

brocktails

baby turtle | reposado tequila, lime, grapefruit, cinnamon syrup,

miracle foam, saline solution 15

tbh caesar | dill + cucumber infused vodka, Walter's caesar mix,

dill celery salt rim, spices 12

spicy paloma | jalapeño infused tequila, grapefruit, lime, simple syrup,

soda, tajín rim 15

earl grey gin sour | earl grey infused gin, lemon, simple syrup, miracle

foam, bitters 14

lemon pastry punch | vodka, lemoncella, galliano, lemon, cream 14

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

simple syrup 14

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

bar rail | 9 / 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

riesling tawse, niagara

chardonnay tawse, niagara

pinot grigio salva terra ST, italy

sauvignon blanc misty cove, new zealand

rosé zinio, spain

prosecco, italy

red

cab franc cave springs, niagara

cabernet sauvignon cannonball, cali

tempranillo, ja! spain

malbec, cinco sentidos, argentina

petite sirah seven peaks, california

beer on tap

TBH brew | whitby, amber ale 4.7% 8

beau's all natural brewery | vankleek hill, lagered ale 5.2% 8

brock street brewery | whitby, blonde ale 4.3% 8

guinness | dublin ireland, irish dry stout 4.2% 9.9

5 paddles | whitby, session i.p.a 3.8% 8.5

old flame brewing co. | port perry, hazy blonde 5% 8.5

second wedge brewing co. | uxbridge, scottish ale 4.8% 8

steam whistle brewery | toronto, pilsner 5% 8.5

town brewery | whitby, square wheels IPA 6.5% 8.5

town brewery | whitby, rotating tap, see server 8.5

please inform your server of any dietary restrictions or allergies

wine by the bottle

red

organized crime "break in" pinot noir, 2021, niagara

tawse "growers blend" cabernet franc, 2020, niagara

mcmanis family vineyards merlot (vegan) 2021, california

horseshoes + handgrenades syrah + cab merlot, washington + oregon

clos lachance cabernet sauvignon, 2021, california

ancient peaks cabernet sauvignon, 2020, paso robles

mw cellars unfiltered syrah, 2022, niagara

mcmanis family vineyards petit syrah (vegan) 2021, napa valley

domini veneti appassimento rosso (ripasso), 2021, italy

volpia chianti classico, 2020, italy

luiano chianti classico, 2020, tuscan, italy

mcmanis family vineyards cab sauv 2021, california

giovanni rosso nebbiolo, 2021, italy

frogs leap cabernet sauvignon, 2019, napa valley

sequoia grove cabernet sauvignon, 2018, napa valley

half bottle

cannonball cabernet sauvignon, 2020, california

martin ray "angeline" pinot noir, 2022, sonoma

luiano chianti classico, 2019, tuscan, italy

tawse cabernet merlot, 2017, niagara

white

mcmanis family vineyards viogner, 2020, california

teifenbruner pinot grigio, 2022, alto ridge italy

oyster bay pinot grigio, 2022, marlborough

astrolabe sauvignon blanc, 2022, marlboroug

oyster bay sauvignon blanc, 2023, marlboroug

cannonball chardonnay, 2021, california

tawse pinot gris "growers blend", 2020, niagara

chateau haut -grelot sauvignon blanc, 2022, bordeaux

organized crime chardonnay, 2021, niagara

half bottle

astrolabe sauvignon blanc, 2023, marlborough

tawse chardonnay, 2017, niagara

sparkling wine

moet chandon champagne brut, france

tornatore valdemone rosato spumante, italy

vintages subject to change without notice

btl.

49

58

52

54

58

69

62

53

58

60

60

52

59

160

130

375ml.

32

29

35

29

btl

49

52

49

54

49

59

56

49

49

375 ml.

32

29

btl.

100

74

snacks

table bread | ciabatta, maple thyme whipped butter 6.5

daily soup | served with ciabatta 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, ciabatta 16.9

chicken bites | maple gochujang sauce, leek ash crème fraîche, scallions, sesame 19

mussels | marinara or curry cream or garlic white wine fries, dill + lime crème fraîche 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 6.0 | winter greens + brussels sprouts, red onions, pomegranates, beets, radish, carrots, house trail mix, feta,

honey +thyme mustard dressing 18.9 |

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

tofu bowl | marinated tofu, basmati rice, shaved vegetables, chickpeas, edamame, farro, lime, scallions, thai curry dressing 19

please inform your server of any dietary restrictions or allergies

fresh pasta

gluten free pasta 1.5

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

lasagna | brisket bolognese, mixed cheeses, marinara 24

papperdale | braised short rib ragu, charred onions, fior di latte, parmesan, herb gremolata 25

gemelli | roasted chicken, onions, sundried tomato, black olives, arugula, walnut pesto cream sauce, crispy prosciutto 25

pizza

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

game pizza | spicy garlic aioli, bison + boar sausage, mushrooms, tomatoes, fresh basil, pickled jalapeño, mozzarella 23

meat lovers 3.0 | spicy tomato sauce, crumbled sausage, bacon, mortadella, mushrooms, mozzarella 22

caprese | tomato sauce, marinated cherry tomatoes, fior di latte, walnut pesto, balsamic reduction, fresh basil 21

short rib 3.0 | horseradish aioli, potato slices, charred onions, red pepper jelly, fresh herbs, mozzarella 23

dipping sauce | roasted garlic, spicy, or horseradish 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 2.0 | 2 - 4oz. ground chuck, white cheddar, bacon onion jam, arugula, garlic aioli 22

prime rib sandwich | shaved prime rib, mushrooms, caramelized onions, arugula, aged white cheddar, horseradish aioli 25.9

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

chop house

Proudly serving, AAA Butcher Block 100% Canadian Beef

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

8 oz. 35 | 10 oz. 39 | 12 oz. 43 | 16 oz. 52 | *Available after 3:30pm*

fried chicken + waffles | marinated chicken, buffalo sauce, apple cider slaw, house sweet pickles 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 | roasted squash, fennel + cauliflower rice pilaf, pomegranates, feta, beet chips, spiced yogurt 31

salmon | celery root purée, chimi churriri roasted brussels sprouts + chorizo confit potatoes, fried kale, dehydrated orange 31

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 3

dessert

cheesecake | ask your server for details 13

flourless chocolate torte | strawberry ice cream, peanut brittle 12

sorbet | ask your server for selection 8

carrot cake | dulce de leche, berries, whipped cream 12

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