

# THE PINT 40-WAY WINGS



## SIGNATURE SAUCES

- Ⓞ Creamy Dill 🔥
- Ⓞ Electric Honey
- Ⓞ Momofuku Mongolian BBQ
- Ⓞ Sticky Sweet Guinness BBQ
- Ⓞ Jasper Ave BBQ Honey Hot
- Ⓞ Honey Sriracha
- Ⓞ Peri Peri
- Ⓞ Mum's BBQ Bermuda Burner
- Ⓞ Death Wish
- Ⓞ Seven Pepper 🔥🔥🔥

## CLASSIC SAUCES

- Honey Garlic 🔥
- Ⓞ Honey Mustard
- Ⓞ Teriyaki
- Ⓞ Sweet & Sour
- Ⓞ Red Thai
- Ⓞ Pineapple Curry
- Ⓞ Maple BBQ
- Ⓞ Bourbon BBQ
- Ⓞ Kansas City BBQ Szechwan
- Ⓞ Hotiyaki
- Ⓞ Caribbean Jerk
- Ⓞ Sweet Chili
- Ⓞ Red Hot 🔥🔥🔥

## DRY RUBS

- Ⓞ Mango Chipotle 🔥
- Ⓞ Salt & Pepper
- Ⓞ Citrus Blast
- Ⓞ Parmesan Herb
- Ⓞ Garlic
- Ⓞ Maple
- Ⓞ Montreal Spiced Kentucky Bourbon
- Ⓞ Lemon Pepper
- Ⓞ Key Lime
- Ⓞ Cajun
- Ⓞ Insanity 🔥🔥🔥

## THE DIPS

- Ⓞ Honey Dill 🔥
- Ⓞ Ranch
- Ⓞ Blue Cheese
- Ⓞ Parmesan
- Ⓞ Pint Aioli
- Ⓞ Salsa
- Ⓞ Sour Cream
- Ⓞ Guacamole
- Ⓞ Sweet Sriracha 🔥🔥🔥

## STARTING LINEUP

Ⓞ Gluten Friendly Options | Ⓟ Ask for vegetarian friendly options

### 40-WAY WINGS ..... 15

Our award-winning wings are fried until golden brown and offered in '40-Ways'.

### PINT SLIDERS ..... 16

Three mini burgers garnished with iceberg lettuce, onions, pickles, cheese, and The Pint's secret sauce.

### Ⓟ PINT FRIES ..... 7.50

Served with creole aioli. *Sub sweet potato fries for 3.*

### Ⓟ CHIPS & SALSA ..... 11

Our home-made tortilla chips served with a tangy, slightly spicy salsa. + *Add guacamole for 4.*

### PINT RINGS ..... 13

Served with Pint aioli.

## PERFECT TO SHARE

### NIAGARA NACHOS ..... 19.75

House-made nacho chips topped with jalapeños, tomatoes, green onions, and baked in our cheddar-mozzarella cheese blend. Served with salsa and sour cream.  
+ *Add chicken, pulled pork, ground beef, or home-made guacamole for 4.*  
+ *Add our seven pepper cheese sauce for 5.*

## SALAD

Served with a slice of rosemary focaccia.

### ⓅⓄ PINT GARDEN ..... 12.55

Fresh spring mix topped with shaved carrots, cucumbers, grape tomatoes, and red onion. Served with balsamic vinaigrette dressing.

### Ⓟ KALE CAESAR ..... 16.75

Red kale tossed with caesar dressing, topped with house-made croutons, parmesan, and bacon.

## PIZZA

Cooked in our Italian stone pizza oven.

*In order to ensure the quality of our pizzas, they will be served as soon as they are cooked.*

### Ⓟ MARGHERITA ..... 15

San Marzano tomato sauce, fresh basil, fior de latte, olive oil.

### ARUGULA & PROSCIUTTO ..... 18

Niagara Prosciutto, fior de latte, fresh arugula, roasted garlic, Parmesan cheese, olive oil.

### Ⓟ MUSHROOM & ONION ..... 17

Cremini mushroom, white onion, roasted garlic, fior de latte, blue cheese + Parmesan cheese, olive oil.

### PEPPERONI ..... 17

Pepperoni, San Marzano tomato sauce, fior de latte, olive oil.

Book your private event at The Pint, contact us at [torontoeventsthepint.ca](http://torontoeventsthepint.ca) | [thepinttoronto](http://thepinttoronto)

Prices do not include tax or gratuity. Please advise your server of any allergies before ordering. Groups of 8+ are subject to an 18% automatic gratuity.



## BURGERS

Served with your choice of Pint fries or garden salad.

*Substitute caesar salad, sweet potato fries, or poutine for 4.50 | Substitute mac n' cheese for 6 | Substitute gluten free bun for 3*

### THE PINT STANDARD .....16

Iceberg lettuce, tomato, pickles, red onion, and signature Pint aioli.

### THE PINT CHEESEBURGER .....17

The Pint Standard topped with cheddar cheese.

### THE GREAT CANADIAN ..... 17.50

Bacon, cheddar, pickles, tomato, red onion, iceberg lettuce, and house-made maple BBQ sauce.

### THE CAJUN CHICKEN BURGER ..... 17

Cajun spice marinated chicken breast served with boston iceberg lettuce, tomato, red onion, and creole aioli.

### Ⓞ THE MEAT NO MORE BURGER ..... 17.25

House-made black bean and quinoa patty with spicy creole aioli, tzatziki, watercress slaw, and tomato. Topped with a crispy onion ring.

*+ Add bacon, cheddar, grilled onions, or guacamole for 2.50.*

## SANDWICHES

Served with Pint fries or Pint garden salad.

*Substitute caesar salad, sweet potato fries, or poutine for 4.50 | Substitute mac n' cheese for 6*

### THE PINT CLUB ..... 18.20

Char-grilled chicken breast with melted havarti, bacon, guacamole, iceberg lettuce, tomato, red onion, and watercress aioli. Served on rosemary focaccia bread.

### CRISPY CHICKEN ..... 17.50

Buttermilk-fried chicken topped with creamy slaw, pickles, and a dijon-maple drizzle. Served on our artisan brioche bun. *Make it spicy! Toss it in our signature seven pepper sauce for 1.*

### PHILLY CHEESE STEAK ..... 17.45

Sliced sirloin steak, topped with sautéed green peppers, onions, mushrooms, and dijon cheese sauce.

## COMFORT

### CHICKEN FINGERS ..... 17

Crispy chicken tenders served with honey-dill dressing and your choice of Pint fries or Pint garden salad.

### FISH N' CHIPS ..... 19

Beer-battered fish with creamy slaw, tartar sauce, and lemon wedge.

### MAC N' CHEESE ..... 19

House-made cheese sauce and macaroni baked with our three cheese blend.

*+ Add bacon for 3 | + Add chicken breast for 5*