WOOD OVEN PIZZA

MVP / ROASTED GARLIC AIOLI / MOZZARELLA / ROASTED CHICKEN / BACON / CARAMELIZED ONIONS / RAW TOMATO SLICES 16

SPICY CAJUN / TOMATO SALSA / MOZZARELLA / CAJUN CHICKEN / BANANA PEPPERS / MANDARIN ORANGES / TOPPED WITH SWEET POTATO FRITES AND CHIPOTLE AIOLI 16

VEGGIE / TOMATO SAUCE / HEIRLOOM TOMATOES / BOCCONCINNI CHEESE / FRESH BASIL / BALSAMIC REDUCTION 14

MORTADELLA / TOMATO SAUCE / ASIAGO CHEESE / TOASTED PISTACHIOS / SHAVED MORTADELLA 14

PROSCIUTTO / ROASTED GARLIC OLIVE OIL / CARAMELIZED PEARS / CRUMBLED BLUE CHEESE / SHAVED PROSCIUTTO / FRESH ARUGULA / BALSAMIC REDUCTION 15

JERK CHICKEN / CHIPOTLE BBQ SAUCE/ MOZZARELLA / ROASTED RED PEPPERS/ RED ONIONS/ BABY SPINACH / PULLED JERK CHICKEN 15

TRADITIONAL / TOMATO SAUCE / MOZZARELLA / PEPPERONI / MUSHROOMS 12

BUILD YOUR OWN HOT ROCKS PIZZA

START WITH A THIN CRUST - ADD 4 OR GLUTEN FREE CRUST - ADD 6

SAUCE

CLASSIC TOMATO SAUCE, PESTO, ROASTED GARLIC AÏOLI, TOMATO SALSA, CHIPOTLE AÏOLI, CHIPOTLE BBQ SAUCE / 2 EACH

CHEESE

MOZZARELLA, FETA, AGED WHITE CHEDDAR, ASIAGO, GOAT CHEESE, FRESH PARMESAN, BOCCONCINNI, CRUMBLED BLUE CHEESE / 3 EACH

MEAT

PEPPERONI, HAM, ITALIAN SAUSAGE, SMOKED BACON, ROASTED CHICKEN, CAJUN CHICKEN, SHRIMP, ANCHOVIES, MORTADELLA, PROSCUITTO, JERK CHICKEN / 3 EACH

VEGETABLES

ARTICHOKE HEARTS, MUSHROOMS, ASPARAGUS, BROCCOLI, TOMATO SLICES, BRUSCHETTA TOMATO, RED ONION, CARAMELIZED ONION, GREEN OLIVES, KALAMATA OLIVES, PINEAPPLE, MANDARIN ORANGES, SPINACH, ROASTED PEPPERS, HOT PEPPERS, SUNDRIED TOMATOES, CARAMELIZED PEARS, TOASTED PISTACHIOS / 2 EACH

DON'T FEEL LIKE COOKING?

PICK-UP A HOT ROCKS PIZZA!
CALL 905-668-8600 TO PLACE YOUR ORDER.

SUNDAY BRUNCH

EVERY SUNDAY FROM 11:30AM-3PM

SUNDAY BRUNCH TO INCLUDE A DELICIOUS A LA CARTE MENU ALONG WITH OUR REGULAR MENU
RESERVATIONS ARE RECOMMENDED FOR LARGER GROUPS.

HotRocks creative diner

VISIT OUR SISTER RESTAURANT THE BROCK HOUSE

918 BROCK STREET NORTH, WHITBY
THEBROCKHOUSE.CA | 905-493-4031

The Brock House — 918 Brock Street North, Whitby — Kitchen Bar — thebrockhouse.ca

HotRocks creative diner

ROCKTAILS

HOT ROCKS CAESAR / 1.5 OZ LEMON, HORSERADISH & PEPPERCORN INFUSED VODKA / CELERY SALT RIM / CLAMATO JUICE / SPICES 8.5

PEAR MARTINI / 1.5 OZ GREY GOOSE VODKA / PEAR NECTAR / 1/2 OZ ST-GERMAIN ELDERFLOWER / LEMON JUICE / WHITE CRANBERRY / SPARKLING WINE 12

GRAPEFRUIT ROSEMARY MULE / 1.5 OZ VODKA / PINK GRAPEFRUIT JUICE / LIME JUICE / GINGER BEER / FRESH ROSEMARY 10

STRAWBERRY MOJITO / STRAWBERRY EMULSION / FRESH MINT / RUM / SODA 9

RASPBERRY PEACH SANGRIA / CHAMBORD / BRANDY / TRIUS ROSE / PEACH NECTAR / CRANBERRY-RASPBERRY JUICE / FROZEN PEACHES GLASS 11 / ½ LITRE 30

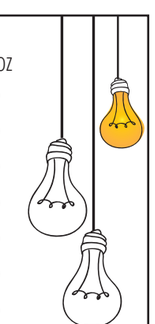
SPIKED BROCK STREET SHANDY / WISERS DELUXE / GINGER BEER / BROCK STREET BLONDE 9

HOUSE LIQUOR 5 / **PREMIUM LIQUOR** 6

BEER ON TAP

	20 oz
HOT ROCKS SEASONAL BREW	6.5
BROCK STREET BLONDE	6.5
OLD FLAME RED	6.5
MUSKOKA CRAFT LAGER	6.5
BEAU'S LUG TREAD	6.5
STELLA ARTOIS	7.5
STEAM WHISTLE	6.5
BOTTLED BEER	
DOMESTIC	4.5
IMPORTED	5.5

PLEASE ENJOY OUR PRODUCTS RESPONSIBLY



OTHER BEVERAGES

POP 3
COFFEE 2
TEA 2 OR HERBAL TEA 2.25
JUICE 3
SAN PELLEGRINO 500ML 4 / 1 LITRE 7
PANNA 500ML 4 / 1 LITRE 7

CKNM Holdings Ltd. O/A - Hot Rocks Creative Diner

SMILE, THERE'S WINE

WHITE WINE

	6oz.	9oz.	1/2L	Bottle
CHARDONNAY / JACOB'S CREEK, AUSTRALIA	8	12	23	32
PINOT GRIGIO / WAYNE GRETZKY ESTATES VQA, NIAGARA	8.5	12.75	24	33
SAUVIGNON BLANC / OYSTER BAY, NEW ZEALAND	11	16.5	32	43
PINOT GRIGIO / MASI, ITALY	9	13.5	26	39
ROSE / VQA TRIUS, NIAGARA	8.5	12.75	24	33
CHARDONNAY / CHLOE, CALIFORNIA	11	16.5	32	44
PROSECCO DOC / ANTICAVIGNA / ITALY	7.5 (5oz.)			36

RED WINE

	6oz.	9oz.	1/2L	Bottle
SHIRAZ / JACOB'S CREEK, AUSTRALIA	8	12	23	32
CABERNET MERLOT / WAYNE GRETZKY ESTATES VQA, NIAGARA	8.5	12.75	24	33
MERLOT / GNARLED VINES / CALIFORNIA	10	15	29	42
VALPOLICELLA / MASI, ITALY	9	13.5	26	39
PINOT NOIR / MARK WEST, CALIFORNIA	9	13.5	26	39
CABERNET SAUVIGNON / MONTES RESERVA, CHILI	8.5	12.75	24	33
ZINFANDEL / RAVENSWOOD, CALIFORNIA	11	16.5	32	44

RED WINE BY THE BOTTLE

	Bottle
CABERNET SAUVIGNON, J.LOHR, CALIFORNIA	52
CABERNET SAUVIGNON, McMANIS, CALIFORNIA	48
PINOT NOIR, MIRASSOU, CALIFORNIA	35
CRIANZA, CAMPO VIEJO, RIOJA, SPAIN	39
MALBEC, LUIGI BOSCA RESERVA , ARGENTINA	45
CHIANTI CLASSICO, ANTINORI PEPPOLI, UMBRIA, ITALY	48
VALPOLICELLA, ZENATO RIPASSO, VENETO, ITALY	56
AMARONE, ZENATO, VENETO, ITALY	90
MALBEC, GRAFFIGNA, ARGENTINA	39
ZINFANDEL, PAINTERS BRIDGE, CALIFORNIA	33

WHITE WINE BY THE BOTTLE

SAUVIGNON BLANC, STONELEIGH MARBOROUGH, NEW ZEALAND	46
SAUVIGNON BLANC, RAVINE VINEYARD, NIAGARA-ON-THE-LAKE	39
PINOT GRIGIO, VOGA, VENETO, ITALY	38
PINOT GRIGIO, SANTA MARGHERITA, VENETO, ITALY	44
RIESLING, TAWSE, NIAGARA-ON-THE-LAKE, ONTARIO	44
CHARDONNAY, WYNDHAM ESTATES BIN 222, AUSTRALIA	35
CHARDONNAY, CYPRESS, CALIFORNIA	39

BEFORE THREE 3

LUNCH SERVED FROM 11:30AM - 3:00PM

HOT ROCKS CLUB
CRISPY FRIED CHICKEN BREAST / WHITE CHEDDAR / DOUBLE SMOKED BACON / TOMATO / CARAMELIZED ONIONS / BABY GREENS / REMOULADE / TOASTED FOCACCIA 14

THE RUSSWICH
BEEF TENDERLOIN TIPS / SAUTÉED MUSHROOMS / LEEKS / VEAL JUS / CRUMBLED GOAT CHEESE / OPEN FACED ON CIABATTA 14

JERK CHICKEN WRAP
JERK MARINATED CHICKEN BREAST/ LETTUCE/ CUCUMBER / TOMATOES/ DILL MAYO/ FLOUR TORTILLA WRAP 14

BACON CHEESEBURGER
8OZ GROUND BRISKET AND BACON PATTY / RUSSIAN DRESSING / LETTUCE / TOMATO / ONION / PICKLE / AMERICAN CHEDDAR / TOASTED BRIOCHE 16

SHORT RIB GRILLED CHEESE
BRIE CHEESE / HORSERADISH AIOLI / ROASTED RED PEPPER JELLY / PANUOZZO BREAD 14

LOBSTER ROLL
FRESH LOBSTER MEAT/ BACON AIOLI/ CELERY / TOASTED PISTACHIOS/ TOASTED ROLL 16

ALL ABOVE SANDWICHES ARE SERVED WITH HOUSE CUT FRIES.
REPLACE FRIES WITH SIDE FIELD GREENS OR SMALL CAESAR $3.50

SANDWICH ADDITIONS:
ADD THICK CUT BACON 2 / CHEDDAR CHEESE 2

GRILLED CHICKEN BREAST
HEIRLOOM CARROT PUREE/ SAUTEE OF WILD MUSHROOMS, ENGLISH PEAS, EDAMAME, SNAP PEAS, ASPARAGUS TIPS/ CHICKEN JUS 15

FLANK STEAK
GRILLED ASPARAGUS, PICO DE GALLO, BUTTERMILK FRIED ONIONS 16

EGGPLANT PARMESAN
PANKO CRUSTED EGGPLANT / SHALLOW FRIED / FRESH TOMATO SAUCE / MOZZARELLA / BUTTERNUT SQUASH PUREE / TOPPED WITH BABY ARUGULA AND FRESH PARMESAN SALAD 13

GLUTEN FREE BREAD & PASTA AVAILABLE UPON REQUEST

SHARE PLATES

A LITTLE SOMETHING TO EXCITE YOUR PALATE

SOUP DU JOUR / DAILY PRICE

CHARRED BRUSSELS SPROUTS / CHILI / SWEET SOY / CILANTRO / WALNUTS 7

PORK STEAMED BUNS / SLOW ROASTED, HARISSA RUBBED PORK BELLY / KIMCHI SLAW/ SRIRACHA AIOLI 15

SEAFOOD CEVICHE / CITRUS MARINATED FRESH LOBSTER, SHRIMP , SCALLOPS/ AVOCADO MOUSSE/ CORN TORTILLA CHIPS 17

HOUSE MADE HUMMUS / GRILLED FOCACCIA FLATBREAD POINTS/ FRIED CHICKPEAS/ CRUMBLED FETA/ CHILI OIL 14

CRISPY FRIED CALAMARI / LIME-CHILI REMOULADE 11

COCONUT SHRIMP / SHALLOW FRIED / THAI MANGO CHUTNEY 12

P. E. I. MUSSELS / CHOICE OF HOUSE MADE MARINARA OR CURRY CREAM SAUCE/ SWEET POTATO FRITES 12

BRUSCHETTA / MARINATED ROMA TOMATOES / CRUMBLED FETA / GRILLED CROSTINI 8

GRILLED SOURDOUGH CROSTINIS / CRUSHED EDAMAME AND ENGLISH PEAS/ FRESH MOZZARELLA/ PARMA HAM/ GRILLED ASPARAGUS/ SHAVED CHILIES 13

CURRY CHICKEN NACHOS / MONTEREY JACK CHEESE / GRILLED CORN / SCALLIONS / BRUSCHETTA / JALAPEÑO / MOLE SAUCE / GARLIC CRÈME FRAICHE / SALSA 15

FRITES / FRESH HERBS / MANCHEGO CHEESE 5

MEATBALLS / GROUND PORK AND BEEF / TOMATO SAUCE / PARMESAN 8

OYSTERS / KIMCHI MIGNONETTE / ½ DOZEN OR DOZEN MARKET PRICE

JALAPENO AND BACON CORNBREAD / WHITE GRAVY 9

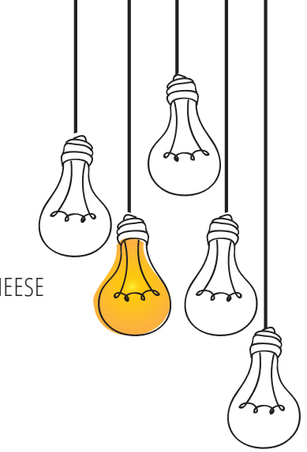
MINI OYSTER "PO BOYS" / TOASTED BRIOCHE/ SRIRACHA AIOLI/ SHAVED LETTUCE / FRIED OYSTERS 15

FOCACCIA FLATBREAD / FIGS / PROSCIUTTO / BABY ARUGULA / GOAT CHEESE / BALSAMIC REDUCTION 14

HOT ROCKS
BE YOUR OWN CHEF AND SAUTÉ YOUR APPETIZER ON OUR SIGNATURE HOT ROCK. CHOOSE BETWEEN JUMBO TIGER SHRIMP / BEEF TIPS / CHICKEN EACH MARINATED IN CHILI, MUSTARD, OLIVE OIL, AND FRESH HERBS 13

ADD A SIDE OF MIXED VEGETABLES FOR 5

GLORIOUS GREENS



CAESAR SALAD / ROMAINE HEARTS / SMOKED BACON / CHARRED CORN / GRANA PADANO / CROUTONS / CREAMY ROASTED GARLIC DRESSING 9

MIXED GREEN SALAD / MIXED GREENS / SHAVED FENNEL / BABY HEIRLOOM TOMATOES / RADISH / CUCUMBERS / ROASTED FIG AND MUSTARD VINAIGRETTE 10

BABY ARUGULA SALAD / HONEY ROASTED WARM BEETS / TOASTED WALNUTS / SHAVED RADISH / GOAT CHEESE MOUSSE / SHAVED GOAT CHEESE / ROASTED FIG & BALSAMIC DRESSING 12

CAPRESE / HEIRLOOM TOMATOES/ FRESH MOZZARELLA/ BASIL/ STRAWBERRIES/ BALSAMIC REDUCTION 12

MACEDONIAN SALAD / BLACK OLIVES / TOMATOES / CUCUMBERS / BELL PEPPERS / ONIONS / FETA / MIXED GREENS / SHERRY VINAIGRETTE 11

SALAD ADDITIONS: CHICKEN BREAST 5 / SHRIMP 5 / ATLANTIC SALMON 7

LARGE PLATES

SPINACH AND RICOTTA STUFFED AGNOLOTTI / BACON LARDONS/ BRUSSELS SPROUTS PETTELS/ SMOKED SALMON / LEMON BEURRE BLANC 21

CHICKEN, SAUSAGE, SHRIMP/ SAUTÉED LEEKS / WILD MUSHROOMS / SUNDRIED TOMATOES / FRESH LINGUINE / PERNOD BASIL CREAM SAUCE 21

ORZO / BRUSSELS SPROUTS / ROASTED RED PEPPERS / EDAMAME / HEIRLOOM CHERRY TOMATOES / SAUTÉED MUSHROOMS / LEEKS / ROASTED GARLIC OLIVE OIL / CHARRED SCALLION YOGURT 16

NEW ZEALAND LAMB SHANK / POMME PURÉE / SEASONAL VEGETABLES / LAMB JUS 21

BACON CHEESEBURGER / 8 OZ GROUND BRISKET AND BACON PATTY / RUSSIAN DRESSING / LETTUCE / TOMATO / ONION / PICKLE / AMERICAN CHEDDAR 16

FLANK STEAK TACOS FOR "2" / AVOCADO MOUSSE, PICO DE GALLO, PICKLED MUSHROOMS, WATERMELON RADISH SLAW, CHARRED SCALLION CRÈME FRAICHE, BUTTERMILK FRIED ONIONS/ SOFT SHELL TACOS 45

10 OZ CANADIAN ANGUS RESERVE AAA STRIPLOIN / DRY AGED / GRILLED / CAULIFLOWER MASHED POTATOES / SEASON VEGETABLES / FRIED BRUSSELS SPROUTS AND ONIONS 33

ESPRESSO RUBBED SHORT RIB 48 CENTS OZ / BUTTERMILK MASHED POTATOES/ SEASONAL VEGETABLES/ JUS 25

CHICKEN STUFFED CHICKEN / BONELESS CHICKEN LEGS, STUFFED WITH CHICKEN MOUSSE/ HEIRLOOM CARROT PUREE / SAUTEE OF WILD MUSHROOMS, ENGLISH PEAS, EDAMAME, SNAP PEAS, ASPARAGUS TIPS/ CHICKEN JUS 23

ATLANTIC SALMON / GRAINY MUSTARD-BUTTERMILK EMULSION / TOPPED WITH A FRESH SALAD OF ENGLISH PEAS, EDAMAME, PEA SPROUTS, SNAP PEAS 24

CAJUN JUMBO SHRIMP PAELLA / SPICY CHORIZO SAUSAGE / TOMATOES / SAUTEED ONIONS / BLACKENED JUMBO SHRIMP/ WILD RICE/ SAFFRON-TOMATO SAUCE 25

TURN OVER FOR HOT ROCKS WOOD OVEN PIZZAS

SPAGHETTI VONGOLE / FRESH SPAGHETTI/ LITTLENECK CLAMS/ BABY HEIRLOOM TOMATOES/ FRESH HERBS/ ROASTED GARLIC OLIVE OIL 22