

brocktails

gin basil smash | gin, aperol, grapefruit, lime, simple syrup, basil 14

tbh caesar | dill + cucumber infused vodka, Walter's caesar mix, dill celery salt rim, spices 12

dragon fruit paloma | tequila, grapefruit, lime, dragon fruit syrup, grapefruit soda, sumac + salt rim 15

black manhattan | lot 40 rye, amaro lucano, orange + barrel aged bitters 15

kentucky buck | bourbon, strawberry, lemon, ginger beer, angostura 15

royal spritz | butterfly pea infused vodka, elderflower liqueur, lemon, mint, prosecco, soda 15

sangria | red wine, brandy, chambord, triple sec, tbh juice blend, simple syrup 14

brock st. seltzers | raspberry + lemon / mango + peach 8 / 473ml

bar rail | 8.5 / 1.5 oz.

non-alcoholic

pop (free refill) 3.9 | juice small 2.5 | large 3.9

spring water (still & sparkling) small 3.5 | large 6.9

kids menu

for children under the age of 10

includes one junior sized pop, juice or milk

8.5

pasta + meatballs | mini pizza (cheese or pepperoni) |

chicken fingers * | mini burgers * | fish sticks * | grilled cheese *

* choice of fries OR cucumbers + carrots

one scoop of ice cream | add 1.5

wine by the glass

white

	5 oz.	8 oz.	btl.
riesling tawse, niagara	8.9	13.9	45
chardonnay tawse, niagara	9.9	15.9	47
pinot grigio salva terra ST, italy	9.9	15.9	47
sauvignon blanc misty cove, new zealand	11.5	18	57
rosé zinio, spain	9.9	15.9	47
prosecco, italy	10.5	-	52

red

	5 oz.	8 oz.	btl.
cab franc cave springs, niagara	8.9	13.9	45
cabernet sauvignon cannonball, cali	11.9	18.9	59
tempranillo, ja! spain	9.9	15.9	47
bordeaux blend, chateau f.h.g. france	11.9	18.9	59
petite sirah seven peaks, california	10	16	52

beer on tap

TBH brew | whitby, amber ale 4.7% 7.5

beau's all natural brewery | vankleek hill, lagered ale 5.2% 7.5

brock street brewery | whitby, blonde ale 4.3% 7.5

guinness | dublin ireland, irish dry stout 4.2% 9.9

muskoka brewery | bracebridge, pineapple ninja wheat ale 4.7% 7.9

old flame brewing co. | port perry, hazy blonde 5% 7.9

second wedge brewing co. | uxbridge, scottish ale 4.8% 7.5

steam whistle brewery | toronto, pilsner 5% 7.9

town brewery | whitby, square wheels IPA 6.5% 7.9

town brewery | whitby, rotating tap, see server 7.9

please inform your server of any dietary restrictions or allergies

wine by the bottle

red

	btl.
organized crime "break in" pinot noir, 2020, niagara	49
tawse "growers blend" cabernet franc, 2020, niagara	58
mcmanis family vineyards merlot (vegan) 2020, california	52
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
mcmanis 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
mcmanis family vineyards cab sauv 2020, california	52
giovanni rosso nebbiolo, 2020, italy	59
sequoia grove cabernet sauvignon, 2018, napa valley	130

half bottle

	375ml.
cannonball cabernet sauvignon, 2019, california	32
martin ray "angeline" pinot noir, 2020, sonoma	29
luiano chianti classico, 2019, tuscany	35
tawse cabernet merlot, 2017, niagara	29

white

	btl.
mcmanis family vineyards viogner, 2020, california	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
cannonball chardonnay, 2021, california	59
tawse pinot gris "growers blend", 2020, niagara	56
chateau haut -grelot sauvignon blanc, 2021, bordeaux	49
organized crime chardonnay, 2020, niagara	49

half bottle

	375 ml.
astrolabe sauvignon blanc, 2021, marlborough	32
tawse chardonnay, 2017, niagara	29

sparkling wine

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

vintages subject to change without notice

snacks

table bread | focaccia, sundried tomato + black olive garlic butter 5.9

daily soup | served with focaccia 7.9

calamari | pickled jalapeño + beans, chipolte aioli 16.9

focaccia bruschetta | tomato, feta, olives, balsamic reduction 15.9

mini yorkies | yorkshire pudding cups, shaved prime rib, mashed potato, mushroom, gravy 19.9

escargot | garlic butter, cheese, focaccia 16.9

mussels | marinara or curry cream or garlic white wine fries, dill + lime creme fraiche 18.9

mediterranean shrimp | black olives, sundried tomato, mint butter, parmesan 18.9

charcuterie board | cured meats, artisan cheese's, nuts + seeds, accompaniments 29.9

greens

add | chicken 7.5, shrimp skewer 7.5, salmon 13.9, extra dressing 1.5

caesar | romaine + kale, croutons, bacon lardons, parmesan 14.9

TBH Chef's salad 5.0 | mixed greens, red onion, beets, radish, carrots, cucumbers, trail mix, blackberry + orange dressing 15.9 |

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, carrots, thai curry dressing 16.9

please inform your server of any dietary restrictions or allergies

fresh pasta

gluten free pasta available

linguine | scallops, shrimp, mussels, clams, onion, arugula, spicy tomato sauce 28

lasagna | brisket bolognese, mixed cheeses, marinara 24

rigatoni | roasted chicken, sundried tomatoes, arugula, red onions, mushrooms, roasted garlic cream sauce, parmesan 24

pizza

four mushroom | garlic aioli, mozzarella, goat cheese, caramelized onion 22

curry chicken | curry aioli, mozzarella, peppers, red onions, corn, cilantro, sesame, scallions 21

meat lovers 2.0 | spicy tomato sauce, mozzarella, pepperoni, spicy Italian sausage, thick cut bacon, mushrooms 22

short rib 2.0 | truffle aioli, mozzarella, roasted red peppers, arugula, red onions, crispy potato sticks 22

dipping sauce | roasted garlic, spicy, truffle or curry 1.9
substitute for gluten free dough 4

handhelds

choice of fries or kettle chips

substitute caesar, garden salad 3.9 | sweet potato fries 2.9 | gluten free bun 2

TBH smash burger | 2 - 4oz. ground chuck, american cheddar, lettuce, caramelized onions, tomato, pickles, TBH sauce 22

beef dip | shaved prime rib, caramelized onion, sautéed mushrooms, ciabatta, au jus 23

TBH chicken club | garlic aioli, tomato, caramelized onion, lettuce, bacon, ciabatta 20

chop house

Proudly serving, AAA Butcher Block 100% Canadian Beef

TBH prime rib | potato choice, seasonal vegetables, au jus

8 oz. 33 | 10 oz. 37 | 12 oz. 41 | 16 oz. 50 | *Available after 3:30pm*

korean fried chicken + waffles | marinated chicken, leek ash yogurt slaw, gochujang maple syrup 26

pork schnitzel | mashed potato, seasonal vegetables, bacon mushroom gravy 26

fish + chips | 7oz beer battered haddock crusted with salt + vinegar potato chips, coleslaw, fries, tartar sauce 24

boneless beef short rib | mashed potato, seasonal vegetables, onion + mushroom veal jus 31

12oz ribeye | grilled, mashed potato, seasonal vegetables, peppercorn jus 41

shepherd's pie | ground brisket, carrots, onions, peas, mashed potato, gravy 22

steak + frites | 8oz grilled striploin, green salad, fries, au jus 33

ontario pickerel | pan seared + wild caught, carrot purée, peas, bacon confit potatoes, green beans, pickled vegetable slaw 30

salmon | thai coconut broth, mussels, mushrooms, basmati, red peppers, edamame, cilantro, lime 30

substitutions + additions

loaded baked potato 2 / 5 | shrimp skewer 7.5 | sautéed mushrooms 3.9 | sautéed onions 3.9 | mini yorkshire cup 1.5 | au jus or gravy 1.9

dessert

cheesecake | ask your server for details 13

flourless chocolate torte | vanilla ice cream, chocolate sauce 11

sorbet | ask your server for selection 8

red velvet cake | chocolate sauce, berries 12

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