

BREAKFAST

Full Breakfast - 39

2 eggs any style, homefries, choice of side, toast, fruit & berries, juice and choice of coffee or tea (inclusive of espresso based drinks and luxury teas)

2 Eggs Any Style - 25

homefries and choice of toast

Classic or Egg White Omelette - 30

OPTIONS:

caramelized onions, cheddar cheese, roasted peppers, spinach, goat cheese, ham, tomatoes and mushrooms

Eggs Benedict - 32

artisan ham, challah and hollandaise

Duck Confit Hash - 36

sweet potato, braised cipollini onions, baby greens, fried duck egg, spiced hollandaise and grilled baguette

Vegan Scramble - 32

Jamaican style ackee, roasted peppers, collard greens, onion, scotch bonnet, sweet potato, avocado, tomatoes, fried plantain and pineapple hot sauce

Buttermilk Pancakes - 30

stewed blueberries, whipped cheesecake and graham crumble

Shakshuka - 26

spiced tomato & pepper stew, poached eggs, feta and challah

Bagel & Lox - 32

cream cheese, pickled onion, capers, tomato and cucumber

Avocado Toast - 32

herbed focaccia, citrus ricotta, arugula, heirloom tomato, pickled red onion, sweet drop peppers, olive oil and salsa verde

Breakfast Burrito - 30

scrambled eggs, turkey chorizo, avocado, frijoles, peppers, tomatillo salsa, Oaxaca cheese and jalapeno crema

LIGHT BREAKFAST

Yogurt Parfait - 15

Greek yogurt, house made granola and berries

Oatmeal with Honey - 10

House Made Granola - 12

Dry Cereal - 10

BAKERY

Croissant (plain) - 6

Pain au Chocolat - 6

Blueberry Scone - 6

Continental Breakfast - 26

croissant, pain au chocolat, scone, fruit & berries, juice and choice of coffee or tea

SIDES

Smoked Bacon - 9

Turkey Bacon - 9

Turkey Sausage - 9

Avocado - 9

Smoked Ham - 9

Sliced Tomato - 8

Seasonal Fruit and Berries - 16

BREAKFAST



EXECUTIVE CHEF
Darby Piquette

CHEF DE CUISINE
Christopher Kwok

EXECUTIVE SOUS CHEF
Lucas Alary

GENERAL MANAGER
Tim Salmon

SERVED FROM
Weekdays 7AM - 11:30AM
Weekends 7AM - 3:30PM

Green Teas

Tropical Green

Japanese "Sencha" blended with pineapple, papaya and a hint of citrus

Marrakesh Mint

South African green rooibos blended with a medley of mint

Black Teas

Signature Black

A blend of single estate Indian black teas from Darjeeling & Assam

Earl Grey Classic

Black tea blended with a robust portion of oil of Italian bergamot

Masala Chai Classic

Black tea blended with an authentic mix of Indian spices

Herbal Teas

Rouge Provence

South African red rooibos blended with French florals

Citron Calm

A calming blend chamomile flowers, Indian lemongrass and citrus

Teas - \$8.00 each

Coffee

| | |
|-----------------|------|
| Coffee | 5.00 |
| Cappuccino | 7.50 |
| Americano | 7.00 |
| Latte | 8.25 |
| Espresso | 5.50 |
| Double Espresso | 7.00 |

Protein Shakes and Juices

Isobolic Protein Shake

| | |
|----------------------|-------|
| Raspberry | 12.00 |
| Chocolate | 12.00 |
| Vanilla | 12.00 |
| Orange juice | 8.50 |
| Grapefruit | 8.50 |
| Juice of the day | 8.50 |
| Fresh fruit smoothie | 14.00 |

APPETIZERS

Focaccia - 9
whipped butter and olive tapenade

Lobster Spoons - 43
vermouth beurre fondue

Korean Chicken Tacos - 28
gochujang, pickled cabbage, sesame aioli and avocado

Wagyu Sliders - 40
gruyere, crispy onions, horseradish aioli and beef au jus

Mini Lamb Chops - 46
souvlaki marinade, village salad and tzatziki

Broiled Bay Scallops - 37
herb & garlic butter, parmesan and gremolata

Cauliflower Hummus - 37
crudite, eggplant chutney and grilled naan

Hudson Valley Foie Gras - 52
seasonal accompaniments

SOUP & SALADS

Chicken Noodle Soup - 18
roast chicken, mirepoix and parsley noodles

Beet Salad - 26
whipped chevre, strawberry, spiced granola, baby spinach, balsamic and wildflower honey

Caesar Salad - 24
romaine, double smoked bacon, garlic croutons, sun-dried tomato and Parmigiano Reggiano

Mixed Greens - 24
variegated lettuces, apple, pecan, squash, feta, cranberry, red onion and honey mustard vinaigrette

ONE Cobb Salad - 40
chicken breast, egg, bacon, blue cheese, croutons, tomato, avocado, sherry vinaigrette and creamy garlic dressing

RAW BAR

Albacore Tuna Sashimi - 33
ponzu, ginger, chili, cilantro, sesame and wasabi-avocado puree

Steak Tartare - 37
classic seasonings, quail egg and crostini

Oysters 1/2 dozen - 37
mignonette and horseradish cocktail sauce

Caviar Service - MP
creme fraiche, egg yolk, chive, toast points and blinis

Tuna Tartare - 39
chipotle aioli, grilled pineapple, guacamole, jalapeno, lime and corn chips

FISH & SEAFOOD

Hokkaido Scallops - 80
char siu pork belly, sweet corn, pickled cucumber, snow pea shoots and crispy shallots

Black Cod - 79
miso, bok choy, crispy wonton and rice wine beurre blanc

Branzino - 59
Mediterranean tomato & olive tapenade, salsa verde and lemon

West Coast Calamari - 48
peanut satay sauce, green papaya salad, chili, pomelo vinaigrette and crispy root vegetables

Wild Salmon - 56
summer squash & gnocchi ragu, sweet pea puree and beurre rose

MEAT

1/2 Chicken - 48
cajun rub, grilled corn & avocado salad, lime yogurt and jalapeno chimichurri

Veal Parmesan - 53
vodka rose, mozzarella, Parmigiano Reggiano, basil and house-made bomba

BBQ Beef Rib - 86
bourbon bbq sauce, jalapeno corn bread, coleslaw, queso mac & cheese and dill pickle potato salad

Water Buffalo Steak Frites - 80
truffle crusted striploin, duck fat frites, sweet cherry & herb salad and brandy peppercorn sauce

SANDWICHES

8oz Creekstone Farms Burger - 39
ONE sauce, Boston bibb, tomato, onion, pickles, American cheddar and brioche bun

Jerk Chicken - 33
coleslaw, avocado, pineapple hot sauce and challah

Lamb Kebab - 32
pomegranate yogurt, pickled cucumber salad, fresh herbs, grilled chillies and naan

STEAKS

All steaks are served with house herb & garlic rub

8oz Wagyu Flat Iron Snake River Farms Gold - 95

10oz Beef Tenderloin Canadian Prime - 97

12oz Striploin Canadian Prime - 86

40oz Tomahawk U.S.D.A. Prime - 226

Wild Mushroom & Peppercorn Cognac Sauce - 12

Jalapeno Chimichurri - 8

PLANT-BASED

Shawarma Tacos - 29
oyster mushrooms, Shirazi salad, garlic toum and house hot sauce

Mushroom Bolognese - 32
rigatoni, pine nut 'parmesan' and house-made bomba

Crispy Tofu - 35
maple garlic sauce, udon noodle & vegetable stir fry, sesame, chili and cilantro

Eggplant Parmesan - 36
herb breading, marinara sauce, cashew mozzarella, sweet drop peppers and basil

PASTA

Spaghetti - 37
veal ricotta meatball, San Marzano tomato and Parmigiano Reggiano

Linguine - 65
colossal shrimp, garlic, Calabrian chili and white wine butter sauce

Cavatelli - 46
braised lamb sugo, bomba and whipped ricotta

SIDES

Classic Pomme Puree - 20
butter and chives

Roasted Broccoli - 20
tahini dressing, lemon and sunflower seeds

Grilled Artichokes - 20
mirepoix, herb gremolata and parmesan

Baked Street Corn - 20
feta, scallion, Tajin and lime

Mushroom Medley - 20
garlic, aged balsamic and thyme

Onion Rings - 16
chili aioli

Frites - 16
citrus garlic aioli

Truffle Frites - 19
Parmigiano Reggiano and truffle aioli

ONE RESTAURANT



EXECUTIVE CHEF
Darby Piquette

CHEF DE CUISINE
Christopher Kwok

EXECUTIVE SOUS CHEF
Lucas Alary

GENERAL MANAGER
Tim Salmon

SUMMER 2023
From 11:30AM - 10PM

Cocktails

Five Star - 1.5oz

Ketel One Peach & Orange Blossom Vodka, Galliano,
Passionfruit, simple syrup, Cava
25

Negroni Sangre - 2.5oz

Botanist Gin, Lillet, Strega, Orange Bitters, lemon juice
25

Just Peachy - 1.5oz

Woodford Reserve Bourbon, lemon juice, peach nectar,
aquafava, Remy Martin Cognac rinse
25

Tulumagrita - 1.5oz

Herradura Silver Tequila, Sour Puss Raspberry,
orange juice, Cava
25

Tropical Smoke - 2oz

Mezcal Aqua Santa, Soho Lychee Liqueur, pineapple juice
25

Gingered Berry -1.5oz

Mount Gay Rum, Domaine de Canton, lime juice, ginger,
mint, blueberries, soda
25

Frose

11 Minutes rose, Lillet, guava puree,
lemon juice, simple syrup
25

Mocktails

Iced Chai Latte

milk of your choice, chai tea, 5-spice syrup
10

Cucumber Basil Gimlet

housemade limeade, cucumber, basil
10

Sangria (Red, White or Rose)

13

Scotch - 1.5 oz

Lagavulin 16 yr 38.00
Oban 14 yr 33.00
Highland Park 12 yr 24.00
Highland Park 18 yr 55.00
Johnnie Walker Blue 76.00
Macallan 18 110.00
Macallan Rare 120.00
Macallan 25 530.00

Bourbon - 1.5 oz

Blanton's Bourbon 22.00
Knob Creek 20.00
Woodford Reserve 21.00

Cognac - 1.5 oz

Martell VS 21.00
Martell VSOP 30.00
Hennessy VS 21.00
Hennessy XO 55.00
Remy Martin VSOP 33.00
Remy Martin XO 55.00
Louis XIII 430.00

Tequila - 1.5 oz

Don Julio Reposado 25.00
Don Julio 1942 50.00
Casamigos Blanco 19.00
Casamigos Reposado 23.00
Casamigos Anejo 28.00
Clase Azul Plata 32.00
Clase Azul Reposado 50.00
Clase Azul Gold 175.00
Clase Azul Anejo 200.00
Clase Azul Ultra 350.00
Clase Azul 25th Aniversario 375.00
Clase Azul Día de Muertos 750.00

A complete list of our spirits is also available upon request.

Beer & Cider

Ace Hill Pilsner 10.50
Beau's Lug Tread 10.50
Beau's Nordic Pale Ale 10.50
Collective Arts Hazy State IPA 10.50
Flying Monkeys Crushable IPA 10.50
Mill Street Organic Lager 10.50
Great Lakes Brewery Seasonal Beer 10.50
Corona 10.50
Heineken 10.50
Peroni 10.50
Samuel Adam's Boston Lager 10.50
Guinness Draft 10.50
Spy Golden Eye Dry Cider 10.50
Beck's Non Alcoholic 5.25

Water

Vellamo Still Water 11.00
Vellamo Sparkling Water 11.00

Feature Drink

Sangria – 24 oz
red or white
75

Sparkling by the glass - 6 oz.

13th Street, Brut Nature Blanc de Blanc 2019, Niagra 17
Lisetto Prosecco, Veneto 19
Belstar nv Prosecco Rose, Veneto 19
Moet & Chandon Champagne 43
Moet & Chandon Brut Rose Champagne 49

White Wine by the Glass - 6 oz.

Pinot Grigio, La Lot 2021 Trentino-Alto Adige 18
Chardonnay, Vineland Estates 'ONE' 2021 Niagara 17
Riesling, Vineland Estates 'Elevation' 2021 Niagara 18
Sauvignon Blanc, Eradus 2021 Marlborough 19
Chardonnay, Hanging Vine 2021 Lodi 19
Gruner Veltliner, Hirsch 2020 Austria 18
Chablis, Famille Savary 2021 France 28
Sauvignon Blanc, Denizot 2021 Sancerre 36
Chardonnay, Buehler 2020 St. Helena 33

Rose Wine by the glass - 6 oz.

Weekly Selections - see your server 21

Red Wine by the glass - 6 oz.

Malbec, Catena 2020 Mendoza 18
Cabernet Sauvignon, Vineland Estates 'ONE Red'
2020 Niagara 19
Sangiovese, Vecchia Cantina 2021 Chianti Classico 20
Cabernet Sauvignon, Charles Smith
2019 Columbia Valley 21
GSM, Le Terrasses de Regis Boucabeille
2021, Cote du Roussillon 23
Pinot Noir, Block Nine 'Caidens Vineyard' 2021 California 26
Merlot Chateau Fleur Haut Gausson, 2018 Bordeaux 28
Cabernet Sauvignon, Band of Vintners 2019 Napa 46
Brunello di Montalcino, Collemattoni 2017 Tuscany 56

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DESSERTS

Almond Chocolate Bar

Sable Breton, salted caramel, almond praline, puffed rice,
Valrhona Amatika cremeux and oat milk latte ice cream

21

Ontario Bumbleberry Pie

cornmeal streusel and brown butter ice cream

21

NY Style Cheesecake

passionfruit ganache, tropical fruit compote
and coconut crumble

21

Ontario Strawberry Sundae

strawberry-buttermilk ice cream, house made nilla wafers,
crisp meringue, whipped cream and cotton candy

21

Boston Cream Doughnuts

dark chocolate glaze, vanilla pastry cream
and honeycomb

21

Warm Cookies

assorted house made cookies

16

Mini Birthday Cake for 2

vanilla buttercream, rainbow cake and sprinkles

30

Sorbet

Guava
Aperol Spritz
Lemon Lavender

Ice Cream

Lychee
"Turtles" Chocolate
Vanilla Bean

6 per scoop

CHEESE

Montebello

pasteurized cow milk - semi-firm
Stoney Creek, Ontario

Nocino

pasteurized buffalo milk - hard
Stratford, Ontario

Highland Blue

raw ewe milk - semi-firm
Mississippi Station, Ontario

Plant-Based Brie

raw cashew milk - soft
Toronto, Ontario

Full Selection - 48
Single Selection - 12

COFFEE

Coffee

5.00

Cappuccino

7.50

Americano

7.00

Latte

8.25

Espresso

5.50

Double Espresso

7.00

DESSERTS



EXECUTIVE CHEF
Darby Piquette

PASTRY CHEF
Amy Tenn-Yuk

GENERAL MANAGER
Tim Salmon

Green Teas

Tropical Green

Japanese "Sencha" blended with pineapple, papaya and a hint of citrus

Marrakesh Mint

South African green rooibos blended with a medley of mint

Oolong Tea

Oolong Crème

High mountain Chinese oolong tea with a smooth, butter-like profile

Black Teas

Signature Black

A blend of single estate Indian black teas from Darjeeling & Assam

Earl Grey Classic

Black tea blended with a robust portion of oil of Italian bergamot

Masala Chai Classic

Black tea blended with an authentic mix of Indian spices

Herbal Teas

Rouge Provence

South African red rooibos blended with French florals

Citron Calm

A calming blend chamomile flowers, Indian lemongrass and citrus

Teas - \$8.00 each

Dessert Wines 2 oz.

| | |
|--|----|
| Susana Balbo 'Late Harvest' Torrontes 2010, Mendoza | 15 |
| Henry of Pelham Vidal Late Harvest 2016, Niagara | 18 |
| Easton Zinfandel 'Late Harvest Obscura' 2009, Fiddletown | 20 |
| Chateau Lamothe-Guignard, Sauternes | 20 |

Port and Fortified 2 oz.

| | |
|---------------------------------------|----|
| Taylor Fladgate 10yr Tawny, Portugal | 15 |
| Belem's 10yr Bual, Madeira | 15 |
| Buller Fine Old Tokay n.v, Rutherglen | 18 |
| Yalumba Museum Muscat n.v, Barossa | 18 |
| Belem's 15yr Malmsey, Madeira | 20 |
| Taylor Fladgate 20yr Tawny, Portugal | 28 |

Grappa and Digestifs 2 oz.

| | |
|----------------------------------|----|
| Nonino Monovitigni Single Grapes | 17 |
| Nonino Amaro | 17 |
| Sarpa di Poli Merlot e Cabernet | 20 |

Focaccia - 9
whipped butter and olive tapenade

Lobster Spoons - 43
lobster tail and vermouth beurre fondue

Korean Chicken Tacos - 28
gochujang, pickled cabbage, sesame aioli
and avocado

Albacore Tuna Sashimi - 32
ponzu, ginger, chili, cilantro, sesame
and wasabi-avocado puree

Chicken Noodle Soup - 18
roast chicken, mirepoix
and parsley noodles

Frites - 16
citrus garlic aioli

Truffle Frites - 19
Parmigiano Reggiano and truffle aioli

Cauliflower Hummus - 37
crudite, eggplant chutney and grilled naan

ONE Cobb Salad - 40
chicken breast, egg, bacon, blue cheese, croutons, tomato,
avocado, sherry vinaigrette and creamy garlic dressing

Wagyu Sliders - 40
gruyere, crispy onions, horseradish aioli and beef au jus

Jerk Chicken Sandwich - 33
coleslaw, avocado, pineapple hot sauce and challah

BBQ Beef Rib - 86
bourbon bbq sauce, jalapeno corn bread, coleslaw,
queso mac & cheese and dill pickle potato salad

Spaghetti - 37
veal ricotta meatball, San Marzano tomato
and Parmigiano Reggiano

Cheese Selection - 48
fresh fruit, house made preserves and crostini

Warm Cookies - 16
assorted house made cookies

LATE NIGHT



EXECUTIVE CHEF
Darby Piquette

CHEF DE CUISINE
Christopher Kwok

EXECUTIVE SOUS CHEF
Lucas Alary

GENERAL MANAGER
Tim Salmon

Served from 10PM

Cocktails

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Passionfruit, simple syrup, Cava
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Botanist Gin, Lillet, Strega, Orange Bitters, lemon juice
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Woodford Reserve Bourbon, lemon juice, peach nectar,
aquafava, Remy Martin Cognac rinse
25

Tulumagrita - 1.5oz

Herradura Silver Tequila, Sour Puss Raspberry, orange juice, Cava
25

Tropical Smoke - 2oz

Mezcal Aqua Santa, Soho Lychee Liqueur, pineapple juice
25

Gingered Berry -1.5oz

Mount Gay Rum, Domaine de Canton, lime juice,
ginger, mint, blueberries, soda
25

Frose

11 Minutes rose, Lillet, guava puree,
lemon juice, simple syrup
25

Mocktails

Iced Chai Latte

milk of your choice, chai tea, 5-spice syrup
10

Cucumber Basil Gimlet

housemade limeade, cucumber, basil
10

Sangria (Red, White or Rose)

13

Sparkling by the glass - 6 oz.

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|--|----|
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| Lisetto Prosecco, Veneto | 19 |
| Belstar nv Prosecco Rose, Veneto | 19 |
| Moet & Chandon Champagne | 43 |
| Moet & Chandon Brut Rose Champagne | 49 |

White Wine by the Glass - 6 oz.

| | |
|---|----|
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| Riesling, Vineland Estates 'Elevation' 2021 Niagara | 18 |
| Sauvignon Blanc, Eradus 2021 Marlborough | 19 |
| Chardonnay, Hanging Vine 2021 Lodi | 19 |
| Gruner Veltliner, Hirsch 2020 Austria | 18 |
| Chablis, Famille Savary 2021 France | 28 |
| Sauvignon Blanc, Denizot 2021 Sancerre | 36 |
| Chardonnay, Buehler 2020 St. Helena | 33 |

Rose Wine by the glass - 6 oz.

| | |
|-------------------------------------|----|
| Weekly Selections - see your server | 21 |
|-------------------------------------|----|

Red Wine by the glass - 6 oz.

| | |
|--|----|
| Malbec, Catena 2020 Mendoza | 18 |
| Cabernet Sauvignon, Vineland Estates 'ONE Red' 2020 Niagara | 19 |
| Sangiovese, Vecchia Cantina 2021 Chianti Classico | 20 |
| Cabernet Sauvignon, Charles Smith 2019 Columbia Valley | 21 |
| GSM, Le Terrasses de Regis Boucabeille 2021, Cote du Roussillon | 23 |
| Pinot Noir, Block Nine 'Caidens Vineyard' 2021 California | 26 |
| Merlot Chateau Fleur Haut Gausson, 2018 Bordeaux | 28 |
| Cabernet Sauvignon, Band of Vintners 2019 Napa | 46 |
| Brunello di Montalcino, Collemattoni 2017 Tuscany | 56 |

