

KING'S WINGS

Gourmet Wings (19 and over due to alcohol content)

Drunken Canadian Jerk

Maple syrup, jerk sauce and
Crown Royal Whisky



Tequila Tango

Chipotle and lime, Mexican
warmth and a lick of Tequila



Bourbon St.

Cajun hints through smoky medium
sauce kicked up with Jim Beam



Coco Thai

Mild Thai spice, slight sweetness, coconut
rum finished with a coconut dusting.

Gourmet Wings \$16.25/lb, \$30.75/2lb 1-flavour
\$31.65/2lb 2-flavours

Speciality Wings



Voodoo. One of our most
popular wings! Lots of heat & flavour.

Fire & Ice. Hot sauce and horseradish.



Suicide. Don't be fooled by what you've had before, they're **HOT!**



Liquid Gold. Honey &
mustard with a subtle kick.



**Medium & Ice, Buffalo & Ice,
Mild & Ice, Wuss & Ice.**

As it says, with horseradish.

M&M. Flavours of Montreal blended
with sweet mustard.

Sweetart. Lemon pepper gives bite, sweet
honey-mustard mellows it out.

Thai

Red curry sauce



Bangkok Backfire

Sriracha, lime and coconut

Curry

Indo style curry flavours

OPA! Honey & mustard with a
sprinkle of Greek seasoning.

666. Moderate heat with layers
of garlic & black pepper.



Edinburgh Nights. Our version of the classic Scottish chip-shop dressing.

Hot'n'hunny, medium'n'hunny, mild'n'hunny
Honey-garlic plus the other!

HSS. Hot, sweet & sour.
Well, more medium than hot.

Maple Leaf. Local Rolling Ridge syrup
kicked-up Eddy style.....



Island Honey. Jerk mixed
with honey-garlic, yeah!



Urban

BBQ, medium heat and a Cajun kick.

H₂Oh. Honey-garlic and honey-mustard.

Canadien. Honey-garlic mixed with
flavours of Montreal.



Aztec. Sweet chili with a hint
of honey-mustard.

More on the other side....

Speciality Wings \$14.75/lb, \$28.00/2lb 1-flavour, \$28.75/2lb 2-flavours

All prices subject to applicable taxes.

Weights are approximate pre-cooked weights. No half/half or split orders please!

Nov 2021

Regular Wings

Our wings tend to be a degree up on heat compared with other restaurants, so we start out with.....

Wuss! Hardly any heat, rich semi-sweet flavour with just a hint of smoke.

BBQ. Very mild cayenne with hickory and sweet tomato.



Sweet Chili. Medium heat with a tangy sweetness.

Honey-Mustard. Rich flavours with mild heat and slight sweetness.



Caribbean Jerk. Layers of island flavour with a moderate heat.

Honey-Garlic. Always a favourite, we use a top-notch sauce with real honey and garlic.



Mild. A splash of background heat but moderate enough for most tastes.

Buffalo. The classic 'original', moderate heat with butter added.



Medium. Getting up there on heat, our medium sauce soaks in well to get the flavour through the wing.



Hot. Now you're talking! known as a "hot" wing worthy of it's name.

Sweet and Sour. Chinese style, no heat.



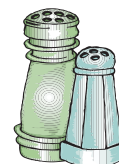
Mesquite. Smoky BBQ, slightly sweet.

Dry Wings



Fast becoming favourites, no sticky sauce to deal with!

Dill Pickle, Salt & Pepper, Garlic-Parmesan, Chipotle-Mango, Lemon-Pepper, Garlic & Pepper, Piri-Piri or Cajun.



Regular & Dry Wings \$14.25/1lb, \$27.00/2lb 1-flavour, \$27.75/2lb 2-flavours



Add carrots & blue cheese dip for \$2.25

Chef's Revenge

In a category all it's own, the ultimate heat. Just 6 wings per serving, extremely hot yet flavourful. Not for the faint-hearted, anyone with a medical condition or pregnant. \$15.95



More on the other side....

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