

GF



SERVED FROM 12:00 - 2:00 PM

LUNCH MENU

SMALL PLATES & SHAREABLES

KING STREET WINGS 20 Louisiana Hot, Smokey BBQ or Salt & Pepper	AVOCADO & SHRIMP TOAST 16 Focaccia, Avocado Mousse, Tomato Chutney, Pickled Onions	VG DAILY FOCACCIA 6 Homemade Focaccia, Parmigiano Reggiano
KOREAN FRIED CHICKEN TACOS 19 Fried Chicken Thighs, Shredded Lettuce, Pickled Onions	CALAMARI 17 Smoked Chipotle Aioli, Lemon	VG OLIVES 10 Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia
CEVAPI 19 Grilled Pork & Beef Sausages, Fresh Cut Fries, Chilli & Eggplant Aioli	THAI CURRY MUSSELS 18 Thai Curry Sauce, Thai Basil, Grilled Focaccia	VG TRUFFLE FRIES 11 Fresh Cut Fries, Parmigiano Reggiano, White Truffle Oil
OXTAIL 19 Braised Oxtail, Corn, Jalapeno & Pepper Salsa, Smokey Chipotle Aioli	CHARCUTERIE & CHEESE BOARD 32 Artisanal Cured Meats & Cheeses, Organic Hockley Honey, Homemade Preserve, Toasted Sour Dough	VG KETTLE CHIPS 9 Bleu Cheese Sauce

SOUPS & SALADS

GF JERUSALEM ARTICHOKE & POMME SOUP 12 Basil Pesto
FRENCH ONION SOUP 13 Gruyère, Crispy Fried Onions
KALE CAESAR 18 The New Farm Organic Baby Kale, Bacon, Homemade Croutons, Shaved Parmesan
GF ONE KING COBB SALAD 27 Grilled Chicken Breast, Fresh Avocado, Egg, Grape Tomato, Bacon, Summer Greens, Dijon Mustard Vinaigrette
VG BURRATA & GRILLED SOUR DOUGH 27 The New Farm Spicy Organic Mix, Cherry Heirloom Tomato, Peaches, 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
Salmon 8 oz [Springhills Fish]	26
Smoked Duck Breast [served cold]	16
Plant-Based Protein 4 oz	9
Burrata	14

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

HANDHELDS

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

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	KING COLE DUCK CONFIT 37 Yaki Udon Noodles, Bonito Flakes, Cucumber Salad	FETTUCCHINE 21 Sun Dried Tomato Fettuccine, Cured Duck Yolk, Pesto Cream Sauce
DF STEAK FRITES 39 8 oz Canadian Prime Beef Striploin, House Cut Fries, Demi	SPRINGHILL SALMON 39 8 oz Salmon, The New Farm Spicy Organic Mix, Figs in a Lemon Dressing, Summer Vegetables, Olives, Cured Tomato, Cucumber Condiment	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.

A 18% gratuity will be added to tables of 6 or more. 07-2023



SERVED FROM 4:00 - 10:30 PM

DINNER MENU

SMALL PLATES & SHAREABLES

KING STREET WINGS 20 Louisiana Hot, Smokey BBQ or Salt & Pepper	AVOCADO & SHRIMP TOAST 16 Focaccia, Avocado Mousse, Tomato Chutney, Pickled Onions	VG DAILY FOCACCIA 6 Homemade Focaccia, Parmigiano Reggiano
CEVAPI 19 Grilled Pork & Beef Sausages, Fresh Cut Fries, Chilli & Eggplant Aioli	CALAMARI 17 Smoked Chipotle Aioli, Lemon	VG OLIVES 10 Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia
KOREAN FRIED CHICKEN TACOS 19 Fried Chicken Thighs, Shredded Lettuce, Pickled Onions	THAI CURRY MUSSELS 18 Thai Curry Sauce, Thai Basil, Grilled Focaccia	VG TRUFFLE FRIES 11 Fresh Cut Fries, Parmigiano Reggiano, White Truffle Oil
OXTAIL 19 Braised Oxtail, Corn, Jalapeno & Pepper Salsa, Smokey Chipotle Aioli	GF OCTOPUS 19 Summer Greens, Sliced Herb Fingerlings, Pesto	VG KETTLE CHIPS 9 Bleu Cheese Sauce

SOUPS & SALADS

GF VG JERUSALEM ARTICHOKE & POMME SOUP 12 Basil Pesto	FRENCH ONION SOUP 13 Gruyère, Crispy Fried Onions	KALE CAESAR 18 The New Farm Organic Baby Kale, Bacon, Homemade Croutons, Shaved Parmesan
GF ONE KING COBB SALAD 27 Grilled Chicken Breast, Fresh Avocado, Egg, Grape Tomato, Bacon, Summer Greens, Dijon Mustard Vinaigrette	VG BURRATA & GRILLED SOUR DOUGH 27 The New Farm Spicy Organic Mix, Cherry Heirloom Tomato, Peaches, 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
Salmon 8 oz [Springhills Fish]	26
Smoked Duck Breast [served cold]	16
Plant-Based Protein 4 oz	9
Burrata	14

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, Toasted Sour Dough
---	---

HANDHELDS

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

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	KING COLE DUCK CONFIT 37 Yaki Udon Noodles, Bonito Flakes, Cucumber Salad	FETTUCCINE 21 Sun Dried Tomato Fettuccine, Cured Duck Yolk, Pesto Cream Sauce
DF STEAK FRITES 39 8 oz Canadian Prime Beef Striploin, House Cut Fries, Demi	SPRINGHILL SALMON 39 8 oz Salmon, The New Farm Spicy Organic Mix, Figs in a Lemon Dressing, Summer Vegetables, Olives, Cured Tomato, Cucumber Condiment	VG GNOCCHI 25 Truffle Cream Sauce, White Truffle Oil, Shaved Black Périgord Truffles, Parmigiano Reggiano
TENDERLOIN 49 6 oz Canadian Prime Tenderloin, Potato Pave, Summer Vegetables, Black Garlic & Squash Puree, Cabernet Jus		

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. 07-2023



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 • 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

Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia

KETTLE CHIPS • 9

Bleu Cheese Sauce

SWEET POTATO FRIES • 9

Chipotle Aioli

TRUFFLE FRIES • 11

Fresh Cut Fries, Parmigiano Reggiano, White Truffle Oil

ARTISANAL PIZZA

PEPPERONI • 19

Pepperoni, Shredded Mozzarella, Homemade Pizza Sauce

MUSHROOM • 19

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 • 17

Baby Kale, Bacon, Homemade 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

FETTUCCINE • 21

Sun Dried Tomato Fettuccine, Cured Duck Yolk, Pesto Cream Sauce

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

DESSERTS

CHEESECAKE • 11

Macerated Strawberries, Whipped Cream, Saba, Micro Mint

CHERRY TART • 11

Vanilla Custard, Cherries, Whipped Cream, Edible Flowers

SAFFRON & CORN CRÈME BRÛLÉE • 12

Burnt Sugar, Edible Flowers

MOLTEN CHOCOLATE CAKE • 12

Vanilla Gelato, Whipped Cream, Chocolate Cigar

GELATO & SORBET 5.5 PER SCOOP

Classic Vanilla Gelato
Belgian Chocolate Gelato
Blueberry Sorbet
Strawberry Sorbet

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. 07-2023



DESSERT MENU

DAILY FROM
12 PM - 1 AM

SWEET DREAMS

CHEESECAKE • 11

Macerated Strawberries, Whipped Cream, Saba, Micro Mint

CHERRY TART • 11

Vanilla Custard, Cherries, Whipped Cream, Edible Flowers

MOLTEN CHOCOLATE CAKE • 12

Vanilla Gelato, Whipped Cream, Chocolate Cigar

SAFFRON & CORN 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

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. 07-2023