

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

## ALE

« MEDIUM BODY, MALTY, *some hops*. »

11	<b>PHILLIPS</b> Analogue 78 Kölsch	5.0%
12	<b>COMMON CROWN</b> Coppersmith Brown	4.9%
13	<b>OUTCAST</b> Imperial Pale Ale	7.6%
14	<b>LAST BEST</b> Show Pony Pale Ale	5.0%
15	<b>TROUBLED MONK</b> Open Road Brown	5.5%
16	<b>COULEE</b> Red Coat Trail Amber Ale	5.6%
17	<b>DANDY</b> Bright Things Summer Ale	5.5%
18	<b>HALF HITCH</b> Pony Up! Session Ale	4.1%
19	<b>PHILLIPS</b> Blue Buck Ale	5.0%
20	<b>BOMBER</b> Park Life Passion Fruit Ale	5.0%
21	<b>ROGUE</b> Dead Guy Ale	6.5%
22	<b>PARALLEL 49</b> Wobbly Pop Pale Ale	5.0%
★	<b>COLLECTIVE ARTS</b> Extra Pale Ale	5.7%
24	<b>ALLEY KAT</b> Main Squeeze Grapefruit	5.0%
25	<b>BEAU'S</b> Lug-Tread Lagered Ale	5.2%
26	<b>VILLAGE</b> Blonde Ale	4.5%
27	<b>POSTMARK</b> Raspberry Session Ale	4.7%
★	<b>SIERRA NEVADA</b> Sidecar Pale Ale	5.3%
29	<b>DESCHUTES</b> Mirror Pond Pale Ale	5.0%
30	<b>TOOL SHED</b> People Skills Cream Ale	5.2%

## SOUR

« TART, WILD, *funky*. »

31	<b>WILD ROSE + WILD TEA KOMBUCHA</b> Off the Chuckwagon	3.1%
32	<b>ROTATING ASK YOUR SERVER</b>	

## INDIA PALE ALE

« FULL BODIED, HOPPY, *floral*. »

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

## WHEAT

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

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

## STOUTS AND PORTERS

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

52	<b>ST. AMBROISE</b> Oatmeal Stout	5.0%
53	<b>DANDY</b> Underworld Oyster Stout	5.0%

## CIDER

« CRISP, AROMATIC, *refreshing*. »

★	<b>BROKEN LADDER</b> Apple Cider	5.2%
55	<b>BIG ROCK</b> Strawberry Rhubarb Cider	5.5%
56	<b>LONETREE</b> Cranberry Apple Cider	5.5%
57	<b>TREE</b> Duke's Cider	5.0%

## MEAD

« FERMENTED HONEY, LOCAL, *crushable*. »

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

## SODA

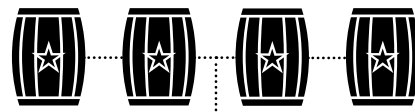
« GLASS 3.5 oz PINT 5 »

72	<b>GRIZZLY PAW</b> Ginger Beer	0.0%
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## ROTATING TAPS

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

60	<b>PHILLIPS</b> Patio Bear Blackberry Saison	4.4%
61	<b>DIEU DU CIEL</b> Solstice D'été	5.0%
<small>ON DECK</small>	<b>PHILLIPS</b> Hoperation Tripelcross	7.3%
62	<b>BLINDMAN</b> Lemon-Lime Dry-Hop Sour	4.5%
63	<b>COMMON CROWN</b> Hefe Off Hefeweizen	5.0%
<small>ON DECK</small>	<b>COMMON CROWN</b> X Batch #001	5.5%
64	<b>RIBSTONE CREEK</b> Lone Bison IPA	6.5%
<small>ON DECK</small>	<b>RIBSTONE CREEK</b> Abbey Lane English Mild	3.6%
65	<b>DESCHUTES</b> Mirror Mirror Barleywine (14oz only)	11.0%
<small>ON DECK</small>	<b>LIGHTHOUSE</b> Shipwreck IPA	6.5%
66	<b>BEAU'S</b> Iron Shirt Oak-Aged Pale Ale	6.8%
<small>ON DECK</small>	<b>BEAU'S</b> Golden Vox Rye Pale	6.0%
67	<b>OSKAR BLUES</b> Pinner Throwback IPA	4.9%
★	<b>CENTRAL CITY</b> Lemon Groove Ale	5.0%
<small>ON DECK</small>	<b>BRIDGE</b> The Fuzz Milkshake IPA	6.0%
69	<b>BANDED PEAK</b> Southern Aspect	7.0%
70	<b>DANDY BREWING</b> Une Vieille Maitresse Grisette	4.0%
71	<b>JASPER BREWING</b> Rockhopper IPA	6.0%
<small>ON DECK</small>	<b>CENTRAL CITY</b> Hopping Mad Cider Radler	4.2%



WE INFUSE 4 KEGS OF BEER  
into our food every month



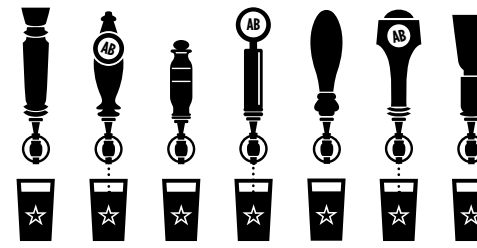
## #NTNLBEERWISH

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

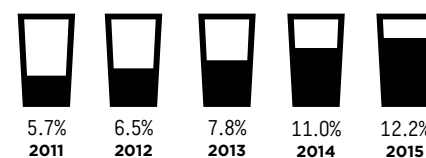
YYC DRINKS 31%  
OF CRAFT BEER ACROSS  
CANADA (YQB THE MOST)



520+ LICENSED *craft* BEWERIES IN CANADA

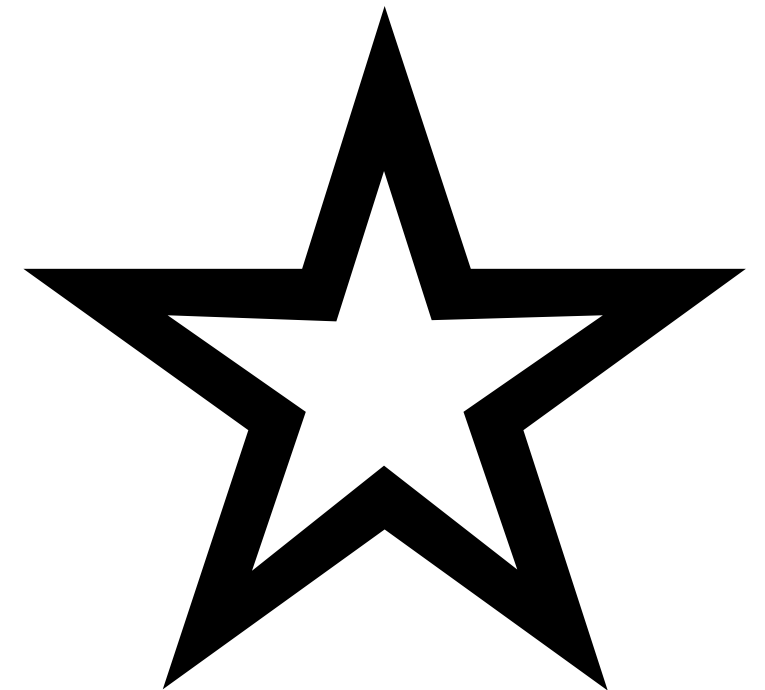
CRAFT BEER:  
small, independently owned  
breweries using traditional  
brewing methods while  
emphasizing flavour & quality

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** 17  
**SAUSAGE BOARD**  
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) | 8.5



1 LITRE (3 OZ) | 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

- BANANA COLADA**  
rum, banana liqueur,  
coconut purée

- NEGRONI**  
gin, Campari, sweet vermouth

EACH (2 OZ) | 1.3



- ROSÉ (3 OZ)**  
gin, rosé wine

- STRAWBERRY LEMONADE**  
bourbon, strawberry purée

- MARGARITA**  
tequila, orange liqueur

## WINE

*Whites*

- TINHORN CREEK** 9 | 45  
PINOT GRIS Okanagan Valley, BC

- VINELAND ESTATES** 9 | 45  
CHARDONNAY Niagara Peninsula, ON

- OCTAVIA** 10 | 50  
SAUVIGNON BLANC King City, CA

- BLASTED CHURCH** 12 | 60  
GEWÜRZTRAMINER Okanagan Valley, BC

*Reds*

- MATCHBOOK** 9 | 45  
SYRAH Dunnigan Hills, CA

- TINHORN CREEK** 10 | 50  
MERLOT Okanagan Valley, BC

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

- 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

- 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

- 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



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