

BREW • BEER • DRAUGHT

12 OZ



6.67

18 OZ



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* »

★ BIG ROCK AGD	5.0%
02 PARALLEL 49 Craft Lager	5.0%
03 CENTRAL CITY Beer League Lager	5.0%
04 MILL STREET Organic Lager	4.2%
05 OKANAGAN SPRINGS 1516 Lager	5.0%
06 STEAMWHISTLE Pilsner	5.0%
07 LEGEND 7 Serpens Pilsner	4.8%
08 JASPER BREWING Crisp Pils	4.8%
09 GRANVILLE ISLAND Cypress Honey Lager	4.7%

ALE

« MEDIUM BODY, MALTY, *some hops* »

10 PHILLIPS Analogue 78 Kölsch	5.0%
11 WILD ROSE Electric Avenue Blonde Ale	4.8%
12 VILLAGE Blonde Ale	4.5%
13 GREAT WESTERN Original 16 Pale Ale	5.0%
14 COLLECTIVE ARTS Saint of Circumstance Citrus Blonde Ale	4.7%
15 FERNIE Golden Ale	4.8%
16 RED TRUCK Amber Ale	5.2%
17 PHILLIPS Blue Buck	5.0%
18 BREWSTERS Hammerhead Red Ale	5.0%
★ TOOL SHED People Skills Cream Ale	5.2%
20 LEGEND 7 Patience Pale Ale	4.5%
21 LAST BEST Show Pony Pale Ale	5.0%
22 PHILLIPS Tiger Shark Citra Pale Ale	4.7%
23 STANLEY PARK Windstorm Pale Ale	5.4%
24 VANCOUVER ISLAND BREWING Faller's Northwest Pale Ale	5.4%
25 BIG ROCK Traditional Ale	5.0%
26 VILLAGE Blacksmith ABA	5.4%
★ WHISTLER Chestnut Ale	5.0%
28 WILD ROSE Wraspberry Ale	4.5%
29 PARALLEL 49 Tricycle Grapefruit Radler	4.5%
30 ALLEY KAT Main Squeeze Grapefruit	5.0%

INDIA PALE ALE

« FULL BODIED, HOPPY, *floral* »

★ LEGEND 7 Temptation IPA	5.8%
32 PARALLEL 49 Trash Panda	5.5%
33 VANCOUVER ISLAND BREWING Broken Islands Hazy IPA	6.0%
34 PHILLIPS Electric Unicorn	6.5%
35 CENTRAL CITY Red Racer	6.5%
36 GOOSE ISLAND IPA	5.9%

WHEAT

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

★ BIG ROCK Grasshopper	5.0%
38 UNIBROUE Blanche De Chambly	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%
43 ST.AMBROISE Apricot Wheat Ale	5.0%

STOUTS AND PORTERS

« MED - FULL BODIED, *sometimes chocolate* »

44 MILL STREET Cobblestone Stout	4.2%
★ BREWSTERS Hawaiian Coconut Porter	5.0%
46 COLLECTIVE ARTS Stranger than Fiction Porter	5.5%
47 ST. AMBROISE Oatmeal Stout	5.0%

CIDER AND MEAD

« GLUTEN-FREE, CRISP, *refreshing* »

★ LONETREE Cranberry & Apple Cider	5.5%
49 BIG ROCK Rock Creek Dry Pear Cider	5.8%
50 FALLENIMBER Meadjito	5.5%
51 VILLAGE Apple Cider	5.5%

ROTATING TAPS

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

52 WHISTLER Lost Lake IPA	5.9%
53 GRANVILLE ISLAND English Bay Pale Ale	5.0%
54 COMMON CROWN Brown Ale	4.8%
55 OKANAGAN SPRING Pale Ale	5.0%
★ LAST BEST IPA #3: Tokyo Drift	7.2%
57 FERNIE Java the Hut Coffee Milk Stout	5.0%
58 WILD ROSE IPA	6.4%
59 WILD ROSE Barracks Brown Ale	5.0%

HAPPY HOUR

EVERYDAY • 3-6PM

EAT

POPCORN Brown butter, sea salt	FREE
FRIES OR TOTS Clive sauce	5
HICKORY SMOKED PEPPERONI Half pound, smoked in-house, ale mustard	5.5
MESQUITE BACON & MUSHROOM PIZZA Mozzarella, roast garlic white sauce, pickled hot peppers	9.5
CRISPY CHORIZO PIZZA Roasted peppers, sundried tomatoes, mozzarella, hot peppers	9.5
WARM QUESO DIP Chorizo, jack cheese, pickled jalapeños, tortilla chips	10
CRISPY CHICKEN SLIDERS Sunrise Farms chicken, pimento cheese, lettuce, tomato, ciabatta	11
GRILLED KIELBASA BOARD Beer cheese spread, warm pretzels, ale mustard, pickles	13
CLIVE BURGER & FRIES Two patties, cheddar, Clive sauce, lettuce, tomato, pickle, brioche	13

DRINK

BEER (12 oz. / 18 oz.)	3.5 / 5
NATIONAL COCKTAILS (2 oz.) Caesar • Hound Dog Hooch • Strawberry Lemonade Pimms Cup • Aperol Spritz • Dark & Stormy	9
NATIONAL CLASSIC COCKTAILS (2 oz.) Negroni • Old Fashioned	9
HI-BALLS 1 oz. / 2 oz.	6 / 9
HOUSE WINE - RED, WHITE OR ROSÉ 6 oz. / 9 oz.	6 / 9

FINE FOOD BEER SPIRITS



NATIONAL
FINE FOOD, BEER & SPIRITS

SNACKS

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

- FISH TACOS** 3 for 14.5
West Coast rockfish, chili lime dressing, cabbage, pico de gallo, cilantro, flour tortilla

- PULLED PORK TACOS** 3 for 14.5
guajillo chili, fresh lime, cilantro, cabbage, pico de gallo, flour tortilla

- CHICKEN WINGS** 14
local Sunrise chicken, ranch sauce, seasonal vegetables
choose FRANKS HOT, MAPLE GINGER, SALT & PEPPER, HONEY MUSTARD

- CLIVE SLIDERS** 3 for 14.5
100% natural grass fed Alberta beef from Beretta Farms, American cheddar, Clive sauce, lettuce, tomato, pickle, brioche

- CRISPY CHICKEN SLIDERS** 3 for 14.5
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

- NTNL MEZZE PLATE** 19
hummus, labneh, local ricotta, olives, grilled local vegetables, za'atar spiced naan
add GRILLED HOUSE-MADE CHORIZO 6

SALADS

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

- LOCAL MIXED GREENS** SM 9 LG 15
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 13 LG 18
NTNL maple mesquite bacon, local lettuce, baby cucumber, tomato, smoked turkey, aged cheddar, egg, roasted corn, ranch dressing

- QUINOA & ROASTED SQUASH** SM 11 LG 17
dried cranberries & dates, toasted pumpkin seeds, feta, arugula, citrus vinaigrette

- NTNL SUPER SALAD** SM 9 LG 15
local kale, roasted beets & carrots, edamame, toasted barley, tahini dressing, pumpkin seeds, puffed quinoa, goat feta

SANDWICHES AND BURGERS

choose FRIES, MIXED GREENS OR CAESAR SALAD

- SMOKED BRISKET SANDWICH** 19
100% grass fed Alberta beef from Beretta Farms, cherry wood smoked in-house, ale mustard, beer battered onions, pickles, Corbeaux Bakery ciabatta

- CRISPY CHICKEN** 17.5
local Sunrise Farms chicken breast, battered & fried, pimento cheese, lettuce, tomato, Corbeaux Bakery ciabatta

- CLIVE BURGER** 17.5
two 100% natural grass fed Alberta beef patties from Beretta Farms, American cheddar, Clive sauce, lettuce, tomato, pickle, brioche
*sub VEGGIE PATTY
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 brioche

- FRIED EGG SANDWICH** 15.5
hickory ham, Clive sauce, lettuce, tomato, sprouts, brioche, hash

- ROAST PORCETTA SANDWICH** 17.5
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

- MESQUITE BACON & ROASTED MUSHROOM** 18
mozzarella, roast garlic white sauce, pickled hot peppers

- VEGETARIAN** 18
goat feta, roasted red pepper, Sicilian olives, roasted garlic, sun-dried tomatoes, basil pesto, tomato emulsion

CLASSICS

- RIGATONI PASTA** 18
house-made chorizo, ricotta, tomato emulsion, roasted local peppers, basil pesto, extra virgin olive oil

- FISH & CHIPS** 16.5
2 pieces lager battered cod, coleslaw, tartar sauce

- FRIED CHICKEN & BISCUITS** 17.5
3 pieces of Sunrise Farms chicken, battered & fried, gravy, pickles, coleslaw

- BIG BREAKFAST** 17.5
three eggs, mesquite bacon, sausage, toasted rye bread, hash

BOWLS

- GLORY BOWL** 18
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
<i>choose INTERGALACTIC ROOT BEER, SPEED KING COLA OR DARE DEVIL ORANGE CREAM SODA</i> | 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 3.5
artisan-crafted whole leaf tea pouches | |

NTNL DAILIES

SERVED WEEKDAYS 11AM - 3PM

\$18 (\$13 FOOD/ \$5 DRINK)

MONDAY: PIZZA & BEER

TUESDAY: TACOS & BEER

WEDNESDAY: CRISPY CHICKEN SANDWICH & BEER

THURSDAY: CLIVE BURGER & BEER

FRIDAY: FISH AND CHIPS & BEER

SUBSTITUTE » PHILLIPS CRAFT SODA or GRIZZLY PAW GINGER BEER FOR NON-ALCOHOLIC OPTION

NTNL COCKTAILS

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

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

- APEROL SPRITZ**
Zonin Prosecco, Aperol, soda

- 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**
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

- PISCO**
pisco, Gewürztraminer, slush

- ROSÉ (3 OZ)**
gin, rosé wine

- STRAWBERRY LEMONADE**
2oz bourbon, strawberry purée

- MARGARITA**
2oz tequila, orange liqueur

EACH / 15



WINE

<i>Whites</i>	6 OZ	9 OZ	BTL	<i>Reds</i>	6 OZ	9 OZ	BTL
MONSTER VINEYARDS RIESLING	11	15	43	BALLARD LANE PINOT NOIR	12	17	50
MURPHY-GOODE SAUVIGNON BLANC	10	14	40	SOKOL BLOSSER EVOLUTION	13.5	18.5	57
TINHORN CREEK PINOT GRIS	13	17.5	55	HANDCRAFT MALBEC	11	15	43
STOLLER CHARDONNAY	12.5	17	52	CAPPO SYRAH	10	14	40
CALLIOPE VIOGNIER	12	16.5	48	WILLIAM HILL CABERNET SAUVIGNON	13	17.5	55
<i>Bubbles</i>	5 OZ	BTL		<i>Rosé</i>	6 OZ	9 OZ	BTL
DOMAINE CHANDON ROSÉ	10	50		VANCOUVER URBAN WINERY ROSE	10	14	40