





BREW • BEER • DRAUGHT

 GLASS 6.67	 PINT 8.57
 STEIN* 15	 FLIGHT* 12

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

LAGER AND PILSNER

« EASY DRINKING, *touch of hops* »

★ VILLAGE Squeeze Lemon Berry Helles	4.8%
02 PARALLEL 49 Craft Lager	5.0%
03 CENTRAL CITY Beer League Lager	5.0%
04 STEAM WHISTLE Pilsner	5.0%
05 JASPER BREWING Crisp Pils	4.8%
06 BIG ROCK AGD	5.0%
07 LEGEND 7 Serpens Pilsner	4.8%
08 CENTRAL CITY Red Racer Black Lager	5.0%

ALE

« MEDIUM BODY, MALTY, *some hops* »

09 VILLAGE Blonde Ale	4.5%
10 PHILLIPS Analogue 78 Kölsch	5.0%
11 PHILLIPS Blue Buck	5.0%
12 POSTMARK West Coast Pale Ale	4.8%
13 GREAT WESTERN Original 16 Pale Ale	5.0%
14 LAST BEST Show Pony Pale Ale	5.0%
15 OL' BEAUTIFUL Pegasus Pale Ale	6.5%
16 HALF HITCH Fire N Fury Red	5.0%
17 PRAIRIE BAARD Golden Ale	5.0%
18 TROUBLED MONK Open Road Brown	5.5%
19 TOOL SHED People Skills Cream Ale	5.2%
★ LEGEND 7 Patience Pale Ale	4.5%
21 MEDICINE HAT The Duke English Pale Ale	4.6%
22 PHILLIPS Tiger Shark Citra Pale Ale	4.7%

FRUIT

« BERRIES, CITRUS, *summertime* »

★ PHILLIPS Patio Bear Raspberry Kolsch	4.8%
24 VILLAGE Hitman Citrus Hibiscus Session Ale	3.9%
25 ALLEY KAT Main Squeeze Grapefruit	5.0%
26 RED TRUCK Blackberry Bourbon Ale	5.3%
27 WOOD BUFFALO Blueberry Vanilla Ale	4.5%
28 WILD ROSE Wraspberry Ale	4.5%
29 BOMBER Park Life Passion Fruit Ale	4.5%

INDIA PALE ALE

« FULL BODIED, HOPPY, *floral* »

30 DRIFTWOOD Fat Tug	7.0%
31 LAST BEST Tokyo Drift	7.2%
32 PARALLEL 49 Trash Panda	5.5%
★ ZERO ISSUE Nemesis	7.3%
34 PHILLIPS Electric Unicorn	6.5%
35 CENTRAL CITY Super Stellar	6.0%
36 FERNIE Hit the Deck	6.4%

WHEAT

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

37 CARAVEL Hazy Horizon Hefeweizen	5.0%
★ COMMON CROWN Ploughman Hopped Wheat Ale	5.0%
39 FERNIE What the Huck	5.0%
40 WILD ROSE Velvet Fog	4.5%
41 PARALLEL 49 Jerkface 9000	5.0%
42 VILLAGE Wit	4.5%

STOUTS AND PORTERS

« MED - FULL BODIED, *sometimes chocolate* »

43 TOOL SHED Flat Cap Stout	5.5%
44 DANDY In the Underworld Oyster Stout	5.0%
45 BREWSTERS Hawaiian Coconut Porter	5.0%

CIDER AND MEAD

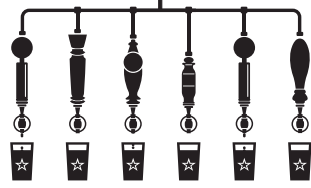
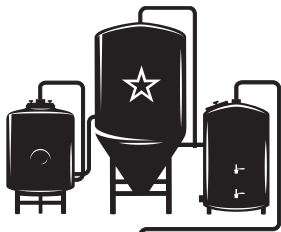
« GLUTEN-FREE, CRISP, *refreshing* »

★ VILLAGE Apple Cider	5.5%
47 BIG ROCK Rock Creek Dry Pear Cider	5.8%
48 LONETREE Cranberry & Apple Cider	5.5%
49 FALLENTIMBER Honey Buck	5.2%
50 FALLENTIMBER Meadjito	5.5%

ROTATING TAPS

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

51 ANNEX ALE Paradise Found Ginger Super Berliner	6.4%
52 RED BISON Party Pants Pale Ale	4.3%
53 COLLECTIVE ARTS State of Mind Session	4.4%
54 BANDED PEAK Plainsbreaker	5.0%
55 WILD ROSE Empowered Session Pale Ale	4.2%
★ FERNIE National Golden Ale	4.8%
57 ORIGINAL 16 Prairie Wheat	4.6%
58 NEW BELGIUM Fat Tire Amber Ale	5.2%
59 BLINDMAN Lemons & Limes Kettle Sour	4.5%



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

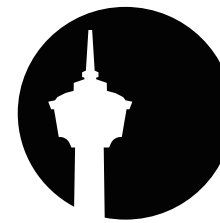


THE *majority* OF
 BARLEY IS PURCHASED IN AB

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



ROOFTOP BEER GARDEN



NATIONAL
 FINE FOOD, BEER & SPIRITS

SNACKS

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

STANDARDS

- WARM QUESO DIP** 14
Mexican style chorizo, jack cheese,
pickled jalapeños, tortilla chips
- CRISPY CHICKEN NUGGETS** 12
local Sunrise Farms chicken breast,
maple ginger glaze, pickled vegetables,
fried garlic, sesame seeds, chili oil
- FISH TACOS** 3 for 14
West Coast rockfish, jalapeño &
avocado dressing, cabbage, pico de
gallo, cilantro, flour tortilla
- PULLED PORK TACOS** 3 for 14
guajillo chili, fresh lime, cilantro,
cabbage, pico de gallo, flour tortilla
- CHICKEN WINGS** 14
local Sunrise chicken, ranch sauce,
local fresh vegetables
*choose FRANKS HOT, MAPLE GINGER,
SALT & PEPPER, HONEY MUSTARD*
- 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
local Sunrise Farms chicken breast,
battered & fried, pimento cheese,
local lettuce & tomato, ciabatta bun
- GRILLED KIELBASA SAUSAGE BOARD** 17
beer cheese spread, warm pretzels,
ale mustard, pickles

SALADS

- add to salads 5oz SEARED SALMON 10 »
5oz SUNRISE FARM CHICKEN BREAST 6*
- LOCAL MIXED GREENS** SM 8 LG 14
hot house lettuce mix, tomato,
baby cucumber, jalapeño & avocado
dressing, puffed quinoa
- CAESAR SALAD** SM 9 LG 15
romaine lettuce, soft boiled egg,
croutons, grana padano, NTNL maple
mesquite bacon
- NTNL BLT SALAD** SM 12 LG 18
NTNL maple mesquite bacon, local
lettuce, baby cucumber, tomato, smoked
turkey, aged cheddar, egg, roasted corn,
ranch dressing
- NTNL SUPER SALAD** SM 9 LG 15
local kale, roasted beets & carrots,
edamame, toasted barley, tahini dressing,
pumpkin seeds, goat feta

SANDWICHES AND BURGERS

- choose FRIES, MIXED GREENS OR CAESAR SALAD*
- SMOKED BRISKET SANDWICH** 18
100% grass fed Alberta beef from Beretta
Farms, cherry wood smoked in-house,
ale mustard, beer battered onions, pickles,
Corbeaux Bakery ciabatta
- CRISPY CHICKEN** 17
local Sunrise Farms chicken breast,
battered & fried, pimento cheese, lettuce,
tomato, Corbeaux bakery ciabatta
- CLIVE BURGER** 17
two 100% natural grass fed Alberta beef
patties from Beretta Farms, American
cheddar, Clive sauce, lettuce, tomato,
pickle, brioche
*sub BEYOND MEAT
add FRIED EGG, MUSHROOM OR BACON 3*
- NTNL BURGER** 19
grilled 7oz patty, cheese curds, fried
onions, black truffle mayo, lettuce, tomato,
pickle, Corbeaux Bakery ciabatta
- FRIED EGG SANDWICH** 15
hickory ham, Clive sauce, lettuce, tomato,
sprouts, brioche, hash
- ROAST PORCETTA SANDWICH** 17
100% Alberta pork from Sunterra
Farms, basil pesto, chicharron, lettuce,
tomato, garlic aioli, Corbeaux
Bakery ciabatta

PIZZA

- CRISPY CHORIZO** 18
house-made sausage, tomato emulsion,
roasted peppers, sundried tomatoes,
mozzarella, pickled hot peppers
- VEGETARIAN** 18
goat feta, roasted red pepper, Sicilian
olives, roasted garlic, sun-dried tomatoes,
basil pesto, tomato emulsion

CLASSICS

- RIGATONI PASTA** 17
house-made chorizo, ricotta, tomato
emulsion, roasted local peppers, basil
pesto, extra virgin olive oil
- FISH & CHIPS** 15
2 pieces lager battered cod, coleslaw,
tartar sauce
- FRIED CHICKEN & BISCUITS** 17
3 pieces of Sunrise Farms chicken,
battered & fried, gravy, pickles, coleslaw
- BIG BREAKFAST** 17
three eggs, mesquite bacon, sausage,
toasted rye bread, hash

BOWLS

- GLORY BOWL** 16
tofu, roast pumpkin seeds, sesame,
brown rice, zucchini, baby kale,
beets, broccoli, tahini sauce
*add SEARED SALMON 10
OR SUNRISE FARM CHICKEN 6*
- ALBERTA BEEF SHORTRIB** 23
bok choy, carrots, brown rice,
shallot, garlic, 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
- CHILI CRUSTED ALBACORE TUNA** 23
local kale, sunomono cucumber &
daikon radish, chilled soba noodles,
green onion, fried garlic, nori, sesame

DESSERT

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

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 GINGER BEER** GLASS 3.5 or PINT 5
- FRATELLO COFFEE** custom NTNL medium roast, decaf
- CUP OF JOE** 3.75
FRENCH PRESS 7
- MIGHTY LEAF TEA** 3.5
artisan-crafted whole leaf tea pouches

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

NTNL COCKTAILS

- NTNL CAESAR**
vodka, Clamato, spices,
horseradish, house-made
pepperoni, pickle spear,
celery stalk, splash of IPA

- DARK & STORMY**
dark rum, ginger beer,
lime, bitters

(2 OZ) / 12



- HOUND DOG HOOCH**
vodka, pink lemonade,
wheat beer

- STRAWBERRY LEMONADE**
bourbon, strawberry,
homemade lemonade

- PIMM'S CUP**
Pimm's, ginger beer,
orange, cucumber

NTNL CLASSIC COCKTAILS

- OLD FASHIONED**
2oz bourbon, bitters,
simple syrup, orange

- RUM & COLA**
2oz white rum, lemon,
Phillips speed king cola

EACH / 15



- NEGRONI (3 OZ)**
Park Gin, vermouth,
Campari, orange slice

- RYE & GINGER**
2oz rye whiskey,
Phillips ginger ale

BOOZY SLURPEES

- BANANA COLADA**
2oz rum, banana liqueur,
coconut purée

- STRAWBERRY LEMONADE**
2oz bourbon, strawberry purée

EACH / 15



- ROSÉ (3 OZ)**
gin, rosé wine

- MARGARITA**
2oz tequila, orange liqueur

WINE

- | | | | |
|---|----------|--|----------|
| <i>Whites</i> | 5 OZ BTL | <i>Reds</i> | 5 OZ BTL |
| MURPHY-GOODE SAUVIGNON BLANC North Coast, CA | 10 50 | BALLARD LANE PINOT NOIR Central Coast, CA | 13 65 |
| TINHORN CREEK PINOT GRIS Okanagan Valley, BC VQA | 10 50 | HANDCRAFT MALBEC CA | 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 |

