

.brocktails.

paper plane | bourbon, aperol, amaro, lemon - 13

tbh caesar | dill + cucumber infused vodka, Walter's caesar mix,
dill celery salt rim, spices 11

gin sour | butterfly pea infused gin, grapefruit, lemon, simple syrup,
tiki bitters, miricale foam, cinnamon sugar rim 14

coconut margarita | house made coconut tequila, triple sec, lime,
simple syrup, pineapple, black sea salt 14

strawberry cosmo | strawberry infused vodka, grand marnier, lime,
cranberry, sugar + pop rocks rim 15

sangria | red wine, brandy, chambord, triple sec, tbh juice blend, simple
syrup 13

muskoka seltzer | peach + blackcurrent 7 / 473ml - 7

kids menu

for children under the age of 10
included one junior sized pop, juice or milk

\$7.5

pasta + meatballs | mini pizza (cheese or pepperoni) |
chicken fingers * | mini burgers * | fish sticks * |
grilled cheese *

* choice of fries, caesar or garden salad

ADD one scoop of ice cream \$1.5

non-alcoholic

pop (free refill) 3.5 | juice small 2.25 | large 3.25

spring water (still & sparkling) small 3.25 | large 6

.wine by glass.

white

	5 oz.	8 oz.	btl.
riesling cave springs "dolomite", niagara	8.9	13.6	43
chardonnay 3xp, niagara (magnum 1.5L)	8.9	13.6	90
rosé zinio, spain	9.5	14.5	46
pinot grigio salva terra ST, italy	9.9	14.9	47
sauvignon blanc chateau haut grelot, france	10.4	16.7	53
prosecco, italy	11.5	-	46

red

	5 oz.	8 oz.	btl.
cab franc cave springs, niagara	8.9	13.6	43
cabernet sauvignon cannonball, cali	11.9	18.9	59
tempranillo, ja! spain	8.9	13.6	43
bordeaux blend, chateau f.h.g. france	11.4	18.3	58
pinot noir, cave springs, niagara	8.9	13.6	43

.beer on tap.

guinness | dublin ireland, irish dry stout 4.2% 9.2

old flame brewing co. | port perry, hazy blonde 5% 6.9

town brewery | whitby, square wheels IPA 6.5% 7.5

brock street brewery | whitby, blonde ale 4.3% 6.9

steam whistle brewery | toronto, pilsner 5% 7.2

town brewery | whitby, rotating tap, see server 7.5

muskoka brewery | bracebridge, harvest ale 6% 7.9

second wedge brewing co. | uxbridge, scottish ale 4.8% 6.9

beau's all natural brewery | vankleek hill, lagered ale 5.2% 6.9

broadhead brewery | ottawa, amber ale 5% 6.9

.red by the bottle.

	btl.
organized crime "break in" pinot noir, 2020, niagara	49
mcmans family vineyards merlot (vegan) 2020, california	52
ravine vineyards meritage (cab, merlot, cab franc) 2020, niagara	49
horseshoes + handgrenades syrah + cab merlot, washington + oregon	54
r8 by mike lancaster cabernet sauvignon, 2020, sonoma	57
ancient peaks cabernet sauvignon, 2019, paso robles	69
cantine paradiso primitivo, 2021, italy	58
mcmans family vineyards petit syrah (vegan) 2020, napa valley	53
domini veneti appassimento rosso (ripasso), 2020, italy	58
volpia chianti classico, 2019, italy	60
luiano chianti classico, 2019, tuscany, italy	60
organized crime "download" (bordeaux blend) 2017, niagara	90
mcmans family vineyards cab sauv 2020, california	52
giovanni rosso nebbiolo, 2020, italy	59
orbaio super tuscan (sangoviese, merlot), 2015, italy	65
sequoia grove cabernet sauvignon, 2018, napa valley	130

.half bottles.

	375ml.
cannonball cabernet sauvignon, 2019, california	32
martin ray "angeline" pinot noir, 2020, sonoma	29
luiano chianti classico, 2019, tuscany	35
cave springs cabernet franc, 2018, niagara	20

.white by the bottle.

	btl.
mcmans family vineyards viogner, 2020, california	49
organized crime chardonnay, 2020, niagara	49
teifenbruner pinot grigio, 2021, alto ridge italy	52
oyster bay pinot grigio, 2021, marlborough	49
astrolabe sauvignon blanc, 2021, marlboroug	54
oyster bay sauvignon blanc, 2022, marlboroug	49
st francis chardonnay, 2019, california	49
aqvitalia albarino, 2020, spain	52

.half bottles.

	375 ml.
cave springs chardonnay, 2019, niagara	20
astrolabe sauvignon blanc, 2021, marlboroug	32

.sparkling wine.

	btl.
moet chandon champagne brut, france	100
tornatore valdemone rosato spumante, italy	74

vintages subject to change without notice

.snacks.

daily soup | served with seasoned bread 7.9

calamari | pickled jalapeño + beans, chipolte aioli 15.9

bruschetta flatbread | garlic butter, mozzarella, tomato, feta, balsamic reduction 14

mini yorkies | yorkshire pudding cups, shaved prime rib, mashed potato, mushroom, gravy 17.9

escargot | garlic butter, cheese, seasoned bread 15

mussels | marinara or curry cream or garlic white wine fries, dill + lime creme fraiche 17.9

pan roasted vegetables | cauliflower, brussel sprouts, peppers, golden raisins, walnuts, dill + lime creme fraiche, curry sauce 13.9

tuna tacos | avocado, cabbage, pickled onions, sesame, spicy aioli, crispy corn tortilla 17

charcuterie board | cured meats, artisan cheese's, nuts + seeds, accompaniments 26

.greens.

add | chicken 6.7, shrimp skewer 6.7, salmon 12.9, extra dressing 1.5

kale caesar | croutons, bacon lardons, parmesan 13.9

TBH Chef's salad 4.0 | mixed lettuce, shaved vegetables, house trail mix, pomegranates, coucous, lemon + honey vinaigrette 14.9 | *add goat cheese* 3

macedonian | chopped vegetables, black olives, mixed greens, feta, sherry vinaigrette 15.9

tofu bowl | marinated tofu, basmati, edamame, avocado, radish, cucumber, lime, cabbage, thai curry 16.9

.fresh pasta.

gluten free pasta available

lamb ragout | orecchiette, peas, asparagus, arugula, parmesan, white wine cream sauce 22

linguine | scallops, shrimp, mussels, clams, onion, arugula, spicy tomato sauce 24.9

lasagna | brisket bolognese, mixed cheeses, marinara 21.9

fettuccini | smoked chicken, peas, edamame, sundried tomato, parmesan cream, toasted walnuts 20.9

.pizza.

four mushroom | garlic aioli, mozzarella, goat cheese, caramelized onion 19.9

smoked chicken | chimichurri aioli, mozzarella, grilled zucchini, onions, peppers, arugula, fresh basil 18.9

meat lovers 2.0 | spicy tomato sauce, mozzarella, pepperoni, spicy Italian sausage, thick cut bacon, mushrooms 19.9

short rib | truffle aioli, mozzarella, braised boneless short rib, roasted red peppers, red onions, corn, arugula 19.9

dipping sauce | roasted garlic aioli or spicy aioli 1.5

substitute for gluten free dough 4

.handhelds.

choice of fries or kettle chips

substitute kale caesar, garden salad 3.9 | sweet potato fries 2.9 | gluten free

TBH smash burger | 2 - 4oz. ground chuck, american cheddar, lettuce, caramelized onions, tomato, pickles, TBH sauce 21

beef dip | shaved prime rib, caramelized onion, sautéed mushrooms, ciabatta, au jus 21.9

TBH chicken club | garlic aioli, tomato, caramelized onion, lettuce, bacon, ciabatta 17.9

please inform your server of any dietary restrictions or allergies

.chop house.

Proudly serving, AAA Butcher Block 100% Canadian Beef

TBH prime rib | potato choice, seasonal vegetables, au jus | *Available after 3:30pm*
8 oz. 31.9 | 10 oz. 35.9 | 12 oz. 39.9 | 16 oz. 47.9

chicken + waffles | fried chicken thighs, brussel sprout slaw, honey cajun sauce 24
| *add chicken gravy* 1.5

pork schnitzel | mashed potato, seasonal vegetables, bacon mushroom gravy 24

fish + chips | 7oz beer battered haddock crusted with salt + vinegar potato chips, coleslaw, fries, tartar sauce 21.9

boneless beef short rib | mashed potato, seasonal vegetables, onion + mushroom veal jus 29

12oz ribeye | grilled, mashed potato, seasonal vegetables, peppercorn jus 39.9

shepherd's pie | ground brisket, carrots, onions, peas, mashed potato, gravy 20.9

steak + frites | 8oz grilled top sirloin, green salad, fries, au jus 27

pike | pan seared, bacon confit potatoes, frenched beans, arugula, roasted red peppers,, mandarin + sprout salad 27

salmon | corn puree, roasted vegetables + rice, fennel + radish slaw 27

substitutions + additions

loaded baked potato 2 / 5 | shrimp skewer 6.7 | sautéed mushrooms 3 |

sautéed onions 3 | mini yorkshire cup 1.5 | au jus or gravy 1.5

.dessert.

chef's trifle | ask your server for details 10

flourless chocolate torte | vanilla ice cream, chocolate sauce 11

sorbet | ask server for selection 8

sticky toffee pudding | caramel sauce, TBH caramel corn 12

groups of 10 or larger an 18% gratuity will be applied to the bill