



LOUNGE MENU

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

SHAREABLES

KING STREET WINGS 18

1 lb - Louisiana hot, smokey bbq or salt & pepper

KETTLE CHIPS 9 **VG**

Blue cheese dipping sauce

TRUFFLE FRIES 10 **VG**

Fresh cut fries, grated parmesan, truffle oil

OLIVES 8 **VG**

Lemon & orange rinds, fresh herbs, grilled focaccia

FRENCH ONION SOUP 13

Gruyère, crispy fried onions

SWEET POTATO FRIES 9

Chipotle Aioli **VG**

CALAMARI 17

Smoked Chipotle Aioli

ARTISANAL PIZZA



*Add Burrata to the pizza's 6

MUSHROOM PIZZA 18 **VG**

Roasted garlic, wild mushrooms, bleu cheese, mozzarella white truffle aioli,

PEPPERONI PIZZA 18

Pepperoni, Shredded mozzarella, home-made pizza sauce

BBQ CHICKEN PIZZA 19

Chicken, bacon, peppers, onions, mozzarella, pepper, corn, cilantro, scallion & ranch

CARNE PIZZA 19

Pepperoni, copa, prosciutto, guindillo chillies, goat cheese, shredded mozzarella, evoo

LARGER PLATES

OUR BURGERS AND SANDWICHES ARE SERVED WITH THICK-CUT FRIES OR MIXED GREENS

THE ONE BURGER 22

8oz ground chuck, braised short ribs, lettuce, tomato, red onion, aged cheddar, brioche bun

ADD:

BACON 3.50

MUSHROOMS 3

FRIED EGG 3

TAGLIATELLE 21 **VG**

Tomato sugo, parmigiano reggiano, basil

KALE CAESAR SALAD 17

Green kale, bacon, house croûtons, shaved parmesan

THE NEW TOWER CLUB 20

Grilled chicken, Italian spice thick bacon, lettuce, tomato, mayo, ciabatta bun

CRISPY CHICKEN SANDWICH 20

Habanero pepper relish, lettuce, ranch dressing, brioche bun

DESSERTS

CHOCOLATE **GF**

RASPBERRY MOUSSE 11

Iced raspberry, whipped cream, saba, edible flowers

CHEESECAKE 11

Macerated strawberries, whipped cream, saba, micro mint

BROWNIE **GF**

HOMEMADE 12

Vanilla gelato, caramel sauce

Classic vanilla gelato

Salted caramel gelato

Milk chocolate gelato

Strawberry sorbet

5.50 | per scoop

gluten free **GF** vegetarian **VG** dairy free **DF**

Please alert your server of any food allergies.

A 16% gratuity will be added to tables of 6 or more.

TALK TO US! FOLLOW US ON SOCIAL:
@TELLERS_BAR & @ONEKINGWEST

04.25.2022



DINNER

4:00-10:30PM

APPETIZERS AND SHAREABLES

DAILY FOCACCIA 6 **VG**

Homemade Focaccia,
Parmigiano Reggiano

KETTLE CHIPS 9 **VG**

Bleu Cheese Dipping Sauce

TRUFFLE FRIES 10 **VG**

Fresh Cut Fries, Reggiano,
Black Truffle Oil

OLIVES 8 **VG**

Lemon & Orange Rinds, Fresh
Herbs, Grilled Focaccia

FRENCH ONION SOUP 13

Gruyère, Crispy Fried Onions

THAI CURRY MUSSELS 17

Thai Curry Sauce, Cilantro Stalks,
Grilled Focaccia

MUSHROOM PIZZA 18 **VG**

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

CARNE PIZZA 19

Pepperoni, Copa, Prosciutto
Guindillo Chillies, Goat Cheese,
Shredded Mozzarella, Evoo

CANADIAN CANDIED **GF**

CLOTHESLINE BACON 25
Maple Mist, Black Pepper, Dill
Pickle

CALAMARI 17

Smoked Chipotle Aioli

KING COLE DUCK SPIEDINI 17

Mixed Green Salad in a Lemon

Dressing, Sour Ontario Cherry Jus

KING STREET WINGS 18

Louisiana Hot, Smokey BBQ or
Salt & Pepper

CHARCUTERIE & CHEESE BOARD 29

Artisanal Cured Meats & Cheeses,
Organic Hockley Honey, House-
made Preserve, Toasted Focaccia

SALADS

KALE CAESAR 17

Green Kale, Bacon, House-made
Croutons, Grated Parmesan

ONE KING COBB SALAD 20

Grilled Chicken Breast, Fresh **GF**
Avocado, Egg, Grape Tomato, Summer
Greens, Bacon, Dijon Mustard
Vinaigrette

BURRATA & FRESH APRICOTS 26

Fresh Basil Pesto, Heirloom
Tomatoes, Lemon Vinaigrette,
Summer Greens, Evoo & Saba

ARTISANAL PIZZA

*Add Burrata on your Pizza 6

BBQ CHICKEN PIZZA 19

Chicken, Bacon, Pepper, Onion,
Corn, Mozzarella, Cilantro,
Scallion & Ranch

PEPPERONI 18

Pepperoni, Shredded Mozzarella,
Home-made Pizza Sauce

ADD TO YOUR SALAD Meal Enhancements

CHICKEN BREAST	10
STRIPLOIN 4 OZ	12
STRIPLOIN 8 OZ	22
GRILLED SHRIMP	4/pc
TROUT 8OZ	20
PLANT BASED PROTEIN 4OZ	9

PASTAS

TAGLIATELLE 21 **VG**

Tomato Sugo, Parmigiano
Reggiano, Basil

Check out our wine list or ask for
one of our artfully crafted cocktails.



GNOCCHI 22 **VG**

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

BURGERS AND SANDWICHES

* ALL OF OUR BURGERS AND SANDWICHES ARE SERVED WITH THICK CUT FRIES, SWEET POTATO FRIES OR MIXED GREENS

THE NEW TOWER CLUB 20

Grilled Chicken, Italian Spiced Thick
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	3.50
MUSHROOMS	3
FRIED EGG	3

PLANT BASED VEGGIE BURGER 19 **VG**

Plant Based Patty, Lettuce, Red
Onion, Tomato, Avocado, Brioche
Bun

CRISPY CHICKEN SANDWICH 19

Habanero Pepper Relish, Lettuce,
Ranch Dressing, Brioche Bun

MAINS

STEAK FRITES 35

8oz Beef Striploin, House Cut
Fries, Demi

PAN SEARED KOLA PORE SPRING TROUT 33

Spinach & Black Walnut Pesto,
Summer Vegetables

Enjoy with ice cold beer or
a glass of wine!

WE ONLY USE THE BEST SPIRITS
AND FRESH LOCAL INGREDIENTS.



BUTTER CHICKEN 25

Basmati Rice, Grilled Naan Bread,
Cucumber Raita

CHICKEN SALTIMBOCCA 32

Sage, Asiago, Prosciutto Wrapped
Chicken Breast, Summer vegetables,
Mushroom Cream Demi

SEARED BEEF

TENDERLOIN 42

Summer vegetables, Cherry Heirloom
Tomatoes, Red Wine Demi glaze

SIDES

LOBSTER, CRAB MACARONI 14

Silky Bechamel, Chives, Bread Dust

SUMMER SALAD 11 **VG**

Summer Greens, Shaved Fennel, Orange
Segments, Lemon Herb Dressing

BLACK GARLIC MASH POTATO 10

Black Garlic, Yukon Gold Potatoes **VG**

BRUSSEL SPROUTS 9 **VG**

Bacon, Herb Baked Brussel Sprouts

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FOLLOW US ON SOCIAL: @ONEKINGWEST

GF gluten free **VG** vegetarian **DF** dairy free

04/19/2022



DESSERTS

SWEET DREAMS

CHEESECAKE 11

Marcerated strawberries, whipped cream, saba, micro Mint

CHOCOLATE ^{GF} RASPBERRY MOUSSE 11

Iced raspberry, whipped cream, saba, edible flowers

BROWNIE

HOMEMADE 12 ^{GF}
Vanilla gelato, caramel sauce

GELATO /SORBET

PER SCOOP 5.50

Vanilla

Salted caramel

Milk chocolate

Strawberry sorbet

..... Port & Cognac

Taylor Fladgate 20yrs 20

Remy Martin VSOP 18

Remy Martin XO 39



CAFFEINE



ESPRESSO 4.50
ESPRESSO DOPPIO 5.50
AMERICANO 4.50
CAPPUCCINO 5.50

ESPRESSO MACCHIATO 4.50
LATTE 5.50
FLAT WHITE 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 7.50

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

PLUCK
Local. Natural. Bespoke.

gluten free ^{GF} vegetarian ^{VG} dairy free ^{DF}

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TALK TO US!
Follow us on social
@onekingwest

04/20/2022