

THE NASH

1900

1910

1920

1930

1940

1950

1960

1970

1980

1990

2000

2010

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.

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

On May 10, 1924 Prohibition ends.

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

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

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

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

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.

The National Hotel closes in the late 1990s.

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.

STARTERS —————

WOOD-FIRE GRILLED BREAD & CONFIT GARLIC	8
charred red pepper olive tapenade	5
organic white bean hummus, basil pistou	4
whipped Feta, chive & toasted pistachio	5
WINTER GREENS & LOCAL GOAT CHEESE SALAD	15/20
confit fennel, grilled radicchio, pear, walnut, maple	
THE NASH GREEK SALAD	16
rotisserie chicken, goat Feta, local vegetables	
JOSPER OVEN-ROASTED WINTER SQUASH & PANCETTA	15
coral oyster mushrooms, Grana Padano, sage brown butter crème fraîche	
AHI TUNA & CHARRED PINEAPPLE POKE	21/35
avocado, brown rice, cucumber, pickled carrot, ginger	
SEARED MAINE DIVER SCALLOPS	26
dry cured bacon, succotash, chili honey	
NASH STEAK TARTARE	20
pickles, white anchovy, mustard, grilled sourdough	
CONFIT CHICKEN RAVIOLI	17/25
roasted mushrooms, Boursin cheese, peas	
RISOTTO	18
roasted mushrooms, rotisserie chicken, Comté cheese	
WOOD GRILLED ASPARAGUS, HALLOUMI CHEESE	17
grape tomato, house-made focaccia, basil oil	
CRISPY POTATO ROLLS, SPICY RANCH & SALSA VERDE	16
pork shoulder, jalapeño Jack cheese, avocado, Feta	
MUSSELS & FRITES	22
Thai red curry and coconut broth	
<i>add grilled focaccia</i>	5
OUR CHARCUTERIE BOARD	29
cured meats, Nash mustard, pickles, house-made crackers	
<i>add cheese (3 types rotating) 1 oz</i>	10

“We love to cook food that evokes conversation and positive emotion through the use of amazing product, well founded culinary techniques and passion.”

WOOD ROTISSERIE & CHARCOAL FIRE ←←←←←

BRANT LAKE WAGYU BUTCHER CUT	MP
Check with your server for todays cut	
MEAT OFF THE ROTISSERIE	MP
every day we create, comes with vegetables & delicious sauce	
AAA BEEF FLAT IRON STEAK (10 oz)	38
30+ day aged, roasted root vegetables, fingerlings, steak butter	
GRILLED ALBERTA BEEF STRIP LOIN (10 oz)	55
Wagyu & Lion's mane mushroom stroganoff, asparagus	
NASH ROTISSERIE CHICKEN	33
our spice rub, wood fire, buttermilk mash, black garlic	
WILD BOAR CHOP	46
Kielbasa, mustard spaetzle, Brussels sprouts, creamed corn	
CHARCOAL-ROASTED BC SALMON	35
black olive truffle butter, parsnip, swiss chard, wild rice	
JOSPER OVEN-ROASTED DARNE OF ARCTIC CHAR	40
almond harissa, josper butternut squash, red crimson pepper	
BRAISED ALBERTA LAMB SHANK	36
Andouille sausage, haskap berry, crispy shallots, smoked Cheddar grits	
NASH DOUBLE BURGER, FRIES	22
smoked Oka, fresh horseradish aioli, onion jam	
<i>add grilled bacon</i>	4
<i>sub green salad</i>	2

FROM THE PANS ←←←←←

WILD ICELANDIC COD	36
celeriac, yellow beets, parsnip, lemon balm, fingerlings	
ROASTED DUCK BREAST	38
duck confit steam bun, asian pear honey, watercress, charred savoy cabbage	
PORTOBELLO MUSHROOM	26
sundried tomato, walnut, sweet potato, kale, veg demi	
PAPPARDELLE BOLOGNESE	22
roasted tomato, Brant Lake Wagyu beef, Grana Padano	

FOR THE TABLE ←←←←←

<i>Today's Vegetables</i>	6	<i>NASH Cut Fries, Aioli</i>	6
<i>Sautéed Mushrooms Café Au Lait</i>	10	<i>Pomme Purée</i>	8