

THE PINT CHICKEN WINGS

STARTING LINEUP

Ⓞ Gluten Friendly Options | Ⓟ Ask for vegetarian friendly options

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 Chili
- Ⓞ Cajun
- Ⓞ Insanity

SIGNATURE DIPS

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

CHICKEN WINGS.....\$15.50

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.*

- Ⓟ **CAULIFLOWER BITES**.....\$15.50
No chicken? No problem. Tender pieces of cauliflower are lightly battered and fried until crispy, and tossed in your choice of wing sauce.
- Ⓞ Ⓟ **PINT GARDEN SALAD**.....\$13.05
Fresh spring mix topped with shaved carrots, cucumbers, grape tomatoes, and red onion. Served with balsamic vinegar dressing.
+ *grilled or crispy chicken for \$4*
- Ⓞ **CHICKEN WINGS**.....\$15.50
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.*
- Ⓞ **PINT CAESAR SALAD**.....\$17.25
Crisp romaine tossed with our house-made Caesar dressing, topped with croutons, parmesan, and bacon.
+ *grilled or crispy chicken for \$4*
- Ⓞ **NIAGARA NACHOS**.....\$20.25
House-made nacho chips layered with our nacho cheese blend and baked, then topped with jalapeño, pico de gallo, and green onion. Served with salsa and sour cream.
+ *chicken, pulled pork, taco beef or home-made guacamole for \$4*
- Ⓞ **CHEESE STICKS**.....\$15
Six lightly breaded and mozzarella sticks, served with spicy tomato-basil marinara sauce.

CHIPS WITH DIPS + Add any of our signature dips for \$2

- Ⓟ **CHIPS, SALSA & GUACAMOLE**.....\$15.50
Our home-made tortilla chips tossed with key lime chili powder, and served with a tangy, slightly spicy salsa and house-made guacamole.
- Ⓟ **PINT FRIES**.....\$8 | Served with creole aioli.
- Ⓟ **PINT RINGS**.....\$13.50 | Served with Pint aioli.
- Ⓟ **FRINGS**.....\$13.50 | Served with pint aioli.
- Ⓟ **SWEET POTATO FRIES**.....\$11 | Served with creole aioli.

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

- Ⓟ **MARGHERITA**.....\$15
San Marzano tomato sauce, fresh basil, fior de latte, olive oil.
- Ⓞ **QUATTRO FORMAGGIO**.....\$18
Fior di latte, provolone, parmesan, blue cheese, olive oil
- Ⓞ **ARUGULA & PROSCIUTTO**.....\$18
Niagara Prosciutto, fior de latte, fresh arugula, roasted garlic, Parmesan cheese, olive oil
- Ⓞ **PRIMAVERA**.....\$18
Fior di latte, parmesan, green and black olives, red yellow and green bell peppers, red onion, and mushroom.
- Ⓞ **MUSHROOM & ONION**.....\$17
Cremini mushroom, white onion, roasted garlic, fior de latte, blue cheese + Parmesan cheese, olive oil.
- Ⓞ **DIABOLO**.....\$18
Fior di latte, parmesan, red onion, black olives, basil, atop a spicy tomato base.
- Ⓞ **PEPPERONI**.....\$17
Pepperoni, San Marzano tomato sauce, fior de latte, olive oil.
- Ⓞ **THE PINT SUPREME**.....\$18
Our specialty pizza. Fior di latte, 48 hour marinated BBQ chicken, bacon crumbles, blue cheese, and parmesan. It is supreme indeed.



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SANDWICHES

Served with Pint fries or Pint garden salad.

+ Sub caesar salad, sweet potato fries, or poutine for \$4.50

THE PINT CLUB.....\$18.70

Char-grilled chicken breast with melted havarti, bacon, guacamole, iceberg lettuce, tomato, red onion, and mayonnaise. Served on sourdough bread.

PULLED PORK.....\$17.75

Slow roasted hand pulled pork tossed in our Kansas City BBQ sauce, topped with creamy coleslaw and onion ring. Served on an artisan brioche bun.

+ Add cheddar for \$2.50

CRISPY CHICKEN.....\$18

Buttermilk-fried chicken topped with creamy slaw, pickles, and a dijon-maple drizzle. Served on our artisan brioche bun.

+ Make it Nashville Style for \$1.50

MONSTER

PULLED PORK \$64.95

Up for a challenge? Try our Monster Pulled Pork Sandwich . 3 pounds of our pulled pork piled high on a massive Calabrese roll, topped with one pound of coleslaw, a ton of cheddar, and served on a bed of fries. This is not for the faint of heart. Finish the entire plate in 45 minutes, and not only will you be added to our Wall of Fame, but you'll receive it for **FREE!** Good luck. Please note this order may take up to 45 minutes to prepare.

COMFORT

NASHVILLE HOT CHICKEN

PLATTER \$18.50

Tender, crispy strips of chicken tossed in our house-made Nashville hot sauce, served on a pile of Pint fries, two slices of white bread, crunchy pickles, and slaw.

POUTINE \$14.50

Pint fries topped with Quebec cheese curds, and smothered in hot gravy.

+ Bacon for \$3

+ Chicken (crispy OR grilled)/Pulled pork/Taco beef for \$4

BURGERS

Served with your choice of Pint fries or garden salad.

+ Sub 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

THE PINT STANDARD.....\$17

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

THE PINT CHEESEBURGER.....\$18

The Pint Standard topped with cheddar cheese.

THE GREAT CANADIAN.....\$18.50

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

THE CAJUN CHICKEN.....\$17.50

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

Ⓟ **BEETS ME BURGER**.....\$17.75

House made vegetarian patty made with beets, potato, sweet corn, green peppers, and a blend of spices, breaded in panko and fried until golden. Topped with green chutney, mango basil chutney, and two crispy onion rings.

DESSERTS

All of our desserts are locally sourced from La Rocca Creative Cakes.

MAPLE BERRY CHEESECAKE.....\$9

Classic cheesecake baked in a shortbread crust and topped with maple berry compote

TRIPLE CHOCOLATE CUPCAKE..... \$6.50

Moist chocolate cupcake topped with chocolate cream cheese icing, chocolate fudge drizzle & chocolate cake crumbs.

RED VELVET CUPCAKE.....\$6.50

Rich, moist red velvet cupcake topped with cream cheese frosting.

WEEKLY SPECIALS

PIZZA TUESDAY

\$10 PIZZAS: 5PM UNTIL 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
O'CLOCK

\$6 →

SELECTION OF
DRAUGHT BEER,
WINE, & COCKTAILS

25% OFF
APPETIZERS

4PM - 6PM
MON- FRI

📷 @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.

COCKTAILS

CLASSIC

GLASS 1.5oz
\$11

CARAFE 6oz
\$40

Aperol Spritz

Aperol, Prosecco, a dash of soda, garnished with an orange slice

Pint Caesar

Smirnoff vodka and clamato juice perfectly mixed with all the fixings

Mojito

Captain Morgan white, lime juice, sugar syrup, mint, topped with soda water

Margarita - Not available by Carafe

Cazadores Tequila, triple sec & fresh lime juice

SANGRIAS

GLASS 1.5oz
\$11

CARAFE 6oz
\$40

Crystal Sangria

Sparkling wine, Smirnoff Citrus vodka, South Seas syrup, lime, pineapple & orange juice, Sprite

Bay Street Bull Sangria

Red wine, cherry brandy, agave syrup, lime, pineapple, orange juice, topped with ginger ale

LOW-CAL SELTZERS

\$9.75

Social Lite Strawberry & Social Lite Ginger Lime

CANS & BOTTLES

BOTTLES

\$7.50

Corona, Sleeman Clear 2.0

COOLERS

\$8.50

Smirnoff Ice, Twisted Tea

CANS

DOMESTIC

\$6.50

PBR, Amsterdam 3 Speed, Ace Hill Pilsner, Great Lakes Lager

PREMIUM

\$8.50

Magners Irish Cider, Great Lakes Octopus wants to fight IPA, Flying Monkeys Juicy Ass IPA, Karbon Helios Helles Lager, Hop City Misfit Mango Passionfruit

CHEERS
CHEERS



SIGNATURE

GLASS

Barcelona Gin & Tonic 1.5oz \$14

Tanqueray, St Germain elderflower, lime juice topped with tonic

Royal Old Fashioned 2oz \$12

Crown Royal & craft syrup

Strawberry Margarita 1.5oz \$12

Cazadores Tequila, triple sec, fresh lime juice & strawberry slush

Watermelon Mojito 1.5oz Glass \$12 - 6oz. Carafe \$48

Captain Morgan white, watermelon juice, lime juice, sugar syrup, mint topped with soda water

On Cloud Nine 1.5oz \$12

Titos, mango and passion fruit juice, fresh lime juice topped with pomegrante juice foam

Twisted Punch 1.5oz \$10 - 6oz. Carafe \$40

Jack Daniels, triple sec, lemon juice, sprite & pomegrante juice

SLUSHIES - FOR HERE OR TO GO

1.5 oz \$11 - Non Alc \$5

Flavours - Strawberry, Margarita, Pina Colada & BlueRaspberry
Choose your liquor- Vodka, Rum, Gin, Tequila.

BUCKETS

5 BOTTLES OR CANS / NO MIX & MATCH

Henkell Piccolo or Rosé \$40

Corona or Sleeman Clear [bottles] \$36

Amsterdam 3 Speed [tallboys] \$30

+ Add 5 Table Shots with purchase of bucket + \$20
Jameson, Fireball, Jägermeister

THE BOMBS

Jager Bomb | Jägermeister & Red Bull 1oz AFT 9PM
\$9 \$8

Berry Bomb | Smirnoff Blueberry & Blueberry Redbull \$9 \$8

Pint Bomb | Captain Morgan Spiced & Tropical Red Bull \$9 \$8

LIQUOR

Standard 1oz \$7.75
Smirnoff, Captain White, Gordons, Jameson, Canadian Club

Premium \$8.25
Captain Dark, Cazadores Blanco, Tanqueray, Crown Royal

Top Shelf \$9.75
Belvedere, Bulleit Bourbon, Bulleit Rye, Ciroc, Don Julio Blanco, Don Julio Reposado, Grey Goose, Ketel One, Sailor Jerry, Tanqueray Ten, Johnny Walker Black

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 Original, Tropical, Blue, Sugar Free \$5.00

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DRAUGHT

DOMESTIC

18oz	24oz	PITCHER 50oz	TABLE KEG 128oz
\$8.00	\$10.50	\$20.50	\$44.50
Ace Hill Pilsner 3 speed lager	Moosehead lager Molson Canadian	Coors original Pabst blue ribbon	

PREMIUM

18oz	24oz	PITCHER 50oz	TABLE KEG 128oz
\$9.00	\$11.50	\$23.00	\$46.50
Blanche de chambly white wheat Belgian Moon Wheat Flying Monkeys Juicy Ass IPA	Flying Monkeys Memories of the Future Sour Great lakes Octopus wants to fight IPA	Left field Greenwood IPA Harp Lager Heineken Lager	

PREMIUM IMPORT

20oz
\$10.00
Guinness, Stella

CIDER

18oz
\$9.75
Magners Apple Cider

WINE

RED

	6oz	9oz	BTL
Argento Malbec <i>Argentina</i>	\$9	\$13	\$35
Mirassou Pinot Noir <i>California</i>	\$12	\$18	\$48
Punti Ferrer Cab Sauv <i>Chile</i>	\$12	\$18	\$48
Zinio Garnacha <i>Rioja Spain</i>	-	-	\$62
Geyser Peak Cabernet Sauvignon <i>California</i>	-	-	\$59

WHITE

	6oz	9oz	BTL
Argento Chardonnay <i>Argentina</i>	\$9	\$13	\$35
Campanile Pinot Grigio <i>Italy</i>	\$10	\$15	\$43
Santome Chardonnay/Riesling <i>Italy</i>	\$12	\$18	\$52
Flaxbourne Wines Sauvignon Blanc <i>NZ</i>	\$13.5	\$19	\$55
Geyser Peak Chardonnay <i>California</i>	-	-	\$59

ROSÉ

	6oz	9oz	BTL
Farnese Calalenta Rosato <i>Italy</i>	\$12	\$18	\$49

BUBBLES

	200ml	5oz	BTL
Henkell Trocken Piccolo <i>Germany</i>	\$12	-	-
Villa Sandi Treviso Prosecco <i>Italy</i>	-	\$12	\$56
Moet & Chandon Brut Imperial <i>France</i>	-	-	\$170
Veuve Clicquot Brut Champagne <i>France</i>	-	-	\$170

EVERYDAY ALL DAY

\$6
18oz. PBR

\$6 SHOTS

Jameson, Fireball, Jack Daniel's, Jack Daniel's Honey, Burt Reynolds, Polar Bear, Porn Star, Jägermeister, Cazadores Tequila Blanco

PINT O'CLOCK SPECIALS MONDAY TO FRIDAY 4 PM - 6 PM

DRAUGHT BEER (18oz)

PBR.....	\$6
Moosehead Lager.....	\$6

WINES (6oz)

WHITE	RED
Argento Chardonnay <i>Argentina</i>	Argento Malbec <i>Argentina</i>
Campanile Pinot Grigio <i>Italy</i>	Mirassou Pinot Noir <i>Chile</i>
\$6	\$6
\$6	\$6

COCKTAILS

Gordons Gin & Tonic (1.5oz) ...	\$6
Twisted Punch (1.5oz).....	\$6

25% OFF APPETIZERS

CHICKEN WINGS.....~~\$15.50~~...\$11.62
Our award-winning wings are fried until golden brown and served with your selection of sauce.

Ⓢ **CAULIFLOWER BITES**..~~\$15.50~~...\$11.62
No chicken? No problem. Tender pieces of cauliflower are lightly battered and fried until crispy, and tossed in your choice of wing sauce.

Ⓢ **CHEESE STICKS**.....~~\$15~~...\$11.25
Six lightly breaded and mozzarella sticks, served with spicy tomato-basil marinara sauce.

Ⓢ **NIAGARA NACHOS**....~~\$20.25~~...\$15.19
House-made nacho chips topped with jalapeno tomatoes, green onion, and baked in our cheddar-mozzarella cheese blend. Served with salsa and sour cream.
+ *Chicken, pulled pork or home-made guacamole for \$4*

Ⓢ **PINT GARDEN SALAD**...~~\$12.05~~...\$9.79
Fresh spring mix topped with shaved carrots, cucumbers, grape tomatoes, and red onion. Served with balsamic vinegar dressing.
+ *grilled or crispy chicken for \$4*

Ⓢ **PINT CAESAR SALAD**.....~~\$17.25~~...\$12.93
Crisp romaine tossed with our house-made Caesar dressing, topped with croutons, parmesan, and bacon.
+ *grilled or crispy chicken for \$4*

CHIPS WITH DIPS

+ *Add any of our signature dips for \$2*

Ⓢ **CHIPS, SALSA & GUACAMOLE**.....~~\$15.50~~...\$11.62
Our home-made tortilla chips tossed with key lime chili powder, and served with a tangy, slightly spicy salsa and house-made guacamole

Ⓢ **PINT FRIES**.....~~\$8~~...\$6
Served with creole aioli.

Ⓢ **PINT RINGS**.....~~\$13.50~~...\$10.12
Served with Pint aioli

Ⓢ **FRINGS**.....~~\$13.50~~...\$10.12
Served with Pint aioli

Ⓢ **SWEET POTATO FRIES**....~~\$11~~...\$8.25
Served with creole aioli



THE PINT BRUNCH

HEALTHY(ISH)

OUR MILKSHAKE\$5.25

Brings everyone to the yard. Fresh strawberries, banana, brown sugar, and whole milk, topped with a healthy dollop of whipped cream and a fresh strawberry skewer.

YOGURT PARFAIT\$9

Greek yogurt, layered with honey toasted granola and fresh berries.

EGGS

FULL CANADIAN BREAKFAST\$17.25

Traditional breakfast with sausage, bacon, home fries, sourdough toast, and two eggs done any style.

EGG SAMMY.....\$14.25

Creamy house-made egg salad topped with arugula and tomato served on our artisan brioche bun. Comes with your choice of garden salad or home fries on the side.

SPECIALTIES

PIZZA FOR BREAKFAST\$14.75

What could be better? A creamy cheese sauce, topped with finely chopped boiled eggs, cherry tomatoes, and arugula.

BRUNCH POUTINE\$13.25

Home fries and three-cheese blend smothered in gravy, and topped with two sunny side up eggs, bacon, and green onions.

PANCAKES\$14.25

A stack of three perfectly fluffy pancakes topped with maple-berry compote and butter, topped off with a sprinkle of confectioners sugar.

GROWN-UP BEVERAGES

GLASS | CARAFE
(MIN 2 GUESTS)

IRISH COFFEE \$10

Freshly brewed coffee spiked with Jameson and topped with whipped cream.

PINT CAESAR \$11 \$40

Smirnoff vodka and clamato juice perfectly mixed with all the fixings, garnished with fresh celery stick, pickles, cherry tomatoes, pepperoni sticks, olives and bird eye peppers.

MIMOSA\$7\$25

Prosecco topped with orange juice.

VILLA SANDI PROSECCO \$12 ...\$56 (BTL)

Italy

BOTTOMLESS MIMOSA \$25/PP

ONLY AVAILABLE WITH PURCHASE OF FOOD.
PLEASE DRINK RESPONSIBLY.

BEVERAGES

JUICE \$3.50

COFFEE OR TEA..... \$3.50

ICED COFFEE..... \$4

EXTRAS

EGG \$2 TOAST \$3

EXTRA CHEESE \$3

BACON OR SAUSAGE \$3

Book your private event at The Pint, contact us at torontoevents@thepint.ca | [@thepinttoronto](https://www.instagram.com/thepinttoronto)

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