



LUNCH MENU

SMALL PLATES & SHAREABLES

- VG DAILY FOCACCIA 6**
Homemade Focaccia, Parmigiano Reggiano
- VG KETTLE CHIPS 9**
Bleu Cheese Dipping Sauce
- VG TRUFFLE FRIES 11**
Fresh Cut Fries, Parmigiano Reggiano, Black Truffle Oil
- VG ROOT CHIPS 14**
Taro, Yuca, Hummus, Sumac, Pomegranate

SOUP & SALADS

- GF WINTER SQUASH SOUP 11**
Paprika Oil, Pea Shoots
- FRENCH ONION SOUP 13**
Gruyère, Crispy Fried Onions
- KALE CAESAR 17**
Baby Kale, Bacon, Homemade Croutons, Shaved Parmesan
- GF ONE KING COBB SALAD 25**
Grilled Chicken Breast, Fresh Avocado, Egg, Grape Tomato, Bacon, Winter Greens, Dijon Mustard Vinaigrette

- VG BURRATA & GRILLED SOUR DOUGH 26**
Winter Greens, Pesto, Fleur De Sel, EVOO, Grilled Sour Dough

ENHANCE YOUR SALAD

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

- DF KING STREET WINGS 20**
Louisiana Hot, Smokey BBQ or Salt & Pepper
- BRAISED BEEF TACOS 21**
Braised Beef, BBQ Sauce, Rainbow Coleslaw
- CALAMARI 17**
Smoked Chipotle Aioli, Lemon
- GF MUSSELS 18**
Tomato Sugo, Basil, Grilled Focaccia

HANDHELDS

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

- LUNCH SPECIAL 26**
Enjoy the soup du jour, winter salad, or house cut fries with any burger or handheld!
- THE ONE BURGER 22**
8oz Ground Chuck, Braised Short Ribs, 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
- CARNE 20**
Pepperoni, Copa, Prosciutto, Guindillo Chillies, Goat Cheese, Shredded Mozzarella, EVOO

OPEN DAILY

12:00 PM - 2:00 PM

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

- VG OLIVES 10**
Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia
- CHARCUTERIE & CHEESE BOARD 30**
Artisanal Cured Meats & Cheeses, Organic Hockley Honey, Homemade Preserve, Grilled Sour Dough

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

- VG MUSHROOM 19**
Roasted Garlic, Wild Mushrooms, Bleu Cheese, Mozzarella in a White Truffle Aioli
- BBQ CHICKEN 20**
Chicken, Bacon, Peppers, Onions, Corn, Mozzarella, Cilantro, Scallion, Ranch

LARGE PLATES

- DF STEAK FRITES 39**
8 oz Beef Striploin, Winter Vegetables, House Cut Fries, Demi
- SPRINGHILLS BARRAMUNDI 45**
Fried Calamari, Bomba Rice Pilaf, Winter Vegetables, Pesto Cream Sauce

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

- VG TAGLIATELLE 21**
Tomato Sugo, Parmigiano Reggiano, Pea Shoots
- VG GNOCCHI 22**
Truffle Cream Sauce, Parmigiano Reggiano, White Truffle Oil, Shaved Truffles

Please alert your server of any food allergies.
A 18% gratuity will be added to tables of 6 or more. 01-2023



DINNER MENU

SMALL PLATES & SHAREABLES

- VG DAILY FOCACCIA 6**
Homemade Focaccia, Parmigiano Reggiano
- VG OLIVES 10**
Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia
- VG TRUFFLE FRIES 11**
Fresh Cut Fries, Parmigiano Reggiano, Black Truffle Oil
- VG KETTLE CHIPS 9**
Bleu Cheese Dipping Sauce
- VG ROOT CHIPS 14**
Taro, Yuca, Hummus, Sumac, Pomegranate

SOUP & SALADS

- GF WINTER SQUASH SOUP 11**
Paprika Oil, Pea Shoots
- FRENCH ONION SOUP 13**
Gruyère, Crispy Fried Onions
- KALE CAESAR 17**
Baby Kale, Bacon, Homemade Croutons, Shaved Parmesan
- GF ONE KING COBB SALAD 25**
Grilled Chicken Breast, Fresh Avocado, Egg, Grape Tomato, Bacon, Winter Greens, Dijon Mustard Vinaigrette
- VG BURRATA & GRILLED SOUR DOUGH 26**
Winter Greens, Pesto, Fleur De Sel, EVOO, Grilled Sour Dough

ENHANCE YOUR SALAD

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

- CALAMARI 17**
Smoked Chipotle Aioli, Lemon
- GF MUSSELS 18**
Tomato Sugo, Basil, Grilled Focaccia
- OCTOPUS 19**
Winter Greens, Sliced Herb Fingerlings, Pesto
- DF KING STREET WINGS 20**
Louisiana Hot, Smokey BBQ or Salt & Pepper
- BRAISED BEEF TACOS 21**
Braised Beef, BBQ Sauce, Rainbow Coleslaw

HANDHELD

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

- CRISPY CHICKEN SANDWICH 19**
Habanero Pepper Relish, Lettuce, Ranch Dressing, Brioche Bun
- VG VEGGIE BURGER 19**
Plant based Patty, Lettuce, Red Onion, Tomato, Avocado, Brioche Bun

ARTISANAL PIZZA

Add burrata to your pizza for 8.

- PEPPERONI 19**
Pepperoni, Shredded Mozzarella, Homemade Pizza Sauce
- CARNE 20**
Pepperoni, Copa, Prosciutto, Guindillo Chillies, Goat Cheese, Shredded Mozzarella, EVOO

OPEN DAILY

4:00 PM - 10:30 PM

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

CANADIAN CANDIED CLOTHESLINE BACON 25

Maple Mist, Black Pepper, Dill Pickle

DF GF

CHARCUTERIE & CHEESE BOARD 30

Artisanal Cured Meats & Cheeses, Organic Hockley Honey, Homemade Preserve, Grilled Sour Dough

THE NEW TOWER CLUB 20

Grilled Chicken, Peameal 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 3.5
Mushrooms 3
Fried Egg 3

VG MUSHROOM 19

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

BBQ CHICKEN 20

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

LARGE PLATES

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

SPRINGHILLS BARRAMUNDI 45

Fried Calamari, Bomba Rice Pilaf, Winter Vegetables, Pesto Cream Sauce

- BUTTER CHICKEN 25**
Basmati Rice, Grilled Naan Bread, Plain Raita

GF CHICKEN SALTIMBOCCA 39

Sage, Asiago, Prosciutto wrapped Chicken Breast, Herb Roasted Fingerlings, Winter Vegetables, Mushroom Cream Demi

VG TAGLIATELLE 21

Tomato Sugo, Parmigiano Reggiano, Pea Shoots

VG GNOCCHI 22

Truffle Cream Sauce, Parmigiano Reggiano, White Truffle Oil, Shaved Truffles

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LOUNGE MENU

OPEN DAILY
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

CALAMARI • 17

Smoked Chipotle Aioli, Lemon

FRENCH ONION SOUP • 13

Gruyère, Crispy Fried Onions

OLIVES • 10 VG

Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia

TRUFFLE FRIES • 11 VG

Fresh Cut Fries, Parmigiano Reggiano, Black Truffle Oil

KETTLE CHIPS • 9 VG

Bleu Cheese Dipping Sauce

SWEET POTATO FRIES • 9 VG

Chipotle Aioli Dipping Sauce

ROOT CHIPS • 14 VG

Taro, Yuca, Hummus, Sumac, Pomegranate

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

TAGLIATELLE • 21 VG

Tomato Sugo, Parmigiano Reggiano, Pea Shoots

THE ONE BURGER • 22

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

ADD Bacon 3.5 | Fried Egg 3
Mushrooms 3

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 • 19

Habanero Pepper Relish, Lettuce, Ranch Dressing, Brioche Bun

All handhelds are served with house cut fries or mixed greens.

DESSERTS

CHOCOLATE TRUFFLE CAKE • 13 GF

Edible Flowers, Whipped Cream

GELATO & SORBET 5.5 PER SCOOP

Classic Vanilla Gelato
Belgian Chocolate Gelato
Blueberry Gelato
Strawberry Sorbet

HOMEMADE BROWNIE • 12 GF

Classic Vanilla Gelato, Caramel Sauce

CHEESECAKE • 11

Macerated Strawberries, Whipped Cream, Saba, Micro Mint

DF Dairy Free GF Gluten Free VG Vegetarian

Please alert your server of any food allergies.

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DESSERT MENU

DAILY
12 PM - 1 AM

SWEET DREAMS

CHEESECAKE • 11

Macerated Strawberries, Whipped Cream, Saba, Micro Mint

HOMEMADE BROWNIE • 12

GF Classic Vanilla Gelato, Caramel Sauce

CHOCOLATE TRUFFLE CAKE • 13

GF Edible Flowers, Whipped Cream

GELATO & SORBET • 5.50 PER SCOOP

Classic Vanilla Gelato
Belgian Chocolate Gelato
Blueberry Gelato
Strawberry Sorbet

SPECIALTY DRINKS

BAILEYS AND COFFEE • 14.95

Topped with Whipped Cream

B52 • 14.95

Baileys, Grand Marnier, Kahlua, Coffee, Whipped Cream

ESPRESSO MARTINI • 17.50

Vanilla Vodka, Baileys, Kahlua, Grand Marnier, Frangelico, Espresso, Whipped Cream

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

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

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