

DRAUGHT

DOMESTIC			
18oz	22oz	PITCHER 60oz	TABLE KEG 128oz
\$8.15	\$10.75	\$26	\$51.50
Ace Hill Pilsner	Budweiser	Harp Lager	Old Style Pilsner
Old Toronto Series	3 Speed Lager	Mill St Blue Wave	Pabst Blue Ribbon
Lagered Summer Ale	Coors Light	Mill St Organic Lager	Space Invader IPA
Blanche de Chamblly	Coors Original	Miller Lite Lager	Steamwhistle Pilsner
White Wheat	Cowbell Shindig Light Lager	Moosehead Lager	
Bud Lite		Molson Canadian	

PREMIUM			
18oz	22oz	PITCHER 60oz	TABLE KEG 128oz
\$9.25	\$12	\$28.50	\$53.50
Beaus Lug Tread Lagered Ale	Flying Monkeys Juicy Ass IPA	Hop Valley Bubble Stash IPA	
Cowbell Bobcat West Coast Red Ale	Flying Monkeys 12 Minutes to Destiny Hibiscus Pale Lager	Heineken Lager	
Cowbell Hazy Days IPA	Flying Monkeys Reapers & Mowers Dark Lager	Karbon One World Wit Belgian Wheat	
Creemore Boundless IPA	Great Lakes Octopus Wants To Fight IPA	Michelob Ultra	
Creemore Belgian Style Wit	Hop City Barking Squirrel Amber	Sapporo Premium Lager	
Estrella Damm Lager		Shilow Brewing Company Vienna Lager	

PREMIUM IMPORT	CIDER
20oz \$10.25 Guinness, Stella	18oz \$10 Magners, Brickworks

WINE

RED	WHITE
Argento Malbec Argentina 6oz \$9 9oz \$13 BTL \$35	Argento Chardonnay Argentina 6oz \$9 9oz \$13 BTL \$35
Montes Cabernet Sauvignon Reserva, Chile \$10 \$15 \$43	Yalumba Viognier Australia \$9 \$13 \$38
Mirassou Pinot Noir California \$12 \$18 \$48	Campanile Pinot Grigio Italy \$10 \$15 \$43

BUBBLES
Villa Sandi Treviso Prosecco Italy 5oz \$12 BTL \$56

COCKTAILS

Espresso Martini 1.5oz \$12.50
Ketel One Vodka, Kahlua, simple syrup, cold brew coffee

Pint Caesar 1.5oz \$12.50
Smirnoff Vodka and Clamato Juice. Perfectly Mixed With All The Fixings

Margarita 1.5oz \$12.50
Hornitos Tequila, Agave, Triple Sec & Fresh Lime Juice

UD The Playboy Martini (2oz) \$14
Ketel One Vodka, Orange, Pineapple, Lime, South Seas Syrup, Vegan Foamer. Served with a shot of prosecco on the side.

UD Charlie's Angel (2oz) \$14
Smirnoff Vanilla, Orange, Pineapple, Lime, Blue Raspberry Syrup, Vegan Foamer.

UD The Guardian's Sour (2oz) \$14
Jameson, Lime Juice, Lemon Juice, Simple Syrup, Vegan Foamer.

UD Ziggy Stardust (2oz) \$14
Tanqueray gin, Grapefruit, Lemon, Simple Syrup

SANGRIAS

GLASS 1.5oz \$12.50 CARAFE 6oz \$48

Crystal Sangria
Sparkling Wine, Smirnoff Citrus Vodka, South Seas Syrup, Lime, Pineapple & Orange Juice, Sprite

Bay Street Bull Sangria
Red Wine, Cherry Brandy, South Seas Syrup, Lime, Pineapple, Orange Juice, Topped With Ginger Ale

SHOOTERS

Donkey Kong Creme de Banane + Crown Royal	Pacman Jagermeister + Goldschlager
Rastan Melon + Peach Schnapps	Space Invader Capain Spiced Rum + Sourpuss Apple

SLUSHIES

1.5 oz \$11 - Non Alc \$5

Miami Vice - Captain Morgan Dark, Strawberry & Pina Colada Slush
Strawberry Daiquiri - Captain Morgan White & Strawberry Slush
Pina Colada - Captain Morgan White & Pina Colada Slush

CANS & BOTTLES

BOTTLES	COOLERS	SELZTERS
\$8.75 Corona, Sleeman Clear 2.0	\$8.75 Smirnoff Ice, Twisted Tea	\$10 Nutra Grapefruit Vodka Soda Social Lite Mango Lemonade
CANS		
DOMESTIC \$8 PBR, Amsterdam 3 Speed, Ace Hill Pilsner, Budweiser, Bud Lite	PREMIUM \$8.75 Magners Irish Cider, Great Lakes Octopus Wants To Fight IPA, Flying Monkeys Juicy Ass IPA	

BUCKETS 4 BOTTLES OR CANS / NO MIX & MATCH

Corona (Bottles) \$30	Amsterdam 3 Speed (Cans) \$30
Sleeman Clear (Bottles) \$30	Nutra or Social Lite Vodka Soda [Cans] \$39

THE BOMBS

	1oz	AFT 9PM
Jager Bomb Jägermeister & Red Bull	\$9	\$8
Watermelon Bomb Watermelon Vodka & Watermelon Red Bull	\$9	\$8
Pint Bomb Captain Morgan Spiced & Tropical Red Bull	\$9	\$8

NON-ALCOHOLIC

Pop / Juice \$3.50
Juices: Orange, Apple, Cranberry, Clamato, Grapefruit & Pineapple
Heineken 0.0 \$6.00
Coffee / Tea \$3.50
Iced Coffee \$4.00
Red Bull Regular, Sugar free, Watermelon \$5.00

the PINT UPPER DECK

STARTING LINEUP

CHICKEN WINGS\$16

Our award-winning wings are fried until golden brown and served with your selection of sauce.

+ Replace wings with cauliflower bites to make it vegetarian.

THE PINT

CHICKEN WINGS

SIGNATURE SAUCES

- GF Creamy Dill
- Guinness BBQ
- Bourbon BBQ
- Honey Hot
- GF Honey Sriracha
- GF Deathwish
- Bermuda Burner
- Nashville Hot
- Seven Pepper

CLASSIC SAUCES

- Honey Garlic
- GF Maple BBQ
- Teriyaki
- GF Kansas City BBQ
- GF Peri Peri
- GF Sweet Chili
- GF Red Hot

DRY RUBS

- GF Salt and pepper
- GF Parmesan and herb
- GF Garlic
- GF Montreal Spice
- Kentucky Bourbon
- GF Lemon pepper
- GF Key Lime Chilli
- GF Cajun
- GF Insanity

SIGNATURE DIPS

- Honey Dill
- Ranch
- Blue Cheese
- Sour cream
- Guacamole
- Pint Aioli
- Salsa

UPPER DECK EXCLUSIVES

Carolina BBQ / Kentucky BBQ / Butter Chicken / Buffalo

HEAT-O-METER

UD SP CALAMARI TACOS\$19.75
Four tacos. Crispy calamari, creamy slaw, tarragon aioli, pickled red onion, Seven Pepper sauce

VG GF POWER GREEN BOWL\$18.15
Arugula tossed in Italian vinaigrette topped with pickled red onion, corn, charred broccoli, crispy chickpeas, cashews, parmesan, and garlic aioli
+ chicken \$6, prawns \$8, 4oz. sirloin \$8

VG CAULIFLOWER BITES\$16
Lightly breaded and fried cauliflower pieces tossed in your choice of sauce

VG GF NIAGARA NACHOS\$20.90
House-made corn tortilla chips, nacho cheese blend, pickled jalapeño, pico de gallo, green onion. Served with salsa and sour cream
+ chicken, pulled pork, taco beef or home-made guacamole for \$4

VG CHIPS WITH DIPS

+ Add any of our signature dips for \$2

CHIPS, SALSA & GUACAMOLE\$16

PINT FRIES\$8.20
Served with creole aioli.

PINT RINGS\$13.90
Served with Pint aioli.

FRINGS\$13.90
Served with Pint aioli.

SWEET POTATO FRIES\$11.30
Served with creole aioli.

UD **HOT DOGS**

VG **GF*** Served on a Martin's potato hoagie roll with ketchup, mustard, mayonnaise, and your choice of any 2 toppings

CHOOSE YOUR SAUSAGE:

- Sweet Italian, Chorizo, Chicken, Beyond Meat.....\$10
- Specialty.....\$12
(ask your server for today's selection)

CHOOSE ANY 2 TOPPINGS

(additional at extra cost):

- SAUCES**.....\$1.50
Chipotle peanut butter aioli, tarragon aioli, horseradish aioli, pint aioli, grainy mustard, seven pepper sauce
- STANDARD**.....\$2
Pickled veg, mango onion jam, sauerkraut, pickled onion
- PREMIUM**.....\$3
Tomato jam, sautéed mushroom and onion

BURGERS & SANDWICHES

Served with your choice of Pint fries or garden salad.
 + Sub truffle fries, potato salad, Caesar salad, sweet potato fries, or poutine for \$4.50
 + Sub gluten free bun for \$3
 + Add bacon, cheddar, grilled onions, or guacamole for \$3
VG + Make any burger Beyond Meat for \$1.49

UD **THE T.K.O BURGER**.....\$29
 Four smashed wagyu patties, layered with cheddar cheese, bacon, sautéed mushrooms and onions, tomato jam, horseradish aioli, and topped with crispy onion rings. Total Knockout indeed.
 Not eligible for weekly specials

THE PINT CHEESEBURGER.....\$18
 The Pint Standard topped with cheddar cheese

THE GREAT CANADIAN.....\$19
 Bacon, cheddar, pickles, tomato, red onion, iceberg lettuce, Pint aioli and house-made maple BBQ sauce

UD **SP** **PORK VINDALOO SANDWICH**.....\$18
 Spicy marinated pork, apple fennel slaw, tomato, cilantro, crème fraiche

CRISPY CHICKEN SANDWICH.....\$18.50
 Buttermilk-fried chicken topped with creamy slaw, pickles, and a dijon-maple drizzle
 + Make it Nashville Style for \$1.50

THE PINT CLUB.....\$19.30
 Chicken, bacon, melted havarti, guacamole, lettuce, tomato, onion, mayonnaise. Served on sourdough bread

POUTINE

- VG** **CLASSIC**.....\$14.90
Fries, cheese curds, gravy
- UD** **SP** **K.F.C (KOREAN. FRIES. CHICKEN)**.....\$16.50
Fries, cheese sauce, gochujang popcorn chicken, togarashi spice mix, honey-ginger drizzle, crispy wontons. Contains peanuts.
- UD** **SP** **BUTTER CHICKEN**.....\$18
Fries, cheese curds, house-made butter sauce with tender pieces of chicken, pickled red onion, and green onion
- UD** **THE FRENCH CANADIAN**.....\$20
Fries, cheese curds, gravy, confit duck, sautéed mushrooms and onion, topped with a citrus sour cream drizzle.

PIZZA

- Cooked in our Italian stone pizza oven
 + Add any of our signature dips for \$2
- UD** **DUCK CONFIT PIZZA**.....\$20
Sundried tomato pesto, fior de latte, mushrooms, confit duck, parmesan, maple drizzle
 - VG** **MARGHERITA**.....\$15.50
San Marzano tomato sauce, fresh basil, fior de latte, olive oil
 - PEPPERONI**.....\$17.50
Pepperoni, San Marzano tomato sauce, fior de latte, olive oil
 - THE PINT SUPREME**.....\$18.50
Our specialty pizza. Fior di latte, 48 hour marinated BBQ chicken, bacon crumbles, blue cheese, and parmesan. It is supreme indeed

LEGEND **VG** Vegetarian **GF** Gluten Friendly **SP** Spicy! **UD** Upper Deck Exclusive

WEEKLY SPECIALS

PIZZA TUESDAY
 \$10 PIZZAS: 5PM TO CLOSE +
 50% OFF BOTTLES OF WINE

WING WEDNESDAY
 50% OFF WINGS ALL DAY

BEER & BURGER THURSDAY
 ANY BURGER WITH ANY
 DOMESTIC BEER (18oz)
 FOR \$20

the
**PINT
 UPPER
 DECK**
**GET YOUR
 GAME ON!**

ASK YOUR SERVER FOR OUR GREAT
 SELECTION OF BOARD GAMES -
 ALL AVAILABLE FREE OF CHARGE!

**THE PINT
 O'CLOCK**

MONDAY - FRIDAY
 4PM-6PM +
 10PM-CLOSE

\$6
**SELECTION OF
 DRAUGHT BEER, WINE
 + COCKTAILS**