

THE
ONE EIGHTY
51st 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 / \$39.95 per person + tax and gratuity (kids 10 and under half price, 3 and under eat free) / Executive Chef Zach Jacobs


START + SHARE

- Brioche + honey butter**  4.95
- Tomato Bisque**  16
baguette, brie + blue cheese
- Whipped Feta**  19
crostini, sumac + honey
- Chicken Wings** 9pc  19
sesame, scallions + Korean bulgogi sauce
- PEI Mussels** 1lb 22
smoked tomato + crostini
- Ahi Tuna Tartare**  23
yuzu avocado + togarashi wonton
- Assiette de Fromage**  37
Chef's selection of Quebec cheeses, crostini, salumi, duck foie gras mousse, pickled vegetables, marinated olives + nuts

FRESH GREENS

- Winter Salad**    18
endive, grapefruit, chèvre, walnuts, fennel + grape vinaigrette
- Kale Caesar Salad** 19
prosciutto crisp, parmigiano reggiano, cranberry crouton + caesar vinaigrette
- Wedge Salad**  19
iceberg, egg, bacon, cherry tomato, scallions + blue cheese
- Add any of the following proteins to your salad:**
- Blackened Chicken 8
 - Yellowfin Tuna 12
 - 3 Tiger Shrimp 12
 - Steak 10

ON THE BOARD







- Caprese Pizza**  27
San Marzano tomato sauce, bocconcini cheese, basil cress + aged balsamic
- The One Eighty Pizza**  29
sun dried tomato pesto, scamorza, pickled shallot, + fried Italian parsley
Add Blackened Chicken 6
- Nduja Pizza** 29
alfredo, asiago, crumbled spicy sausage, shallots, arugula + fennel

FEATURES

- Orecchiette**  27
bomba pepper sauce, sun dried tomato, asiago, rapini + basil
- Brisket Burger** *with duck fat fries* 28
brie, caramelized onions, arugula + aioli
- Ricotta Truffle Gnocchi**  32
burrata + wild mushrooms
- Seafood Risotto**  37
PEI mussels, tiger shrimp, bay scallops, + smoked tomato
- Roasted Half Chicken** 38
smoked bacon, Yukon potato purée, porcini mushrooms + pearl onion
- 8 oz Angus Flat Iron** 38
in a bordelaise sauce with duck fat fries
- Roasted Halibut**  39
in a beurre blanc with caviar, fingerling potato, asparagus + fennel
- Beef Short Ribs** 39
in a bordelaise sauce with smoked bacon, sweet potato + porcini mushrooms

DESSERTS

any dessert à la mode add 3

- Candy Apple Matcha Cheesecake**  13
apple-shaped dessert with raspberry mousse
- Passion Fruit Meringue Tart**  14
- Crème Brûlée Tart**  14
cinnamon apple, dulce de leche
- Triple Chocolate Bomb**  14
milk, dark + white chocolate
- Death By Chocolate**  15
molten cake, vanilla bean gelato + chocolate streusel
- Delysées Assorted Macarons**  13
selection of five, perfect for sharing



DAIRY FREE



GLUTEN FREE



VEGETARIAN



VEGAN



CONTAINS NUTS



@the51stfloor
#TheOneEighty

DINNER nightly from 5pm **BRUNCH** Sunday 11am to 3pm / Executive Chef Zach Jacobs

SEASONAL COCKTAILS

Sleepy Hollow <i>Bailey's, drambuie, English breakfast syrup, milk, nutmeg</i>	15
Butterscotch Cream <i>Absolut, bailey's, kahlua, butter ripple, amaretto</i>	15
Yuzu Mojito <i>Lamb's white, simple syrup, yuzu, soda, lime, mint</i>	16
Cinnamon Tequila Sour <i>Sauza white, cinnamon syrup, lemon, egg whites, brown sugar cinnamon stick</i>	16
Sunset Over Seas <i>Sauza white, cherry brandy, blue curacao, aperol, simple syrup cranberry, lemon</i>	16
Old Smokey <i>Jim Beam, spicy syrup, liquid smoke, orange peel</i>	17
Goodfella <i>Jim Beam, amaro nonino, maple simple syrup, espresso, half and half</i>	17
Queen of Spades <i>Sauza white, cassis, honey syrup, pomegranate, lemon, blackberries, rosemary</i>	17
Autumn Spritz <i>Aperol, cherry brandy, st. germain, cooks sparkling, cinnamon syrup, grapefruit, lemon, soda, cinnamon stick</i>	18
Chai Guy <i>Maker's Mark, chai + maple syrup, lemon, bitters, orange peel</i>	18
Mocha Choca Latta <i>Amaretto, frangelico, hot chocolate, chocolate shavings</i>	18
Pick Me Up <small>served hot</small> <i>Amaretto, ginger tea, orange, lemon, ginger candy</i>	19
Flowers + Tonic <i>Dillon's rose gin, st. germain, tonic, edible flowers</i>	19
Rumpkin Spice Martini <i>Sailor Jerry's, triple sec, maple pumpkin syrup, apple, lemon</i>	19

THE ONE EIGHTY SIGNATURES

Grape Mojito <i>Absolut citron, chambord, muddled red grapes, lemon</i>	15
Pink Mamba <i>Beefeater, grapefruit juice, muddled lemons, tonic</i>	16
Prosecco Margarita <i>prosecco, tequila, triple sec, simple syrup, lime, salt rim</i>	17
Lychee Royale <small>5 oz</small> <i>Soho lychee liqueur, prosecco, fresh lychee</i>	17

0% COCKTAILS

Alcohol-free mocktail creations

Hazy Daze <i>White cranberry, grapefruit, elderflower syrup, soda, mint</i>	8
Spicy Hipster <i>Seedlip Spice, cinnamon syrup, pumpkin juice, pear nectar ginger beer + lemon</i>	12
Pucker Up <i>Seedlip Grove, muddled raspberries, lemon, club soda, mint</i>	12

BEER

DRAFT	12 oz / 20 oz
Steam Whistle Pilsner	10 / 14
Mill St. Seasonal	10 / 14
Mill St. Hopped & Confused	10 / 14
Goose Island IPA	10 / 14
Stella Artois	11 / 15
Peroni	11 / 15
BOTTLES + CANS	
Bud Light <small>12 oz</small>	9
Budweiser <small>12 oz</small>	9
Mill Street 100th Meridian Amber <small>12 oz</small>	9
Steam Whistle <small>12 oz</small>	9
Keith's <small>12 oz</small>	9
Rolling Rock <small>12 oz</small>	9
Corona <small>12 oz</small>	10
Stella <small>12 oz</small>	10
Brickworks Apple Cider <small>16 oz</small>	13
Guinness Draft Can <small>15 oz</small>	13
Beau's Lug Tread <small>20 oz</small>	15

SCOTCH

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

TEQUILA

Olmecca Altos 12
Casamigos Blanco 15
Casamigos Reposado 17
Patron Silver 18
Patron Añejo 23

WHISKY

Canadian Club 10
Crown Royal 11
Bushmills 11
Jameson 11
Jack Daniel's 11

BOURBON

Wild Turkey 11
Bulleit 14
Maker's Mark 14
Woodford Reserve 14
Blanton's 17

NON-ALCOHOLIC

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 Reserve Chardonnay, *Ontario* 13 / 18 / 48
Mapu Sauvignon Blanc, *Chile* 13 / 18 / 48
Hardy's Riesling, *Australia* 13 / 18 / 48
Punti Ferrer Chardonnay, *Chile* 14 / 20 / 53
Mondavi Woodbridge Pinot Grigio, *California* 15.5 / 22 / 57
Campanile Pinot Grigio, *Italy* 16 / 22 / 63
Five Vineyards Pinot Grigio, *British Columbia* 16.5 / 23 / 60
Mission Hill Pinot Gris Reserve, *British Columbia* 19.5 / 28 / 72
Rodney Strong Chardonnay, *California* 77
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, *Italy* 16.5 / 60
Hidden Bench Nocturn Rosé, *organic, Ontario* 18 / 26 / 68
Caves d'Esclans Whispering Angel, *France* 24 / 35 / 88

R E D 6 oz / 9 oz / bottle

- Jackson Triggs Reserve Cabernet Sauvignon, *Ontario* 13 / 18 / 48
Mondavi Woodbridge Merlot, *California* 16 / 22 / 60
Jacob's Creek Shiraz Cabernet, *Australia* 15.5 / 21 / 57
Carlos Basso Vina Amalia Malbec, *Argentina* 17.5 / 24 / 65
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
Zinio Tempranillo Crianza, *Spain* 70
Vecchia Cantina Chianti, *biodynamic, Italy* 75
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

S P A R K L I N G 5 oz / bottle

- Mionetto Prosecco 17.5 / 65
Veuve Cliquot Brut 220
Veuve Cliquot Ponsardin Rosé 260
Dom Perignon 395