



THE ROOFTOP

THE PINT CHICKEN WINGS SIGNATURE SAUCES

- Ⓞ Creamy Dill
- Honey Hot
- Ⓞ Honey Sriracha
- Ⓞ Bermuda Burner
- Seven Pepper



CLASSIC SAUCES

- Honey Garlic
- Ⓞ Maple BBQ
- Carolina Gold
- Ⓞ Kansas City BBQ
- Ⓞ Red Hot



DRY RUBS

- Ⓞ Salt and pepper
- Ⓞ Parmesan and herb
- Kentucky Bourbon
- Ⓞ Lemon pepper
- Ⓞ Insanity



SIGNATURE DIPS

- Honey Dill
- Ranch
- Blue Cheese
- Sour cream

CHICKEN WINGS\$19.25

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



**THE PINT'S LEGENDARY
WING WEDNESDAY
HALF PRICE WINGS**

STARTING LINEUP

Ⓞ Gluten Friendly Options | Ⓞ Vegetarian friendly options

Ⓞ **ROASTED BEET HUMMUS**\$16
Topped with feta, chili oil and fresh pomegranate, pita chips.

Ⓞ **NACHOS**\$24
Corn tortilla chips, cheese, pickled jalapeño, pico de gallo, green onion. Served with salsa and sour cream.
+ Add chicken, pulled pork, birria taco beef or home-made guacamole for \$4

Ⓞ **CHIPS & DIPS**\$16
Tortilla chips with salsa, guacamole and sour cream.

SALT COD CROQUETTAS (3 PCS)\$16.75
Fishcakes with lemon aioli.

Ⓞ **ARANCINI (3-PCS)**\$15.50
Filled with mozzarella served with a marinara sauce and Grana Padano.

BOWLS & SALADS

Add chicken \$6, garlic shrimp, or 4oz sirloin & chimichuri \$8

CHICKEN CAESAR SALAD\$22.50
Chargrilled chicken, Romaine lettuce, tossed in a classic garlic dressing, with Parmesan, croutons, and crispy bacon.

Ⓞ **PINT FARMHOUSE SALAD**\$17
Chef's selection of local produce.

Ⓞ **MEXICAN POWER BOWL**\$19.50
Rice, quinoa, black beans, corn, tinga sauce, tortilla bowl, diced avocado, pico de gallo, agave greens, queso fresco, sour cream drizzle.

HANDHELDS Served with Pint fries or garden salad.

+ Sub Caesar salad, onion rings, sweet potato fries or poutine for \$3

BIG SEXY\$20.75
Double smashburger, secret mac sauce, shredded lettuce, American cheese, sliced pickles & onions.

THE PINT CLUB\$22.50
Cajun chicken, bacon, cheddar, avocado, lettuce, tomato, mayonnaise.

SPICY BEANBURGER\$18.50
Served with tomato, shredded iceberg, pickles & Pint aioli.
Add cheese \$2

STEAK FOCCACIA\$21.50
With arugula, crispy onions & horseradish aioli.

LOBSTER GRILLED CHEESE\$22.75
East coast lobster, provolone cheese & mascarpone, sundried tomato, avocado & lemon aioli dip on sourdough bread.

SHRIMP PO' BOY\$22.50
Buttermilk-fried shrimp with rémoulade, lettuce, tomato and pickles on a French baguette.

COMFORT

FISH AND CHIPS\$23
Beer-battered Atlantic haddock, triple cooked chips, mushy peas, and house-made tartar sauce (1 piece is more than enough, trust me).

STEAK FRITES\$28
21-day dry aged striploin (6oz) with shoestring fries and your choice of chimichurri or peppercorn sauce.

**OUR FULL FOOD & BEVERAGE MENU, AND DAILY SPECIALS,
ARE AVAILABLE ON THE MAIN FLOOR AND STREET PATIO**

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.

PATIO O'CLOCK

MONDAY-FRIDAY
2:00-4:00PM

ALL TAPS \$6

DRAUGHT

18oz DOMESTIC

\$8

Bud Light
Canadian
Coors Light

Argyle Craft Lager \$6
EVERYDAY ALL DAY

18oz PREMIUM

\$9

Annapolis Cider Co
'Crisp & Dry'
Blue Moon Wheat Ale
Fine Company Radler
Keiths Halifax Haze IPA
Michelob Ultra
Stella Artois

CANS & BOTTLES

\$7.50 - BUCKETS OF 5 FOR \$35

Corona, Fruli Strawberry White Beer, Guinness*,
Keith's IPA, Pumphouse Crafty Radler*
**not available in buckets*

SELTZERS & COOLERS

\$8.50 - BUCKETS OF 5 FOR \$38

Blue Lobster assorted flavours,
Vizzy Max assorted flavours, SVNS Hard 7up

WINE

	6oz	9oz	BTL
La Delizia Pinot Grigio Italy	\$10	\$14	\$42
Alario Cabernet Sauvignon Chile	\$9	\$14	\$40
Lost Bell Rosé (Nova Scotia)	\$9	\$14	\$40
Veuve-Olivier Brut Sparkling France	\$9 (5oz)		\$48

COCKTAILS

CLASSIC

Frozen Watermelon Daiquiri 2oz \$14
Fisherman's Helper Rum, watermelon & lime

Rhodes Agave Margarita 2oz \$14
Cuervo Traditional, agave & fresh lime juice, Tajin rim
Don Julio Blanco +\$4

Whisky Sour 1.5oz \$12.50
Bulleit Bourbon shaken over ice with fresh lemon juice, sugar syrup & egg white

Hugo Spritz 1.5oz \$12.50
St Germain elderflower liqueur, sparkling wine, soda water & sprig of mint

RBV 1oz \$10.50
Blue Lobster vodka with a full can of Red Bull, your choice of flavour

PACKAGED COCKTAILS

Cutwater Tequila Paloma	7%	\$12.50
Cutwater Rum Mojito	5.9%	\$12.50
Twisted Tea Original	5%	\$10.50

ON TAP

Nova Scotia Spirit Co Blueberry Mojito	8oz glass	\$10.50
Nova Scotia Spirit Co Seabreeze	8oz glass	\$10.50

LIQUER

1oz

VODKA

Blue Lobster	\$6.50
Tito's	\$9
Grey Goose	\$10

TEQUILA

Lunazul Blanco	\$6.50
1800 Coconut	\$8.50
Don Julio Blanco	\$10.50
Casamigos Reposado	\$12

RUM

Fisherman's Helper	\$6.50
Sailor Jerry	\$9
Goslings	\$9

GIN

Willing to Learn	\$6.50
Hendricks	\$9
Compass Gin Royal	\$10

WHISKEY

Jameson Irish	\$6.50
Bulleit Bourbon	\$9

SINGLE MALT

Glenlivet Founders Reserve	\$12
----------------------------	------

ZERO PROOF

Benjamin Bridge Piquette Zero	\$7.50
<i>Zero sugar. Vegan-friendly & gluten free</i>	
Corona Sunbrew 0.0	\$6
Frozen Watermelon Mocktail	\$7.50
Red Bull	\$5
<i>regular, sugar free, tropical, watermelon</i>	

OUR FULL FOOD & BEVERAGE MENU, AND DAILY SPECIALS,
ARE AVAILABLE ON THE MAIN FLOOR AND STREET PATIO

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.