



# DINNER

3:00 PM TO CLOSE

## STARTERS AND SHAREABLES

### DAILY FOCACCIA 4 **VG**

Homemade Focaccia,  
Parmiggiano Reggiano

### KETTLE CHIPS 9 **GF VG**

Bleu Cheese Dipping Sauce

### CRISPY FISH TACOS 15

Beer Battered Haddock, Fresh  
Pineapple, Avocado, Shredded  
Cabbage, Lime Sour Cream

### TRUFFLE FRIES 9 **GF VG**

Fresh Cut Fries, Reggiano, Black  
Truffle Oil

### OLIVES 7 **GF VG**

Lemon & Orange Rinds, Fresh  
Herbs, Grilled Focaccia

### CANADIAN CANDIED **GF**

CLOTHESLINE BACON 25  
Maple Mist, Black Pepper, Dill  
Pickle

### CURRY MUSSELS 16

Mustard Seeds, Curry Leaves,  
Coconut Curry Butter Sauce &  
Grilled Focaccia

### FRENCH ONION SOUP 12

Gruyère, Crispy Fried Onions

### CALAMARI 15

Smoked Chipotle Aioli, Lemon

### KING STREET WINGS

16 **DF**  
Louisiana Hot, Smokey BBQ or  
Salt & Pepper

### CHARCUTERIE & CHEESE

BOARD 25  
Artisanal Cured Meats & Cheeses,  
Organic Hockley Honey, House-  
made Preserve, Toasted Focaccia

## SALADS

### KALE CAESAR 14

Red & Green Kale, Bacon,  
Housemade Croutons, Shaved  
Parmesan

### ONE KING COBB SALAD 17 **GF**

Grilled Chicken Breast, Fresh  
Avocado, Egg, Grape Tomato,  
Bacon, Dijon Mustard Vinaigrette

### BURRATA & HEIRLOOM

### TOMATO 19 **VG**

Fresh Basil Pesto, Lemon  
Vinaigrette, EVOO & Saba

## ARTISANAL PIZZA

### NORTHERN WOODS

### MUSHROOM 16 **VG**

King, Shiitake, Portobello, Cara-  
melized Onion, Black Truffle Aioli

### CARNE PIZZA 18

Bolognese, Guindillo Chillies, Goat Cheese, Shredded Mozzarella,  
EVOO

### PULLED BUFFALO

### CHICKEN 17

Bleu Cheese, Shredded  
Mozzarella, EVOO, Saba

### ADD TO YOUR SALAD

### Meal Enhancements

CHICKEN BREAST	8
STRIPLOIN 4 OZ	11
STRIPLOIN 8OZ	21
GRILLED SHRIMP	3.50/pc
ORGANIC TIKI TEMPEH	5
SALMON	9

## BURGERS AND SANDWICHES

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

### THE TOWER CLUB 18

Grilled Chicken, Canadian Back  
Bacon, Lettuce, Blistered Tomato,  
Mayo, Ciabatta Bun

### THE ONE BURGER 19

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

ADD:

BACON	3
MUSHROOMS	3
FRIED EGG	3

### CRISPY CHICKEN

### SANDWICH 19

Habanero Pepper Relish, Lettuce,  
Ranch Dressing, Brioche Bun

### BALSAMIC GLAZED

### PORTOBELLO MUSHROOM

### BURGER 17 **VG**

Lettuce, Red Onion, Tomato,  
Avocado, Brioche Bun

## PASTA AND MAINS

### NORTHERN WOODS MUSH-

### ROOM TAGLIATELLE 18 **VG**

King, Oyster, Shiitake, Enoki,  
Reggiano, Basil, Chives

### STEAK FRITES 28 **DF GF**

8oz Certified Angus Striploin,  
Fresh Cut Fries, Demi

### BUTTER CHICKEN 25

Basmati Rice, Grilled Naan  
Bread, Raita

### 6 OZ GRILLED

### TENDERLOIN 48 **GF**

Black Garlic Mashed Potato,  
Summer Vegetables,  
Shallot Au Jus

### GRILLED ATLANTIC

### SALMON 33

Summer Cous Cous, Asparagus,  
Hockley Honey Roasted Carrots,  
Meyer Lemon Beurre Blanc

Enjoy with ice-cold beer

or a glass of wine!

Check out our wine list or  
ask for one of our artfully  
crafted cocktails. We only  
use the best spirits and  
fresh local ingredients.



## DESSERTS

### COCONUT PANACOTTA 9 **GF**

Stewed Rhubarb, Whipped  
Coconut Cream, Wild Mint

### TIRAMISU 11

Lady Finger, Mascarpone,  
Coffee Liqueur

**GF** gluten free **VG** vegetarian **DF** dairy free

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

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