

**FUNCTIONS
BEER
PARTIES**

NATIONAL
FINE FOOD, BEER & SPIRITS

ABOUT

Our original location, on Calgary's bustling 17th Ave, has been a popular hangout since its doors first opened. Long, communal tables and ample seating make it the perfect place to meet new people, and to gather with friends for breakfast, lunch, or dinner. The food menu is big and well-considered, dishes pair well with our curated selection of craft beers from small North American brewers, and a robust wine and cocktail menu round out your options. This location also offers support for live music, with a full p/a, and boasts a lively, sun-drenched patio in the warmer seasons.

National offers space for events of all sizes, ranging from 14 to 185. Our fully-stocked bar features 72 taps

of our carefully-curated selection of small-lot craft beer. We also offer a unique specialty cocktail menu. Whether you're planning a team-building event, business meeting, stampede event, holiday party or corporate celebration, National has something to suit every style and budget.

TEAM BUILDING EVENTS

Get the whole group together for some team building! Join us for a beer tasting class, customized chef stations, or just for some casual drinks on the best people-watching patio on 17th Ave SW! Email our Event Managers for more info!

CAPACITIES

FULL VENUE BUYOUT	225
DINING ROOM	150
PRIVATE DINING ROOM	14
PATIO	75



MAIN HALL



PRIVATE DINING ROOM



PATIO

NTNL STANDARDS

PRICE BY THE DOZEN

MAC & CHEESE	42
house-made mesquite bacon, Velveeta cheese	
SMOKED MEAT POUTINE	42
fries, cheese curds, gravy, crispy onions	
CRISPY CHICKEN NUGGETS	36
battered & fried chicken breast, maple ginger glaze, pickled vegetables, fried garlic, togarashi mayo	
CHICKEN WINGS (24)	36
fresh cut vegetables & house-made ranch <i>choose</i> FRANKS HOT, MAPLE GINGER, SALT & PEPPER, HONEY MUSTARD	
BEER BATTERED PRAWNS	42
togarashi mayo	
AHI POKE TOSTADA	56
raw Ahi tuna, guacamole, furikake, crispy wonton	
WILD MUSHROOM ARANCINI	42
pesto aioli	
KIELBASA & PRETZEL	36
beer cheese dip, pickles, ale mustard	
DEEP FRIED PICKLES	36
panko breaded, ranch sauce	

SALTY SNACKS

PRICE PER PERSON

POPCORN	3
brown butter, sea salt	
HOUSE FRIES	5
Clive sauce	
TATER TOTS	5
Clive sauce	
POTATO CHIPS	5
Old Bay, sour cream chive dip	

SHARABLE CUPS

SERVES 12 PEOPLE

NTNL SUPER SALAD CUPS	42
local kale, roasted beets & carrots, edamame, toasted barley, tahini dressing, pumpkin seeds, puffed quinoa, goat feta	
WARM SPICY QUESO CUPS	45
pickled jalapeños, house-made chorizo, tortilla chips	
CHILI CRUSTED ALBACORE TUNA CUPS	52
local kale, sunomono cucumber & daikon radish, chilled soba noodles, green onions, fried garlic, nori, sesame	

TACOS

BY THE DOZEN \$56

FISH
beer battered cod, chili lime dressing, cabbage, pico de gallo, cilantro, flour tortilla
SMOKED PORK SHOULDER
adobo, grilled pineapple, cilantro, jalapeños, flour tortilla
SMOKED CHICKEN
hickory smoked Alberta chicken, chili lime dressing, cabbage, pico de gallo, cilantro, flour tortilla
AVOCADO TEMPURA
brown rice, chick pea, abodo, kale, chimichurri

BOARDS

SERVES 20 PEOPLE

CHEESE	120
Sylvan Star Gouda, Boursin, triple cream brie, smoked cheddar, preserves, fresh & dried fruit, crackers	
MEAT & BREAD	120
cured meat, house-made pickles & mustards, egg, olives, crostini	
VEGETABLE	65
organic carrots, cucumber, assorted peppers, cauliflowers, broccoli, house-made ranch dip	

SLIDERS

BY THE DOZEN \$56

CHERRY WOOD SMOKED BRISKET
crispy onions, stout mustard, pickles, ciabatta
VEGGIE
American cheddar, Clive sauce, lettuce, tomato, pickle, brioche
BEER BATTERED COD
tartar sauce, romaine, pickled red onions, tomato
CRISPY CHICKEN
battered & fried chicken breast, lettuce, tomato, pickle, pimento cheese, Clive sauce, ciabatta
CLIVE
100% grass fed Alberta beef, lettuce, tomato, pickle, American cheddar, Clive sauce, brioche

PIZZA

16 SLICES

- HICKORY HAM & ROASTED MUSHROOM** 36
Gruyère cheese, truffle cream sauce
- FOUR CHEESE** 36
mozzarella, parmesan, aged white cheddar, cheese curd, caramelized onion, basil pesto
- CRISPY CHORIZO** 36
house made sausage, tomato emulsion, roasted red peppers, sundried tomatoes, mozzarella, hot peppers
- VEGETARIAN** 36
goat feta, roasted red pepper, Sicilian olives, roasted garlic, sundried tomatoes, basil pesto, tomato sauce

DESSERT

PRICE BY DOZEN

- LEMON TARTLET** 30
wheat beer meringue
- CHOCOLATE GANACHE TARTLET** 30
salted caramel, chocolate pearls
- MASCARPONE CHEESECAKE TARTLET** 30
seasonal fresh berries, bourbon vanilla
- FIASCO GELATO & SORBETTO** 54
Gelato bourbon vanilla bean,
dark chocolate caramel sea salt
Sorbetto raspberry lime, mango pineapple

FEAST

OPTION 1

MINIMUM 20 PEOPLE \$34.95 PER GUEST

MIXED GREEN SALAD

radish, tomato, jalapeño & avocado dressing, puffed quinoa

NTNL MAC & CHEESE

house-made mesquite bacon, Velveeta cheese sauce, crumbs

ROASTED ORGANIC CARROTS

local honey, thyme, sea salt

CHERRY WOOD SMOKED BRISKET

grass-fed Alberta beef, brandy peppercorn sauce

OPTION 2

MINIMUM 20 PEOPLE \$42.95 PER GUEST

CAESAR SALAD

romaine lettuce, soft boiled egg, croutons, grana Padano, NTNL maple mesquite bacon

NTNL MAC & CHEESE

house-made mesquite bacon, Velveeta cheese sauce, crumbs

ROASTED ORGANIC CARROTS

local honey, thyme, sea salt

ROASTED CAULIFLOWER

brown butter, pumpkin seeds, sultana raisins, fresh herbs

CHERRY WOOD SMOKED BRISKET

grass-fed Alberta beef, brandy peppercorn sauce

HERB ROASTED CHICKEN

Locally raised, brown butter jus





NATIONAL 17TH

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