



SERVED FROM 12:00 PM - 2:00 PM

# LUNCH MENU

## SMALL PLATES & SHAREABLES

- KING STREET WINGS** 21  
Louisiana Hot, Smokey BBQ or Salt & Pepper
- KOREAN FRIED CHICKEN TACOS** 20  
Fried Chicken Thighs, Shredded Iceberg, Pickled Onions
- LAMB SKEWERS** 21  
Fresh Pita, Tzatziki Sauce, Fresh Cut Fries topped with Grated Haloumi
- CEVAPI** 24  
Grilled Pork & Beef Sausage, Ajvar, Fresh Cut Fries
- FRENCH ONION SOUP** 14  
Gruyère, Crispy Fried Onions
- CHARCUTERIE & CHEESE BOARD** 32  
Artisanal Cured Meats & Cheeses, Rosewood Estates Honey, House-made Preserve, Toasted Sour Dough

- CALAMARI** 18  
Smoked Chipotle Aioli, Lemon
- THAI CURRY MUSSELS** 19  
Thai Curry Sauce, Thai Basil, Grilled Focaccia
- AVOCADO & SHRIMP TOAST** 19  
Focaccia, Avocado Mousse, Tomato Chutney, Pickled Onions
- OCTOPUS** 20  
Summer Greens, Pesto, Sliced Herb Fingerlings

- DAILY FOCACCIA** 6  
Homemade Focaccia, Parmigiano Reggiano
- OLIVES** 10  
Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia
- KETTLE CHIPS** 9  
Bleu Cheese Dipping Sauce
- TRUFFLE FRIES** 11  
Fresh Cut Fries, Parmigiano Reggiano, White Truffle Oil

## LUNCH SPECIAL 26

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

## SALADS

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

### ENHANCE YOUR SALAD

- Chicken Breast 11  
Striploin 4 oz | 8 oz 13 | 23  
Grilled Shrimp 4 per pc  
Salmon 7 oz 28  
Plant-Based Protein 4 oz 9  
Burrata 14

## HANDHELDS

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

- 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
- PLANT-BASED VEGGIE BURGER** 19  
Plant-Based Patty, Lettuce, Red Onion, Tomato, Avocado, Brioche 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
- BQ CHICKEN** 20  
Chicken, Bacon, Peppers, Onions, Corn, Mozzarella, Cilantro, Scallion, Ranch
- MUSHROOM** 19  
Roasted Garlic, Wild Mushrooms, Bleu Cheese, Mozzarella, White Truffle Aioli
- SPICY SOPPRESSATA** 20  
Spicy Soppresata, Guindillo Chillies, Shredded Mozzarella, Honey & Chili Oil Drizzle, EVOO

## LARGE PLATES

- STEAK FRITES** 39  
8 oz Canadian Prime Beef Striploin, House Cut Fries, Demi
- BUTTER CHICKEN** 25  
Basmati Rice, Grilled Naan Bread, Plain Raita
- RIGATONI** 23  
Bronze Dye Cut Rigatoni, Fennel Pork Sausage, Spinach, Cured Tomatoes, Parmigiano Reggiano
- GNOCCHI** 25  
Truffle Cream Sauce, White Truffle Oil, Shaved Black Périgord Truffles, Parmigiano Reggiano
- SALMON** 39  
Lemon Rice Pilaf, Capers & Olive Cream Sauce, Summer Vegetables, Raw Salad
- CHICKEN SUPREME** 40  
Roasted Purple Potatoes, Roasted Carrot Puree, Summer Vegetables, Chicken Jus

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. R1 06-2024



SERVED FROM 4:00 PM - 10:30 PM

# DINNER MENU

## SMALL PLATES & SHAREABLES

<b>KING STREET WINGS</b> 21 Louisiana Hot, Smokey BBQ or Salt & Pepper	<b>CALAMARI</b> 18 Smoked Chipotle Aioli, Lemon	<b>VG DAILY FOCACCIA</b> 6 Homemade Focaccia, Parmigiano Reggiano
<b>KOREAN FRIED CHICKEN TACOS</b> 20 Fried Chicken Thighs, Shredded Iceberg, Pickled Onions	<b>THAI CURRY MUSSELS</b> 19 Thai Curry Sauce, Thai Basil, Grilled Focaccia	<b>VG OLIVES</b> 10 Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia
<b>LAMB SKEWERS</b> 21 Fresh Pita, Tzatziki Sauce, Fresh Cut Fries topped with Grated Haloumi	<b>AVOCADO &amp; SHRIMP TOAST</b> 19 Focaccia, Avocado Mousse, Tomato Chutney, Pickled Onions	<b>VG KETTLE CHIPS</b> 9 Bleu Cheese Dipping Sauce
<b>CEVAPI</b> 24 Grilled Pork & Beef Sausage, Ajvar, Fresh Cut Fries	<b>GF OCTOPUS</b> 20 Summer Greens, Pesto, Sliced Herb Fingerlings	<b>VG TRUFFLE FRIES</b> 11 Fresh Cut Fries, Parmigiano Reggiano, White Truffle Oil
<b>FRENCH ONION SOUP</b> 14 Gruyère, Crispy Fried Onions	<b>GF CANADIAN CANDIED CLOTHESLINE BACON</b> 25 Maple Mist, Black Pepper, Dill Pickle	<b>CHARCUTERIE &amp; CHEESE BOARD</b> 32 Artisanal Cured Meats & Cheeses, Rosewood Estates Honey, House-made Preserve, Toasted Sour Dough

## SALADS

<b>KALE CAESAR</b> 18 Baby Kale, Bacon, House-made Croutons, Shaved Parmesan
<b>GF ONE KING COBB SALAD</b> 27 Grilled Chicken Breast, Fresh Avocado, Egg, Grape Tomato, Bacon, Summer Greens, Dijon Mustard Vinaigrette
<b>VG BURRATA &amp; GRILLED SOUR DOUGH</b> 27 Mixed Greens, Cherry Heirloom Tomato, Peaches, Figs, Pesto, Grilled Sour Dough, Fleur de Sel, EVOO

### ENHANCE YOUR SALAD

Chicken Breast	11
Striploin 4 oz   8 oz	13   23
Grilled Shrimp	4 per pc
Salmon 7 oz	28
Plant-Based Protein 4 oz	9
Burrata	14

## HANDHELDS

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

<b>THE TOWER CLUB</b> 20 Grilled Chicken, Peameal Bacon, Lettuce, Tomato, Mayo, Ciabatta Bun	<b>VG PLANT-BASED VEGGIE BURGER</b> 19 Plant-Based Patty, Lettuce, Red Onion, Tomato, Avocado, Brioche Bun
<b>CRISPY CHICKEN SANDWICH</b> 20 Habanero Pepper Relish, Lettuce, Ranch Dressing, Brioche Bun	<b>THE ONE BURGER</b> 22 8 oz Ground Chuck, Braised Short Ribs, Lettuce, Tomato, Red Onion, Aged Cheddar, Brioche Bun <b>ADD</b> Bacon 3.5   Mushrooms 3   Fried Egg 3

## ARTISANAL PIZZA

<b>PEPPERONI</b> 19 Pepperoni, Shredded Mozzarella, Homemade Pizza Sauce	<b>VG MUSHROOM</b> 19 Roasted Garlic, Wild Mushrooms, Bleu Cheese, Mozzarella, White Truffle Aioli
<b>BBQ CHICKEN</b> 20 Chicken, Bacon, Peppers, Onions, Corn, Mozzarella, Cilantro, Scallion, Ranch	<b>SPICY SOPPRESSATA</b> 20 Spicy Soppresata, Guindillo Chillies, Shredded Mozzarella, Honey & Chili Oil Drizzle, EVOO

## LARGE PLATES

<b>STEAK FRITES</b> 39 8 oz Canadian Prime Beef Striploin, House Cut Fries, Demi	<b>RIGATONI</b> 23 Bronze Dye Cut Rigatoni, Fennel Pork Sausage, Spinach, Cured Tomatoes, Parmigiano Reggiano	<b>SALMON</b> 39 Lemon Rice Pilaf, Capers & Olive Cream Sauce, Summer Vegetables, Raw Salad
<b>BUTTER CHICKEN</b> 25 Basmati Rice, Grilled Naan Bread, Plain Raita	<b>VG GNOCCHI</b> 25 Truffle Cream Sauce, White Truffle Oil, Shaved Black Périgord Truffles, Parmigiano Reggiano	<b>WAGYU RIB EYE</b> 59 10 oz, Mashed Potato, Yorkshire Pudding, Summer Vegetables, Shallot Au Jus
<b>CHICKEN SUPREME</b> 40 Roasted Purple Potatoes, Roasted Carrot Puree, Summer Vegetables, Chicken Jus		

**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. R1 06-2024



# LOUNGE MENU

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

## SHAREABLES

### KING STREET WINGS • 21

Louisiana Hot, Smokey BBQ or Salt & Pepper

### CEVAPI • 24

Grilled Pork & Beef Sausage, Ajvar, Fresh Cut Fries

### CALAMARI • 18

Smoked Chipotle Aioli, Lemon

### FRENCH ONION SOUP • 14

Gruyère, Crispy Fried Onions

### OLIVES • 10

Lemon & Orange Rinds, Fresh Herbs, Grilled Focaccia

### KETTLE CHIPS • 9

Bleu Cheese Dipping 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 • 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

### RIGATONI • 23

Bronze Dye Cut Rigatoni, Fennel Pork Sausage, Spinach, Cured Tomatoes, Parmigiano Reggiano

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

## DESSERTS

### BELLINI TART • 12

Caramelized Ontario Peaches, Creme Patisserie, Fresh Berries, Edible Flowers

### TIRAMISU • 13

Amaretto-Soaked Lady Finger Cookies, Whipped Mascarpone Cream, Edible Flowers

### GELATO & SORBET • 5.5 PER SCOOP

Classic Vanilla Gelato | Belgian Chocolate Gelato  
Strawberry Sorbet

### CHEESECAKE • 11

Orange Cinnamon Compote, Whipped Cream, Saba, Micro Mint

### MOLTEN CHOCOLATE CAKE • 12

Vanilla Gelato, Whipped Cream, Chocolate Cigar

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# DESSERT MENU

DAILY FROM  
12:00 PM - 1:00 AM

## SWEET DREAMS

### BELLINI TART • 12

Caramelized Ontario Peaches, Creme Patisserie, Fresh Berries, Edible Flowers

### CHEESECAKE • 11

Orange Cinnamon Compote, Whipped Cream, Saba, Micro Mint

### MOLTEN CHOCOLATE CAKE • 12

Vanilla Gelato, Whipped Cream, Chocolate Cigar

### TIRAMISU • 13

Amaretto-Soaked Lady Finger Cookies, Whipped Mascarpone Cream, Edible Flowers

### GELATO & SORBET • 5.50 PER SCOOP

Classic Vanilla Gelato  
Belgian Chocolate Gelato  
Strawberry Sorbet

## SPECIALTY DRINKS

### BAILEYS AND COFFEE • 15.25

Topped with Whipped Cream

### B52 • 16.50

Baileys, Grand Marnier, Kahlua, Coffee, Whipped Cream

### SPANISH COFFEE • 15.25

Rum, Coffee, Sugar, Whipped Cream, Cinnamon

## CAFFEINE

<b>Espresso</b>	<b>4.50</b>	<b>Americano</b>	<b>4.50</b>
<b>Espresso Macchiato</b>	<b>4.50</b>	<b>Latte</b>	<b>5.50</b>
<b>Espresso Doppio</b>	<b>5.50</b>	<b>Flat White</b>	<b>5.50</b>
<b>Cappuccino</b>	<b>5.50</b>	<b>Hot Chocolate</b>	<b>5.50</b>

### TEA POT'S

<b>Tea Pot</b>	<b>5</b>
One King West Blend	
Earl Grey Cream	
Harvest Mint	
Canadian Maple	
Fields of Green	
Masala Chai	

### PORT & COGNAC

<b>Graham's 10 yrs</b>	<b>13</b>
<b>Taylor Fladgate 10 yrs</b>	<b>13</b>
<b>Graham's 20 yrs</b>	<b>20</b>
<b>Taylor Fladgate 20 yrs</b>	<b>20</b>
<b>Hennessy VS</b>	<b>18</b>
<b>Hennessy VSOP</b>	<b>20</b>
<b>Remy Martin VSOP</b>	<b>20</b>
<b>Remy Martin XO</b>	<b>40</b>

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# WEEKLY FEATURES

## SERVED FROM

5:30 PM - 9:30 PM

## Taco Tuesday

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### Korean Fried Chicken Tacos

2 PIECES 12.00

Fried Chicken Thighs, Shredded Iceberg, Pickled Onions

## Pasta Social Wednesday

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**Vidal Riesling VQA, Reif Estate Winery, Canada**

BTL 37.00

**Gamay Cabernet VQA, Reif Estate Winery, Canada**

BTL 37.00

### 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

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**\$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

### Vegetarian Sushi

10 PIECES 6.99

Assorted Vegetarian Sushi, Winter 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, Vegetarian Sushi 20 pieces, Albacore Tuna Poke, Antipasto Di Mare

## Steak Night Friday

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### Featured Steak

Locally Sourced Cut of Steak from Ontario Farms. Please inquire with your server about this week's feature.

Please alert your server of any food allergies. Dine-in only. While quantities last & subject to change. Plus tax. A 18% gratuity will be added to tables of 6 or more. 07-2024 | R3

# HAPPY HOUR



## FOOD & DRINK MENU

MONDAY - FRIDAY • 3 PM - 6 PM

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### White Wine

	6 OZ	9 OZ	BOTTLE
<b>VIDAL RIESLING VQA</b> Reif Estate Winery, Canada	11	14	37
<b>CHARDONNAY</b> Canyon Road, California, USA	12	15	40
<b>PINOT GRIGIO DELLE VENEZIE IGT</b> Fratelli Bolla S.P.A., Veneto, Italy	14	19	

### Red Wine

	6 OZ	9 OZ	BOTTLE
<b>GAMAY CABERNET VQA</b> Reif Estate Winery, Canada	11	14	37
<b>CABERNET SAUVIGNON</b> Canyon Road, California, USA	12	15	40
<b>MERLOT</b> Barefoot, California, USA	12	15	

### Sparkling Wine

**BELLINO PROSECCO DOC | 13**  
Veneto, Italy

### Bottled Beer

#### **DOMESTIC & LOCAL | 9**

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

#### **IMPORTED | 10**

Corona, Heineken, Peroni, Stella Artois

### Spirits

#### **BAR HOUSE 1.25 oz | 8**

Gin, Vodka, Tequila, Rum, Rye

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# HAPPY HOUR



## FOOD & DRINK MENU

MONDAY - FRIDAY • 3 PM - 6 PM

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### Cocktails

#### **CLASSIC MARTINI** 2 oz | 14

Vodka or Gin, Dry Vermouth

#### **MARGARITA** | 14

Tequila, Triple Sec, Lime Juice, Agave Syrup

#### **KETEL ONE BOTANICALS & SODA** 1.25 oz | 10

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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