



THE NASH

1900

The National Hotel is constructed in 1907 and begins operations in 1908. In keeping with the “Whiskey Row” heritage, this building functions as both a hotel and prominent neighbourhood saloon.

1910

July 3, 1916, Calgary’s Morning Albertan newspaper proclaims “Alberta Went Dry Without Much Disturbance.” During Prohibition, medicinal liquor is allowed with a prescription.

1920

On May 10, 1924 Prohibition ends.

1930

In the 1930s The National Hotel basement is home to a boxing club where a lightweight Canadian champion Bobby Carrington launches his career.

1940

June 30, 1949, hotel manager, William Busby is badly beaten by two gun-toting robbers.

1950

In the 1950s “The Tavern”, a low single story section of the building is added. The Provincial Government allows mixed drinks in Edmonton and Calgary bars.

1960

1970s, the hotel is getting old and neglected. Instead of catering to travellers, it attracts a rough crowd and gains a notorious reputation.

1970

1980

By the early ‘80s the hotel gets its nickname, “The Nash”, and is soundly established as a good dive bar where you can get a cheap buzz.

1990

The National Hotel closes in the late 1990s.

2000

2010

November 2014, The National Hotel gets a new lease on life as the home of Chef Michael Noble’s The Nash restaurant and Off Cut Bar.

NASH SMALL PLATES —————

WOOD FIRE-GRILLED BREAD & CONFIT GARLIC	8
red lentil hummus, extra virgin olive oil, smoked paprika	6
honey & thyme whipped Feta, cold pressed canola	6
SUDO FARMS' ORGANIC BEETS	20
Okanagan pears, whipped Gorgonzola, Highwood Crossing sunflower seeds	
SEARED HOKKAIDO SCALLOPS, JOSPER OVEN-ROASTED PORK BELLY	28
herb & scallion salad, adobo glaze	
AHI TUNA CRUDO	25
radish, jalapeño, ponzu, local shiso	
RICOTTA GNOCCHI, BRAISED ALBERTA LAMB	23
Josper-roast tomato, gremolata, Grana Padano	
BUTTERNUT SQUASH SALAD, OKANAGAN PLUMS	18
toasted oat pistou, spiced hazelnuts, baby arugula	

OFF CUT BAR BITES —————

Great for sharing

BC BEACH OYSTERS, JOSPER OVEN-BAKED (3pc)	19
octopus, chorizo, Oaxaca cheese, chives	
CRISPY PRIME RIB STEAK BITES	19
Nash steak sauce, dill pickle cabbage	
ALBERTA BISON TARTARE, TRUFFLE CRÈME FRAÎCHE	24
crispy shallots, cured egg yolk, tatsoi mustard greens	
WILD BOAR HOT DOGS (3 pc)	18
smoky mustard, pickled zucchini, crispy steam bun	
FRIED HALLOUMI CHEESE	18
rhubarb preserve, radish salad, vin cotto	

CASUAL FARE —————

NASH BURGER	26
natural beef patty, applewood-smoked Cheddar, bourbon & BBQ ketchup	
peppercorn aioli, dill pickles, sesame bun, our fries	
<i>add double smoked bacon</i>	6
MUSSELS & FRITES	34
Thai red curry broth, basil, grilled focaccia	
PAPPARDELLE	32
AAA Alberta beef Bolognese, Grana Padano cheese	
ROASTED MUSHROOM & ROTISSERIE CHICKEN RISOTTO	29
Nostrala cheese, herbs, brown butter sauce	

ENTRÉES ←←←←←

DAILY ROTISSERIE FEATURE	MP
our wood-fired grill & rotisserie is the heart of our kitchen	
ORGANIC PACIFIC SALMON, CHARRED SHISHITO PEPPER RELISH	49
warm cauliflower salad, marinated artichoke, sundried tomato	
ICELANDIC COD & MANILA CLAMS	49
new crop potatoes, braised fennel, chorizo & tomato broth	
BRAISED LAMB SHOULDER	53
Man's Farm organic squash, beetroot & dill, braising jus	
CANADIAN LENTIL & QUINOA FRITTER	27
local tomatoes, brassicas, onion verde, cold pressed canola	

COOKED OVER HARDWOOD & CHARCOAL →→→→→

All steaks served with Nash "loaded" potato & steak butter.
Our beef is aged a minimum of 28 days.

AAA NEW YORK STRIPLOIN (10oz)	56
AAA "EYE OF RIBEYE" (12oz)	63
AAA TENDERLOIN (8oz)	68
CANADA PRIME GRADE BONE-IN RIB STEAK (24oz)	95
NASH RECIPE-RUBBED ROTISSERIE ½ CHICKEN	41
creamy mashed potato, brown butter sauce	
48-HR SOUS VIDE "TOMAHAWK" BEEF SHORT RIB	49
roast parsnip & potato purée	

SAUCES	4 ea
Brandy & Peppercorn Sauce Red Wine Jus Brown Butter Sauce Gorgonzola Cream Onion Salsa Verde Shishito Relish	

VEGETABLES

Charred Broccolini sm 7 lg 13 Okanagan plum romesco, Nostrala cheese	Roasted Brussels Sprouts sm 7 lg 13 double smoked bacon, maple mustard
Leffers' Organic Carrots sm 6 lg 10 local honey, smoked chili	Market Vegetables 12 local & seasonal inspiration
Braised Local Mushrooms sm 7 lg 12 sherry & cream	Grilled Cabbage 12 smoky jalapeño & truffle cream, Manchego

WATER FOR THE GREATER GOOD | 1.5 *per person*

Naturizzata - Sparkling Or Still: The Naturizzata water system uses coconut fiber filters and a proprietary UV light technology to kill bacteria in the water. This means fresh, clean filtered water without single-use water bottles or the carbon footprint of transportation. The net proceeds of this program are used entirely to support local charities, community groups and events.