

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, Egg White or Plant-Based 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

Canadian Turkey Peameal Bacon - 9

Wagyu Beef Bacon - 12

Turkey Sausage - 9

Avocado - 9

Smoked Ham - 9

Sliced Tomato - 8

Seasonal Fruit and Berries - 16

BREAKFAST



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 - 42
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

Hudson Valley Foie Gras - 52
seasonal accompaniments

Whipped Feta - 30
peanut salsa macha, crispy chickpeas, lemon, za'atar naan and wildflower honey

Fried Calamari - 39
caviar tartar sauce and lemon

Umami Eggs - 36
crispy chicken, soy cured egg, kewpie, pickled daikon, sweet soy, nori and chili

SOUP & SALADS

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

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

Kale Salad - 32
falafel, quinoa, turnips, beets, charred eggplant, cucumber, spiced pita chips and citrus tahini 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

FISH & SEAFOOD

Black Cod - 80
miso, bok choy, crispy wonton and rice wine beurre blanc

Branzino - 60
Mediterranean tomato & olive ragu, salsa verde and lemon

Organic Irish Salmon - 56
woodland mushroom & sweet potato gnocchi ragu, baby kale, whipped cauliflower and rose butter sauce

MEAT

Chicken Supreme - 48
butternut squash puree, mustard & herb spätzle, Brussels sprouts, cranberry chutney and roasted chicken gravy

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

Duck Trio - 90
5 spice & honey glazed breast, Peking confit raviolini, Asian pear, kabocha squash, seared foie gras and soy emulsion

Iberico Pork Chop - 95
bourbon BBQ glaze, queso mac & cheese, collard greens and jalapeno cornbread crumble

Beef Short Rib - 85
soy glaze, truffled parsnip, ginger roasted carrots, tempura mushroom and mustard greens

STEAKS

All steaks are served with house herb & garlic rub

8oz Tenderloin Ontario Grass Fed - 90

10oz Wagyu Flat Iron Snake River Farms Gold - 110

12oz Striploin Creekstone Farms - 80

32oz Porterhouse Ontario Grass Fed - 150

SAUCES

Wild Mushroom & Peppercorn Cognac - 12

Charred Jalapeno Chimichurri - 10

Tomahawk Ribeye Platter - MP
50oz Creekstone Farms ribeye, Alaskan king crab, caviar twice-baked potato, queso mac & cheese, roasted bone marrow, truffle frites, baby spinach, crispy onions and house sauces

SANDWICHES

ONE Banquet Burger - 39
Creekstone Farms patty, wagyu beef bacon, Emmental, mushroom duxelle, lettuce, tomato, crispy onions, roasted garlic aioli and brioche

Turkey Reuben - 32
Montreal smoked turkey, apple sauerkraut, cranberry mustard, raclette and dark rye

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

PLANT-BASED

Flautas - 36
crispy corn tortillas, jackfruit carnitas, frijoles, plant-based cheddar, tomatillo salsa, chipotle-coconut crema and jalapenos

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

Crispy Tofu - 32
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

Fettuccine - 45
confit chicken, Reggiano cream sauce, chanterelle mushrooms and black truffle

Cavatelli - 46
braised lamb sugo, bomba and whipped ricotta

Spaghetti - 38
veal ricotta meatballs, San Marzano tomato and Parmigiano Reggiano

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

SIDES

Classic Pomme Puree - 20
butter and chives

Roasted Broccoli - 20
tahini dressing, lemon and sunflower seeds

Sauteed Greens - 20
garlic, lemon and gremolata

Delicata Squash - 20
pomegranate glaze, toum, grapes, mint and crispy chickpeas

Woodland Mushrooms - 20
garlic, aged balsamic and thyme

Baked Mac & Cheese - 20
house queso sauce and pickled jalapenos

Truffle Frites - 19
Parmigiano Reggiano and truffle aioli

Onion Rings - 16
chili aioli

Frites - 16
citrus garlic aioli

CHEF DE CUISINE
Christopher Kwok

EXECUTIVE SOUS CHEF
Lucas Alary

GENERAL MANAGER
Tim Salmon

From 11:30AM - 10PM

ONE RESTAURANT



DESSERTS

DESSERTS

Almond Chocolate Bar

milk chocolate sable Breton, almond praline, crispy rice,
Valrhona Amatika cremeux and salted caramel ice cream
21

Panna Cotta

citrus compote, yuzu pearls, poppy seed cake
and crisp meringues
21

Bumbleberry Pie

cornmeal streusel and brown butter ice cream
21

NY Style Cheesecake

mascarpone, sweet & sour cherries, speculaas crumble
and fennel pollen tuile
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

Passionfruit
Lemon Lavender
Coconut

Ice Cream

French Toast
"Turtles" Chocolate
Vanilla Bean

6 per scoop

CHEESE

Comfort Cream

pasteurized cow milk - soft
Jordan Station, Ontario

Nosey Goat

pasteurized goat milk - semi-firm
Jordan Station, Ontario

Highland Blue

raw ewe milk - semi-firm
Mississippi Station, Ontario

Nocino

pasteurized buffalo milk - hard
Stratford, 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



Cocktails

The First Word - 2oz

Los Siete Misterios Mezcal, Chartreuse, Aperol,
grapefruit juice
25

The Lux- 3oz

Woodford Reserve bourbon, Luxardo,
sweet vermouth, bitters
25

Pick Me Up Cocoa - 3oz

Baileys, Kahlua, chocolate liquor, mint liquor,
vodka, espresso
25

Pine & Pom Margarita - 1.5oz

Herradura Silver Tequila, pomegranate juice,
pineapple juice, jalapeno, lime juice
25

Snowflake - 2oz

Hendricks Gin, lavender simple syrup,
lemon juice, aqua fava
25

Spiked Spiced Cider

Kraken Spiced Rum, steamed apple cider,
cinnamon 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 15 60.00
Macallan 18 110.00
Macallan Rare 120.00
Macallan 25 530.00

Bourbon - 1.5 oz

Blanton's Bourbon 25.00
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
Innis & Gunn Mangoes on the Run IPA 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

Cipriani Bellini – 6 oz

20

Sparkling by the glass - 6 oz.

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

White Wine by the Glass - 6 oz.

La Lot Pinot Grigio, P. Zimmer, Alto Adige 2022 18
'ONE' White, Chardonnay, Vineland, Niagara 2022 17
'Elevation', Riesling, Vineland, Niagara 2022 18
Eradius, Sauvignon Blanc, Marlborough 2022 19
Hanging Vine, Chardonnay, Lodi 2021 19
Dam. Wachau, Gruner Veltliner, Austria 2022 18
Vouvray, Chenin Blanc JM Gautier, France 2022 18
Chablis, Chardonnay, Famille Savary, France 2022 28
Buehler, Chardonnay, St. Helena, California 2019 33
Sancerre, Sauvignon Blanc, Thomas & Fils, France 2021 36

Rose Wine by the glass - 6 oz.

Weekly Selections - See Your Server 21

Red Wine by the glass - 6 oz.

Catena 'High Mountain', Malbec, Mendoza 2021 18
'ONE Red', Cabernet Sauvignon, Vineland, Niagara 2021 19
Vecchia Cantina, Chianti, Tuscany 2021 20
CS, Cabernet Sauvignon, Charles Smith, Washington 2021 21
Les Terrasses, GSM, R. Boucabeille, Cotes du Rousillon 2020 23
Block Nine, Pinot Noir, Lodi California 2021 26
Chateau Fleur Haut Gausson, Merlot, Bordeaux 2018 28
Tolaini 'Valdisanti', Cab/Mer/Cab Franc, IGT 2019 40
Band of Vintners, Cabernet Sauvignon, Napa 2019 46
Carpazo, Sangiovese, Brunello di Montalcino, Tuscany 2017 56

SPARKLING DRINKS

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

Wagyu Sliders - 42
gruyere, crispy onions, horseradish aioli and beef au jus

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

Fried Calamari - 39
caviar tartar sauce and lemon

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

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

Turkey Reuben - 32
Montreal smoked turkey, apple sauerkraut, cranberry mustard,
raclette and dark rye

Crispy Tofu Bowl - 32
maple garlic sauce, udon noodle & vegetable stir fry,
sesame, chili and cilantro

Jerk Chicken Wings - 30
tamarind BBQ glaze and house hot sauce

Shortrib Fajitas - 52
bourbon BBQ glaze, queso sauce, guacamole, jalapeno crema,
tomatillo salsa, shredded cabbage, Boston bibb and flour tortilla

Veal Ricotta Meatballs - 37
San Marzano tomato, house made bomba, Parmigiano Reggiano
and garlic cheese bread

Charcuterie - 36
olive, gherkins, grainy mustard and crostini

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

Warm Cookies - 16
assorted house made cookies

LATE NIGHT



CHEF DE CUISINE
Christopher Kwok

EXECUTIVE SOUS CHEF
Lucas Alary

GENERAL MANAGER
Tim Salmon

Served from 10PM

Cocktails

The First Word - 2oz
Los Siete Misterios Mezcal, Chartreuse, Aperol,
grapefruit juice
25

The Lux- 3oz
Woodford Reserve bourbon, Luxardo,
sweet vermouth, bitters
25

Pick Me Up Cocoa - 3oz
Baileys, Kahlua, chocolate liquor, mint liquor,
vodka, espresso
25

Pine & Pom Margarita - 1.5oz
Herradura Silver Tequila, pomegranate juice,
pineapple juice, jalapeno, lime juice
25

Snowflake - 2oz
Hendricks Gin, lavender simple syrup,
lemon juice, aqua fava
25

Spiked Spiced Cider
Kraken Spiced Rum, steamed apple cider,
cinnamon 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.

13th Street, Blanc de Blanc, Niagara 17
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lobster tail and vermouth beurre fondue

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gochujang, pickled cabbage, sesame aioli
and avocado

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

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

Wagyu Sliders - 42
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

Whipped Feta - 30
peanut salsa macha, crispy chickpeas, lemon,
za'atar naan and wildflower honey

Fried Calamari - 39
caviar tartar sauce and lemon

Umami Eggs - 36
crispy chicken, soy cured egg, kewpie,
pickled daikon, sweet soy, nori and chili

Hudson Valley Foie Gras - 52
seasonal accompaniments

Flautas - 36
crispy corn tortillas, jackfruit carnitas, frijoles,
plant-based cheddar, tomatillo salsa,
chipotle-coconut crema and jalapenos

Jerk Chicken Wings - 30
tamarind BBQ glaze and house hot sauce

Wagyu Pogos - 24
honey mustard, ketchup and street corn relish

Veal Ricotta Meatballs - 37
San Marzano tomato, house made bomba, Parmigiano Reggiano
and garlic cheese bread

Steak Tartare - 37
classic seasonings, quail egg and crostini

Shortrib Fajitas - 52
bourbon BBQ glaze, queso sauce, guacamole, jalapeno crema,
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Caviar Service - MP
creme fraiche, egg yolk, chive, toast points and blinis

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

Charcuterie Board - 36
olive, gherkins, grainy mustard and crostini

Onion Rings - 16
chili aioli

Frites - 16
citrus garlic aioli

Truffle Frites - 19
Parmigiano Reggiano and truffle aioli

BAR SNACKS



CHEF DE CUISINE
Christopher Kwok

EXECUTIVE SOUS CHEF
Lucas Alary

GENERAL MANAGER
Tim Salmon

Served from 11:30AM - 10PM