



SPARKLING COCKTAILS

VENETIAN GREYHOUND

campari infused with sage, grapefruit skins
& pink peppercorn, grapefruit juice
grapefruit bitters | orange burst bitters | bubble
14 [5oz]

AUTUM SUNSET

grand marnier | aperol | orange blossom water
orange burst bitters | bubble
14 [5oz]

WITCHING HOUR

chambord | chartreuse | bubble
14 [5oz]

BARREL AGED COCKTAILS

SMOKED OLD FASHIONED [TABLESIDE SERVICE]

bulleit bourbon | orange liqueur | jack daniels honey
maraschino cherry liqueur | orange blossom water
orange burst bitters | aromatic bitters
18 [1.5oz]

NEGRONI

tanqueray gin | sweet vermouth | orange burst bitters
15 [2oz]

MARTINIS & COCKTAILS

LEMONATTI

thyme infused ketel one vodka
orange liqueur | lemon juice
orange blossom water | orange burst bitters
lemon bitters
14 [2oz]

CEYLON MIST MARTINI

black tea infused tanqueray gin | lemon juice | vanilla
mist of amaro montenegro
14 [2oz]

SCARLET ROSE

cranberries & pomegranate seeds infused ketel one vodka
orange liqueur | pomegranate molasses | cranberry bitters
rose water
14 [2oz]

TENNESSEE SOUR

jim bean "black label" whiskey | lemon juice
lime juice | thyme | aromatic bitters
fresh lemon zest
15 [1.5oz]

GOLDEN STORM [TABLESIDE SERVICE]

appleton estate single blend rum infused with grapefruit skins
& pink peppercorn, grapefruit juice
ginger bomb tincture | lemon bitters | orange burst bitters
almond goldschlager & rosewater foam
15 [1.5oz]



COCKTAILS



CAESAR COLLECTION

30 MINUTE CAESAR [HOCKEY INSPIRED]

ketel one vodka | horseradish | lime juice | cucumber
spicy dill pickle | ONYX signature rub rim

10 [1oz]

BLOODY IMPERIAL CAESAR [SATHI INSPIRED]

basil & garlic infused ketel one vodka | clamato blend
spicy caesar sauce #3 | celery bitters | sherry vinegar pickle juice
horseradish | celery salt rim

12 [1.5oz]

ROYAL INDIAN CAESAR [INDIAN INSPIRED]

basil & garlic infused ketel one vodka | clamato & oven
roasted beet puree | indian spicy caesar sauce #3 | celery bitters
curry tamarind juice #2 | ONYX signature rub rim

12 [1.5oz]

SANGRITA CAESAR [MEXICAN INSPIRED]

basil & garlic infused ketel one vodka
mexican spicy caesar sauce #7 | celery bitters | house sangrita
jalapeno tabasco | fleur de sel rim

12 [1.5oz]

ARTISAN & NON-SPIRITED COCKTAILS

SPICED APPLE PUNCH

apple juice | ginger | cinnamon | star anise | bitters

7

COCONUT GUAVA DRINK

coconut water | guava puree | cucumber | ginger
lime | bitters

7

AN OLD HOCKEY DRESSING ROOM STORY...

In 2004 when proprietors of Pearl Nicholas & Angela Popoff built Pearl on the Rock they were only 23 years old at the time and had very little money. Nicholas "employed" his beer league hockey buddies to help build the restaurant with promises of free drinks once they opened. It was so busy once they opened and because Nicholas' beer league hockey buddies were not paying he would always put their drinks behind paying customers hence taking 30 minutes to make.

Behold the 30 Minute Caesar was born and has been awarded Vancouver's 2nd Best Caesar.



LOCAL CRAFT, BOTTLED BEER, & CIDER



LOCAL CRAFT & PREMIUM BOTTLED BEER

PERONI NASTRO AZZURRO

pours a clear pale gold colour with fine head. pleasant aromas of crisp apple, citrus pith and freshly baked bread with floral hops. on the palate it is medium bodied and moderately carbonated, with flavours of apple, toasted grains and light notes of citrus, grass and caramel on a refreshingly bitter finish.
9½ [12oz]

FOUR WINDS BELGIAN SAISON

we've reincarnated a belgian standard. brewed with aromatic noble hops, we finish our saison with pacific northwest cascade hops for nuanced notes of flower and spice, and ferment it hot for a fruity ester profile.
9¾ [16oz]

MODELO NEGRA

light, crisp, and refreshing. a dark lager with notes of caramel, malt, nuts, and a tastefully balanced hoppy bitterness.
10¼ [12oz]

YELLOW DOG HIGH FIVE HAZY IPA

the beer is slightly hazy in appearance and provides flavours of mango and grapefruit with a balanced, piney resinous finish.
8¼ [16oz]

HOYNE BREWING DARK ALE DARK MATTER

the dark matter pours a deep chocolate brown colour with a thick and frothy head which leaves significant lacing on the glass's sides. this beer smells of a chocolate and nut with a solid malt base and a touch of northwest hops to go with it.
9¾ [12oz]

BRIDGE BOURBON BLOOD ORANGE WHEAT ALE

crisp, refreshing summer brew.
zesty and floral, with clean citrus flavours
and a moderate bitterness
10 [16oz]

PARALLEL 49 FILTHY DIRTY IPA

a westcoast ipa with a ton of hops flavour & aroma, subtle sweet malt flavour backs up the huge amount of orange, grapefruit, pine & floral aromas this beer expels.
8¾ [12oz]

PARALLEL 49 LAGER

clean, crisp, and refreshing. a pale lager brewed with all malted barley and local sterling hops grown at sartori cedar ranch in chilliwack, bc.
fermented cool using a traditional german lager yeast.
10 [16oz]

PARALLEL 49 PALE ALE

this all malt pale ale is dry, pleasantly hoppy & flavourful.
an easy drinking canadian style pale ale brewed in an environmentally friendly & sustainable way.
10 [16oz]

DOMESTIC

COORS LIGHT

4% lager, 355ml 7½

BUDWEISER

lager, 355ml 7½

NO ALCOHOL

WARSTEINER "FRESH"

non alcoholic, 330ml 6½

CIDER

LONETREE

apple cider, 355ml 8¾

LE VERRE DE VIN – WINES BY THE GLASS



WHITE & ROSE

BENCH 1775 “CHILL” chardonnay/pinot gris/gewurztraminer, naramata bench, BC, 2019	10/50
LOST INHIBITIONS rose, oliver, black sage bench, BC, 2018	13/65
EX NIHILO VINEYARDS riesling, lake country, BC, 2021	16/80
LOST INHIBITIONS sauvignon blanc, oliver, black sage bench, BC, 2018	15/75
RAMIFICATION CELLARS pinot gris, vaseux lake, BC, 2019	15/75
CHURCH & STATE “COYOTE BOWL” chardonnay, oliver, black sage bench, BC, 2018	18/90

RED

LOST INHIBITIONS RED cabernet sauvignon/merlot/cabernet franc/malbec, oliver, black sage bench, BC 2018	12/60
BENCH 1775 “GROOVE RED” merlot/cabernet franc/malbec/syrah, naramata bench, BC, 2019	14/70
RAMIFICATION CELLARS pinot noir, oliver, vaseux lake, BC, 2019	15/75
FAIRVIEW CELLARS merlot, oliver, mile bench, BC, 2019	16/80
DA SILVA malbec, naramata bench, BC, 2018	17/85
MOON CURSER “BORDER VINES” cabernet sauvignon/cabernet franc/malbec/petit verdot/carménère, okanagan valley, BC, 2019	17/85
CORCELETES ESTATE WINERY syrah, similkameen valley, east bench, BC, 2019	18/90
CHURCH & STATE cabernet sauvignon, oliver, black sage bench, BC, 2018	18/90
FAIRVIEW CELLARS RESERVE “THE BEAR” cabernet sauvignon/cabernet franc/merlot/petit verdot/malbec, oliver, golden mile bench, BC, 2018	32/128
FRENCH DOOR ESTATE WINERY HERITAGE merlot/cabernet franc/cabernet sauvignon/malbec/petit verdot, oliver, black sage bench, 2019	36/144

50% Off during “WINE'D DOWN WEDNESDAY” when you purchase a bottle.

certain restrictions apply

VODKA, GIN & TEQUILA



VODKA

TITO'S

gluten free, Texas, USA 9

KETEL ONE

Schiedam, Netherlands 9

BELVEDERE

Zyradow, Poland 11

GREY GOOSE

Picardy, France 11

CÎROC

gluten free, Gaillac, France 12

CRYSTAL HEAD

Newfoundland, Canada 13

FLAVORED VODKA

CÎROC APPLE

Gaillac, France 12

CÎROC PEACH

Gaillac, France 12

CÎROC PINEAPPLE

Gaillac, France 12

CÎROC RED BERRY

Gaillac, France 12

GIN

BOMBAY SAPPHIRE

London, England 9

TANQUERAY

Great Britain, UK 9

TANQUERAY RANGPUR

Great Britain, UK 9

VICTORIA BATCH #98

Victoria, BC, Canada 10

TANQUERAY N°.10

Great Britain, UK 11

HENDRICK'S

Bellshill, Scotland 12

TEQUILA

HORNITO'S PLATA

Mexico 8

PATRON XO CAFE

Mexico 12

PATRON SILVER

Mexico 17

DON JULIO

Mexico 19

PATRON ANEJO

Mexico 20

NON-ALCOHOLIC BEVERAGES



WARSTEINER "FRESH" N/A BEER

9

EVIAN / SAN PELLGRINO

9

COFFEES

ESPRESSO 4

DRIP COFFEE 5

AMERICANO 6

ONYX LATTE 6

ONYX CAPPUCINO 6

TEAS

PREMIUM WHOLE LEAF TEA 6

mighty leaf loose leaf tea,
served in biodegradeable pouches

ORGANIC BREAKFAST [CAFFEINE]

ORGANIC EARL GREY [CAFFEINE]

VANILLA BEAN [CAFFEINE]

GREEN TEA TROPICAL [LIGHT CAFFEINE]

WHITE ORCHARD [LIGHT CAFFEINE]

MINT MELANGE [CAFFEINE FREE]

CHAMOMILE CITRUS [CAFFEINE FREE]

AFRICAN NECTAR [CAFFEINE FREE]

SCOTCH



ISLAY

This region is known for its peaty and strong flavored whisky. The single malts produced here are briny, smoky and extreme due to extremities of the sea that surround the area.

BRUICHLADDICH	10yr	17
ARDBERG	10yr	19
TALISKER	10yr	20
TALISKER STORM	10yr	20
TALISKER "THE DISTILLERS EDITION"	12yr	23
LAGAVULIN	16yr	27
BOWMORE	18yr	29

HIGHLAND

The Highlands is by far the largest region in Scotland both in area and in whisky production. Given the expansive area, there is a reasonably wide range of styles from this region from the light and fruity styles of the Southern Highlands to the more Spicy and Fully Bodied styles of the North

ABERLOUR	10yr	14
GLEN GARIOCH	12yr	15
HIGHLAND PARK	12yr	17
GLENMORANGIE	10yr	19

ISLAND

Scotch from the Islands is typically a transitional style that bridges the wide gap between Highland Scotches and Islay Scotches.

JOHNNIE WALKER BLACK	10yr	14
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CAMPBELTOWN

There are only three remaining distilleries that are active in this region - Glengyle, Glen Scotia, Springbank. Scotches from this region have a heavy sea influence and one detect the salt and brine as well as the peat that's used in the whisky production here.

SPRINGBANK	10yr	19
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LOWLAND

Only three distilleries continue to operate in this southernmost area in Scotland: Auchentoshan, Blandoch, and Glenkichie. The whiskey's produced in this area are considered the most light bodied of all Single Malt Scotches.

AUCHENTOSHAN "THE TRIPLE DISTILLED"	12yr	16
GLENKINCHIE "THE EDINBURG MALT"	10yr	21

SPEYSIDE

Speyside gets its name from the River Spey, which cuts through this region and provides water to many of the distilleries. Despite its relatively small area, Speyside is home to more than half of the operating distilleries in Scotland.

Speyside Scotch is considered to be the most complex and offers sweet aromas and rich flavor profiles

GLENFIDDICH	12yr	15
THE SINGLETON OF DUFFTOWN	12yr	15
THE GLENLIVET "THE ARCHIVE"	21yr	60

BOURBON, WHISKEY, RYE, & RUM



BOURBON & WHISKEY 1oz

- JAMESON** Dublin, Ireland 9
- JACK DANIELS TENNESSEE HONEY** Tennessee, USA 8
- JACK DANIELS "OLD NO. 7"** Tennessee, USA 9
- BULLEIT "FRONTIER WHISKEY"** Kentucky, USA 9
- WOODFORD "DISTILLER'S SELECT"** Kentucky, Texas, USA 12
- BASIL HAYDEN'S** Kentucky, USA 14

RYE 1oz

- WHITE OWL "WHITE WHISKEY"** Alberta, Canada 8
- CROWN ROYAL** Ontario, Canada 9
- CROWN ROYAL APPLE** Ontario, Canada 9
- CROWN ROYAL LIMITED RESERVE** Ontario, Canada 14

RUM 1oz

Spiced, Amber & Overproof

- APPLETON ESTATE V/X** Kingston, Jamaica 8
- CAPTAIN MORGAN SPICED** Jamaica 8
- CAPTAIN MORGAN "PRIVATE STOCK"** Jamaica 9
- BACARDI 151** San Juan, Puerto Rico 10
- CRUZAN "SINGLE BARREL"** St. Croix, Virgin Island 10
- PYRAT "XO RESERVE"** Georgetown, Guyana 13
- BARBANCOURT "ESTATE RESERVE"** 15 yr, Haiti 17
- MOUNT GAY "EXTRA OLD"** Barbados 19
- White & Dark
- CAPTAIN MORGAN WHITE** Jamaica 8
- CAPTAIN MORGAN DARK** Jamaica 8
- YOUNG'S OLD SAM** Georgetown, Guyana 9
- GOSLING'S "FAMILY RESERVE OLD RUM"** Hamilton, Bermuda 21

SIGNATURE RUB



a great rub, every time!



signature

RUB/MARINADE

9oz

GREAT ON STEAK, LAMB, CHICKEN,
RIBS AND EVEN POPCORN!

GET YOURS TODAY! 15.95 per jar



CHILDREN'S MENU



- FOR CHILDREN 12YRS AND UNDER -

CHICKEN TENDERS & FRIES

house made ketchup, honey mustard 10

MAC "N" CHEESE

macaroni elbows, panko, ONYX cheese blend, béchamel sauce 10

HAPPY HOUR



Sunday, Wednesday & Thursday: 4pm to 6pm
Friday & Saturday: 4pm to 5:30pm



VEUVE CLICQUOT 5oz

brut, champagne, france, n/v 16

PERONI NASTRO AZZURRO 12oz

pours a clear pale gold colour with fine head. pleasant aromas of crisp apple, citrus pith and freshly baked bread with floral hops. on the palate it is medium bodied and moderately carbonated, with flavours of apple, toasted grains and light notes of citrus, grass and caramel on a refreshingly bitter finish. 7

GUAVA MARTINI [10z]

ketel one vodka, guava puree,
lime juice, orange burst bitters,
coconut water
7

5 CORNERS RED OR WHITE 5oz

not like other happy hour wines,
enjoy quality in a glass 7

SMALL PLATES

STUFFED GARLIC BREAD

mozzarella, parmesan, herb butter,
romesco, truffle mist 7

TEMPURA BACON ©

applewood smoked, pepperoncini,
maple chive smoked sour cream 3 per piece
(minimum 2 per order)

STEAK FRIES ©

garlic, shaved parmesan, white truffle oil,
house made ketchup 7

© INDICATES A GLUTEN FRIENDLY ITEM

© INDICATES IT CAN BE GLUTEN FRIENDLY (ASK US HOW)

DAILY FEATURES



SUNDAY

PRIME RIB SUNDAY 34.95

50 day aged slow roasted premium black angus AAA,
ONYX signature rub, yorkshire pudding,
asparagus, red wine jus

WEDNESDAY

WINE'D DOWN WEDNESDAY

BC BOTTLES 50% OFF

*certain restrictions apply. ask server for details

THURSDAY

DATE NIGHT FOR TWO 80

TWO PETITE FILET'S 5oz ©

silver fern farm, premium new zealand angus beef, net carbon zero
beef range, 100% grass fed, new zealand

Choose two of the following sides

MARKET VEGETABLES ©

ask your server for today's seasonal selection

BRUSSEL SPROUTS ©

applewood smoked bacon, toasted almond, okanagan
meadow vista honey

GORGONZOLA MASHED POTATO ©

yogurt, horseradish, gorgonzola

STEAK FRIES

garlic, shaved parmesan, white truffle oil,
house made ketchup

DESSERTS, SPECIAL COFFEES, & PORTS



DESSERTS

MAPLE BACON CHEESE CAKE

pecans, vista d'oro farms orchard pear & tonka bean compote,
candied bacon garnish 10

CRÈME BRÛLÉE

maldon salt, butterscotch 10

FRESHLY BAKED CHOCOLATE CHUNK COOKIE

french vanilla ice cream, balsamic caramel sauce 10

*please allow 10-15 minutes for your
dessert to be freshly baked

AFTER DINNER DRINKS

TOFFEE NUT COFFEE 1oz

butter ripple schnapps, frangelico 8½

HOUSE COFFEE 1oz

dark rum, sambucca, baileys 8½

BANANA FOSTER 1.5oz

grey goose vanilla vodka, banana liquor, cream, caramel 14

ESPRESSO MARTINI 1.5oz

grey goose vodka, kahlua, espresso 14



PORT

TAYLOR FLADGATE "10 YEAR TAWNY" 2oz

douro, portugal, n/v 15

PENFOLDS "20 YEAR GRANDFATHER TAWNY" 2oz

barossa, australia, n/v 19

ARMAGNAC, COGNAC, APÉRITIFS & DIGESTIFS



ARMAGNAC & COGNAC 1oz

TARIQUET VSOP 2004, armagnac, france 14

HENNESSY cognac, france 16

COURVOISIER VSOP cognac, france 18

LANDY DESIR cognac, france 23

REMY MARTIN XO cognac, france 50

APÉRITIFS

DUBONNET france 7

CAMPARI italy 9

LILET bordeaux, france 9

CHARTREUSE - GREEN (1oz) france 17

DIGESTIFS 1oz

GALIANO italy 7

HARVEYS BRISTOL CREAM SHERRY spain 7

MONTENEGRO AMARO ITALIANO italy 7

DISARONNO AMARETTO italy 8

DRAMBUIE scotland 10

GRAND MARNIER CORDON ROUGE cognac, france 10

PERE MAGLOIRE CALVADOS normandie, france 12

GRAND MARNIER CUVÉE LOUIS-ALEXANDRE cognac, france 16

GRAND MARNIER CUVÉE DU CENTENAIRE cognac, france 24

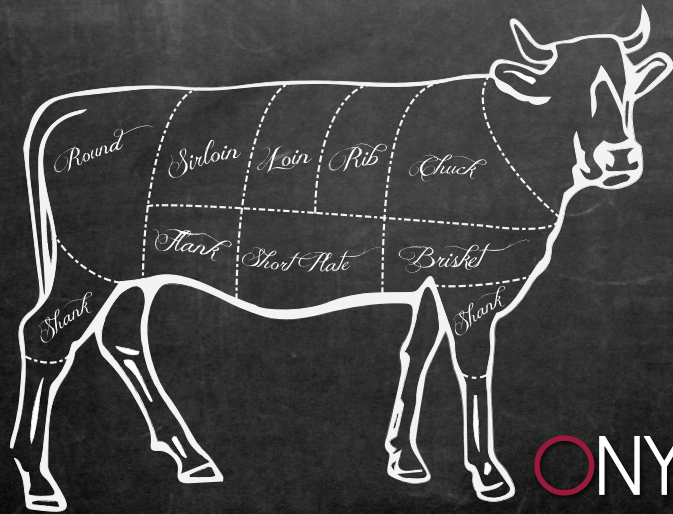
GRAND MARNIER CUVÉE DU CENT

cognac, france 40

PREMIUM GRAND MARNIER FLIGHT

Try 1oz each of the top 3 Grand Marniers 70

The Meat Room



ONYX STEAK
BAR

The Meat Room

Host your breakfast, lunch or dinner event in our MEAT ROOM with your very own bar while enjoying beautiful views of Mount Baker.

MEETINGS | BIRTHDAYS | FAMILY DINNERS
ANNIVERSARIES | TEAM BUILDINGS | PRESENTATIONS
HOLIDAY PARTIES | WEDDINGS | SPECIAL OCCASIONS

- Bookings include complimentary audio visual equipment -

BOOK THE MEAT ROOM TODAY!

1225 JOHNSTON ROAD, WHITE ROCK, BC
INFO@ONYXSTEAKHOUSE.CA
604-542-0334

Our private event space is the perfect place for breakfast lunch, dinner meetings or any other private functions.

The Meat Room is versatile; it can be a board room or a dining room table, a place for quiet conversations or jovial chatter. It could also be reserved for weddings or canapé parties. No other location in the Lower Mainland is better prepared or as stylish.

It is fully-equipped, our complimentary drop down 100" HD projection screen is perfect for presentations or watching the game.

Seating is for up to 40 guests in The Meat Room, you can have your guests at one large table.
Come visit. You'll be glad you did!



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northern gold AAA+, 100% premium canadian beef, grass fed &
finished with the highest quality of grain, Brooks, Alberta

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STEAK FRIES

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