Real Peel Grapefruit IPA	6.4%
40	RIBSTONE CREEK Great White Combine White IPA	5.6%
41	LOST COAST Sharkinator IPA	5.6%
42	DESCHUTES Fresh Squeezed IPA	6.4%
43	CENTRAL CITY Super Stellar IPA	6.0%

WHEAT

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

★	BANDED PEAK Plainsbreaker	5.0%
45	VILLAGE Wit	4.5%
46	PYRAMID Apricot	5.1%
47	BREWSTERS River City Raspberry	5.0%
48	PARALLEL 49 Jerkface 9000	5.0%
49	WILD ROSE Velvet Fog	4.5%
50	BRAUEREI FAHR Hefeweizen	5.3%
51	HOWE SOUND My Boy Blue Blueberry	4.5%

STOUTS AND PORTERS

« MED - FULL BODIED, *sometimes chocolate*. »

52	ST. AMBROISE Oatmeal Stout	5.0%
53	DANDY Underworld Oyster Stout	5.0%

CIDER

« CRISP, AROMATIC, *refreshing*. »

★	BROKEN LADDER Apple Cider	5.2%
55	BIG ROCK Strawberry Rhubarb Cider	5.5%
56	LONETREE Ginger Cider	5.5%
57	TREE Duke's Cider	5.0%

MEAD

« FERMENTED HONEY, LOCAL, *crushable*. »

58	FALLENTIMBER Meadjito	5.5%
59	FALLENTIMBER Hopped Mead	7.5%

SODA

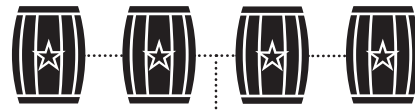
« GLASS 3.5 @ PINT 5 »

72	GRIZZLY PAW Ginger Beer	0.0%
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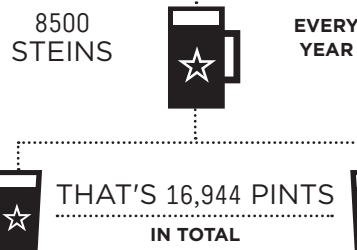
ROTATING TAPS

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

60	PHILLIPS Patio Bear Blackberry Saison	4.4%
61	FERNIE El Dorado IPA	5.0%
	<u>ON DECK</u> DIEU DU CIEL Solstice D'été	5.0%
62	BLINDMAN Lemon-Lime Dry-Hop Sour	4.5%
63	COMMON CROWN Hefe Off Hefeweizen	5.0%
64	DIEU DU CIEL Rosée d'Hibiscus	5.9%
	<u>ON DECK</u> RIBSTONE CREEK Lone Bison IPA	6.5%
65	PHILLIPS Hoperation Tripelcross	7.3%
	<u>ON DECK</u> DESCHUTES Mirror Mirror Barleywine (14oz only)	11.0%
66	BEAU'S Iron Shirt Oak-Aged Pale Ale	6.8%
	<u>ON DECK</u> BEAU'S Golden Vox Rye Pale	6.0%
67	OSKAR BLUES Pinner Throwback IPA	4.9%
★	CENTRAL CITY Lemon Groove Ale	5.0%
69	BANDED PEAK Southern Aspect	7.0%
70	DANDY BREWING Une Vieille Maitresse Grisette	4.0%
71	BANFF AVE Cancer Crusher Witbier	4.5%
	<u>ON DECK</u> JASPER BREWING Rockhopper IPA	6.0%



WE INFUSE 4 KEGS OF BEER into our food every month



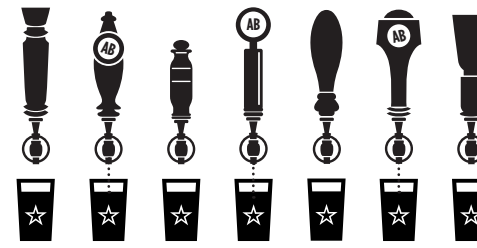
#NTNLBEERWISH

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



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

20+ TAPS ARE *brewed* RIGHT HERE IN YYC



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



NATIONAL *loves* CRAFT BEER

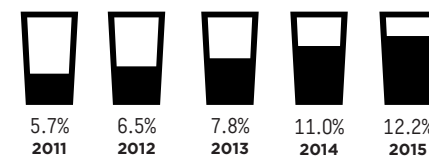
YYC DRINKS 31% OF CRAFT BEER ACROSS CANADA (YQB THE MOST)



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!

FINE FOOD BEER SPIRITS



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) | 1.85



1 LITRE (3 OZ) | 1.15

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

EACH (2 OZ) | 1.3



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

WINE

Whites

5 OZ BTL

Reds

5 OZ BTL

TINHORN CREEK 9 | 45
PINOT GRIS Okanagan Valley, BC

MATCHBOOK 9 | 45
SYRAH Dunnigan Hills, CA

VINELAND ESTATES 9 | 45
CHARDONNAY Niagara Peninsula, ON

TINHORN CREEK 10 | 50
MERLOT Okanagan Valley, BC

OCTAVIA 10 | 50
SAUVIGNON BLANC King City, CA

ST. FRANCIS 12 | 60
OLD VINES ZINFANDEL Sonoma, CA

BLASTED CHURCH 12 | 60
GEWÜRZTRAMINER Okanagan Valley, BC

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, RHUBARB,
VANILLA BEAN, CUCUMBER, JUNIPER BERRY
OR LAVENDER

PHIL & SEBASTIAN organic, seasonal
CUP OF JOE 3.5
FRENCH PRESS 6

PHILLIPS SODA WORKS 5
natural soda from Victoria, BC
choose INTERGALACTIC ROOT BEER,
SPEED KING COLA OR DARE DEVIL
ORANGE CREAM SODA

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