



SERVED FROM 12:00 PM - 2:00 PM

LUNCH MENU

SMALL PLATES & SHAREABLES

| | | |
|---|--|---|
| KING STREET WINGS 20 Louisiana Hot, Smokey BBQ or Salt & Pepper | AVOCADO & SHRIMP TOAST 19 Focaccia, Avocado Mousse, Tomato Chutney, Pickled Onions | VG DAILY FOCACCIA 6 Homemade Focaccia, Parmigiano Reggiano |
| KOREAN FRIED CHICKEN TACOS 19 Fried Chicken Thighs, Shredded Iceberg, Pickled Onions | CALAMARI 17 Smoked Chipotle Aioli, Lemon | VG OLIVES 10 GF Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia |
| OXTAIL 19 Pesto Gnocchi, Plantain Chips | THAI CURRY MUSSELS 19 Thai Curry Sauce, Thai Basil, Grilled Focaccia | VG TRUFFLE FRIES 11 Fresh Cut Fries, Parmigiano Reggiano, White Truffle Oil |
| CEVAPI 24 Grilled Pork & Beef Sausage, Ajvar, Fresh Cut Fries | GF OCTOPUS 20 Fall Greens, Sliced Herb Fingerlings, Pesto | VG KETTLE CHIPS 9 Bleu Cheese Sauce |
| CHARCUTERIE & CHEESE BOARD 32 Artisanal Cured Meats & Cheeses, Organic Hockley Honey, House-made Preserve, Toasted Sour Dough | GF FALL SQUASH SOUP 12 Pistachio Gremolata, EVOO | FRENCH ONION SOUP 13 Gruyère, Crispy Fried Onions |

LUNCH SPECIAL Enjoy the Soup du Jour and any handheld item with our house-cut fries.

26

SALADS

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| KALE CAESAR 18 Baby Kale, Bacon, House-made Croutons, Shaved Parmesan |
| GF ONE KING COBB SALAD 27 Grilled Chicken Breast, Fresh Avocado, Egg, Grape Tomato, Bacon, Fall Greens, Dijon Mustard Vinaigrette |
| VG BURRATA & GRILLED SOUR DOUGH 27 Mixed Greens, Cherry Heirloom Tomato, Frozen Strawberry Zest, Figs, Pesto, 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 |
| Coho Salmon 6-8 oz [Springhills Fish] | 28 |
| Smoked Duck Breast [served cold] | 16 |
| Plant-Based Protein 4 oz | 9 |
| Burrata | 14 |

HANDHELDS

All handhelds are served with house-cut fries, sweet fries or 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 TOWER CLUB 20 Grilled Chicken, Peameal Bacon, Lettuce, Tomato, Mayo, Ciabatta Bun | THE ONE BURGER 22 8 oz Ground Chuck, Braised Short Ribs, Lettuce, Tomato, Red Onion, Aged Cheddar, Brioche Bun ADD Bacon 3.5 Mushrooms 3 Fried Egg 3 |

ARTISANAL PIZZA

| | |
|---|---|
| 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 | SPICY SOPPRESSATA 20 Spicy Soppresata, Guindillo Chillies, Shredded Mozzarella, Honey & Chili Oil Drizzle, EVOO |

LARGE PLATES

| | | |
|---|--|---|
| BUTTER CHICKEN 25 Basmati Rice, Grilled Naan Bread, Plain Raita | DUCK CONFIT 39 KING COLE DUCKS Belgian Endives, Beet Puree, Fall Vegetables, Duck Jus | SPAGHETTI 23 Nduja, Tomato Sugo, Basil, Parmigiano Reggiano |
| STEAK FRITES 39 8 oz Canadian Prime Beef Striploin, House Cut Fries, Demi | COHO SALMON 39 SPRINGHILLS FISH OCEANWISE 6-8 oz Fall Squash Risotto, Fall Vegetables, Caperberry Cream Sauce | VG GNOCCHI 25 Truffle Cream Sauce, White Truffle Oil, Shaved Black Périgord Truffles, Parmigiano Reggiano |

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. 09-2023



SERVED FROM 4:00 PM - 10:30 PM

DINNER MENU

SMALL PLATES & SHAREABLES

| | | |
|--|--|---|
| KING STREET WINGS 20 Louisiana Hot, Smokey BBQ or Salt & Pepper | AVOCADO & SHRIMP TOAST 19 Focaccia, Avocado Mousse, Tomato Chutney, Pickled Onions | VG DAILY FOCACCIA 6 Homemade Focaccia, Parmigiano Reggiano |
| KOREAN FRIED CHICKEN TACOS 19 Fried Chicken Thighs, Shredded Iceberg, Pickled Onions | CALAMARI 17 Smoked Chipotle Aioli, Lemon | VG OLIVES 10 GF Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia |
| OXTAIL 19 Pesto Gnocchi, Plantain Chips | THAI CURRY MUSSELS 19 Thai Curry Sauce, Thai Basil, Grilled Focaccia | VG TRUFFLE FRIES 11 Fresh Cut Fries, Parmigiano Reggiano, White Truffle Oil |
| CEVAPI 24 Grilled Pork & Beef Sausage, Ajvar, Fresh Cut Fries | GF OCTOPUS 20 Fall Greens, Sliced Herb Fingerlings, Pesto | VG KETTLE CHIPS 9 Bleu Cheese Sauce |
| GF FALL SQUASH SOUP 12 Pistachio Gremolata, EVOO | | |
| FRENCH ONION SOUP 13 Gruyère, Crispy Fried Onions | | |

FEATURES

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

CHARCUTERIE & CHEESE BOARD 32
Artisanal Cured Meats & Cheeses, Organic Hockley Honey, House-made Preserve, Toasted Sour Dough

SALADS

| |
|--|
| KALE CAESAR 18 Baby Kale, Bacon, House-made Croutons, Shaved Parmesan |
| GF ONE KING COBB SALAD 27 Grilled Chicken Breast, Fresh Avocado, Egg, Grape Tomato, Bacon, Fall Greens, Dijon Mustard Vinaigrette |
| VG BURRATA & GRILLED SOUR DOUGH 27 Mixed Greens, Cherry Heirloom Tomato, Frozen Strawberry Zest, Figs, Pesto, Grilled Sour Dough, Fleur de Sel, EVOO |

ENHANCE YOUR SALAD

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|---------------------------------------|----------|
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| Striploin 4 oz 8 oz | 12 22 |
| Grilled Shrimp | 4 per pc |
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ARTISANAL PIZZA

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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 | SPICY SOPPRESSATA 20 Spicy Soppresata, Guindillo Chillies, Shredded Mozzarella, Honey & Chili Oil Drizzle, EVOO |

LARGE PLATES

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| BUTTER CHICKEN 25 Basmati Rice, Grilled Naan Bread, Plain Raita | DUCK CONFIT 39 KING COLE DUCKS Belgian Endives, Beet Puree, Fall Vegetables, Duck Jus | SPAGHETTI 23 Nduja, Tomato Sugo, Basil, Parmigiano Reggiano |
| STEAK FRITES 39 8 oz Canadian Prime Beef Striploin, House Cut Fries, Demi | COHO SALMON 39 SPRINGHILLS FISH OCEANWISE 6-8 oz Fall Squash Risotto, Fall Vegetables, Caperberry Cream Sauce | VG GNOCCHI 25 Truffle Cream Sauce, White Truffle Oil, Shaved Black Périgord Truffles, Parmigiano Reggiano |
| RIB EYE 49 10 oz USD Prime, Herb Fingerlings, Yorkshire Pudding, Fall Vegetables, Green Peppercorn Au Jus | | |

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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

Louisiana Hot, Smokey BBQ or Salt & Pepper

CEVAPI • 24

Grilled Pork & Beef Sausage, Ajvar, Fresh Cut Fries

CALAMARI • 17

Smoked Chipotle Aioli, Lemon

FRENCH ONION SOUP • 13

Gruyère, Crispy Fried Onions

OLIVES • 10

GF 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

PEPPERONI • 19

Pepperoni, Shredded Mozzarella, Homemade Pizza Sauce

MUSHROOM • 19

VG

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

SPICY SOPPRESSATA • 20

Spicy Soppresata, Guindillo Chillies, Mozzarella, Honey & Chili Oil Drizzle, EVOO

BBQ CHICKEN • 20

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

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

SPAGHETTI • 23

Nduja, Tomato Sugo, Basil, Parmigiano Reggiano

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

DESSERTS

CHEESECAKE • 11

Macerated Strawberries, Whipped Cream, Saba, Micro Mint

MOLTEN CHOCOLATE CAKE • 12

Vanilla Gelato, Whipped Cream, Chocolate Cigar

CAPPUCCINO

CRÈME BRÛLÉE • 12

GF

Burnt Sugar, Edible Flowers

APPLE CRUMBLE • 13

Fall Apples, Cinnamon & Nutmeg Scented, Vanilla Gelato

GELATO & SORBET 5.5 PER SCOOP

Classic Vanilla Gelato
Belgian Chocolate Gelato
Blueberry Sorbet
Strawberry Sorbet

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DESSERT MENU

DAILY FROM
12:00 PM - 1:00 AM

SWEET DREAMS

APPLE CRUMBLE • 13

Fall Apples, Cinnamon & Nutmeg Scented, Vanilla Gelato

CHEESECAKE • 11

Macerated Strawberries, Whipped Cream, Saba, Micro Mint

MOLTEN CHOCOLATE CAKE • 12

Vanilla Gelato, Whipped Cream, Chocolate Cigar

CAPPUCCINO CRÈME BRÛLÉE • 12

GF Burnt Sugar, Edible Flowers

GELATO & SORBET • 5.50 PER SCOOP

Classic Vanilla Gelato
Belgian Chocolate Gelato
Blueberry Sorbet
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

| | | | |
|---------------------------|-------------|----------------------|-------------|
| 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 | 17 |
| Hennessy VSOP | 19 |
| Remy Martin VSOP | 19 |
| Remy Martin XO | 39 |

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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

Pasta Social Wednesday

Eggplant Parmesan

14.99

Thin Layers of Eggplant, Tomato Sugo, Mozzarella

Sugo di Pomodoro

14.99

Gnocchi, Parmigiano Reggiano

Pappardelle

14.99

Braised Beef, Au Jus Beurre Blanc

Veggie Lasagna

14.99

Layers of Vegetables, Pasta & Cheese

Red Pepper & Squid Ink Fettuccine

15.99

Crab, Lobster, Mussels, Shrimp, Basil

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

Tofu Cucumber Roll

10 PIECES **6.99**

Japanese Tofu, Veggie Sesame Seeds, Spring 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**, Tofu Cucumber Roll **20 pieces**, Albacore Tuna Poke, Antipasto Di Mare

Wellington Friday

Beef Wellington

44.00

The New Farm Organic Summer Salad, Local Root Vegetables, Wild Mushrooms, Shaved Black Winter Périgord Truffles in a Sauce Robert

HAPPY HOUR



FOOD & DRINK MENU

MONDAY - FRIDAY • 3 PM - 6 PM

White Wine

| | 6 OZ | 9 OZ | BOTTLE |
|---|------|------|--------|
| VIDAL RIESLING VQA Reif Estate Winery, Canada | 10 | 13 | 35 |
| CHARDONNAY Canyon Road, California, USA | 11 | 14 | 38 |
| PINOT GRIGIO DELLE VENEZIE IGT Fratelli Bolla S.P.A., Veneto, Italy | 13 | 18 | |

Red Wine

| | 6 OZ | 9 OZ | BOTTLE |
|---|------|------|--------|
| GAMAY CABERNET VQA Reif Estate Winery, Canada | 10 | 13 | 35 |
| CABERNET SAUVIGNON Canyon Road, California, USA | 11 | 14 | 38 |
| MERLOT Barefoot, California, USA | 11 | 14 | |

Sparkling Wine

BELLINO PROSECCO DOC | 12
Veneto, Italy

Beer

DOMESTIC & LOCAL | 8

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

IMPORTED | 9

Corona, Heineken, Peroni, Stella Artois

Spirits

BAR HOUSE 1.25 oz | 7

Gin, Vodka, Tequila, Rum, Rye

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09-2023

HAPPY HOUR



FOOD & DRINK MENU

MONDAY - FRIDAY • 3 PM - 6 PM

Cocktails

CLASSIC MARTINI 2 oz | **13**

Vodka or Gin, Dry Vermouth

MARGARITA | **13**

Tequila, Triple Sec, Lime Juice, Agave Syrup

KETEL ONE BOTANICALS & SODA 1.25 oz | **9**

Cucumber & Mint or Peach & Orange Blossom or Grapefruit & Rose

Bar Bites

Enjoy any dish for \$9.99!

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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