

# THE PINT BRUNCH

SATURDAY & SUNDAY 10AM - 3PM



## SPECIALTIES

### CARNE LOUCA BREAKFAST

**SANDWICH** .....\$22.50  
Sirloin steak simmered in onion, tomato, green pepper, rum, soy sauce, and spices. Served on focaccia bread with arugula and a fried egg. With your choice of garden salad or Pint fries.

**BRUNCH POUTINE** .....\$15.75

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

+ Add pulled pork, beef or chicken \$4

Ⓟ **FRENCH TOAST** .....\$16

Three pieces topped with berry-bourbon compote, served with syrup on the side.

Ⓟ **YOGHURT PARFAIT** .....\$9.50

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

Ⓟ **PANCAKES** .....\$16

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

## EGGS

ⓅⓅ **HEUVOS RANCHEROS** .....\$18.75

Two sunny side up eggs, salsa ranchera, avocado, pico de gallo, bean sauce and black beans. Served on a fried tortilla.

**FULL CANADIAN BREAKFAST** .....\$17.75

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

Ⓟ **CLASSIC BENNY** .....\$17

English muffin topped with peameal bacon, poached egg and hollandaise. Served with home fries.

**EGG SAMMY** .....\$15.75

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

## STARTING LINEUP

Ⓟ **CAULIFLOWER BITES** .....\$16

Lightly breaded and fried cauliflower pieces tossed in your choice of sauce.

Ⓟ **ARGYLE ST. NACHOS** .....\$22

House-made corn tortilla chips, nacho cheese blend, pickled jalapeño, pico de gallo, green onion. Served with salsa and sour cream.

+ Add chicken, pulled pork, taco beef or home-made guacamole for \$4

## GROWN-UP BEVERAGES

GLASS

**IRISH COFFEE** .....\$8 (1oz)

Freshly brewed coffee with Jameson and topped with whipped cream.

**PINT CAESAR** .....\$10.50 (1.5oz)

Blue Lobster 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** .....\$6

Veuve-Oliver Brut topped with fresh orange juice.

**BOTTOMLESS MIMOSA** .....\$20/PP

ONLY AVAILABLE WITH PURCHASE OF FOOD.

PLEASE DRINK RESPONSIBLY.

**VIZZY MIMOSAS** .....\$30

Bucket of 5

### FIZZ

	<b>5oz.</b>	<b>BOTTLE</b>
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Veuve-Olivier Brut Sparkling France	\$6	\$35
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Benjamin Bridge NV Rose Nova Scotia	\$12	\$65
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### BREAKFAST WINES

	<b>250ml can</b>	<b>BOTTLE</b>
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Benjamin Bridge Nova 7 Nova Scotia	\$13	\$52
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Benjamin Bridge Piquette Nova Scotia	\$12	\$45
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*Unfiltered, wild fermented and lower in alcohol*

## BEVERAGES

**COFFEE OR TEA** .....\$3.50

**JUICE** .....\$3.50

### EXTRAS

**EGG** .....\$2      **EXTRA CHEESE** ..\$3

**TOAST** .....\$3      **BACON OR SAUSAGE**.....\$3

Ⓞ Gluten Friendly Options | Ⓟ Ask for vegetarian friendly options

Ⓟ **PRETZEL BITES** .....\$14

Beer cheese dip, chives, Maldon salt.

Ⓟ **K.F.C. (KOREAN, FRIES, CHICKEN)**

**POUTINE** .....\$16.50

Fries, cheese sauce, gochujang. Crispy chicken, togarashi spice, honey-ginger drizzle, crispy wontons. Contains peanuts.

**CHIPS, SALSA, GUACAMOLE** .....\$14.50

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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.

# THE PINT CHICKEN WINGS

**CHICKEN WINGS**.....\$18

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

## 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

## BOWLS & SALADS

Add protein to any of your bowls! Grilled chicken \$6 or east coast lobster \$8

- ⓈⓋ **PINT GARDEN SALAD**.....\$15.80  
Spring mix, shaved carrots, cucumbers, grape tomatoes, red onion, feta cheese, dried cranberries, walnuts, balsamic vinegar dressing.
- Ⓥ **WATERMELON "POKE" BOWL**.....\$17  
Chilled rice noodles, edamame beans, crispy wontons, peanuts, togarashi spice, soy-marinated watermelon cubes, spicy chili sauce.
- ⓈⓋ **POWER GREEN BOWL**.....\$18.15  
Arugula, pickled onion, corn, charred broccoli, pico de gallo, chickpeas, cashews, parmesan, garlic aioli, Italian vinaigrette.
- ⓈⓋ **MEXICAN POWER BOWL**.....\$18.75  
Rice, chickpeas, black beans, corn, tinga sauce, queso fresco, guacamole, sour cream, agave citrus greens, tortilla bowl.

## HANDHELDS

Served with Pint fries or garden salad.  
+ Sub Caesar salad, sweet potato fries, cream of tomato soup or poutine for \$4.50

## BURGERS

- + Sub gluten free bun for \$3
- + Surf & Turf!? Add east coast lobster for \$8
- + Substitute a Beyond Meat patty in any burger for no additional cost

**BIG SEXY**.....\$19.75

It's a deliciously dirty double smashburger with our secret mac sauce, shredded lettuce, American cheese, sliced pickles & onions on a potato bun.

**THE WORKS**.....\$22.25

Two beef patties, double cheddar, caramelized onion, sauteed mushrooms, Guinness-tomato jam, horseradish aioli, crispy onion rings.

**THE PINT CHEESEBURGER**.....\$18.75

Iceberg lettuce, tomato, pickles, onion and signature Pint aioli topped with cheddar cheese.

**THE GREAT CANADIAN**.....\$19.75

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

**THE CAJUN CHICKEN**.....\$18.75

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

## SANDWICHES

**LOBSTER GRILLED CHEESE**.....\$22.75

East coast lobster, havarti cheese, sundried tomato, avocado & lime zest on sourdough bread.

**THE PINT CLUB**.....\$19

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

**NOTORIOUS BLT**.....\$18.50

Bacon, avocado, lettuce, tomato and aged cheddar with garlic aioli. Served on sourdough.

**CRISPY CHICKEN**.....\$19.75

Buttermilk-fried chicken, pickles, slaw, dijon-maple drizzle.  
+ Make it Nashville Style for \$2

## THE PINT O'CLOCK

**MONDAY-FRIDAY**

4PM-6PM + 10PM-CLOSE

**\$6 SELECTION OF**  
DRAUGHT BEER, WINE, + COCKTAILS

**ALL DAY**

**EVERYDAY**

**\$6 18oz GOOD**  
ROBOT LAGER

# WEEKLY SPECIALS

**MONDAY-FRIDAY LUNCH** 11:30AM - 3PM  
ANY BOWL or SALAD FOR \$12.50

**TACO TUESDAY** ALL DAY / \$3 TACOS (min 3 per order)  
+ \$6 (20oz) CORONA

**WING WEDNESDAY** 50% OFF WINGS + \$25 BUCKETS  
OF BUD or MOLSON CANADIAN

**BEER & BURGER THURSDAY** ANY BURGER +  
HEINEKEN (22oz) FOR \$25 / ALL DAY + 50% OFF BOTTLES  
OF PINOT GRIGIO & CABERNET SAUVIGNON

**WING FRIDAY** 5PM TO 10PM  
50% OFF WINGS + \$6 GOOD ROBOT PINTS (18oz)

**BEER & BITES SATURDAY** 5PM ONWARDS  
\$6 (18oz) BIRRA MORETTI or KEITH'S IPA WITH ANY  
PURCHASE FROM OUR STARTING LINEUP

**BOTTOMLESS MIMOSA BRUNCH**  
\$20 BOTTOMLESS MIMOSAS EVERY SAT + SUN  
FROM 10AM - 3PM WITH FOOD PURCHASE  
(conditions apply)

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