

THE PINT CHICKEN WINGS



SIGNATURE SAUCES

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

CLASSIC SAUCES

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

DRY RUBS

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

SIGNATURE DIPS

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

STARTING LINEUP

ⓐ Gluten Friendly Options | Ⓥ Ask for vegetarian friendly options

CHICKEN WINGS\$18
 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.

- ⓐ Ⓥ **ROASTED MUSHROOM SOUP**\$9.95
Chives and truffle oil.
- Ⓥ **PRETZEL BITES**.....\$14
Beer cheese dip, chives, Maldon salt.
- CHICKEN TINGA TACOS**\$20.25
+ add-on additional tacos for \$4.50 each
Four tacos. Chicken, pickled onion, queso fresco, pico de gallo, crema, Seven Pepper on the side.
- Ⓥ **CAULIFLOWER BITES**.....\$17
Crispy honey garlic cauliflower, fried wontons, sweet sriracha sauce, togarashi spice.
- Ⓥ **NIAGARA NACHOS**.....\$22.10
Corn tortilla chips, cheese, pickled jalapenos, pico de gallo, green onions.
+ chicken, pulled pork, taco beef or home-made guacamole for \$4
- Ⓥ **CHIPS, SALSA & GUACAMOLE**.....\$16

POUTINE \$14.90
Pint fries, cheese curds, gravy.
+ bacon for \$3
+ chicken (crispy OR grilled) / pulled pork / taco beef for \$4

BUTTER CHICKEN POUTINE.....\$18
Fries, cheese curds, house-made butter chicken, pickled red onion, green onion.

K.F.C (KOREAN. FRIES. CHICKEN) POUTINE.....\$16.50
Fries, cheese sauce, gochujang crispy chicken, togarashi spice, honey-ginger drizzle, crispy wontons. Contains peanuts.

Ⓥ **FRINGS**.....\$13.90
Served with Pint aioli.

BOWLS & SALADS

Add chicken \$6, prawns \$8, 4oz sirloin \$8

- ⓐ Ⓥ **PINT GARDEN SALAD**.....\$15.80
Spring mix, shaved carrots, cucumbers, grape tomatoes, feta cheese, dried cranberries, walnuts, balsamic vinegar dressing.
- Ⓥ **PANZANELLA SALAD**.....\$17
Arugula, croutons, burrata, delicata squash, kalamata olives, pickled onions, oven roasted tomatoes, cherry tomatoes, basil pesto, balsamic.
- ⓐ Ⓥ **POWER GREEN BOWL**.....\$18.15
Arugula, pickled onion, corn, charred broccoli, pico de gallo, chickpeas, cashews, parmesan, garlic aioli, Italian vinaigrette.
- ⓐ Ⓥ **WATERMELON "POKE" BOWL**.....\$17
Chilled rice noodles, edamame beans, crispy wontons, peanuts, togarashi spice, soy-marinated watermelon cubes, spicy chili sauce.
- ⓐ Ⓥ **MEXICAN POWER BOWL**.....\$18.75
Rice, chickpeas, black beans, corn, tinga sauce, queso fresco, guacamole, sour cream, agave citrus greens, tortilla bowl.

📷 @THEPINTTORONTO Follow us on Instagram for daily updates, giveaways, specials and more

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.

PIZZA + Add any of our signature dips for \$2
Cooked in our Italian stone pizza oven.

- Ⓟ **MARGHERITA**.....\$16.50
San Marzano tomato sauce, fresh basil, fior de latte, olive oil.
- ARUGULA & PROSCIUTTO**.....\$20.25
Niagara Prosciutto, fior de latte, fresh arugula, roasted garlic, Parmesan cheese, olive oil
- Ⓟ **MUSHROOM & ONION**.....\$18.50
Cremini mushroom, white onion, roasted garlic, fior de latte, blue cheese + Parmesan cheese, olive oil.
- PEPPERONI**.....\$18.50
Pepperoni, San Marzano tomato sauce, fior de latte, olive oil.
- THE PINT SUPREME**.....\$20.25
Our specialty pizza. Fior di latte, 48 hour marinated BBQ chicken, bacon crumbles, blue cheese, and parmesan. It is supreme indeed.

HANDHELDS

- Served with Pint fries or garden salad.
- + Sweet potato fries, roasted mushroom soup or poutine for \$4.50
 - + Sub gluten free bun for \$3
 - Ⓟ + Substitute Beyond Meat patty in any burger \$1.49
 - + Substitute Wagyu beef patty \$3.50

BURGERS

- THE PINT STANDARD**.....\$17.75
Lettuce, tomato, pickles, onion, Pint Aioli.
- THE PINT CHEESEBURGER**.....\$18.75
The Pint Standard topped with cheddar cheese.
- THE GREAT CANADIAN**.....\$19.75
Bacon, cheddar, pickles, tomato, red onion, iceberg lettuce, Pint aioli and house-made maple BBQ sauce.
- THE WORKS**.....\$23.25
Two wagyu beef patties, double cheddar, caramelized onion, sauteed mushrooms, Guinness-tomato jam, horseradish aioli, crispy onion rings.
- THE CAJUN CHICKEN**.....\$18.75
Cajun-spiced chicken breast, lettuce, tomato, onion, creole aioli.
- Ⓟ **BEYOND MEAT**.....\$18.25
Beyond Meat patty, lettuce, tomato, pickles, onion, Pint aioli.

SANDWICHES

- THE PINT CLUB**.....\$20.50
Chicken, bacon, havarti, guacamole, lettuce, onion, tomato, mayonnaise.
- CRISPY CHICKEN**.....\$19.50
Buttermilk-fried chicken, pickles, slaw, dijon-maple drizzle.
+ Make it Nashville Style for \$2

HOTDOGS

- ITALIAN DOG**.....\$15
Sweet Italian sausage, pickled peppers, pickled red cabbage, Pint aioli.
+ Substitute Beyond Meat sausage for \$1.49
- NACHO DOG**.....\$17
Chorizo sausage, salsa verde, pico de gallo, salsa, sour cream, mayonnaise, tortilla chips.

ENTREES

- Ⓟ **DIABOLO PASTA** \$18
Spaghetti, spicy tomato sauce, basil pesto, fried capers, garlic bread.
+ Add chicken \$6, or prawns \$8
- FISH AND CHIPS** \$22
Lager-battered Haddock, fries, slaw, house-made tartar sauce.
- NASHVILLE HOT CHICKEN PLATTER** \$20.10
Crispy chicken tossed in our house-made Nashville hot sauce, bread, pickles, slaw, fries.
- BUTTER CHICKEN CURRY**..... \$23.55
Creamy butter chicken, basmati rice, mint chutney, raita, garlic naan, onion pakora.
- STEAK & FRITES** \$41
10oz strip loin, fries, peppercorn jus, and horseradish aioli.

WEEKLY SPECIALS

PIZZA TUESDAY

\$12 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 \$22

BEERS & BITES FRIDAY

\$6 18oz ESTRELLA DAMM LAGER WITH PURCHASE OF ANY APPETIZER

THE PINT O'CLOCK

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

\$6 SELECTION OF DRAUGHT BEER, WINE, & COCKTAILS