



Wing-a-Ding-Ding: Toronto's Best Wings

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Finding the best chicken wings in the GTA is a long, but delicious process. For me, the criteria for good wings are sauciness, size (yes, size does matter), crispness and flavour. Top 10 picks for best wings in Toronto in no particular order. Plus, a few honourable mentions.

[Duff's Famous Wings](#), \$9.75 (10 wings, one flavour), \$18.50 (20 wings, two flavours), \$44.50 (50 wings, three flavours)

When I'm craving wings, I instantly think of Duff's. The chain has been making Buffalo wings for more than four decades and has downtown and midtown locations. These large, saucy wings, accompanied by celery, are particularly filling. You will need the cool veggies if you're going to try the death or Armageddon sauces. **TIP:** Tuesdays are wing nights from 5 p.m. to close. 10 wings \$6.75.

[Kelsey's](#), \$9.99 (eight wings), \$17.99 (16 wings)

Kelsey's is not the only big chain resto on my list. The appetizer wings are a decent size, fried and served with carrots and celery sticks. Guinness barbecue, black pepper garlic, hot stripe ranch and Indian butter spice are some of the seasonings offered besides mild, medium and hot. **TIP:** Kelsey's boasts all-you-can-eat wings from Sunday to Wednesday (\$15.99).

[St. Louis Bar and Grill](#), \$9.95 (regular – nine pieces), \$17.95 (large – 18 pieces)

They may be a bit on the smaller side, but these wings really deliver on taste. St. Louis is a wing staple of the GTA and so is their signature garlic dill dip. The wing sauces include suicide, jerk, curry, authentic Buffalo, sweet Asian BBQ and hotter than hell. All wing orders come with fries and the dill sauce (you can order extra). **TIP:** Tuesdays are wing nights for both regular (\$6.95) and large (\$13.75) orders.

[The Wing Company](#), \$9.98 (10 wings), \$18.98 (20 wings), \$27.98 (30 wings), \$36.98 (40 wings), \$45.98 (50 wings)

With 40 options, The Wing Company makes ordering difficult. The varieties are separated into six categories: BBQ, Buffalo-style, signature, dry, Frank's and Bull's Eye. Signature flavours include smoked lime and tequila, sweet chili Thai, Shanghai teriyaki and pepita mole (pumpkin, cocoa, jalapenos, chipotle and spices). Orders of wings come with a choice of fries or celery with ranch, dill, blue cheese or chipotle dip. Boneless wings are also available in all flavours. **TIP:** On Monday and Tuesday nights (from 4 p.m. to close), patrons get 50 per cent more wings on any order.

[All Star Wings and Ribs](#), \$10.46 (single order – 10 wings), \$17.90 (double order – 20 wings)

All Star is known for their overwhelming wing options -- more than 100. The Richmond Hill pub offers wings at nine levels of heat, starting with no heat (for kids) and peaking at E.L.E., which stands for Extinction Level Event. Those who actually finish an order of E.L.E. wings get their photo taken for the Wall of Flame and a t-shirt. The menu doesn't reveal what's in each sauce, so to make things interesting pick a flavour without asking any questions. **TIP:** On Mondays, each single order of wings comes with an extra five pieces from 5 p.m. to close.

[Wild Wing](#), \$9.99 (single - one pound), \$18.99 (double - two pounds)

Scattered around the GTA, the Wild Wing chain offers a flavourful feast. The wings are categorized with clever titles like Honey I'm Home, Let's Get Naked, Short 'N' Sweet (with hints of chocolate and raspberry in the sauce) and Smokey Bones. On the side are celery, carrots and dip and a rib and wing combo with a choice of seasonings on both meats is also available. Worth the drive to small-town Ontario. **TIP:** On Tuesdays, get a pound and a half for the price of one pound and on Thursdays a pound and a pint are \$12.99.

[Casey's Bar & Grill](#), \$9.99 (one pound), \$18.99 (two pounds)

Casey's is another chain bar and grill that offers exceptional appetizer wings. The classic wings are plump and coated with saucy goodness. The messy experience comes courtesy of the original Buffalo wing sauce served with blue cheese dip, carrots and celery sticks. Also offered are dusted wings, which are breaded and served with the same sides.

[Highway 61 Southern Barbeque](#), \$9.99

The midtown barbeque joint offers crispy smoked wings by the pound. The meaty morsels are slow-smoked and covered in saucy goodness. Medium, prairie fire, honey garlic, barbeque and Highway 61 smoked pepper sauce are the options available. Served with celery sticks, carrots and a ranch dip.

[Mitzi's Sister](#), \$9.95 (one pound), \$14.50 (two pounds)

This Parkdale eatery adds a twist to regular pub fare and wings are no exception. Their oven-roasted chicken wings are big, sticky and out of the ordinary, with sauces like Moroccan dry rub tequila pineapple, maple chipotle, red Thai curry and spicy pumpkin honey garlic. Add fries, salad or house-made blue cheese dipping sauce (\$2 each).

[Einstein Cafe & Pub](#), \$5.95 (five pieces), \$9.95 (10 pieces), \$17.95 (20 pieces), \$34.95 (40 pieces)

U of T students flock to this pub everyday for the \$10 pitchers and the ever-popular wings. The large wings manage to keep their crunchiness while covered in a gooey sauce. Flavour options include spicy Thai, Cajun, naked, BBQ and the Hammer (the house sauce). Each order is served with celery sticks, carrots and blue cheese dip. The kitchen stays open until 1 a.m. on weekends for late-night snacking.

Honourable Mentions:

[Allen's](#)

[Sloppy Joe's Bar & Grill](#)

[Sneaky Dee's](#)

[McSorley's Bar & Grill](#)