



# LUNCH MENU

OPEN DAILY  
12:00 PM - 2:00 PM

## SMALL PLATES & SHAREABLES

- VG DAILY FOCACCIA 6**  
Homemade Focaccia, Parmigiano Reggiano
- CHARCUTERIE & CHEESE BOARD 30**  
Artisanal Cured Meats & Cheeses, Organic Hockley Honey, Homemade Preserve, Grilled Sour Dough

- DF KING STREET WINGS 18**  
Louisiana Hot, Smokey BBQ or Salt & Pepper
- GF THAI CURRY MUSSELS 17**  
Thai Curry Sauce, Cilantro Stalks, Basil & Grilled Focaccia
- CALAMARI 17**  
Smoked Chipotle Aioli, Lemon

- VG OLIVES 8**  
Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia
- VG TRUFFLE FRIES 10**  
Fresh Cut Fries, Parmigiano Reggiano, Black Truffle Oil
- VG KETTLE CHIPS 9**  
Bleu Cheese Dipping Sauce

## SOUP & SALADS

- FRENCH ONION SOUP 13**  
Gruyère, Crispy Fried Onions
- KALE CAESAR 17**  
Baby Kale, Bacon, Homemade Croutons, Shaved Parmesan

- GF ONE KING COBB SALAD 20**  
Grilled Chicken Breast, Fresh Avocado, Egg, Grape Tomato, Bacon, Fall Greens, Dijon Mustard Vinaigrette

- VG BURRATA & GRILLED SOUR DOUGH 26**  
Fall Greens, Oven Roasted Grapes, Grilled Sour Dough, Pesto, Fleur De Sel, EVOO

## ENHANCE YOUR SALAD

- Chicken Breast 10
- Striploin 4 oz | 8 oz 12 | 22
- Grilled Shrimp 4 per piece
- Barramundi 20
- Plant Based Protein 4 oz 9

## SIDES

- Truffle Mushroom Macaroni Gratin 14
- Fall Salad 11
- Herb Roasted Fingerling Potatoes 10
- Bacon & Herb Brussels Sprouts 9

## LUNCH SPECIAL

Enjoy the soup du jour or a fall salad with any handheld sandwich or burger below!  
*Served with house cut fries.*

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## HANDHELDS

- 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, sweet fries or salad.*

## ARTISANAL PIZZA

*Add burrata to your pizza for 6.*

- PEPPERONI 18**  
Pepperoni, Shredded Mozzarella, Homemade Pizza Sauce
- CARNE 19**  
Pepperoni, Copa, Prosciutto, Guindillo Chillies, Goat Cheese, Shredded Mozzarella, EVOO

- VG VEGGIE BURGER 19**  
Plant based Patty, Lettuce, Red Onion, Tomato, Avocado, Brioche 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 18**  
Truffle Cream Sauce, Parmigiano Reggiano, Bleu Cheese, White Truffle Oil, Shaved Truffles
- BBQ CHICKEN 19**  
Chicken, Bacon, Peppers, Onions, Corn, Mozzarella, Cilantro, Scallion, Ranch

## LARGE PLATES

- DF STEAK FRITES 35**  
8 oz Beef Striploin, House Cut Fries, Demi
- SPRINGHILLS BARRAMUNDI 37**  
Crab, Lobster, Herb & Crumb Crust, Pesto Cream Sauce, Fall Vegetables

- BUTTER CHICKEN 25**  
Basmati Rice, Grilled Naan Bread, Plain Raita
- GF CHICKEN SALTIMBOCCA 33**  
Sage, Asiago, Prosciutto wrapped Chicken Breast, Fall 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

DF Dairy Free GF Gluten Free VG Vegetarian

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

Nov 21, 2022 | V3



# DINNER MENU

## SMALL PLATES & SHAREABLES

- VG DAILY FOCACCIA 6**  
Homemade Focaccia, Parmigiano Reggiano
- VG OLIVES 8**  
Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia
- VG KETTLE CHIPS 9**  
Bleu Cheese Dipping Sauce
- VG TRUFFLE FRIES 10**  
Fresh Cut Fries, Parmigiano Reggiano, Black Truffle Oil
- DF KING STREET WINGS 18**  
Louisiana Hot, Smokey BBQ or Salt & Pepper

## SALADS

- KALE CAESAR 17**  
Baby Kale, Bacon, Homemade Croutons, Shaved Parmesan
- GF ONE KING COBB SALAD 20**  
Grilled Chicken Breast, Fresh Avocado, Egg, Grape Tomato, Bacon, Fall Greens, Dijon Mustard Vinaigrette
- VG BURRATA & GRILLED SOUR DOUGH 26**  
Fall Greens, Oven Roasted Grapes, Grilled Sour Dough, Pesto, Fleur De Sel, EVOO

### ENHANCE YOUR SALAD

Chicken Breast	10
Striploin 4 oz	12
Striploin 8 oz	22
Grilled Shrimp	4/pc
Barramundi	20
Plant Based Protein 4 oz	9

- GF FALL SQUASH SOUP 11**  
Paprika Oil, Pea Shoots
- FRENCH ONION SOUP 13**  
Gruyère, Crispy Fried Onions
- CALAMARI 17**  
Smoked Chipotle Aioli, Lemon
- GF THAI CURRY MUSSELS 17**  
Thai Curry Sauce, Cilantro Stalks, Basil & Grilled Focaccia
- GF OCTOPUS 19**  
Fall Greens, Sliced Herb Fingerlings, Pesto

## HANDHELDS

- 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, sweet fries or salad.*

## ARTISANAL PIZZA

*Add burrata to your pizza for 6.*

- PEPPERONI 18**  
Pepperoni, Shredded Mozzarella, Homemade Pizza Sauce
- CARNE 19**  
Pepperoni, Coppa, 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

- VG VEGGIE BURGER 19**  
Plant based Patty, Lettuce, Red Onion, Tomato, Avocado, Brioche 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 18**  
Truffle Cream Sauce, Parmigiano Reggiano, Bleu Cheese, White Truffle Oil, Shaved Truffles

### BBQ CHICKEN 19

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

## LARGE PLATES

- DF STEAK FRITES 35**  
8 oz Beef Striploin, House Cut Fries, Demi
- GF BRAISED BEEF CHEEK 48**  
Fall Vegetables, Grilled Cipollini Onions, Baked Bone Marrow, Red Wine Demi Glaze
- SPRINGHILLS BARRAMUNDI 37**  
Crab, Lobster, Herb & Crumb Crust, Pesto Cream Sauce, Fall Vegetables

- BUTTER CHICKEN 25**  
Basmati Rice, Grilled Naan Bread, Plain Raita
- GF CHICKEN SALTIMBOCCA 33**  
Sage, Asiago, Prosciutto wrapped Chicken Breast, Fall 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

<b>SIDES</b> Truffle Mushroom Macaroni Gratin	14	Herb Roasted Fingerling Potatoes	10
Fall Salad	11	Bacon & Herb Brussels Sprouts	9

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

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# LOUNGE MENU

OPEN DAILY  
2:00 PM - 4:00 PM  
10:30 PM - 1:00 AM

## SHAREABLES

### KING STREET WINGS • 18 DF

Louisiana Hot, Smokey BBQ or Salt & Pepper

### CALAMARI • 17

Smoked Chipotle Aioli, Lemon

### FRENCH ONION SOUP • 13

Gruyère, Crispy Fried Onions

### OLIVES • 8 VG

Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia

### TRUFFLE FRIES • 10 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

## ARTISANAL PIZZA *Add burrata to your pizza for 6.*

### PEPPERONI • 18

Pepperoni, Shredded Mozzarella, Homemade Pizza Sauce

### MUSHROOM • 18 VG

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

### CARNE • 19

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

### BBQ CHICKEN • 19

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

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

### 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

## DESSERTS

### SQUASH & CHAI CRÈME BRÛLÉE • 12 GF

Chai Dust, Edible Flowers

### GELATO & SORBET 5.5 PER SCOOP

Classic Vanilla Gelato  
Blueberry Gelato  
Belgian Chocolate 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

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# DESSERT MENU

OPEN DAILY  
2:00 PM - 1:00 AM

## SWEET DREAMS

### SQUASH & CHAI CRÈME BRÛLÉE • 12

GF

Chai Dust, Edible Flowers

### GELATO & SORBET 5.50 PER SCOOP

Classic Vanilla Gelato  
Blueberry Gelato  
Belgian Chocolate Gelato  
Strawberry Sorbet

### HOMEMADE BROWNIE • 12

GF

Classic Vanilla Gelato,  
Caramel Sauce

### CHEESECAKE • 11

Macerated Strawberries,  
Whipped Cream, Saba,  
Micro Mint

## PORT & COGNAC

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



## 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

## SPECIALTY COFFEE

### 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



## TEAS

### TEA POT • 5

One King West Blend  
Earl Grey Cream  
Harvest Mint  
Canadian Maple  
Fields of Green  
Masala Chai

LOCALLY SOURCED FROM  
PREMIUM TEA MAKER

# PLUCK

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