



SERVED FROM 12 - 2 PM

LUNCH MENU

SMALL PLATES & SHAREABLES

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| VG DAILY FOCACCIA 6 Homemade Focaccia, Parmigiano Reggiano | KING STREET WINGS 20 Louisiana Hot, Smokey BBQ or Salt & Pepper | ASPARAGUS & WILD MUSHROOM TOAST 19 Toasted Sour Dough, Poached Duck Egg |
| VG KETTLE CHIPS 9 Bleu Cheese Sauce | MUSSELS 18 Tomato Sugo, Basil, Grilled Focaccia | OXTAIL 19 Braised Oxtail, Jerusalem Artichoke Pomme Puree, Corn, Avocado, Chipotle, Yuca Chips |
| VG OLIVES 10 Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia | CEVAPI 19 Grilled Pork & Beef Sausages, Fresh Cut Fries, Chilli & Eggplant Aioli | CHARCUTERIE & CHEESE BOARD 32 Artisanal Cured Meats & Cheeses, Organic Hockley Honey, Homemade Preserve, Grilled Sour Dough |
| VG TRUFFLE FRIES 11 Fresh Cut Fries, White Truffle Oil, Parmigiano Reggiano | FISH TACOS 23 Beer Battered Fish, Rainbow Coleslaw, Jalapenos, Cilantro, Smokey Chipotle Aioli, Grilled Lemon | |
| CALAMARI 17 Smoked Chipotle Aioli, Lemon | | |

SOUPS & SALADS

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| GF JERUSALEM ARTICHOKE & POMME SOUP 12 Almond, Tomato & Grilled Scallion Pesto |
| FRENCH ONION SOUP 13 Gruyère, Crispy Fried Onions |
| KALE CAESAR 17 Baby Kale, Bacon, Homemade Croutons, Shaved Parmesan |
| GF ONE KING COBB SALAD 25 DF Grilled Chicken Breast, Fresh Avocado, Egg, Grape Tomato, Bacon, Spring Greens, Dijon Mustard Vinaigrette |

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| VG BURRATA & GRILLED SOUR DOUGH 26 Spring Greens, Almond, Grilled Scallion Pesto, Figs, Grilled Sour Dough, Fleur De Sel, EVOO |
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ENHANCE YOUR SALAD

| | |
|--------------------------|---------|
| Chicken Breast | 10 |
| Striploin 4 oz 8 oz | 12 22 |
| Grilled Shrimp | 4/pc |
| Branzino 8 oz | 24 |
| Plant-Based Protein 4 oz | 9 |

LUNCH SPECIAL 26 Enjoy the Soup du Jour and any Handheld!

HANDHELDS

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

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| 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 NEW TOWER CLUB 20 Grilled Chicken, Peameal Bacon, Lettuce, Tomato, Mayo, Ciabatta Bun | THE ONE BURGER 22 8 oz Ground Chuck, Braised Beef, Lettuce, Tomato, Red Onion, Aged Cheddar, Brioche Bun ADD Bacon 3.5 Mushrooms 3 Fried Egg 3 |

ARTISANAL PIZZA

Add burrata to your pizza for 8.

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| 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 | CARNE 20 Pepperoni, Copa, Prosciutto, Guindillo Chillies, Goat Cheese, Mozzarella, EVOO |

LARGE PLATES

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|---|---|---|
| DF STEAK FRITES 39 8 oz Canadian Prime Beef Striploin, House Cut Fries, Demi | BUTTER CHICKEN 25 Basmati Rice, Grilled Naan Bread, Plain Raita | SPAGHETTI 21 Tomato Sugo, Pecorino Romano, Guanciale, Black Pepper, Basil |
| BRANZINO CUTLET 44 Mustard Dust, Fried Calamari, Fennel & Green Apple Slaw, Spicy Tomato Chutney, Spring Vegetables | GF CHICKEN SALTIMBOCCA 39 Sage, Asiago & Prosciutto wrapped Chicken Breast, Spring Vegetables, Herb Roasted Fingerlings, Mushroom Cream Demi | VG GNOCCHI 22 Truffle Cream Sauce, White Truffle Oil, Shaved Truffles, Parmigiano Reggiano |

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

Please alert your server of any food allergies.
A 18% gratuity will be added to tables of 6 or more. 04-2023



SERVED FROM 4:00 - 10:30 PM

DINNER MENU

SMALL PLATES & SHAREABLES

- KING STREET WINGS** 20
Louisiana Hot, Smokey BBQ or Salt & Pepper
- CEVAPI** 19
Grilled Pork & Beef Sausages, Fresh Cut Fries, Chilli & Eggplant Aioli
- ASPARAGUS & WILD MUSHROOM TOAST** 19
Toasted Sour Dough, Poached Duck Egg
- OXTAIL** 19
Braised Oxtail, Jerusalem Artichoke Pomme Puree, Corn, Avocado, Chipotle, Yuca Chips

- CALAMARI** 17
Smoked Chipotle Aioli, Lemon
- MUSSELS** 18
Tomato Sugo, Basil, Grilled Focaccia
- OCTOPUS** 19
Spring Greens, Sliced Herb Fingerlings, Pesto
- FISH TACOS** 23
Beer Battered Fish, Rainbow Coleslaw, Jalapenos, Cilantro, Smokey Chipotle Aioli, Grilled Lemon

- DAILY FOCACCIA** 6
Homemade Focaccia, Parmigiano Reggiano
- OLIVES** 10
Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia
- TRUFFLE FRIES** 11
Fresh Cut Fries, Parmigiano Reggiano, White Truffle Oil
- KETTLE CHIPS** 9
Bleu Cheese Sauce

SOUPS & SALADS

- JERUSALEM ARTICHOKE & POMME SOUP** 12
Almond, Tomato & Grilled Scallion Pesto
- FRENCH ONION SOUP** 13
Gruyère, Crispy Fried Onions
- KALE CAESAR** 17
Baby Kale, Bacon, Homemade Croutons, Shaved Parmesan
- ONE KING COBB SALAD** 25
Grilled Chicken Breast, Fresh Avocado, Egg, Grape Tomato, Bacon, Spring Greens, Dijon Mustard Vinaigrette

- BURRATA & GRILLED SOUR DOUGH** 26
Spring Greens, Almond, Grilled Scallion Pesto, Figs, Grilled Sour Dough, Fleur De Sel, EVOO

ENHANCE YOUR SALAD

- Chicken Breast 10
- Striploin 4 oz | 8 oz 12 | 22
- Grilled Shrimp 4 per pc
- Branzino 8 oz 24
- Plant-Based Protein 4 oz 9

FEATURES

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

- CHARCUTERIE & CHEESE BOARD** 32
Artisanal Cured Meats & Cheeses, Organic Hockley Honey, Homemade Preserve, Grilled Sour Dough

HANDHELDS

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

- CRISPY CHICKEN SANDWICH** 20
Habanero Pepper Relish, Lettuce, Ranch Dressing, Brioche Bun
- THE NEW TOWER CLUB** 20
Grilled Chicken, Peameal Bacon, Lettuce, Tomato, Mayo, Ciabatta Bun

- PLANT-BASED VEGGIE BURGER** 19
Plant-Based Patty, Lettuce, Red Onion, Tomato, Avocado, Brioche Bun
- THE ONE BURGER** 22
8 oz Ground Chuck, Braised Beef, Lettuce, Tomato, Red Onion, Aged Cheddar, Brioche Bun
ADD Bacon 3.5 | Mushrooms 3 | Fried Egg 3

ARTISANAL PIZZA

Add burrata to your pizza for 8.

- PEPPERONI** 19
Pepperoni, Shredded Mozzarella, Homemade Pizza Sauce
- BBQ CHICKEN** 20
Chicken, Bacon, Peppers, Onions, Corn, Mozzarella, Cilantro, Scallion, Ranch

- MUSHROOM** 19
Roasted Garlic, Wild Mushrooms, Bleu Cheese, Mozzarella, White Truffle Aioli
- CARNE** 20
Pepperoni, Copa, Prosciutto, Guindillo Chillies, Goat Cheese, Mozzarella, EVOO

LARGE PLATES

- STEAK FRITES** 39
8 oz Canadian Prime Beef Striploin, House Cut Fries, Demi
- RIB EYE** 49
10 oz Rib Eye, Butter Milk Mashed Potatoes, Spring Vegetables, Yorkshire Pudding, Red Wine Demi Glaze

- BUTTER CHICKEN** 25
Basmati Rice, Grilled Naan Bread, Plain Raita
- CHICKEN SALTIMBOCCA** 39
Sage, Asiago & Prosciutto wrapped Chicken Breast, Spring Vegetables, Herb Roasted Fingerlings, Mushroom Cream Demi

- BRANZINO CUTLET** 44
Mustard Dust, Fried Calamari, Fennel & Green Apple Slaw, Spicy Tomato Chutney, Spring Vegetables
- SPAGHETTI** 21
Tomato Sugo, Pecorino Romano, Guanciale, Black Pepper, Basil
- GNOCCHI** 22
Truffle Cream Sauce, White Truffle Oil, Shaved Truffles, Parmigiano Reggiano

DF Dairy Free GF Gluten Free VG Vegetarian

Please alert your server of any food allergies.

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LOUNGE MENU

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

SHAREABLES

KING STREET WINGS • 20 DF

Louisiana Hot, Smokey BBQ or Salt & Pepper

CEVAPI • 19

Grilled Pork & Beef Sausages, Fresh Cut Fries, Chilli & Eggplant Aioli

CALAMARI • 17

Smoked Chipotle Aioli, Lemon

FRENCH ONION SOUP • 13

Gruyère, Crispy Fried Onions

OLIVES • 10 VG

Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia

KETTLE CHIPS • 9 VG

Bleu Cheese Sauce

SWEET POTATO FRIES • 9 VG

Chipotle Aioli

TRUFFLE FRIES • 11 VG

Fresh Cut Fries, Parmigiano Reggiano, White Truffle Oil

ARTISANAL PIZZA Add burrata to your pizza for 8.

PEPPERONI • 19

Pepperoni, Shredded Mozzarella, Homemade Pizza Sauce

MUSHROOM • 19 VG

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

CARNE • 20

Pepperoni, Copa, Prosciutto, Guindillo Chillies, Goat Cheese, Mozzarella, EVOO

BBQ CHICKEN • 20

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

LARGE PLATES

SPAGHETTI • 21

Tomato Sugo, Pecorino Romano, Guanciale, Black Pepper, Basil

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

All handhelds are served with house cut fries or spring salad.

KALE CAESAR • 17

Baby Kale, Bacon, Homemade Croutons, Shaved Parmesan

THE NEW TOWER CLUB • 20

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

CRISPY CHICKEN SANDWICH • 20

Habanero Pepper Relish, Lettuce, Ranch Dressing, Brioche Bun

DESSERTS

CHEESECAKE • 11

Macerated Seasonal Berries, Whipped Cream, Saba, Micro Mint

BLUEBERRY TART • 11

Custard, Seasonal Berries, Saba, Micro Mint

HOMEMADE BROWNIE • 12 GF

Vanilla Gelato, Caramel Sauce, Chocolate Dust

MOLTEN CHOCOLATE CAKE • 12

Vanilla Gelato, Whipped Cream, Chocolate Cigar

GELATO & SORBET 5.5 PER SCOOP

Classic Vanilla Gelato
Belgian Chocolate Gelato
Blueberry Gelato
Strawberry Sorbet

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DESSERT MENU

DAILY FROM
12 PM - 1 AM

SWEET DREAMS

CHEESECAKE • 11

Macerated Seasonal Berries, Whipped Cream, Saba, Micro Mint

BLUEBERRY TART • 11

Custard, Seasonal Berries, Saba, Micro Mint

MOLTEN CHOCOLATE CAKE • 12

Vanilla Gelato, Whipped Cream, Chocolate Cigar

HOMEMADE BROWNIE • 12

GF Vanilla Gelato, Caramel Sauce, Chocolate Dust

GELATO & SORBET • 5.50 PER SCOOP

Classic Vanilla Gelato
Belgian Chocolate Gelato
Blueberry Gelato
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

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|---------------------------|-------------|----------------------|-------------|
| 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

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| 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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