

THE PINT
40-WAY
WINGS



STARTING LINEUP

Ⓜ Gluten Friendly Options | Ⓥ Ask for vegetarian friendly options

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

40-WAY WINGS.....\$15
Our award-winning wings are fried until golden brown and offered in '40-Ways'. Orders will take longer on wing Wednesdays.

- CALAMARI**.....\$14.50
Fried calamari served with a lemon caper dill aioli.
- PINT SLIDERS**.....\$15.45
Three mini burgers garnished with lettuce, onions, pickles, cheese, and The Pint's secret sauce.
- POUTINE**.....\$13.30
The Pint's signature beer-battered fries topped with cheese curds and gravy.
+ Add pulled pork or ground beef for \$4.

- Ⓥ **BUFFALO CAULIFLOWER BITES**.....\$13
Cauliflower bites tossed in buffalo sauce, topped with crumbled blue cheese, ranch dressing, and green onion.

- Ⓥ **PRAIRIE PANKO PICKLES**.....\$13
Breaded, deep-fried, and unforgettable. Served with Tzatziki.
- Ⓥ **CHEESE STICKS**.....\$14.25
Six lightly breaded and fried mozzarella sticks, served with spicy tomato-basil marinara sauce.
- Ⓥ **CHIPS & SALSA**.....\$10
Our home-made tortilla chips served with a tangy, slightly spicy salsa.
+ Add guacamole for \$4.
- Ⓥ **PINT FRIES**...\$7.50 | **PINT RINGS**.....\$13
Served with creole aioli. | Served with Pint aioli.
Sub sweet potato fries for \$3.

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.

- Ⓥ **FALAFEL PLATTER**.....\$17
Our homemade falafel served with warm mini pitas, roasted garlic hummus, baba ghanoush, and crisp vegetables.

- THE FULL PINT PLATTER**.....\$36
Pint sliders, 40-Way wings, prairie panko pickles, cheesy nachos, and Pint fries. Served with veggies, salsa, and a variety of dips.

SOUP & SALAD

Served with a slice of rosemary focaccia.

- Ⓜ **DAILY SOUP**.....\$7.25
Made from scratch in-house.
- Ⓥ Ⓜ **PINT GARDEN**.....\$12.30
Fresh spring mix topped with shaved carrots, cucumbers, grape tomatoes, and red onion. Served with balsamic vinaigrette dressing.
- Ⓥ **KALE CAESAR**.....\$16.50
Red kale tossed with caesar dressing, topped with house-made croutons, parmesan, and bacon.
- Ⓥ Ⓜ **ARUGULA & BEET SALAD**.....\$15.50
Arugula, roasted sweet potato, beets, pumpkin seeds and blue cheese tossed in a pumpkin maple dressing.
+ Add grilled chicken breast or salmon for \$7
+ Add 4oz sirloin steak for \$9

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**.....\$15.25
Lettuce, tomato, pickles, onion, and signature Pint aioli.

- THE PINT CHEESEBURGER**.....\$17
The Pint Standard topped with cheddar cheese.

- THE GREAT CANADIAN**.....\$17.25
Bacon, cheddar, pickles, and house-made maple BBQ sauce.

- THE GREAT FRENCH-CANADIAN**.....\$18.25
Bacon, blue cheese crumble, caramelized onion, house Pint aioli.

- THE CAJUN CHICKEN BURGER**.....\$15.65
Cajun spice marinated chicken breast served with boston 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.

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



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.....	\$17.65
Char-grilled chicken breast with melted havarti, bacon, guacamole, lettuce, tomato, red onion, and watercress aioli. Served on rosemary focaccia bread.	
PULLED PORK.....	\$17.25
Slow roasted hand pulled pork tossed in our Kansas City BBQ sauce, topped with creamy coleslaw and buttermilk-fried onions. Served on an artisan brioche bun.	
+ Add cheddar for \$2.50.	
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.	
GREEK WRAP.....	\$17.25
Grilled chicken, tomatoes, cucumber, lettuce, red onions, and feta cheese tossed in our house made Greek dressing. Served in a flour tortilla.	

TACOS

Served on flour tortillas with a side of tortilla chips and salsa.

Substitute corn tortilla for \$2.

BEEF.....	\$16.00
Spicy ground beef topped with lettuce, tomato, cheese, and sour cream.	
BAJA FISH.....	\$15.60
Basa marinated in cumin and lightly fried. Served with red cabbage slaw and crema.	

COMFORT

STEAK & FRITES.....	\$31.25
14oz AAA bone-in rib eye steak, served with fries, brussels sprouts and salsa verde.	
G KANSAS CITY BBQ RIBS.....	\$18.50
Half rack of fall-off-the-bone pork baby back ribs basted with our Kansas City BBQ sauce. Served with creamy coleslaw and your choice or Pint fries, Pint garden salad, or caesar salad.	
LEMON PEPPER SALMON.....	\$25
Lemon pepper seasoned Atlantic salmon served with sautéed kale, cherry tomatoes, garlic, and shallots, topped with lemon caper dill sauce.	
CHICKEN FINGERS.....	\$15.75
Crispy chicken tenders served with honey-dill dressing and your choice of side.	
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	

DESSERT

PINT’S DAILY DESSERT.....	\$7.50
The Pint Public House proudly serves a selection of La Rocca Cakes, one of Toronto’s most iconic bakeries. Ask your server for details.	

THE PINT

O’CLOCK

5PM - 9PM

MONDAY

TO FRIDAY

\$6

SELECTION OF DRAUGHT BEER, WINE, & COCKTAILS.

Ask your server for daily selection.... but most likely they will tell you!

\$4 SHOTS 1oz

AFTER 9PM

EVERYDAY

JAMESON

FIREBALL

JACK DANIEL’S HONEY

JOSE CUERVO

BURT REYNOLDS

POLAR BEAR

PORN STAR