



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  
Fall 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, Fall Greens, Dijon Mustard Vinaigrette
- BURRATA & GRILLED SOUR DOUGH** 27  
Fall 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
- BQB 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, Fall Vegetables, Raw Salad
- CHICKEN SUPREME** 40  
Roasted Purple Potatoes, Roasted Carrot Puree, Fall 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 -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 Fall 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, Fall Greens, Dijon Mustard Vinaigrette
<b>VG BURRATA &amp; GRILLED SOUR DOUGH</b> 27 Fall 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, Fall 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, Fall Vegetables, Shallot Au Jus
<b>CHICKEN SUPREME</b> 40 Roasted Purple Potatoes, Roasted Carrot Puree, Fall 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 10-2024



# 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

### STICKY TOFFEE PUDDING • 12

Vanilla Gelato, Crème Anglaise, Edible Flower

### 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

### STICKY TOFFEE PUDDING • 12

Vanilla Gelato, Crème Anglaise, 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

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	18
Hennessy VSOP	20
Remy Martin VSOP	20
Remy Martin XO	40

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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

### 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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