The QUIET PINT TAVERN

W. FIRST 1420 STREET

LOCATION AND HOURS

1420 W First Street, Winston-Salem, NC

SUNDAY - TUESDAY : 11AM - 10PM

WEDNESDAY - SATURDAY : 11AM - 11PM

PH: 336 893-6881

QuietPintTavern.com

Starters

POMME FRITES 12
Crispy golden fries tossed in garlic oil, fresh rosemary, sea salt, and grated parmesan cheese. sided with house malt aioli and your choice of one additional dipping sauce.

DEVILED EGGS 10
House-made pimento cheese deviled eggs topped with crispy Korean pork belly, red pepper flakes and smoked paprika.

CHARRED BROCCOLI 10
Pan-roasted broccoli crowns tossed with garlic oil and sea salt, toasted citrus breadcrumbs and served with zesty horseradish garlic aioli.

BIG BANG SHRIMP 13
Tempura Fried shrimp, sweet and spicy banger sauce, sticky rice with a sweet soy drizzle, toasted sesame seeds, and fresh scallions.

BASKET OF TENDERS 14
Hand-breaded buttermilk chicken tenders fried crispy and served with house fries and your choice of dipping sauce.

TUNA POKE CRISPS * 15
Spiced Wonton Chips layered with a sushi-grade ahi tuna marinated in classic soy sesame sauce, diced avocado, pickled red onions, fresh cilantro, and a drizzle of wasabi aioli.

TAILGATE DIP 14
Spiced Ground Beef & Chorizo with Hatch Green Chiles, Roasted poblanos & Blended cheeses with Pico & Green Onion Garnish, Spiced tortilla chips and salted pretzel bites.

DIPPING SAUCES
Ranch, Spicy Ranch, Blue Cheese, Horseradish Garlic Aioli, Malt Aioli, Wasabi Aioli, Honey Mustard, Buffalo Mild, Buffalo Hot
Extra Dipping Sauces and Dressings: +.75

JUMBO WINGS 15
Jumbo wings fried crisp. Served with carrots, celery, and blue cheese, ranch or spicy ranch.

Wing Flavors: Mild Buffalo, Hot Buffalo, Honey Buffalo, Hot Garlic Parmesan, Korean BBQ, Sweet Soy Chili, Smoky Dry Rub

MAC N' CHEESE SKILLETS
CAVATAPPI Macaroni with a 3 cheese sauce baked hot in cast iron skillets, finished with toasted HERBED breadcrumbs and scallions.

Cast Iron Mac 10
Our classic mac baked golden and bubbly.

Pork Belly Mac 15
Crispy Korean pork belly, bacon lardons, pickled red onions, toasted sesame seeds, and a whole-grain mustard drizzle.

Buffalo Chicken Mac 16
Crispy chicken tossed in buffalo sauce, blue cheese crumbles and a house ranch drizzle.

Bulgogi Pork Mac 15
Tender shredded pork in sweet Bulgogi glaze, pickled red onions, toasted sesame seeds, and a sriracha aioli drizzle.

pint fave!

LOADED CANTINA NACHOS
Crisp corn tortilla chips layered with spicy queso, black beans, and pico de gallo. Finished with queso fresco, lime crema, and fresh cilantro. 12

ADD: Chicken - Grilled, Blackened, or Fried +5
Shrimp - Grilled, Blackened, or Fried +5
Bulgogi BBQ Pork +5
Korean Pork Belly +5
Flank Steak* +7

SALAD DRESSINGS:
Ranch, Spicy Ranch, Blue Cheese, Honey Mustard, Peanut Ginger, Apple-Cider Vinaigrette, Citrus Vinaigrette, Cilantro-Lime Vinaigrette

Salads

GARDEN SALAD SM 7.5 | LG 10
Mixed greens, shredded cheddar, tomatoes, cucumbers, shredded carrots, sourdough garlic croutons, and roasted sunflower seeds. Served with your choice of dressing.

PINT SALAD 12
Fresh mixed greens tossed in apple-cider vinaigrette, topped with bacon, blue cheese crumbles, tomatoes, roasted sunflower seeds, and sourdough garlic croutons.

THAI CHICKEN 15
Shredded chicken, crisp cabbage, carrots, and sweet red bell pepper tossed in peanut ginger dressing, topped with fresh scallions, cilantro, crushed peanuts, toasted sesame seeds, and crunchy wontons.

CAJUN CHICKEN & BACON 15
Blackened grilled chicken over mixed greens with chopped bacon, blue cheese crumbles, hard-boiled eggs, pickled red onions, roasted sunflower seeds, and crispy fried onions. Served with house-made ranch.

CITRUS SHRIMP 16
Grilled shrimp over mixed greens tossed in citrus vinaigrette, topped with queso fresco, pickled red onions, and roasted sunflower seeds. Served with griddled sourdough toast points.

CHIMICHURRI TACO BOWL * 18
Sliced flank steak marinated in garlic-herb chimichurri over a bed of mixed greens, roasted corn, and black beans inside a golden crispy tortilla bowl. Finished with fresh guacamole, pico de gallo, crumbled queso fresco, and a tangy lime crema drizzle.

ADD:
Chicken - Grilled, Blackened, or Fried +5
Shrimp - Grilled, Blackened, or Fried +5
Flank Steak* +7

ORDER ONLINE

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
*These items can be served raw or under cooked

Entrees

STICKY RICE BOWL 12
Warm sticky rice topped with tangy seaweed salad, pickled red onions, crunchy citrus slaw, a sunny-side egg*, scallions, cilantro, and toasted sesame seeds.

HONG KONG STREET NOODLES 12
Ramen noodles sautéed with herbed cremini mushrooms, sweet red bell peppers, crisp cabbage, and carrots in a spicy Hun Jiang sauce, finished with crushed peanuts and scallions.

TUNA POKE BOWL* 17
Sushi-grade ahi tuna marinated in house soy-sesame, served over sticky rice with seaweed salad, pickled red onions, crunchy citrus slaw, cucumbers, sliced avocado, wasabi aioli, toasted sesame seeds, and scallions.

CREOLE SHRIMP & RICE 18
Sauteed Shrimp Creole Etouffee in a Creamy (Mildly Spiced) Tomato & Holy Trinity Sauce with warm sticky rice, fresh scallions, and cilantro.

ADD: Chicken - Grilled, Blackened, or Fried +5
Shrimp - Grilled, Blackened, or Fried +5
Bulgogi BBQ Pork +5
Korean Pork Belly +5
Flank Steak* +7

Street Tacos

Served two per order on warm flour tortillas with fresh lime. Corn tortillas available upon request. Choice of side.

GRILLED TUNA* 15
Soy-sesame-marinated rare tuna over citrus crunch slaw, topped with fresh avocado, pickled red onions, toasted sesame seeds, and wasabi aioli.

BULGOGI PORK 14
Tender shredded pork in sweet Bulgogi glaze over crisp cabbage, finished with pickled red onions, fresh scallions, toasted sesame seeds, and fresh cilantro.

AGAVE SHRIMP 15
Griddle-seared shrimp glazed in agave-lime over citrus crunch slaw, topped with mango-avocado salsa and lime crema

BANGKOK CHICKEN 14
Grilled chicken over crisp cabbage tossed in a peanut-ginger sauce, topped with sweet red peppers, fresh cucumbers, crispy wontons, and fresh cilantro.

CHIMICHURRI STEAK* 16
Marinated flank steak served on warm corn tortillas, crisp cabbage, topped with house chimichurri, queso fresco, pickled red onions, and lime crema.

ORDER ONLINE

Artisan Flatbreads

Hand-crafted on our signature crispy flatbread crust.
Sub Vegan Cheese $1

RUSTIC TOMATO 15
Garlic-herb roasted tomatoes and melted cheese blend finished with basil pesto, fresh basil chiffonade, and flaky sea salt.

NEW YORKER 17
Piled high cup-and-char pepperoni over melted cheese, topped with shredded parmesan, oregano, and a warm hot honey drizzle.

WILD MUSHROOM 16
Ricotta, mozzarella & provolone, herb-sautéed cremini mushrooms, Roasted garlic oil, shaved green onion

BUFFALO CHICKEN 16
Tangy Buffalo sauce base and melted cheese topped with crispy diced fried chicken and blue cheese crumbles. Finished with house pickled red onions and a ranch drizzle.

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Smash Burgers*

Double smash patties cooked on a flat-top griddle and served on a toasted buttered potato bun. Served with your choice of side. Sub Gluten-Free Bun $2.

CLASSIC SMASH 15
Double-stacked melted American cheese, shredded Lettuce, vine-ripe tomato, shaved red onion, crispy dill pickles, and our signature smash sauce.

OKLAHOMA ONION 15
Sweet, thin-shaved onions pressed and caramelized directly into the beef as it sears, topped with melted American cheese, crispy pickles, and house smash sauce.

SPICY COWBOY 16
Melted sharp cheddar, crispy fried onions, flash-fried jalapeños, smoky BBQ sauce, and horseradish garlic aioli over crisp lettuce, tomato and red onion.

ALPINE BURGER 16
Sautéed Cremini mushrooms, Swiss cheese, tangy horseradish garlic aioli, crisp lettuce, tomato and red onion.

SOUTHWEST BLACK BEAN 14
House-made, lightly breaded black bean patty crispy-fried and topped with fresh sliced avocado, house pico de gallo, crumbled queso fresco, and zesty lime crema.

don't forget!

Sub Gluten Free Bun $2

CHEESE
American, Swiss, Cheddar, Provolone

EXTRAS
Bacon +2, Fried Egg* +2, Avocado +2, Caramelized Onions +.50, Jalapenos +.50, Sauteed Cremini Mushrooms +.75

Specialty Sandwiches and Wraps

includes choice of side

CALIFORNIA GRILLED CHICKEN 15
Grilled chicken breast seared with fresh lemon, topped with melted provolone, crispy bacon, avocado, lettuce, tomato, and mayo on thick griddled sourdough.

SEOUL HOT CHICKEN 15
Crispy chicken breast tossed in fiery hot sauce, topped with garlic aioli, zesty citrus crunch slaw, and dill pickles on a toasted potato bun.

WEST END DIP* 16
Slow-cooked shredded beef and caramelized onions piled on a toasted hoagie roll with melted provolone and horseradish garlic aioli. Served with warm beef au jus.

MOJO CUBAN 15
Citrus-marinated Mojo pork, thin-shaved ham, melted Swiss, dill pickles, and yellow mustard pressed on buttered sourdough bread.

HOT HONEY CHICKEN WRAP 15
Crispy chicken tenders tossed in sweet Buffalo honey sauce with shredded cheddar, crisp lettuce, diced tomato, and house-made ranch in a grilled flour tortilla.

CHICKEN BACON AVOCADO WRAP 15
Grilled chicken breast, crispy bacon, and fresh sliced avocado wrapped with shredded cheddar, crisp lettuce, diced tomato, and creamy ranch.

SIDES 4

Fries, Rice and Beans, Broccoli Salad, Pasta Salad

UPGRADED SIDES
Side Garden +1, Pomme Frites Side +1, Mac n Cheese +2, Loaded Black Bean Cake +3