

THE  
**ONE EIGHTY**  
51<sup>st</sup> FLOOR

## **S K Y B R U N C H**

### **' A L A M I N U T E ' O M E L E T T E S**

Choose from whole eggs or egg whites & add a selection of ingredients including ham, smoked salmon, spinach, swiss cheese, aged cheddar tomatoes & onions for the perfect personalized omelette \* Please visit the chef at the bar to order or request a chit from your server!

### **M A D E T O O R D E R W A F F L E S**

Served with Nutella, whipped cream, butter & maple syrup \* Please order with your server

### **G R A N O L A S T A T I O N**

Variety of hand picked yogourts with fresh berries, granola, hemp hearts, dried fruits, seeds & nuts

### **S A L A D S & F R E S H G R E E N S**

Seasonally inspired vegetarian and vegan salads served alongside three selections of fresh lettuces finished with your choice of three housemade vinaigrettes

### **S K I L L E T F R I T T A T A S**

Selection of chef's weekly creations

*Each week our chef chooses fresh local ingredients for his frittata recipes*

### **C H A R C U T E R I E**

Selection of international & local cheeses and cured meats served with artisanal crackers, breads and garnishes

### **H A N D S T R E T C H E D P I Z Z A**

Chef's weekly creation

### **H O T S P E C I A L S**

Selection of hot specials served in cast iron include Pommes Lyonnaise, Cevapcici breakfast sausage & maple smoked bacon  
Truffle gnocchi & meatballs

### **W E E K L Y C A T C H**

Our chef selects the freshest fish from the local market, poaches it with fresh herbs and then serves it room temperature with a selection of garnishes

### **S M O K E D F I S H P L A T T E R**

Served with a selection of garnishes: charred citrus, potato rounds, herbs, capers, sea kelp

### **C O N F E C T I O N S**

Featuring a weekly selection of petit fours, layered indulgent cakes and our renowned meringue mixed with fresh berries & cream

Brunch served every Sunday from 11am to 3pm / \$39 per person + tax and gratuity (kids 10 and under half price, 3 and under eat free) / Executive Chef Zach Jacobs

## START + SHARE

<b>Rosemary + Sea Salt Focaccia</b>	4.5
<b>French Onion Soup</b> <i>au gratin with toasted sourdough, + emmenthal cheese</i>	15
<b>Whipped Feta</b> <i>grilled artisan bread, sumac + honey</i>	19
<b>Sweet Thai Chili Chicken Drumsticks</b> <i>scallion lime leaf aioli + toasted sesames</i>	19
<b>Tostada</b> <i>frijoles refritos, chipotle butternut squash, avocado mousse + cilantro cress</i>	20
<b>Mussels Provençale</b> <i>pain au lait, tomatoes, garlic, + white wine butter sauce</i>	21
<b>Ahi Tuna Tartare</b> <i>avocado mousse + kettle chips</i>	23
<b>Assiette de Fromage</b> <i>Chef's selection of Quebec cheeses, salumi, black fig, wild boar + apricot terrine, flat breads, mostarda, nuts, pickled vegetables + marinated olives</i>	37

## TACO TRIO

<b>Chicken Tinga</b> <i>cojita cheese, pico de gallo + lime cilantro crema</i>	21
<b>Baja Halibut</b> <i>pineapple jicama slaw + chipotle crema</i>	22

## ON THE BOARD

<b>Caprese Margherita</b> <i>San Marzano tomato sauce, bocconcini cheese, basil cress + aged balsamic</i>	27
<b>The One Eighty</b> <i>sun dried tomato pesto, scamorza, pickled shallot, + fried Italian parsley</i> <i>Add Blackened Chicken 6</i>	28
<b>Pizza Bianca</b> <i>prosciutto, caramelized pear, goat cheese, roasted garlic + sage olive oil</i>	29

## FRESH GREENS

<b>Verde Salad</b> <i>butter lettuce, pecorino + herbed lemon vinaigrette</i>	17
<b>Caesar</b> <i>romaine hearts, crispy prosciutto, cranberry focaccia, crouton, grana padano</i>	18.5
<b>Winter Beet Salad</b> <i>baby arugula, roasted beets, goat cheese, cranberries, candied pumpkin seeds + maple mustard vinaigrette</i>	20
<b>Buddha Bowl</b> <i>romaine lettuce, quinoa, avocado, edamame, jicama, butternut squash, chickpeas + green goddess dressing</i>	22

### Add any of the following to your salad:

<i>Blackened Chicken 6</i>
<i>Yellow Fin Tuna 8</i>
<i>Tiger Shrimp 9</i>
<i>Steak 10</i>

## FEATURES

<b>Jumbo Ravioli</b> <i>tomato ragout, creamy gorgonzola + micro basil</i>	28
<b>Truffle Gnocchi</b> <i>burrata + wild mushrooms</i>	32
<b>Seafood Bisque Risotto</b> <i>PEI mussels, tiger shrimp, bay scallops + pea shoots</i>	34
<b>Roast Cornish Hen</b> <i>sweet potato and mascarpone purée, broccolini, + herb demi glaze</i>	36
<b>Apple + Sage Wild Boar Tenderloin</b> <i>parsnip and cauliflower purée, sautéed swiss chard, + sun dried cherry gastrique</i>	37
<b>8 oz Angus Flat Iron</b>	38
<b>6 oz Alberta Beef Filet</b> <i>Served in a merlot demi glaze with your choice of: broccolini and sweet potato + mascarpone purée or roasted duck fat spiral potatoes and maple sugar carrots</i>	49

## DESSERTS 13

### Vanilla Bean Gelato or Espresso Gelato

**Apple Whisky Cheesecake**  
*light cream cheese with whisky-infused caramel*

**Dulce de Leche Apple Tart**  
*almond tart with cinnamon brown sugar apples  
+ mini crunchy caramel top*

**Jasmine Vanilla Blackberry Eclipse**  
*Jasmine tea mousse, Madagascar vanilla + marble glaze*

### Matcha Lime Pistachio Cake

*fresh lime custard + mousse layer, matcha cake,  
pistachio cookie + vanilla glaze*

### Triple Layer Chocolate Tower

*Flourless chocolate cake + layers of chocolate mousse*

### Rocher

*praline hazelnut mousse, almond chocolate cookie,  
milk chocolate, crushed almonds + gold leaf*

## SEASONAL COCKTAILS

<b>Rosemary Whisky Sour</b>	16
<i>Wiser's whisky, lemon juice + rosemary simple syrup</i>	
<b>Mi Casa, Su Casa</b>	16
<i>Altos tequila, kahlua, butter ripple schnapps frangelico + espresso</i>	
<b>Black Swan</b>	17
<i>Bulleit bourbon, cassis, blackberries, lime, soda + rosemary simple syrup</i>	
<b>Pumpkin White Russian</b>	17
<i>Absolut, kahlua, pumpkin, cream + cinnamon</i>	
<b>Royal Scandal</b>	17
<i>Crown royal, amaretto, lemon juice, cherry syrup</i>	
<b>Nutcracker</b>	17
<i>Jim Beam, frangelico, milk, vanilla + simple syrup</i>	
<b>Spiced Rum Punch</b>	17
<i>Sailor Jerry's, pineapple juice, lime juice + cinnamon syrup</i>	
<b>Raspberry Bramble</b>	17
<i>Beefeater gin, chambord, raspberries, lemon juice + simple syrup</i>	
<b>Harlequin</b>	18
<i>Hounds black vodka, sourpuss raspberry, berries + lemon juice</i>	
<b>Snow White</b>	18
<i>Dillon's rose gin, amaretto, steamed milk + earl grey simple syrup</i>	
<b>SHAKEN &amp; STIRRED</b>	
<i>bottled cocktails, served straight up or on the rocks</i>	
<b>Electric Lemonade</b> 1.5 oz	17
<i>Hpnotiq, blue curacao, limeade + white cranberry juice</i>	
<b>Flowers For My Sister</b> 2 oz	18
<i>Tito's vodka, elderflower cordial, lavender water, raspberry + grapefruit</i>	
<b>Sour Cherry Negroni</b> 3 oz	19
<i>Dillon's cherry gin, campari, sweet vermouth + sour cherry</i>	
<b>Smoked Maple Old Fashioned</b> 2 oz	19
<i>Bulleit bourbon, ample syrup + liquid smoke</i>	
<b>THE ONE EIGHTY SIGNATURES</b>	
<b>El Diablo</b> 1.5 oz	17
<i>Olmeca tequila, cassis, ginger beer + lime juice</i>	
<b>Lychee Royale</b> 5 oz	17
<i>Soho lychee liqueur, prosecco + fresh lychee</i>	
<b>Spiked Cran-Pom Rosé</b> 4.5 oz	18
<i>Ruffino rosé sparkling, aperol, cranberry juice, soda pomegranate seeds</i>	
<b>Bison</b> 2 oz	18
<i>Zubrovka vodka, cucumber, lime, basil + ginger ale</i>	

## BEER

<b>DRAFT</b>	12 oz / 20 oz
Steam Whistle Pilsner	10 / 14
Mill Street Seasonal	10 / 14
Mill Street Cobblestone Stout	10 / 14
Goose Island Honkers Ale	10 / 14
Stella Artois	11 / 15
Peroni	11 / 15
<b>BOTTLES + CANS</b>	
Bud Light 12 oz	9
Budweiser 12 oz	9
Mill Street 100th Meridian Amber 12 oz	9
Steam Whistle 12 oz	9
Keith's 12 oz	9
Rolling Rock 12 oz	9
Corona 12 oz	10
Stella 12 oz	10
Brickworks Apple Cider 16 oz	13
Guinness Draft Can 15 oz	13
Beau's Lug Tread 20 oz	15
<b>SCOTCH</b>	
Johnnie Walker Red 11	
Johnnie Walker Black 13	
Glenfiddich 12yr 14	
Glenlivet 12yr 16	
Glenmorangie 16	
Dalwhinnie 18	
Johnnie Walker Gold 19	
Tallisker 10yr 20	
Oban 23	
Lagavulin 16yr 24	
<b>BOURBON</b>	
Wild Turkey 11	
Bulleit 14	
Maker's Mark 14	
Woodford Reserve 14	
Blanton's 17	
<b>TEQUILA</b>	
Olmeca Altos 12	
Casamigos Blanco 15	
Casamigos Amber 17	
Patron Silver 18	
Patron Añejo 23	
<b>WHISKY</b>	
Canadian Club 10	
Crown Royal 11	
Bushmills 11	
Jameson 11	
Jack Daniel's 11	
<b>NON-ALCOHOLIC</b>	
Soft Drink, Coffee, Tea	4.25
Flat Bottled or Sparkling Water	4.25
Espresso, Cappuccino, Latte	5.5
Juices - Orange, Apple, Cranberry, Pineapple	5.5
Red Bull	8

Martinis 2-2.5oz, Spirits 1 oz, Cocktails 1.5 oz to 2 oz, Frozen Cocktails 1.5-2oz  
All prices subject to applicable taxes

## WINE

### W H I T E 6 oz / 9 oz / bottle

Jackson Triggs PE Chardonnay, *Ontario* 13 / 18 / 48

Mapu Sauvignon Blanc, *Chile* 13 / 18 / 48

Hardy's Riesling, *Australia* 13 / 18 / 48

Mondavi Woodbridge Pinot Grigio, *California* 15.5 / 22 / 57

Campanile Pinot Grigio, *Italy* 16 / 22 / 63

Wyndham Estate Chardonnay, *Australia* 16.5 / 23 / 60

Five Vineyards Pinot Grigio, *British Columbia* 16.5 / 23 / 60

Hidden Bench Bistro Riesling, *Ontario* 17.5 / 24 / 65

Terre di Chieti Pecorino Vellodoro, *Italy* 17.5 / 24 / 65

Mission Hill Pinot Gris Reserve, *British Columbia* 19.5 / 28 / 72

Gunderloch Jean Baptiste Riesling, *Germany* 72

Rodney Strong Chardonnay, *California* 77

Meiomi Chardonnay, *California* 85

Cliff Lede Sauvignon Blanc, *California* 120

### R O S É 6 oz / 9 oz / bottle

Mondavi White Zinfandel, *California* 14 / 20 / 51

Ruffino Rosé Sparkling, *California* 16.5 / 60

Caves d'Esclans Whispering Angel, *France* 24 / 35 / 88

### R E D 6 oz / 9 oz / bottle

Jackson Triggs Cabernet Sauvignon, *Ontario* 13 / 18 / 48

Graffigna Cent Malbec, *Argentina* 15.5 / 21 / 57

Mondavi Woodbridge Merlot, *California* 16 / 22 / 60

Jacob's Creek Shiraz, *Australia* 15.5 / 21 / 57

Five Vineyards Pinot Noir, *British Columbia* 17.5 / 24 / 65

Dreaming Tree Cabernet Sauvignon, *California* 17.5 / 24 / 65

Zenato Valpolicella Superiore, *Italy* 23 / 33 / 88

Mission Hill Merlot Reserve, *British Columbia* 75

Mission Hill Shiraz Reserve, *British Columbia* 75

Meiomi Pinot Noir, *California* 85

Tedeschi Amarone della Valpolicella Classico, *Italy* 130

Castelgiocondo Brunello di Montalcino, *Italy* 140

Shafer Merlot, *California* 210

Antinori Tignanello Sangiovese, *Italy* 235