



SERVED FROM 12:00 PM - 2:00 PM

LUNCH MENU

SMALL PLATES & SHAREABLES

- VG DAILY FOCACCIA 7**
Homemade Focaccia, Parmigiano Reggiano
(Contains dairy and gluten)
- VG TRUFFLE FRIES 14**
Fresh-cut fries, Reggiano, Black Truffle oil
- CEVAPI 24**
Grilled Pork and Beef Sausage, Ajvar, Fresh-Cut Fries
- BEEF TACOS (3PCS) 24**
Braised Pulled Beef, Coleslaw in Lime Vinaigrette, Burnt Corn, Cilantro
- THAI CURRY MUSSELS 19**
Thai Curry Sauce, Thai Basil, Grilled Focaccia
(Contains dairy and gluten)
- AVOCADO AND SHRIMP TOAST 19**
Focaccia, Avocado Mousse, Tomato Chutney, Pickled Onions
- GF PORK BELLY 21**
Sherry Reduction, Apple and Beetroot Purée, Charred Endive

BURGERS & SANDWICHES

All Sandwiches and Burgers Are Served with Your Choice of House-Cut Fries, Sweet Potato Fries, or Salad.

- VG VEGGIE BURGER 19**
Plant-Based Patty, Lettuce, Red Onion, Tomato, Avocado, Brioche Bun
- CRISPY CHICKEN SANDWICH 20**
Habanero Pepper Relish, Lettuce, Ranch Dressing, Brioche Bun
- VG THE TOWER CLUB SANDWICH 20**
Grilled Chicken, Peameal Bacon, Lettuce, Tomato, Mayonnaise, Ciabatta Bun
- THE ONE BURGER 22**
8 oz Ground Chuck, Braised Short Ribs, Lettuce, Tomato, Red Onion, Aged Cheddar, Brioche Bun
ADD Bacon 4 | Mushrooms 3.50 | Fried Egg 3.50

- KOREAN FRIED CHICKEN TACOS 20**
(3PCS)
Fried Chicken Thighs, Shredded Iceberg Lettuce, Pickled Onions
- CALAMARI 18**
Smoked Chipotle Aioli, Lemon
(Contains dairy and gluten)
- FRENCH ONION SOUP 14**
Gruyère, Crispy Fried Onions
(Contains dairy and gluten)
- KING STREET WINGS 23**
Choice of Louisiana Hot, Smoky Barbecue, or Salt and Pepper
- GF PAN-SEARED WILD-CAUGHT SCALLOPS 29**
Buttered Snap Peas, Sherry Reduction Drizzle, Taro Chips
- CHARCUTERIE AND CHEESE BOARD 32**
Artisanal Cured Meats and Cheeses, Organic Rosewood Honey, House-Made Preserve, Toasted Sourdough

ARTISANAL FLATBREAD

- SOUTHWEST CHICKEN & PANCETTA 21**
Chicken, Pancetta (Pork), Peppers, Onions, Corn, Cilantro Scallion & Ranch
- FENNEL SAUSAGE 21**
Plum Tomatoes & Basil, Habanero Pickled Pepper, Pork Fennel Sausage, Pepperoni, Bomba, Mozzarella Cheese
- STRACCIATELLA 21**
Plum Tomatoes & Basil, Stracciatella Cheese, Basil Pesto, Mozzarella Cheese
- PROSCIUTTO & BURRATA 23**
Prosciutto, Burrata, Arugula, Mozzarella Cheese
- JUST PEPPERONI 21**
Plum Tomatoes & Basil, Pepperoni & Mozzarella Cheese

SALADS

- KALE CAESAR 18**
Baby Kale, Bacon, House-Made Croutons, Shaved Parmesan
(Contains dairy and gluten)
- GREEK SALAD 20**
Baby Gem Lettuce, Kalamata Olives, Cucumber, Tomato, Red Onions, Feta Cheese in Lemon Dressing
- VG BEET & HONEY-SMOKED RICOTTA SALAD 24**
Pickled Beets, Arugula, Fennel Fronds, Pine Nuts, Mustard Vinaigrette
- GF ONE KING COBB SALAD 29**
Grilled Chicken Breast, Fresh Avocado, Egg, Grape Tomato, Bacon, Summer Greens, Dijon Mustard Vinaigrette

SIGNATURE SIDES & PROTEINS

Grilled Shrimp	4 per pc
Plant-Based Protein 4 oz	11
Grilled Chicken Breast	12
Striploin Steak 4oz 8 oz	14 24
Salmon 6 oz	29

PASTAS

- GNOCCHI 25**
Truffle Cream Sauce, Parmigiano Reggiano, White Truffle Oil, Shaved Truffles
(Contains dairy)
- RIGATONI 23**
Bronze-Die Cut Rigatoni, Fennel Pork Sausage, Spinach, Cured Tomatoes, Parmigiano Reggiano
(Contains dairy)
- LINGUINE 22**
Smoked Ricotta, Tomato Sugo, Parmigiano Reggiano, Basil
(Contains dairy)

LARGE PLATES

- BUTTER CHICKEN 25**
Basmati Rice, Grilled Naan Bread, Plain Raita
- BLACKENED CREOLE CHICKEN BREAST 36**
Buttermilk Mashed Potatoes, Summer Vegetables, Herb Butter
- BLACK COD 44**
Sautéed Green Beans and Snap Peas, Roasted Cauliflower, Buttered Chili and Herb Spaghetti, Basil Cream Sauce
- DF STEAK FRITES 40**
GF 8 oz Canadian Prime Beef Striploin, House-Cut Fries, Demi-Glace
- RIB EYE STEAK 55**
12 oz Canadian Prime Rib Eye, Piped Potato Purée, Summer Vegetables, Au Jus

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.
R1 08-2025



SERVED FROM 4:00 PM - 10:30 PM

DINNER MENU

SMALL PLATES & SHAREABLES

- VG DAILY FOCACCIA 7**
Homemade Focaccia, Parmigiano Reggiano
(Contains dairy and gluten)
- VG TRUFFLE FRIES 14**
Fresh-cut fries, Reggiano, Black Truffle oil
- CEVAPI 24**
Grilled Pork and Beef Sausage, Ajvar, Fresh-Cut Fries
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Braised Pulled Beef, Coleslaw in Lime Vinaigrette, Burnt Corn, Cilantro
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Focaccia, Avocado Mousse, Tomato Chutney, Pickled Onions
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Sherry Reduction, Apple and Beetroot Purée, Charred Endive
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Choice of Louisiana Hot, Smoky Barbecue, or Salt and Pepper

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8 oz Ground Chuck, Braised Short Ribs, Lettuce, Tomato, Red Onion, Aged Cheddar, Brioche Bun
- ADD Bacon 4 | Mushrooms 3.50 | Fried Egg 3.50**

- KOREAN FRIED CHICKEN TACOS 20**
(3PCS)
Fried Chicken Thighs, Shredded Iceberg Lettuce, Pickled Onions
- CALAMARI 18**
Smoked Chipotle Aioli, Lemon
(Contains dairy and gluten)
- FRENCH ONION SOUP 14**
Gruyère, Crispy Fried Onions
(Contains dairy and gluten)
- DF GF CANADIAN CANDIED CLOTHESLINE BACON 25**
Maple Mist, Black Pepper, Dill Pickle
- GF PAN-SEARED WILD-CAUGHT SCALLOPS 29**
Buttered Snap Peas, Sherry Reduction Drizzle, Taro Chips
- CHARCUTERIE AND CHEESE BOARD 32**
Artisanal Cured Meats and Cheeses, Organic Rosewood Honey, House-Made Preserve, Toasted Sourdough

ARTISANAL FLATBREAD

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(Contains dairy and gluten)
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PASTAS

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(Contains dairy)
- RIGATONI 23**
Bronze-Die Cut Rigatoni, Fennel Pork Sausage, Spinach, Cured Tomatoes, Parmigiano Reggiano
(Contains dairy)
- LINGUINE 22**
Smoked Ricotta, Tomato Sugo, Parmigiano Reggiano, Basil
(Contains dairy)

LARGE PLATES

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Basmati Rice, Grilled Naan Bread, Plain Raita
- BLACKENED CREOLE CHICKEN BREAST 36**
Buttermilk Mashed Potatoes, Summer Vegetables, Herb Butter
- BLACK COD 44**
Sautéed Green Beans and Snap Peas, Roasted Cauliflower, Buttered Chili and Herb Spaghetti, Basil Cream Sauce
- DF GF STEAK FRITES 40**
8 oz Canadian Prime Beef Striploin, House-Cut Fries, Demi-Glace
- RIB EYE STEAK 55**
12 oz Canadian Prime Rib Eye, Piped Potato Purée, Summer Vegetables, Au Jus

DF Dairy Free GF Gluten Free VG Vegetarian

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R1 08-2025



LOUNGE MENU

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

SHAREABLES

KING STREET WINGS • 23

Louisiana Hot, Smokey BBQ or Salt & Pepper

CEVAPI • 24

Grilled Pork & Beef Sausage, Ajvar, Fresh Cut Fries

SWEET POTATO FRIES • 9 VG

Chipotle Aioli

TRUFFLE FRIES • 14

Fresh Cut Fries, Parmigiano Reggiano, White Truffle Oil

OLIVES • 10 VG

Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia

MARCONA ALMONDS • 12

Rosemary, Fleur de sel

KETTLE CHIPS • 10

Bleu Cheese Dipping Sauce

CALAMARI • 18

Smoked Chipotle Aioli, Lemon

FRENCH ONION SOUP • 14

Gruyère, Crispy Fried Onions

FLATBREADS

SOUTHWEST CHICKEN & PANCETTA • 21

Chicken, Pancetta (Pork), Peppers, Onions, Corn, Cilantro Scallion & Ranch

FENNEL SAUSAGE • 21

Plum Tomatoes & Basil, Habanero Pickled Pepper, Pork Fennel Sausage, Pepperoni, Bomba, Mozzarella Cheese

STRACCIATELLA • 21

Plum Tomatoes & Basil, Stracciatella Cheese, Basil Pesto, Mozzarella Cheese

PROSCIUTTO & BURRATA • 23

Prosciutto, Burrata, Arugula, Mozzarella Cheese

JUST PEPPERONI • 21

Plum Tomatoes & Basil, Pepperoni & Mozzarella Cheese

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

RASPBERRY MOUSSE DOME • 13

Coconut whipped Cream, Chocolate Soil, Summer Berries & Edible Flowers

MOLTEN CHOCOLATE CAKE • 12

Vanilla Gelato, Whipped Cream, Chocolate Cigar

CHEESECAKE • 11

Ontario Sour Cherry Compote, Whipped Cream, Saba, Micro Mint

TIRAMISU • 15

Classic Italian Tiramisu with Mascarpone and Ladyfingers, Dipped in 100% Arabica Coffee and Cacao Amaro.

CLASSIC VANILLA GELATO, BLUEBERRY GELATO, BELGIAN CHOCOLATE, STRAWBERRY SORBET • 5.5 PER SCOOP

DF Dairy Free GF Gluten Free VG Vegetarian

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RI 08-2025



DESSERT MENU

DAILY FROM
12:00 PM - 1:00 AM

SWEET DREAMS

TIRAMISU • 15

Classic Italian Tiramisu with Mascarpone and Ladyfingers, Dipped in 100% Arabica Coffee and Cacao Amaro.

CHEESECAKE • 11

Ontario Sour Cherry Compote, Whipped Cream, Saba, Micro

RASPBERRY MOUSSE DOME • 13

Coconut whipped Cream, Chocolate Soil, Summer Berries & Edible Flowers

MOLTEN CHOCOLATE CAKE • 12

Vanilla Gelato, Whipped Cream, Chocolate Cigar

CLASSIC VANILLA GELATO, BLUEBERRY GELATO, BELGIAN CHOCOLATE, STRAWBERRY SORBET • 5.5 PER SCOOP

SPECIALTY DRINKS

BAILEYS AND COFFEE • 15.25

Topped with Whipped Cream

B52 • 16.50

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	18
Hennessy VSOP	20
Remy Martin VSOP	20
Remy Martin XO	40

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RI 08-2025



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

Beef Tacos

2 PIECES 12.00

Braised Pulled Beef, Coleslaw in Lime Vinaigrette, Burnt Corn, Cilantro

Farm-to-Table Wednesday

A curated wine pairing, rotating weekly to complement the menu. Please check with our service team for this week's selection.

Two-Course Dinner

Crafted with locally sourced ingredients from Ontario farms. Kindly inquire with your server about this week's featured selections.

Raw Bar Thursday

\$12 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.

08-2025

HAPPY HOUR



FOOD & DRINK MENU

MONDAY - SUNDAY • 2 PM - 6 PM

Except for Holidays

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

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R1 08-2025

HAPPY HOUR



FOOD & DRINK MENU

MONDAY - SUNDAY • 2 PM - 6 PM

Except for Holidays

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 \$7.99!

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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