<b>6F 40-WAY WINGS</b> A pound of our award winning wings,	14.5
ried until golden brown. Offered '40-Ways'.	
6F 40-WAY RIBS	16
A generous portion of our fall-off-the-bone pork baby back ribs. Offered '40-Ways', Served with Pint fries and house-made coles!	
POUTINE	13
Pint fries topped with cheese curds and Pint gravy. ADD PULLED PORK or GROUND BEEF - <b>4</b>	
PINT PEROGIES	13
Eight deep fried perogies topped with cheese, bacon, green oni and sour cream.	ons,
PRAIRIE PANKO PICKLES Breaded, deep-fried and unforgettable. Served with tzatziki.	13
CHEESE STICKS	13
Six breaded and golden fried mozzarella sticks. Served with sw Sriracha aioli.	eet
CHICKEN FINGERS	15
Crispy chicken tenders, with honey dill dressing. Served with yo choice of Pint fries or salad.	our
PINT FRIES	8
A heaping basket of beer battered fries. SUB SWEET POTATO FRIES	
STUFFED CANOES Large potato skins, filled with cheese, bacon, green onions, quacamole, and tomatoes.	14
MAC N' CHEESE	15
louse-made cheese sauce, macaroni, bacon and jalapeños, bake	
bur three cheese blend. Served with served with artisan garlic b ADD CHICKEN BREAST ~ 5 or PULLED PORK ~ 4	bread.
SRIRACHA PULLED PORK TACOS	15
Three grilled flour tortillas filled with tender sriracha marinated	d pulled
pork, shredded lettuce, sour cream, diced tomato, green onion a mixed cheese. <b>*NOT AVAILABLE FOR TUESDAY SPECIAL</b>	and

SOUP & SALAD

SERVED WITH SOFT ARTISAN GARLIC BREAD. ADD GRILLED CHICKEN ~ 5

DAILY SOUP Made from scratch.	9
<b>CAESAR SALAD</b> Romaine lettuce, tossed in a classic garlic dressing, with Parmesan, croutons, and crisp bacon.	12
HARVEST MARKET SALAD NEW Arugula and apple slices tossed in a maple Dijon dressing. Topped with prosciutto, pecans, and aged white cheddar.	12
(F) CHICKEN TERI-BERRY SALAD Pint greens tossed in our signature sunflower poppyseed dressing, topped with teriyaki glazed chicken, walnuts, feta cheese and berrie	<b>4</b> es.
<b>(F) KALE AND BEET SALAD</b>	4

Kale & Pint greens, caramelized beets, mandarin segments, goat cheese, and walnuts, tossed in our house balsamic vinaigrette.

PRICES DO NOT INCLUDE TAX OR GRATUITY. PLEASE

		WAY FL		
	SIGNATURE SAUCES		DRY RUBS	THE
MILD	Creamy Dill @ Electric Honey @	Honey Garlic Honey Mustard @	Mango Chipotle @ Salt & Pepper @	Aioli @ Honey Dill @
	Momofuku 🐠 Mongolian BBQ	Teriyaki 🕫 Sweet & Sour 🕫	Citrus Blast 🕫 Parmesan Herb 🕫	Ranch 👀
	Sticky Sweet 🕫 Guinness BBQ	Red Thai 🕫 Pineapple Curry 🐠	Garlic 🕫 Maple 🕼	Parmesan 🕫 Greek 🕫
	Jasper Ave BBQ ()	Maple BBQ (F) Bourbon BBQ (F)	Montreal Spiced <b>F</b> Kentucky Bourbon	
	Honey Hot Honey Sriracha @	Kansas City BBQ @ Szechuan	2	Sour Cream (F) Guacamole (F)
	Peri Peri @ Bermuda Burner	Hotiyaki	Cajun 📴 🛛 Sv	veet Sriracha 🕫
	Death Wish 🐨	Caribbean Jerk 🖲 Sweet Chili 🐨	Insanity 🐨	<b>40</b> <sup>§</sup>
	Seven Pepper 💷	Red Hot 💷	WINGS	

# PERFECT TO SHARE

#### **NIAGARA NACHOS**

House-made nacho chips, with jalapeños, tomatoes, green onions, and cheddar - mozzarella cheese blend. Served with salsa and sour cream. ADD CHICKEN, PORK, OR BEEF - 4 GUACAMOLE OR EXTRA CHEESE - 3

#### **FULL PINT PLATTER**

Choose three of the following: Pint Sliders (prime rib or chicken), 40-Way Wings, Prairie Panko Pickles, Mini Dogs, or Chicken Fingers. Served with cheesy nachos, Pint fries, veggies & dip.

# **BRUNCH SPECIALS**

AVAILABLE SATURDAY, SUNDAY, & HOLIDAYS 11AM TO 4PM

#### **HANGOVER BREAKFAST**

Two eggs any style, two sausages, Two pieces of bacon, tater tots, and toast.

#### HANGOVER SANDWICH

Sausage, 2 egg cheese omelette, B.L.T. with Maple Mayo on a Belgian Waffle. Served with tater tots.

#### **TATER TOT NACHOS**

Corn chips and Tater tots topped with melted shredded cheese blend, scrambled eggs, bacon, sausage, jalapeños, diced tomatoes, green onions, salsa and sour cream.

### BLT

Bacon, lettuce, tomato, with mayo on twelve grain artisan toast. Served with tater tots.

#### AWESOME ADD-ONS:

ATTEOVITE					
TATER TOTS	\$5	EXTRA CHEESE	\$3	SAUSAGE	\$4
EGG	\$3	BACON	\$4		

ADVISE YOUR SERVER OF ANY ALLERGIES BEFORE ORDERING. HALIFAX.THEPINT.CA

**GF** GLUTEN FRIENDLY OPTIONS ASK FOR VEGETARIAN FRIENDLY OPTIONS

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# ASSICS 🗸

#### YOUR CHOICE OF ALBERTA BEEF OR GRILLED CHICKEN ALL BURGERS TOPPED WITH LETTUCE, TOMATO, ONION & PINT AIOLI SERVED WITH PINT FRIES, DAILY SOUP OR PINT GARDEN SALAD SUBSTITUTE CAESAR SALAD / SWEET POTATO FRIES ~ 3 SUBSTITUTE MAC N' CHEESE OR POUTINE ~ 4

TURKEY DINNER NEW	16
ADD BACON, AGED CHEDDAR, GRILLED ONIONS OR GUACAMOLE ~	2
Veggie patty, roasted red pepper hummus, feta cheese, and cucumber.	
GARDEN PATCH BURGER	16
<b>INFERNO BURGER</b> Jalapeño Havarti, panko onion rings, jalapeños, and Seven Pepper sau	<b>16</b> uce.
<b>MUSHROOM CHEDDAR</b> Sautéed mushrooms, aged cheddar, and Pint mushroom sauce.	16
<b>GREAT CANADIAN BURGER</b> Bacon, aged cheddar, and house-made maple BBQ sauce.	16
<b>THE PINT STANDARD BURGER</b> Lettuce, tomato, onion, and signature Pint aioli.	15

Two marinated crispy turkey wings, on a bed of butter dill sautéed carrots. Served with a Turkey gravy and a buttery baked mashed potatoes.

# SEAFOOD

### **(GF) LIGHTHOUSE CHOWDER**

CUP 8 BOWL 15 Homemade Atlantic seafood chowder. Loaded full of shrimp, scallops, lobster and haddock. Served with two slices of artisan garlic bread.

### **SPICY CALAMARI**

A generous portion of golden calamari spiced up! Crispy fried onions, a drizzle of sriracha aioli, topped with diced jalapeño. Cooled off with our house made tzatziki.

### **MARITIME MUSSELS**

A serving of fresh Nova Scotia mussels steamed in a white wine and garlic cream sauce.

### HALI'S HOMEMADE FISH N' CHIPS

Two pieces of golden-fried locally harvested fresh haddock from Fisherman's Cove, served on top of our signature Pint fries, with house-made coleslaw and tarter sauce.

HAPPY HOUR 3PM TO 6PM MONDAY TO FRIDAY

\$5 DOMESTIC PINTS WINGS + CANOES + MUSSELS + NACHOS

# SANDWIC

SERVED WITH YOUR CHOICE OF PINT FRIES, DAILY SOUP OR GARDEN SALAD SUBSTITUTE CAESAR SALAD OR SWEET POTATO FRIES ~ 3 SUBSTITUTE MAC N CHEESE OR POUTINE ~ 4

## **ROCKY MOUNTAIN CLUB**

Char-grilled chicken breast, crisp bacon, aged cheddar, tomato, lettuce, onion, maple aioli, on twelve grain artisan bread. **ADD GUACAMOLE ~ 2** 

# **CRISPY CHICKEN**

Crispy fried chicken breast, jalapeño Havarti, crisp bacon, lettuce, tomato, onion, sweet sriracha aioli on a fresh artisan brioche bun.

#### **PULLED PORK**

Slow roasted, hand-pulled pork, Kansas City BBQ sauce, house-made coleslaw, on a fresh artisan brioche bun. ADD AGED CHEDDAR - 2

### **CAJUN CHICKEN**

Char-grilled cajun seasoned chicken breast, with jalapeño Havarti, banana peppers, tomato, and lettuce, on twelve grain artisan bread.

#### FARMHOUSE BEEF DIP

Slow roasted, thin sliced Alberta beef, aged cheddar, on a French baguette, with au jus & horseradish aioli for dunking. **ADD SAUTÉED MUSHROOMS OR ONIONS ~ 2** 

### **GUACAMOLE CLUB WRAP**

Grilled chicken with guacamole, cheddar cheese, smoked bacon, tomatoes, Pint greens and Pint aioli wrapped in Naan bread.

#### **CHICKEN TZATZIKI WRAP**

Grilled chicken, tzatziki, tomatoes, sweet onions and Pint greens wrapped in Naan bread.

#### **STERLING SILVER STEAK**



15

15

17

6oz. Sterling Silver top sirloin on top of garlic toast topped with panko breaded onion rings.

ADD SAUTÉED MUSHROOMS or ONIONS ~ 2

DESSERT

# **GF** CUPCAKE FLIGHT

7.5

16

16

14

15

15

16

16

19

Six mini cupcakes; 2 chocolate, 2 strawberry, 2 carrot cake. **SHARING ENCOURAGED!** 

# SIGN IN TO OUR WIFI AND RECEIVE SPECIAL **EXCLUSIVE OFFERS**



**GF** GLUTEN FRIENDLY OPTIONS **ASK FOR VEGETARIAN FRIENDLY OPTIONS** 🖪 🖸 🖪 @ PINTHALIFAX