

THE + PINT

CHICKEN WINGS

SIGNATURE SAUCES

© Creamy Dill

Mezcal BBQ

Bourbon BBQ

Butter Chicken

Honey Hot

© Honey Siracha

Nashville Hot

© Siracha Lime

Bermuda Burner

Seven Pepper

Deathwish

CLASSIC SAUCES

Honey Garlic

Maple BBQ
Carolina Gold

Kansas City BBQ
Sweet Chilli

Mango Habenaro
Buffalo

Red Hot

DRY RUBS

© Salt and Pepper

Kentucky Bourbon
© Parmesan and Herb
© Garlic
© Key Lime Chilli
© Montreal Spice
© Lemon Pepper
© Cajun
© Insanity

SIGNATURE DIPS

Honey Dill Ranch

Blue Cheese

THE * PINT O'CLOCK

SUNDAY-FRIDAY

\$4.50 14_{oz} MUGS OF DRAUGHT

ALL DAY EVERYDAY \$6 20oz ARGYLE CRAFT LAGER



| CHICKEN WINGS | \$20 |
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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.

STARTING LINEUP

NACHOS....... S \$16 / L \$24 Corn tortilla chips, cheese, pickled jalepeños, pico de gallo, green onions. Add chicken \$6, pulled pork, or guacamole for \$4

○ TRUFFLE PARM FRIES...... \$12

Pint fries with truffle oil,
Parmesan, garlic and fresh herbs.

TACOS / LETTUCE WRAPS (4-Pcs) \$22

Your choice of either white corn tacos or Romaine lettuce wrap, pickled red onion, queso fresco, pico de gallo, salsa verde, crema. Seven Pepper on the side.

Chicken Tinga, Baja Fish or Sauteed Mushrooms.

TEQUILA & LIME SHRIMP
TACOS (4-PCS) NEW\$22

Grilled marinated shrimp, white corn tacos, melted cheese, salsa fresca & house-made guacamole.

Note: not available as a lettuce wrap.

PINT PUB
PLATTER (TO SHARE) \$50

Chicken wings, sweet potato fries, onion rings, jalapeño poppers, mozza sticks and panko pickle spears - sour cream, Kansas City BBQ and Nashville Hot sauces.

Add pulled pork for \$4

BOWLS & SALADS

dressing.

Add pulled pork for \$4

Served with marinara.

Add chicken \$8, East Coast lobster or 80z sirloin \$10

CRISPY CHICKEN CAESAR SALAD.....\$20.50

Romaine lettuce, Caesar dressing, Parmesan, croutons and bacon. Sub 5oz salmon filet for \$6

PAN SEARED SALMON NEW\$28

5oz Atlantic salmon filet, arugula, tomato and cous cous salad, squash puree & sourdough crostini.

THAI BEEF BOWL \$25 80z sirloin steak, coconut rice, 'Thai kimchi' cabbage, green onion, spicy peanut

⊗ MEXICAN POWER BOWL.....\$19.50

Rice, quinoa, black beans, corn, tinga sauce, tortilla, julienne carrots, avocado, tomatoes, agave citrus greens, cheese, sour cream drizzle.

© Gluten Friendly Options | Vegetarian friendly options | East Coast Special

HANDHELDS

Served with Pint fries or side salad.

+ Sub Ceasar salad, onion rings, sweet potato fries, truffle parm fries or poutine for \$4.50

BURGERS

Grass-fed beef patties from PEI. + Sub gluten free bun for \$1

THE WORKS......\$23.75

Double cheddar, caramelized onion, sauteed mushrooms, Guinness tomato jam, horseradish aioli and crispy onion rings.

SLAM DUNK\$22.50

Double smashburger, secret mac sauce, shredded lettuce, American cheese, sliced picked, onions.

THE GREAT CANADIAN\$21.75

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

SANDWICHES

CLASSIC LOBSTER ROLL NEW\$32

East Coast lobster, lemon mayo & celery, potato bun. Served with potato chips and pickles.

CRISPY CHICKEN \$22.50

Crispy-fried chicken, pickles, slaw, dijon-maple drizzle.

+ Make it Nashville Style for \$2

NOTORIOUS BLT.....\$20

Bacon, avocado, lettuce, tomato, Guinness tomato jam. Served on toasted sourdough.

CHICKEN VODKA SANDWICH...... \$23.50

Vodka & tomato sauce, breaded chicken breast, fior de latte, Parmesan and fresh basil.

COMFORT

FISH AND CHIPS

Beer-battered Atlantic haddock, served with triple cooked chips, mushy peas, and house-made tartar sauce.

STEAK FRITES\$35

Grass-fed 21-day dry aged NY striploin (10oz) with fries, chimichurri and horseradish mayo.

Surf & Turf - add East Coast lobster \$10 or Sauteed Mushrooms \$4

MISO COD NEW

Baked miso-glazed Atlantic cod loin with sticky rice & brocollini.

™ MUSHROOM RIGATONI......\$22.50

Cremini mushrooms, white wine, garlic and truffle cream sauce.

Add grilled chicken & bacon \$6

BUTTER CHICKEN CURRY.....\$24

Creamy butter chicken, basmati rice, green chutney, mint raita, onion pakora, garlic naan.

AFTERS

| BROWNIE \$10 | 0 |
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Warm brownie with vanilla bean ice cream.

KIDS MENU

\$12 including pop or water. Ages 12 or under.

GRILLED CHEESE

with fries or salad and crudite.

CHICKEN FINGERS

with fries or salad and crudite.

HAMBURGER

Plain burger with fries or salad and crudite. Add cheese for \$1. Add lettuce & tomato for \$1

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MONDAY

50% off all bowls and salads and 50% off bottles of house wine

TUESDAY

\$3.50 tacos / lettuce wraps (min of 4) \$6 bottles of Corona **\$6** loz Margs

WEDNESDAY

50% off wings and \$6 pints Good Robot Diablo A Deal With The Devil challenge, 7lb of increasingly hot wings in 45 mins and your wings for FREE

THURSDAY

Any burger and 20oz beer \$25

FRIDAY

(UNTIL 5PM)

50% off Starting Line Up

SATURDAY

Join us for our Mimosa Brunch from 10am-3pm

SUNDAY

All day brunch 10am-9pm. Mimosa Brunch until 3pm

(O) @THEPINTHALIFAX Follow us on Instagram for daily updates, giveaways, specials and more