

BREW • BEER • DRAUGHT

14 OZ



GLASS
6.67

20 OZ



PINT
8.57

40 OZ



STEIN*
15

5 OZ X6



FLIGHT*
15

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

LAGER

« EASY DRINKING, *touch of hops* »

- 01 **LAST BEST** Dirty Bird Black Lager 5.0%
- 02 **PARALLEL 49** Craft Lager 5.0%
- ★ **CENTRAL CITY** Beer League 5.0%
- 04 **STEAM WHISTLE** Pilsner 5.0%
- 05 **JASPER BREWING** Crisp Pils 4.8%
- 06 **FERNIE** Project 9 Pilsner 5.0%
- 07 **WHISTLER** Powder Mountain Lager 5.0%

ALE

« MEDIUM BODY, MALTY, *some hops* »

- 08 **FERNIE** Base Camp West Coast Ale 5.8%
- 09 **LIGHTHOUSE** Race Rocks Ale 5.2%
- 10 **PHILLIPS** Analogue 78 Kölsch 4.5%
- 11 **ZERO ISSUE** Multiverse Pale Ale 5.4%
- 12 **ANNEX ALE** Metes & Bounds XPA 6.0%
- 13 **LAST BEST** Show Pony Pale Ale 5.0%
- 14 **BIG ROCK** WunderBier Dunkleweizen 5.0%
- 15 **OL' BEAUTIFUL** Pegasus Pale Ale 6.5%
- 16 **BEAU'S** Lug-Tread Lagered Ale 5.2%
- ★ **PRAIRIE BAARD** Golden Ale 5.2%
- 18 **ALLEY KAT** Main Squeeze Grapefruit 5.0%
- 19 **TOOL SHED** People Skills Pale Ale 5.2%
- 20 **DESCHUTES** Mirror Pond Pale Ale 5.0%
- 21 **COMMON CROWN**
Coppersmith Brown Ale 4.9%
- 22 **GRIZZLY PAW** Rutting Elk Red Ale 5.0%
- 23 **VILLAGE** Blacksmith IBA 5.4%
- 24 **PHILLIPS** Blue Buck Ale 5.0%
- 25 **VILLAGE** Blonde Ale 4.5%
- 26 **CANMORE** Georgetown Brown 6.0%

SOUR

« TART, WILD, *funky* »

- 27 **WILD ROSE** Cowbell Kettle Sour 4.5%

INDIA PALE ALE

« FULL BODIED, HOPPY, *floral* »

- 28 **LIGHTHOUSE** Shipwreck IPA 6.5%
- 29 **BREWSTERS** Honest Paul IPA 6.5%
- 30 **DESCHUTES** Fresh Squeeze IPA 6.4%
- ★ **LAST BEST** Tokyo Drift IPA 6.5%
- 32 **WHISTLER** Lost Lake IPA 5.9%
- 33 **ZERO ISSUE** Nemesis 7.3%
- 34 **BANDED PEAK** Southern Aspect IPA 7.0%
- 35 **PHILLIPS**
Electric Unicorn White IPA 6.5%
- 36 **CENTRAL CITY** Red Racer IPA 6.5%
- 37 **RED TRUCK** IPA 6.3%

WHEAT

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

- ★ **POSTMARK** Raspberry Ale 4.7%
- 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 **POSTMARK** Stout 4.8%
- ★ **FERNIE** Java the Hut Milk Stout 5.0%
- 46 **ST.AMBROISE** Oatmeal Stout 5.0%

CIDER

« CRISP, AROMATIC, *refreshing* »

- 47 **LONETREE** Ginger Apple Cider 5.5%
- 48 **LONETREE** Cranberry Apple Cider 5.5%
- 49 **TREE** Dukes Cider 5.0%

MEAD

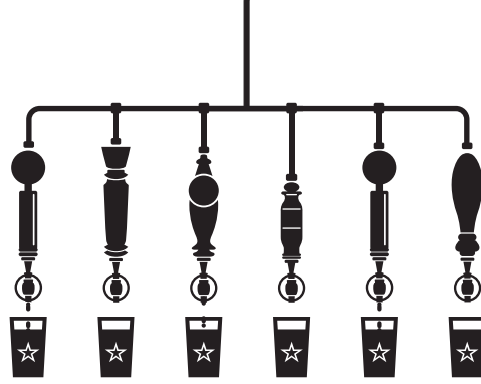
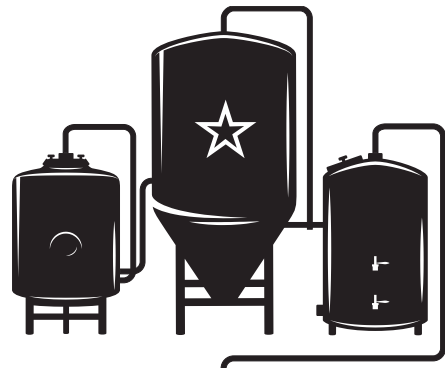
« FERMENTED HONEY, LOCAL, *crushable* »

- 50 **FALLENTIMBER** Meadjito 5.5%
- 51 **FALLENTIMBER** Mead 7.5%

ROTATING TAPS

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

- 52 **PARALLEL 49** Trash Panda Hazy IPA 5.5%
- 53 **WHISTLER** Chestnut Ale 5.0%
- 54 **HALF HITCH** Fire N Fury Red Ale 5.0%
- 55 **WILD ROSE** IPA 6.0%
- 56 **SAUGATUCK BREWING**
Neapolitan Milk Stout 6.0%
- 57 **BREWSTERS** Raspberry Ale 5.0%
- 58 **FERNIE** Fresh Hop 6.0%
- 59 **POSTMARK** Blonde 4.2%



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

85% OF ALL BEER
CONSUMED IN CANADA,
IS MADE IN CANADA



BEER HAS 3X THE
ECONOMIC IMPACT
of wine & spirits combined



NTNL PROUDLY SUPPORTS
12+
BC CRAFT BREWERIES



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)



50+
CRAFT BREWERIES IN
ALBERTA & COUNTING



CURRENTLY 13
BREWERS ARE FOUND WITHIN CITY LIMITS

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

FINE FOOD BEER SPIRITS



NATIONAL
FINE FOOD, BEER & SPIRITS

NTNL SNACKS

- RAW OYSTERS** EACH 3
horseradish, all the fixins (min of 6)
half price during happy hour
- POPCORN** 4
brown butter, sea salt
- TOTS OR FRIES** 8
Clive sauce
- HICKORY SMOKED PEPPERONI** 10
half pound, smoked in house
- DEEP FRIED PICKLES** 12
panko breaded, ranch sauce

NTNL STANDARDS

- WARM QUESO DIP** 14
Mexican style chorizo, jack cheese,
pickled jalapeños, tortilla chips
- CRISPY CHICKEN NUGGETS** 12
battered & fried chicken breast,
Clive sauce, pickles
- FISH TACOS** 3 for 14
Albacore tuna, salsa fresca, cilantro,
lime crema, corn tortilla
- BEEF TACOS** 3 for 14
braised grass fed beef brisket,
adobo, salsa verde, cilantro,
flour tortilla
- CHICKEN WINGS** 14
mesquite bacon ranch, pickles
choose **HONEY MUSTARD, VALENTINA,
EXTRA HOT VALENTINA, SALT & PEPPER**
- 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
battered & fried chicken breast, pimento
cheese, lettuce, tomato, ciabatta
- GRILLED KIELBASA SAUSAGE BOARD** 17
beer cheese spread, warm pretzels,
stout mustard, pickles
- MEAT & BREAD** 21
house-cured meats, mustards,
pickles, egg, warm sourdough

SOUPS AND SALADS

- add to salads. 5oz SEARED SALMON 10 »
7.5oz FREE RANGE CHICKEN BREAST 10
- SEAFOOD CHOWDER** SM 9
house-smoked cod, lobster, mussels, LG 14
mesquite bacon, Yukon gold potato
- MIXED GREENS** 13
field greens, radish, tomato, jalapeño
& avocado dressing, puffed rice
- CAESAR SALAD** 14
romaine lettuce, soft boiled egg,
croutons, grana padano, mesquite bacon
- NTNL BLT SALAD** 18
mesquite bacon, bib lettuce, applewood
smoked turkey, bacon ranch, egg, tomatoes,
smoked cheddar, roasted corn
- QUINOA & ROASTED SQUASH** 16
dried cranberries & dates, toasted pumpkin
feta, arugula, citrus vinaigrette

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

SANDWICHES AND BURGERS

choose HOUSE-CUT FRIES, TATER TOTS
OR SALAD

- JALAPEÑO & CHEDDAR SMOKIE** 16
house made, hickory smoked, peppers,
onions, cheddar
- SMOKED BRISKET SANDWICH** 18
cherry wood smoked in-house,
stout mustard, beer battered onions,
pickles, ciabatta
- CRISPY CHICKEN** 17
battered & fried chicken breast, pimento
cheese, lettuce, tomato, ciabatta
- CLIVE BURGER** 17
two 100% natural grass fed Alberta beef
patties from Beretta Farms, American
cheddar, Clive sauce, lettuce, tomato,
pickle, brioche
add **FRIED EGG, MUSHROOM OR BACON** 3
- VEGGIE BURGER** 15
pimento cheese, achiote mayo, lettuce,
tomato, pickle, sprouts, brioche
- NTNL BURGER** 19
grilled 7oz patty, cheese curds, fried
onions, black truffle mayo, lettuce,
tomato, pickle, ciabatta

BOWLS

- GLORY BOWL** 16
tofu, roast pumpkin seeds, sesame,
brown rice, zucchini, baby kale,
beets, tahini sauce
add **SEARED SALMON OR
FREE RANGE CHICKEN** 10
- 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

NTNL CLASSICS

- NTNL MAC N' CHEESE** 16
mesquite bacon, Velveeta,
aged cheddar, toasted crumbs
- FISH & CHIPS** 17
cod, beer batter, coleslaw,
tartar sauce
- FRIED CHICKEN & BISCUITS** 17
three pieces, battered & fried chicken
breast, gravy, pickles, coleslaw
- ROASTED CHICKEN BREAST** 21
free range Heritage chicken,
olive oil potatoes, broccolini,
mushroom sauce

BRUNCH

available ALL DAY » EVERYDAY

- FRIED EGG SANDWICH** 15
hickory ham, Clive sauce, lettuce, tomato,
sprouts, brioche, hash
- BIG BREAKFAST** 17
three eggs, mesquite bacon, sausage,
toasted rye bread, hash
- NTNL BREAKFAST POUTINE** 16
smoked beef short rib,
two poached eggs, queso dip, tots
- QUESO & EGGS** 16
two fried eggs, toasted corn bread,
Mexican style chorizo, hash
- BREAKFAST TACOS** 13
scrambled eggs, Mexican style chorizo,
queso fresco, salsa fresca, cilantro,
warm flour tortillas

NTNL ICE CREAM SANDWICHES

- STOUT GELATO** 5
St. Ambrose oatmeal stout, Fiasco
Gelato, double chocolate chip cookie
- WHISKEY GELATO** 5
Tangle Ridge Rye, Fiasco gelato,
chocolate chip cookie

NTNL COCKTAILS

- NTNL CAESAR** (2 OZ) / 12
vodka, Clamato, spices,
horseradish, pickle, chorizo,
cheddar, splash of IPA
- PIMM'S CUP**
Pimm's, ginger beer,
orange, cucumber
- WINTER VACATION**
dark rum, pineapple syrup,
Aperol, lemon
- 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** EACH / 15
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

- BANANA COLADA** EACH / 15
2oz rum, banana liqueur,
coconut purée
- ROSE (3 OZ)**
gin, rosé wine
- STRAWBERRY LEMONADE**
2oz bourbon, strawberry purée
- MARGARITA**
2oz tequila, orange liqueur

EACH / 15



WINE

- | Whites | 5 OZ BTL | Reds | 5 OZ BTL |
|---|----------|---|----------|
| TINHORN CREEK
PINOT GRIS Okanagan Valley, BC | 9 45 | MATCHBOOK
SYRAH Dunningan Hills, CA | 9 45 |
| VINELAND ESTATES
CHARDONNAY Niagara Peninsula, ON | 9 45 | LAUREL CELLARS
CABERNET SAUVIGNON Paso Robles, CA | 12 60 |
| MURPHY GOODE
SAUVIGNON BLANC Santa Rosa, CA | 10 50 | QUAIL'S GATE
PINOT NOIR Okanagan Valley, BC | 13 65 |
| <i>Sparkling</i> | | <i>Rosé</i> | |
| COPPOLA
SOPHIA MINI, 187ML Sonoma, CA | 14 | CLOS DU SOLEIL
ROSE Okanagan Valley, BC | 10 50 |

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** GLASS 3.5 oz PINT 5
GINGER BEER
- PHIL & SEBASTIAN**
organic, seasonal
- CUP OF JOE** 3.5
FRENCH PRESS 6
- MIGHTY LEAF TEA** 3.5
artisan-crafted whole leaf tea pouches

OUR FOOD IS
80%
SCRATCH MADE IN-HOUSE



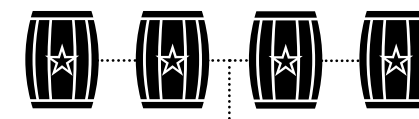
OVER 3000+
SAUSAGES
are made in NTNL kitchens
every month



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

