



SERVED FROM 12:00 PM - 2:00 PM

LUNCH MENU

SMALL PLATES & SHAREABLES

VG DAILY FOCACCIA 6 Homemade Focaccia, Parmigiano Reggiano	CALAMARI 18 Smoked Chipotle Aioli, Lemon	KOREAN FRIED CHICKEN TACOS 20 Fried Chicken Thighs, Shredded Iceberg, Pickled Onions
VG KETTLE CHIPS 9 Bleu Cheese Sauce	THAI CURRY MUSSELS 19 Thai Curry Sauce, Thai Basil, Grilled Focaccia	KING STREET WINGS 21 Louisiana Hot, Smokey BBQ or Salt & Pepper
VG OLIVES 10 Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia	AVOCADO & SHRIMP TOAST 19 Focaccia, Avocado Mousse, Tomato Chutney, Pickled Onions	CEVAPI 24 Grilled Pork & Beef Sausage, Ajvar, Fresh Cut Fries
VG TRUFFLE FRIES 11 Fresh Cut Fries, Parmigiano Reggiano, White Truffle Oil	GF OCTOPUS 20 Winter Greens, Sliced Herb Fingerlings, Pesto	CHARCUTERIE & CHEESE BOARD 32 Artisanal Cured Meats & Cheeses, Organic Hockley Honey, House-made Preserve, Toasted Sour Dough
GF ROOT CELLARED VEGETABLE SOUP 12 Root Vegetables, Crispy Leeks, EVOO	FRENCH ONION SOUP 14 Gruyère, Crispy Fried Onions	

LUNCH SPECIAL Enjoy the Soup du Jour and any handheld item with our house-cut fries.

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SALADS

KALE CAESAR 18 Baby Kale, Bacon, House-made Croutons, Shaved Parmesan
GF ONE KING COBB SALAD 27 Grilled Chicken Breast, Fresh Avocado, Egg, Grape Tomato, Bacon, Winter Greens, Dijon Mustard Vinaigrette
VG BURRATA & GRILLED SOUR DOUGH 27 Mixed Greens, Cherry Heirloom Tomato, Frozen Strawberry Zest, Figs, Pesto, Grilled Sour Dough, Fleur de Sel, EVOO

ENHANCE YOUR SALAD

Chicken Breast	11
Striploin 4 oz 8 oz	13 23
Grilled Shrimp	4 per pc
Coho Salmon 6-8 oz [Springhills Fish]	28
Plant-Based Protein 4 oz	9
Burrata	14

HANDHELDS

All handhelds are served with house-cut fries, sweet fries or salad.

CRISPY CHICKEN SANDWICH 20 Habanero Pepper Relish, Lettuce, Ranch Dressing, Brioche Bun	VG PLANT-BASED VEGGIE BURGER 19 Plant-Based Patty, Lettuce, Red Onion, Tomato, Avocado, Brioche Bun
THE TOWER CLUB 20 Grilled Chicken, Peameal Bacon, Lettuce, Tomato, Mayo, Ciabatta Bun	THE ONE BURGER 22 8 oz Ground Chuck, Braised Short Ribs, Lettuce, Tomato, Red Onion, Aged Cheddar, Brioche Bun ADD Bacon 3.5 Mushrooms 3 Fried Egg 3

ARTISANAL PIZZA

PEPPERONI 19 Pepperoni, Shredded Mozzarella, Homemade Pizza Sauce	VG MUSHROOM 19 Roasted Garlic, Wild Mushrooms, Bleu Cheese, Mozzarella, White Truffle Aioli
BBQ CHICKEN 20 Chicken, Bacon, Peppers, Onions, Corn, Mozzarella, Cilantro, Scallion, Ranch	SPICY SOPPRESSATA 20 Spicy Soppresata, Guindillo Chillies, Shredded Mozzarella, Honey & Chili Oil Drizzle, EVOO

LARGE PLATES

BUTTER CHICKEN 25 Basmati Rice, Grilled Naan Bread, Plain Raita	STEAK FRITES 39 8 oz Canadian Prime Beef Striploin, House Cut Fries, Demi	RIGATONI 23 Bronze Dye Cut Rigatoni, Fennel Pork Sausage, Spinach, Cured Tomatoes, Parmigiano Reggiano
CHICKEN SUPREME 39 Roasted Purple Potatoes, Roasted Carrot Puree, Winter Vegetables, Chicken Jus	COHO SALMON 39 SPRINGHILLS FISH OCEANWISE 6-8 oz Potato & Sago Fritters, Winter Vegetables, Raw Salad	VG GNOCCHI 25 Truffle Cream Sauce, White Truffle Oil, Shaved Black Périgord Truffles, Parmigiano Reggiano

DF Dairy Free **GF** Gluten Free **VG** Vegetarian

Please alert your server of any food allergies.

An 18% gratuity will be added to tables of 6 or more. 01-2024-R2



SERVED FROM 4:00 PM - 10:30 PM

DINNER MENU

SMALL PLATES & SHAREABLES

VG DAILY FOCACCIA 6 Homemade Focaccia, Parmigiano Reggiano	CALAMARI 18 Smoked Chipotle Aioli, Lemon	KOREAN FRIED CHICKEN TACOS 20 Fried Chicken Thighs, Shredded Iceberg, Pickled Onions
VG KETTLE CHIPS 9 Bleu Cheese Sauce	THAI CURRY MUSSELS 19 Thai Curry Sauce, Thai Basil, Grilled Focaccia	KING STREET WINGS 21 Louisiana Hot, Smokey BBQ or Salt & Pepper
VG OLIVES 10 Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia	AVOCADO & SHRIMP TOAST 19 Focaccia, Avocado Mousse, Tomato Chutney, Pickled Onions	CEVAPI 24 Grilled Pork & Beef Sausage, Ajvar, Fresh Cut Fries
VG TRUFFLE FRIES 11 Fresh Cut Fries, Parmigiano Reggiano, White Truffle Oil	GF OCTOPUS 20 Winter Greens, Sliced Herb Fingerlings, Pesto	GF ROOT CELLARED VEGETABLE SOUP 12 Root Vegetables, Crispy Leeks, EVOO
CHARCUTERIE & CHEESE BOARD 32 Artisanal Cured Meats & Cheeses, Organic Hockley Honey, House-made Preserve, Toasted Sour Dough	CANADIAN CANDIED CLOTHESLINE BACON 25 Maple Mist, Black Pepper, Dill Pickle	FRENCH ONION SOUP 14 Gruyère, Crispy Fried Onions

SALADS

KALE CAESAR 18 Baby Kale, Bacon, House-made Croutons, Shaved Parmesan
GF ONE KING COBB SALAD 27 Grilled Chicken Breast, Fresh Avocado, Egg, Grape Tomato, Bacon, Winter Greens, Dijon Mustard Vinaigrette
VG BURRATA & GRILLED SOUR DOUGH 27 Mixed Greens, Cherry Heirloom Tomato, Frozen Strawberry Zest, Figs, Pesto, Grilled Sour Dough, Fleur de Sel, EVOO

ENHANCE YOUR SALAD

Chicken Breast	11
Striploin 4 oz 8 oz	13 23
Grilled Shrimp	4 per pc
Coho Salmon 6-8 oz [Springhills Fish]	28
Plant-Based Protein 4 oz	9
Burrata	14

HANDHELDS

All handhelds are served with house-cut fries, sweet fries or salad.

CRISPY CHICKEN SANDWICH 20 Habanero Pepper Relish, Lettuce, Ranch Dressing, Brioche Bun	VG PLANT-BASED VEGGIE BURGER 19 Plant-Based Patty, Lettuce, Red Onion, Tomato, Avocado, Brioche Bun
THE TOWER CLUB 20 Grilled Chicken, Peameal Bacon, Lettuce, Tomato, Mayo, Ciabatta Bun	THE ONE BURGER 22 8 oz Ground Chuck, Braised Short Ribs, Lettuce, Tomato, Red Onion, Aged Cheddar, Brioche Bun ADD Bacon 3.5 Mushrooms 3 Fried Egg 3

ARTISANAL PIZZA

PEPPERONI 19 Pepperoni, Shredded Mozzarella, Homemade Pizza Sauce	VG MUSHROOM 19 Roasted Garlic, Wild Mushrooms, Bleu Cheese, Mozzarella, White Truffle Aioli
BBQ CHICKEN 20 Chicken, Bacon, Peppers, Onions, Corn, Mozzarella, Cilantro, Scallion, Ranch	SPICY SOPPRESSATA 20 Spicy Soppresata, Guindillo Chillies, Shredded Mozzarella, Honey & Chili Oil Drizzle, EVOO

LARGE PLATES

BUTTER CHICKEN 25 Basmati Rice, Grilled Naan Bread, Plain Raita	CHICKEN SUPREME 39 Roasted Purple Potatoes, Roasted Carrot Puree, Winter Vegetables, Chicken Jus	RIGATONI 23 Bronze Dye Cut Rigatoni, Fennel Pork Sausage, Spinach, Cured Tomatoes, Parmigiano Reggiano
STEAK FRITES 39 8 oz Canadian Prime Beef Striploin, House Cut Fries, Demi	COHO SALMON 39 SPRINGHILLS FISH OCEANWISE 6-8 oz Potato & Sago Fritters, Winter Vegetables, Raw Salad	VG GNOCCHI 25 Truffle Cream Sauce, White Truffle Oil, Shaved Black Périgord Truffles, Parmigiano Reggiano
BEEF SHORT RIBS 48 Scalloped Potato, Winter Vegetables, Au Jus		

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LOUNGE MENU

SERVED FROM
2:00 PM - 4:00 PM
10:30 PM - 1:00 AM

SHAREABLES

KING STREET WINGS • 21

Louisiana Hot, Smokey BBQ or Salt & Pepper

CEVAPI • 24

Grilled Pork & Beef Sausage, Ajvar, Fresh Cut Fries

CALAMARI • 18

Smoked Chipotle Aioli, Lemon

FRENCH ONION SOUP • 14

Gruyère, Crispy Fried Onions

OLIVES • 10

Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia

KETTLE CHIPS • 9

Bleu Cheese Sauce

SWEET POTATO FRIES • 9

Chipotle Aioli

TRUFFLE FRIES • 11

Fresh Cut Fries, Parmigiano Reggiano, White Truffle Oil

ARTISANAL PIZZA

PEPPERONI • 19

Pepperoni, Shredded Mozzarella, Homemade Pizza Sauce

MUSHROOM • 19

Roasted Garlic, Wild Mushrooms, Bleu Cheese, Mozzarella, White Truffle Aioli

SPICY SOPPRESSATA • 20

Spicy Soppresata, Guindillo Chillies, Mozzarella, Honey & Chili Oil Drizzle, EVOO

BBQ CHICKEN • 20

Chicken, Bacon, Peppers, Onions, Corn, Mozzarella, Cilantro, Scallion, Ranch

LARGE PLATES

KALE CAESAR • 18

Baby Kale, Bacon, House-made Croutons, Shaved Parmesan

THE ONE BURGER • 22

8 oz Ground Chuck, Braised Beef, Lettuce, Tomato, Red Onion, Aged Cheddar, Brioche Bun

ADD Bacon 3.5 | Fried Egg 3
Mushrooms 3

THE TOWER CLUB • 20

Grilled Chicken, Peameal Bacon, Lettuce, Tomato, Mayo, Ciabatta Bun

CRISPY CHICKEN SANDWICH • 20

Habanero Pepper Relish, Lettuce, Ranch Dressing, Brioche Bun

RIGATONI • 23

Bronze Dye Cut Rigatoni, Fennel Pork Sausage, Spinach, Cured Tomatoes, Parmigiano Reggiano

All handhelds are served with house cut fries, sweet fries or salad.

DESSERTS

CHEESECAKE • 11

Orange Cinnamon Compote, Whipped Cream, Saba, Micro Mint

BERRY & FIGS PANNA COTTA • 12

Berries, Edible Flowers

AFFOGATO • 13

Ruffino Espresso, Cookies

MOLTEN CHOCOLATE CAKE • 12

Vanilla Gelato, Whipped Cream, Chocolate Cigar

GELATO & SORBET 5.5 PER SCOOP

Classic Vanilla Gelato
Belgian Chocolate Gelato
Blueberry Sorbet
Strawberry Sorbet

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DESSERT MENU

DAILY FROM
12:00 PM - 1:00 AM

SWEET DREAMS

CHEESECAKE • 11

Orange Cinnamon Compote, Whipped Cream, Saba, Micro Mint

MOLTEN CHOCOLATE CAKE • 12

Vanilla Gelato, Whipped Cream, Chocolate Cigar

BERRY & FIGS PANNA COTTA • 12

Berries, Edible Flowers

AFFOGATO • 13

Ruffino Espresso, Cookies

GELATO & SORBET • 5.50 PER SCOOP

Classic Vanilla Gelato
Belgian Chocolate Gelato
Blueberry Sorbet
Strawberry Sorbet

SPECIALTY DRINKS

BAILEYS AND COFFEE • 15.25

Topped with Whipped Cream

B52 • 15.25

Baileys, Grand Marnier, Kahlua, Coffee, Whipped Cream

SPANISH COFFEE • 15.25

Rum, Coffee, Sugar, Whipped Cream, Cinnamon

CAFFEINE

Espresso	4.50	Americano	4.50
Espresso Macchiato	4.50	Latte	5.50
Espresso Doppio	5.50	Flat White	5.50
Cappuccino	5.50	Hot Chocolate	5.50

TEA POT'S

Tea Pot	5
One King West Blend	
Earl Grey Cream	
Harvest Mint	
Canadian Maple	
Fields of Green	
Masala Chai	

PORT & COGNAC

Graham's 10 yrs	13
Taylor Fladgate 10 yrs	13
Graham's 20 yrs	20
Taylor Fladgate 20 yrs	20
Hennessy VS	17
Hennessy VSOP	19
Remy Martin VSOP	19
Remy Martin XO	39

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WEEKLY FEATURES

SERVED FROM

5:30 PM - 9:30 PM

Taco Tuesday

Korean Fried Chicken Tacos

2 PIECES 12.00

Fried Chicken Thighs, Shredded Iceberg, Pickled Onions

Pasta Social Wednesday

Eggplant Parmesan

14.99

Thin Layers of Eggplant, Tomato Sugo, Mozzarella

Sugo di Pomodoro

14.99

Gnocchi, Parmigiano Reggiano

Pappardelle

14.99

Braised Beef, Au Jus Beurre Blanc

Veggie Lasagna

14.99

Layers of Vegetables, Pasta & Cheese

Red Pepper & Squid Ink Fettuccine

15.99

Crab, Lobster, Mussels, Shrimp, Basil

Raw Bar Thursday

\$13 Bellino Prosecco Glasses | Live Entertainment 5:30 - 8:30 PM

East Coast Oysters

PER PIECE 2.99

Horseradish, Hot sauce, Shallot Mignonette

Jumbo Shrimp Cocktail

PER PIECE 9.99

Bloody Clamato Cocktail Sauce

Vegetarian Sushi

10 PIECES 6.99

Assorted Vegetarian Sushi, Winter Salad

Albacore Tuna Poke

12.99

Sesame Ponzu Vinaigrette, Sesame Seeds, Micro Herbs

Antipasto Di Mare

12.99

Bay Scallops, Marinated Cuttlefish, Octopus, Shrimp, Squid

Seafood Tower

99.00

East Coast Oysters 12 pieces, Jumbo Shrimp Cocktail 4 pieces, Vegetarian Sushi 20 pieces, Albacore Tuna Poke, Antipasto Di Mare

Steak Night Friday

Featured Steak

Locally Sourced Cut of Steak from Ontario Farms. Please inquire with your server about this week's feature.

Please alert your server of any food allergies. Dine-in only. While quantities last & subject to change. Plus tax. A 18% gratuity will be added to tables of 6 or more. 02-2024

HAPPY HOUR



FOOD & DRINK MENU

MONDAY - FRIDAY • 3 PM - 6 PM

White Wine

	6 OZ	9 OZ	BOTTLE
VIDAL RIESLING VQA Reif Estate Winery, Canada	11	14	37
CHARDONNAY Canyon Road, California, USA	12	15	40
PINOT GRIGIO DELLE VENEZIE IGT Fratelli Bolla S.P.A., Veneto, Italy	14	19	

Red Wine

	6 OZ	9 OZ	BOTTLE
GAMAY CABERNET VQA Reif Estate Winery, Canada	11	14	37
CABERNET SAUVIGNON Canyon Road, California, USA	12	15	40
MERLOT Barefoot, California, USA	12	15	

Sparkling Wine

BELLINO PROSECCO DOC | 13
Veneto, Italy

Bottled Beer

DOMESTIC & LOCAL | 9

Alexander Keith's IPA, Budweiser, Bud Light, Creemore Springs, Molson Canadian, Mill Street Organic, Steam Whistle, Sleeman Honey Brown Lager

IMPORTED | 10

Corona, Heineken, Peroni, Stella Artois

Spirits

BAR HOUSE 1.25 oz | 8

Gin, Vodka, Tequila, Rum, Rye

Please alert your server of any food allergies. Menu not available on holidays. While quantities last & subject to change. Dine-in only. Plus tax. A 18% gratuity will be added to tables of 6 or more. 03-2024

HAPPY HOUR



FOOD & DRINK MENU

MONDAY - FRIDAY • 3 PM - 6 PM

Cocktails

CLASSIC MARTINI 2 oz | 14

Vodka or Gin, Dry Vermouth

MARGARITA | 14

Tequila, Triple Sec, Lime Juice, Agave Syrup

KETEL ONE BOTANICALS & SODA 1.25 oz | 10

Cucumber & Mint or Peach & Orange Blossom or Grapefruit & Rose

Bar Bites

Enjoy any dish for \$9.99!

OLIVES

Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia

KETTLE CHIPS

Bleu Cheese Sauce

TRUFFLE FRIES

Fresh Cut Fries, Parmigiano Reggiano, White Truffle Oil

FRENCH ONION SOUP

Gruyere, Crispy Fried Onions

KALE CAESAR

Baby Kale, Bacon, House-made Croutons, Shaved Parmesan

CALAMARI

Smoked Chipotle Aioli, Lemon

CEVAPI

Grilled Pork & Beef Sausage, Ajvar, Fresh Cut Fries

BEEF SLIDERS

Lettuce, Onion, Tomato [Two Pieces]

KOREAN FRIED CHICKEN TACOS

Fried Chicken Thighs, Shredded Iceberg, Pickled Onions

KING STREET WINGS

Louisiana Hot, Smokey BBQ or Salt & Pepper

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