



THE PINT CHICKEN WINGS

SIGNATURE SAUCES

- Ⓢ Creamy Dill
- Mezcal BBQ
- Bourbon BBQ
- Honey Hot
- Ⓢ Honey Siracha
- Butter Chicken
- Ⓢ Siracha Lime
- Bermuda Burner
- Nashville Hot
- Seven Pepper
- Deathwish

CLASSIC SAUCES

- Honey Garlic
- Ⓢ Maple BBQ
- Carolina Gold
- Ⓢ Kansas City BBQ
- Ⓢ Mango Habanero
- Buffalo
- 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

THE PINT O'CLOCK

SUNDAY-FRIDAY
4PM-6PM

\$4.50 14oz MUGS
OF DRAUGHT

ALL DAY
EVERYDAY

\$6 20oz ARGYLE
CRAFT LAGER



CHICKEN WINGS.....\$20

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

Ⓢ Cauliflower bites option also available.

STARTING LINEUP

- Ⓢ PANKO PICKLE SPEARS (5-PCS)\$10
Served with ranch dip.
- Ⓢ NACHOS.....\$16 (S) / \$24 (L)
Corn tortilla chips, cheese, pickled jalapeños, pico de gallo, green onions.
Add chicken or pulled pork for \$6, or guacamole for \$4
- Ⓢ MOZZARELLA STICKS (5-PCS).....\$14
Served with marinara.
- Ⓢ TRUFFLE PARM FRIES.....\$12
Pint fries with truffle oil, Parmesan, garlic and fresh herbs.

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 \$6

SOUP OF THE DAY\$9

CALAMARI\$17
Lightly dusted and flash-fried until golden & crispy, served with lemon aioli.

MUSSELS
MARINIÈRE (1LB)..... \$14
PEI blue mussels steamed with white wine, cream & shallots and fresh herbs.

BOWLS & SALADS

Add chicken \$6, or salmon \$8

CRISPY CHICKEN CAESAR SALAD..... \$23.50
Romaine lettuce, crispy chicken, Caesar dressing, Parmesan, croutons and bacon.
Sub 5oz salmon filet for \$5 (Vegetarian option available)

PAN SEARED SALMON..... \$28
5oz Atlantic salmon filet, arugala, tomato and cous cous salad with squash puree & sourdough crostini.

THAI BEEF BOWL..... \$25
6oz sirloin steak, coconut rice, 'Thai kimchi' cabbage, green onion, spicy peanut dressing.

Ⓢ MEXICAN POWER BOWL..... \$21.50
Rice, quinoa, black beans, corn, tinga sauce, tortilla, julienne carrots, avocado, tomatoes, agave citrus greens, cheese, sour cream drizzle.

MISO COD \$32
Baked miso-glazed Atlantic cod with sticky rice & broccolini.

Ⓢ Gluten Friendly Options | Ⓢ Vegetarian friendly options

@THEPINTHALIFAX 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.

HANDHELDS

Served with Pint fries or side salad.
+ Sub Ceasar salad, onion rings, sweet potato fries, truffle parm fries, cup of soup or poutine for \$4.50

BURGERS

Grass-fed beef patties from PEI. + Sub GF bun for \$1 or beanburger pattie for \$2

THE WORKS \$24.75
Double cheddar, caramelized onion, sauteed mushrooms, Guinness tomato jam, horseradish aioli and crispy onion rings.

SLAM DUNK\$22.75
Double smashburger, secret mac sauce, shredded lettuce, American cheese, sliced pickled, onions.

THE GREAT CANADIAN\$22.75
Bacon, cheddar, pickles, tomato, red onion, iceberg lettuce, Pint aioli and house-made maple BBQ sauce.

SANDWICHES

NOTORIOUS BLT\$22
Bacon, avocado, lettuce, tomato, Guinness tomato jam. Served on toasted sourdough.

STEAK FOCCACIA \$25
6oz sirloin, arugula, crispy onions, horseradish aioli.

CRISPY CHICKEN \$22.50
Crispy-fried chicken, pickles, slaw, dijon-maple drizzle.
+ Make it Nashville Style for \$2

TACOS

TACOS / WRAPS (2-PCS)...\$14 / (4-PCS)....\$24
Your choice of either white corn tacos or Romaine lettuce wrap, lime wedge & Seven Pepper on the side.
Steak Picado - braised striploin with chile & tomatoes, white onion, crema & cilantro.
Chicken Tinga - chicken, queso fresco, pico de gallo, crema, pickled red onion & cilantro.
Baja Fish - beer battered haddock, pico de gallo, salsa verde, pickled red onion & crema
Ⓢ Korean Tofu - crispy fried tofu, gochujang glaze, kimchi & greens with cilantro crema.

Ⓜ Gluten Friendly Options | Ⓢ Vegetarian friendly options

COMFORT

FISH AND CHIPS \$24
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 (8oz) with fries and green peppercorn sauce.
Sauteed Mushrooms or House Jus \$4

PASTA ALLA BOSCAIOLA..... \$27
Chicken and bacon tossed with mushrooms in a cream and demi-glace sauce.
Ⓢ Pasta Primavera vegetarian option available \$24

BUTTER CHICKEN CURRY \$24
Creamy butter chicken, basmati rice, green chutney, mint raita, onion pakora, garlic naan.

POUTINE \$17.50
Pint fries topped with Quebec cheese curds, and smothered in our house-made gravy.
Add pulled pork for \$4

AFTERS

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

COCONUT CREAM PIE \$10
Graham cracker crust, coconut filling and a whipped cream topping.

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

DAILY SPECIALS

Please ask your server for today's Chef's Special

MONDAY
50% off Comfort food for Hospitality Industry
50% off bottles of house wine for everyone.

TUESDAY
\$3.50 tacos and lettuce wraps (min of 4)
\$6 bottles of Corona
\$6 1oz Margs

WEDNESDAY
50% off wings and \$6 pints Good Robot Diablo

THURSDAY
(UNTIL 5PM)
Any burger and 20oz Propeller Galaxy IPA \$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

Ⓜ @THEPINTHALIFAX 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.