

# LOUNGE MENU

Available from 2pm to 1:30am

## FINGER FOOD

**Kettle Chips 9** **GF / VEG**  
With Blue cheese dip or honey chipotle aioli

**Sweet Potato Fries or Fresh Cut Fries 9** **GF / VEG / DF**  
With honey chipotle aioli or ketchup and mayonnaise

**Asian Style Chicken Dumplings 12**  
With Ponzu ginger sauce

**Old Fashioned Onion Rings 9** **VEG**  
With sour cream dill dip

**1 lb. Chicken Wings 16** **DF**  
*Choose Your Sauce*  
maple chilli bacon | soy lime ginger glaze  
spicy orange chilli | smokey old west BBQ

**Spicy Chopstick Spring Rolls 15** **DF**  
Stuffed with chicken, vegetables;  
served with orange chilli sauce

**Calamari Fritto 15**  
Salt and pepper fried calamari with smoked chipotle aioli

**Edamame 10** **GF / VEG**  
With nori, sesame seeds & sea salt

**Classic Shrimp Cocktail 15** **GF / DF**  
Slow poached Tiger shrimp with cocktail sauce

**Charcuterie Board 25**  
Butcher's daily selection of fine market meats and cheeses  
served with mustard and crisps

**GF:** Gluten Free | **VEG:** Vegetarian | **DF:** Dairy Free

*Please alert your server to any food allergies. A 15% gratuity will be added to tables of six or more.*

# CHEF'S CHOICE

## **The Vault Platter 32**

Chicken wings | Calamari fritto  
Asian style chicken dumplings | Spicy chopstick spring rolls

## **Build Your Own Pizza 17**

*Your choice of four toppings:*

Bruschetta | bacon | peppers | mushrooms | Parmigiano Reggiano  
Goat cheese | prosciutto | onions | pepperoni | pineapple  
sausage | shrimp | pesto chicken

## **King's Poutine 17**

Golden cut fries, shredded duck confit,  
Québec cheese curds, classic gravy

# SANDWICHES

## **Reuben Sandwich 15**

Buttered rye bread with sauerkraut,  
Gruyère cheese and Montréal smoked meat

## **Bistro Burger 19**

6 oz. Alberta sirloin beef patty topped with your choice of two:  
swiss | cheddar | roasted peppers | avocado | bacon  
sautéed mushrooms | caramelized onions

## **Salmon Burger 21**

Salmon paillard topped with grilled pineapple, arugula, tomato salad,  
jalapeño, lemon sour cream and pineapple BBQ drizzle

## **TOWER Club Sandwich 16**

Grilled chicken with Canadian back bacon,  
lettuce, oven-roasted tomatoes, on a Ciabatta bun

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# DESSERTS

**New York Style Cheesecake 13**

With passion fruit and mango coulis

**Mix of Driscoll's Freshest Berries 9**

With Grand Marnier & topped with fresh cream

**GF**

**Chocolate Pots de Crème 9**

Creamy Parisian chocolate pudding

**GF**

**Cheese Display 16**

Assortment of domestic and international cheeses

**Warm Apple Crumble Tart with French Vanilla Ice Cream 13**

Fresh apples, crunchy crumble and golden caramel drizzle

**Ice Cream 8**

Chocolate, Strawberry or Vanilla  
with candied pecans and caramel drizzle

**GF**

**Crème Brûlée 9**

With fresh berries and honey roasted pecans

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