LOUNGE MENU

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

SHAREABLES

KING STREET WINGS 18
1 lb - Louisiana hot, smokey bbq or salt & pepper

KETTLE CHIPS 9 VG
Blue cheese dipping sauce

TRUFFLE FRIES 10 VG
Fresh cut fries, grated parmesan, truffle oil

OLIVES 8 VG
Lemon & orange rinds, fresh herbs, grilled focaccia

FRENCH ONION SOUP 13
Gruyère, crispy fried onions

SWEET POTATO FRIES 9
Chipotle Aioli VG

CALAMARI 17
Smoked Chipotle Aioli

ARTISANAL PIZZA



***Add Burrata to the pizza's 6**

MUSHROOM PIZZA 18 VG
Roasted garlic,wild mushrooms, bleu cheese, mozzarella white truffle aioli,

PEPPERONI PIZZA18
Pepperoni, Shredded mozzarella, home-made pizza sauce

BBQ CHICKEN PIZZA 19
Chicken, bacon, peppers, onions, mozzarella, pepper, corn, cilantro, scallion & ranch

CARNE PIZZA 19
Pepperoni, copa, prosciutto, guindillo chillies, goat cheese, shredded mozzarella, evoo

LARGER PLATES

OUR BURGERS AND SANDWICHES ARE SERVED WITH THICK-CUT FRIES OR MIXED GREENS

THE ONE BURGER 22
8oz ground chuck, braised short ribs, lettuce, tomato, red onion, aged cheddar, brioche bun

ADD:
BACON 3.50
MUSHROOMS 3
FRIED EGG 3

TAGLIATELLE 21 VG
Tomato sugo, parmiggiano reggiano, basil

KALE CAESAR SALAD 17
Green kale, bacon, house croûtons, shaved parmesan

THE NEW TOWER CLUB 20
Grilled chicken, Italian spice thick bacon, lettuce, tomato, mayo, ciabatta bun

CRISPY CHICKEN SANDWICH 20
Habanero pepper relish, lettuce, ranch dressing, brioche bun

DESSERTS

CHOCOLATE RASPBERRY MOUSSE 11 GF
Iced raspberry, whipped cream. saba,edible flowers

CHEESECAKE 11
Macerated strawberries, whipped cream, saba, micro mint

BROWNIE HOMEMADE 12 GF
Vanilla gelato, caramel sauce

Classic vanilla gelato
Salted caramel gelato
Milk chocolate gelato
Strawberry sorbet
5.50 | per scoop

gluten free GF vegetarian VG dairy free DF

Please alert your server of any food allergies.
A 16% gratuity will be added to tables of 6 or more.

TALK TO US! FOLLOW US ON SOCIAL:
@TELLERS_BAR & @ONEKINGWEST

04.25.2022

TELLER'S
BAR | RESTAURANT | LOUNGE

DINNER

4:00-10:30PM

APPETIZERS AND SHAREABLES

DAILY FOCACCIA 6 VG
Homemade Focaccia, Parmigiano Reggiano

KETTLE CHIPS 9 VG
Bleu Cheese Dipping Sauce

TRUFFLE FRIES 10 VG
Fresh Cut Fries, Reggiano, Black Truffle Oil

OLIVES 8 VG
Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia

FRENCH ONION SOUP 13
Gruyère, Crispy Fried Onions

THAI CURRY MUSSELS 17
Thai Curry Sauce, Cilantro Stalks, Grilled Focaccia

CANADIAN CANDIED CLOTHESLINE BACON 25 GF
Maple Mist, Black Pepper, Dill Pickle

CALAMARI 17
Smoked Chipotle Aioli

KING COLE DUCK SPIEDINI 17
Mixed Green Salad in a Lemon Dressing, Sour Ontario Cherry Jus

KING STREET WINGS 18
Louisiana Hot, Smokey BBQ or Salt & Pepper

CHARCUTERIE & CHEESE BOARD 29
Artisanal Cured Meats & Cheeses, Organic Hockley Honey, House-made Preserve, Toasted Focaccia

SALADS

KALE CAESAR 17
Green Kale, Bacon, House-made Croutons, Grated Parmesan

ONE KING COBB SALAD 20 GF
Grilled Chicken Breast, Fresh Avocado, Egg, Grape Tomato, Summer Greens, Bacon, Dijon Mustard Vinaigrette

BURRATA & FRESH APRICOTS 26
Fresh Basil Pesto, Heirloom Tomatoes, Lemon Vinaigrette, Summer Greens, Evoo & Saba

ARTISANAL PIZZA

**Add Burrata on your Pizza 6*

MUSHROOM PIZZA 18 VG
Roasted Garlic, Wild Mushrooms, Bleu Cheese, Mozzarella in Truffle Aioli

CARNE PIZZA 19
Pepperoni, Copa, Prosciutto Guindillo Chillies, Goat Cheese, Shredded Mozzarella, Evoo

BBQ CHICKEN PIZZA 19
Chicken, Bacon, Pepper, Onion, Corn, Mozzarella, Cilantro , Scallion & Ranch

PEPPERONI 18
Pepperoni, Shredded Mozzarella, Home-made Pizza Sauce

ADD TO YOUR SALAD
Meal Enhancements

CHICKEN BREAST	*10*
STRIPLOIN 4 OZ	*12*
STRIPLOIN 8 OZ	*22*
GRILLE.D SHRIMP	*4/pc*
TROUT 8OZ	*20*
PLANT BASED PROTEIN 4OZ	*9*

PASTAS

TAGLIATELLE 21 VG
Tomato Sugo, Parmiggiano Reggiano, Basil

Check out our wine list or ask for one of our artfully crafted cocktails.

GNOCCHI 22 VG
Truffle Cream Sauce, Parmiggiano Reggiano, White Truffle Oil, Shaved Summer Truffles

BURGERS AND SANDWICHES

** ALL OF OUR BURGERS AND SANDWICHES ARE SERVED WITH THICK CUT FRIES, SWEET POTATO FRIES OR MIXED GREENS*

THE NEW TOWER CLUB 20
Grilled Chicken, Italian Spiced Thick Bacon, Lettuce, Tomato, Mayo, Ciabatta Bun

THE ONE BURGER 22
8oz Ground Chuck, Braised Short Ribs, Lettuce, Tomato, Red Onion, Aged Cheddar, Brioche Bun

ADD:

BACON	*3.50*
MUSHROOMS	*3*
FRIED EGG	*3*

PLANT BASED VEGGIE BURGER 19 VG
Plant Based Patty, Lettuce, Red Onion, Tomato, Avocado, Brioche Bun

CRISPY CHICKEN SANDWICH 19
Habanero Pepper Relish, Lettuce, Ranch Dressing, Brioche Bun

MAINS

STEAK FRITES 35
8oz Beef Striploin, House Cut Fries, Demi

PAN SEARED KOLA PORE SPRING TROUT 33
Spinach & Black Walnut Pesto, Summer Vegetables

BUTTER CHICKEN 25
Basmati Rice, Grilled Naan Bread, Cucumber Raita

CHICKEN SALTIMBOCCA 32
Sage, Asiago, Prosciutto Wrapped Chicken Breast, Summer vegetables, Mushroom Cream Demi

SEARED BEEF TENDERLOIN 42
Summer vegetables, Cherry Heirloom Tomatoes, Red Wine Demi glaze

Enjoy with ice cold beer or a glass of wine!

WE ONLY USE THE BEST SPIRITS AND FRESH LOCAL INGREDIENTS.

SIDES

LOBSTER, CRAB MACARONI 14
Silky Bechamel, Chives, Bread Dust

SUMMER SALAD 11 VG
Summer Greens, Shaved Fennel, Orange Segments, Lemon Herb Dressing

BLACK GARLIC MASH POTATO 10
Black Garlic, Yukon Gold Potatoes VG

BRUSSEL SPROUTS 9 VG
Bacon, Herb Baked Brussel Sprouts

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FOLLOW US ON SOCIAL: @ONEKINGWEST

GF gluten free VG vegetarian DF dairy free

04/19/2022

DESSERTS

SWEET DREAMS

CHEESECAKE 11
Marcerated strawberries, whipped cream, saba, micro Mint

CHOCOLATE GF
RASPBERRY MOUSSE 11
Iced raspberry, whipped cream, saba, edible flowers

BROWNIE
HOMEMADE 12 GF
Vanilla gelato, caramel sauce

GELATO /SORBET
PER SCOOP 5.50
Vanilla
Salted caramel
Milk chocolate
Strawberry sorbet

..... Port & Cognac .....



Taylor Fladgate 20yrs 20
Remy Martin VSOP 18
Remy Martin XO 39

CAFFEINE



ESPRESSO 4.50
ESPRESSO DOPPIO 5.50
AMERICANO 4.50
CAPPUCCINO 5.50
ESPRESSO MACCHIATO 4.50
LATTE 5.50
FLAT WHITE 5.50
HOT CHOCOLATE 5.50

..... Specialty Coffee .....

BAILEYS AND COFFEE 14.95
Topped with whipped cream

B52 14.95
Baileys, grand marnier, kahlua, coffee, whipped cream

ESPRESSO MARTIN 17.50
Vanilla, vodka, baileys, kahlua, grand marnier, frangelico, espresso, whipped cream

TEAS

Tea pot 5

ONE KING WEST BLEND
EARL GREY CREAM
HARVEST MINT
CANADIAN MAPLE
FIELDS OF GREEN
MASALA CHAI

PLUCK
Local. Natural. Bespoke.

gluten free GF vegetarian VG dairy free DF

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TALK TO US!
Follow us on social
@onekingwest

04/20/2022

WHITE
WINES BY THE GLASS

	6oz	9oz	Bottle
Vidal Riesling VGA One King West House Wine, Reif Estate, Canada	11	14	48
Chardonnay Canyon Road, California, USA	12	15	51
Pinot Grigio delle Venezie IGT Fratelli Bolla S.p.A., Veneto, Italy	13	18	58
Chardonnay Camelot, California, USA	13	18	67
Savignon Blanc Les Jamelles, Pays d'Oc, France	13	18	62
Pinot Grigio La Fiera, Veneto, Italy	13	18	64
Sauvignon Blanc Villa Maria Estates, Malborough, New Zealand	16	23	70
Chardonnay J. Lohr Cypress Vineyards, California, USA	17	24	75

RED
WINES BY THE GLASS

	6oz	9oz	Bottle
Gamay Cabernet VQA One King West House Wine, Reif Estate, Canada	11	14	48
Cabernet Sauvignon Canyon Road, California, USA	12	15	51
Malbec Reserve Bodegas, Trapiche, Argentina	13	17	52
Merlot Oxford Landing Winery, Australia	13	17	58
Chianti DOCG Ruffino, Tuscany, Italy	13	18	60
Pinot Noir Mirassou Vineyards, California, USA	14	19	62
Cabernet Sauvignon Les Jamelles, Pays d'Oc, France	14	19	62
Montepulciano D'Abruzzo La Fiera Abruzzo, Italy	13	18	64
Cabernet Sauvignon J. Lohr Cypress Vineyards, California, USA	19	26	75

WHITE
WINES BY THE BOTTLE

Chardonnay Unoaked "Sogno" Adamo Estate Winery, Ontario, Canada	58
Dry Riesling Adamo Estate Winery, Ontario, Canada	60
Pinot Grigio La Fiera, Veneto, Italy	64
Sauvignon Blanc Kim Crawford Wines, Malborough, New Zealand	70
Chateau Guilhem 'Le Chardonnay' Chateau Guilhem, Malepère, France	70
Pinot Grigio Lis Neris, Friuli, Italy	98
Chardonnay Truchard Vineyards, Napa Valley, California, USA	125
Chardonnay Signature Darioush, Napa Valley, California, USA	240

RED
WINES BY THE BOTTLE

Merlot Columbia Crest Washington, USA	62
Montepulciano D'Abruzzo La Fiera, Abruzzo, Italy	64
Malbec BenMarco Dominio del Plata, Mendoza, Argentina	65
Pinot Noir Kim Crawford, Malborough, New Zealand	75
Cabernet Sauvignon J. Lohr Seven Oaks, California, USA	80
Shiraz/Syrah **Two Hands Angel's Share** Two Hands Wines, Australia	85
Perazzi Sangiovese La Mozza, Maremma, Tuscany	90
Pinot Noir La Crema Winery, California, USA	94
Cabernet Sauvignon Carneros Truchard Vineyards, Napa Valley, California, USA	125
Cabernet Sauvignon **Stonestreet Estate** Jackson Wine Estates, California, USA	190
Cabernet Sauvignon Duckhorn Vineyard, Napa Valley, California, USA	240

CHAMPAGNE & SPARKLING WINE

BY THE GLASS

Bellino PROSECCO	14
Ruffino Sparkling Rosé	14
La Marca Prosecco	15
Domaine Chandon Brut	18

BY THE BOTTLE

BELLINO PRosecco	50
Ruffino Sparkling Rosé	58
La Marca Prosecco	62
Moët & Chandon Brut Imperial (350ml)	80
Domaine Chandon Brut	85
Moët & Chandon Brut Imperial	160
Moët & Chandon Rosé	180
Veuve Clicquot Brut Champagne	180
Dom Pérignon Brut Champagne	625
Armand de Brignac Ace of Spade Brut Gold	650

DOMESTIC & LOCAL BEER

Budweiser	9
Bud Light	9
Alexander Keith's IPA	9
Mill Street Original	9
Steam Whistle	9
Molson Canadian	9
Creemore Springs	9
Sleeman Honey Brown Lager	9

ONTARIO CRAFT BEER

Lost Craft 10
Revivale, Lagared Ale 473ml

Longslice 10
Hopsta La Vista, India Pale Ale 473ml

Collingwood 10
Downhill, Pale Ale 473ml

Side Launch 10
Wheat 473ml

Hockley 10
English Dark Ale 473ml

Lake of Bays 10
Spark House, Red Ale 473ml

Starboard 10
New England, India Pale Ale, 473ml

IMPORTED BEER

Heineken 10
Holland 330ml

Corona 10
Mexico 330ml

Stella Artois 10
Belgium 330ml

Peroni 10
Italy 330ml

DRAUGHT BEER

Alexander Keith's (Canada) 11
Menabrea (Italy) 12
Krombacher (Germany) 12
Guinness (Ireland) 12
Stella Artois (Belgium) 12
Hoegaarden (Belgium) 12

TEQUILA
1OZ

El Jimador	8
Don Julio Blanco	16
Herradura	16
Cabo Wabo	16
Patron Silver	16
Patron Anejo	17
Patron Reposado	18
Don Julio 1942	26

VODKA
1.25OZ

Ketel One	11
Russian Standard	11
Ciroc	11
Tito's	11
Belvedere	12
Grey Goose	12
Ultimat	15

RUM
1.25OZ

Bacardi 8	10
Bacardi White/Black	10
Appleton/Mount Gay	10
Captain Morgan	10
Havana Club Anejo	10
El Dorado 12-Year	12

GIN
1.25OZ

Bombay Sapphire	10
Tanqueray	10
Hendrick's Gin	12
Tanqueray 10	12
EMPRESS 1908	12

SINGLE MALT SCOTCH 1.25OZ

Glenlivet 12 years	15
Glenfiddich 12 years	15
Glenmorangie 10 years	16
Singleton 12 years	15
Laphroaig 10 years	17
Macallan Gold	18
Dalwhinnie 15 years	16
Glenlivet 15 years	18
Cardhu 12 years	19
Oban 14 years	23
Glenlivet 18 years	31
Lagavulin 16 years	28
Talisker Storm	20

SCOTCH WHISKY 1.25 OZ

Johnny Walker Red	10
Chivas Regal 12 years	12
Johnny Walker Black	1 1
Johnny Walker Green	17
Johnny Walker Blue	49

BOURBONS/ AMERICAN WHISKEY 1.25OZ

Jack Daniel's Honey	10
Jack Daniel's	10
Gentleman Jack	10
Bulleit Bourbon	10
Maker's Mark	11
Woodford Reserve	11
Woodford Reserve Double Oaked	16

RYE / IRISH WHISKEY
1.25OZ

Canadian Club Premium	10
Crown Royal	10
Jack Daniel Rye	10
Jameson	10
Bulleit Rye	10
Pike Creek	10
Lot 40	10
Gooderham & Worts	11

CIDERS & COOLERS

Smirnoff Ice 330ml	9
Barcardi Breezers 355 ml	9
Pommies Cider 473ml	10

COGNAC

Courvoisier VS	13
Courvoisier VSOP	16
Hennessy VSOP	18
Remy Martin VSOP	18
Remy Martin XO	39

LIQUEURS

Cointreau	10
Amaretto	10
Bailey's	10
Kahlua	10
Frangelico	10
Drambuie	10
Tia Maria	10
Sambuca White	10
St. Germain Elderflower	10

ARTISANAL COCKTAILS

Teller's Signature Smoked Old Fashion 2oz — 18.50
Cedar Smoked: Bulleit Bourbon, House-Made Simple Syrup, Amarena Cherries, Walnut Bitter, Burnt Orange Twist Essence

One King Caesar 1.5oz — 17.50
Smirnoff Vodka, Carrol and Co. Bloody Mix, WALTER's Signature Caesar Rim + Mix, Stuffed Colossal Olives, Crazy Beans

Ultimate Gin and Tonic 1.5oz — 17.50
Tanqueray Rangpur Gin, Q Tonic Premium Mix, Cucumber & Fresh Limes served in a Bordeaux Glass

Pineapple Melon Splash 2oz — 16
Kraken Black Spiced & Coconut Rum, Melon Liquor, Pineapple Juice, Fresh Lime Juice

King Street Negroni 2oz — 16.50
Tanqueray London Dry Gin, Campari Aperitivo, Vermouth, Burnt Orange Twist Essence

Salted Caramel Apple 2oz — 16.50
Smirnoff Vodka, Monin Salted Caramel Syrup, Smirnoff Apple topped with Caramelized Apple

Dark and Stormy 2oz — 16
Gosling's Black Seal Rum, Q Ginger Beer Premium Mix, Fresh Ginger Root and Lime Wheel

Moscow Mule 2oz — 17.50
Ketel One Citroen, Q Ginger Beer Premium Mix, Fresh Lime Wheel and Mint Leaves

TELLER'S
BAR | BISTRO | LOUNGE

SUMMER COCKTAILS

PINK LEMONADE • 17
Pink Vodka, Sprite, Lime Juice,
Cranberry Juice

THE CAPTAIN • 17
Cap Morgan Spiced Rum,
Grape Fruit Juice, Lemon Juice,
Simple Syrup

WELCOME BACK! • 18
Rye, Melon Liqueur, Fresh Lemon Juice
Honey, Egg White, Pinch of Bee Pollen

SUMMER 61XTEEN • 18.50
Empress Gin, Lychee Syrup, Grapefruit,
Lemon Juice Soda, Soda Water

MANGO & WATERMELON CRUSH • 18.50
Mongo Rum, Watermelon Vodka, Lemon
Juice, Dash of Blue Curacao, Splash of
Pineapple Juice,
Splash of Cranberry Juice

ELDERFLOWER SPRITZ• 20.50
Tequila, Elderflower Liqueur, Blue
Curacao, Lime Juice,
Simple Syrup, Top Up Sparkling Wine

LOUIS XIII

Rémy de Martin

COGNAC GRANDE CHAMPAGNE

THINK A CENTURY AHEAD

EACH DECANTER IS THE LIFE ACHIEVEMENT OF GENERATIONS OF THE CELLAR MASTER

A BLEND OF UP TO 1,200 EAUX-DE-VIE
100% FROM COGNAC GRANDE CHAMPAGNE

.5 OZ	$175
1 OZ	$350
2 OZ	$700

"LOUIS XIII IS A FRAGRANCE

THE FRAGRANCE OF TIME"