



tobiano



- at tobiano -

GARDEN & Kettle

Daily Soup \$9

Seasonally inspired, Local ingredients, Bread

Farm to Fork Salad Full \$14 Half \$8 ✓ ☒

Artisan Greens, Local B.C. Vegetables, Quinoa, Green Seasonal Fruit Vinaigrette

Caesar Salad Full \$14 Half \$8 ✓ ☒

Romaine Hearts, Bacon bits, Garlic Crostini, Parmesan, Lemon Garlic Caesar Dressing

Roasted Beet Salad \$14 ✓ ☒

Roasted Beets, Pickled Red Onions, Winter Greens, B.C. Goat Cheese, Cracked Pepper & Local Honey Vinaigrette

Enhancements

Chicken 6 | Shrimp 5 | Salmon 8

STREET food

Tempura Prawn Tacos \$13 ☒

Tempura Prawns, Slaw, Warm Tortillas, Pico de Gallo, Chipotle Aioli, Avocado Crema

Fried Pickles \$12 ✓

Panko Crusted Dill Pickles, House Ranch

Pot Stickers \$12

Chicken Vegetable Pot Sticker, Siracha Mayo, Sweet Soy, Scallions, Sesame seeds

SOCIAL plate

Dry Garlic Ribs \$14 ☒

Sea Salt, Cracked Pepper, Citrus, Nuoc Cham Dip

Black Iron Wings \$15 ☒

Crispy Gluten Free Chicken Wings, Carrot, Celery, House Ranch, Choice of Sauce or Rubs

Quesadillas \$17 ✓

Rosstown Farms Chicken Breast, Peppers, Cheese, Pico de Gallo, Chipotle Aioli, Avocado Crema, Tostados

Chicken Tenders \$15

Crisp Chicken Tenders, House Fries, Honey Hot Sauce

French Fries \$5 ✓ ☒

Crispy Skin on Kennebec Potato Fries

Signatures Add

Yam Fries 3 | Gravy 3 | Truffle 4 | Poutine 5

Tobiano Chips \$19 (half \$15) ✓ ☒

Corn Tortillas, Chili con Queso, Tomatoes, Olives, House Pickled Jalapeno, Green Onion, Salsa, Avocado Crema

Enhancements

Chicken 6 | Chorizo 3.25

✓ Vegetarian, or vegetarian option available

☒ gluten free, or gluten free option available



tobiano
H A N D h e l d



South Thompson Club \$16.50 🚫

Rosstown Farms Chicken, Smoked Bacon, Brie Cheese, Caramelized Onions, Apricot Preserve, Lettuce

Black Iron Beef Dip \$15.50

Slow Roasted AAA Canadian Beef, Caramelized Onions, Smoked Swiss Cheese, Garlic Au Jus.

Gaucha Steak \$19

Wood Fire Grilled 6oz, Sirloin, Sautéed Mushrooms, Chimichurri Sauce, Crusty Bread, choice of Side

Schnitzel Tobiano \$16.50

House made Johnston Farms Pork Schnitzel, Emmental Cheese, Black Forest Ham, Cider Braised Purple Cabbage, Grainy Mustard Aioli, Pretzel Bun

6 Mile Rancher's Burger \$15 ✓ 🚫

6 oz. Locally Sourced Beef Burger, House Aioli, Lettuce, Tomato, Onion, Brioche Bun

Enhancements

Cheese 1.25 | Smoked Bacon 1.25 | Mushrooms 1.25

Served with soup, salad, or French fries

P U B f a v o r i t e s

Fish & Chips \$17

Locally Brewed Beer Battered Pacific Cod, Salt & Vinegar Fries, Slaw, Jalapeno Tartar

Chicken Tikka Masala \$19

English Style Curried Chicken, Coconut Basmati Rice, House Made Flat Bread

Braised Beef Pot Pie \$21

Slow Braised Beef, Aromatic Vegetables, Potatoes, Rich Beef Jus, Puff Pastry

S E A S O N A L D i n i n g (a f t e r 5 p . m .)

West Coast Linguine \$22

Tuna & Salmon Skewers, Prawns, Lemon Dill Cream Sauce

Short Rib Pappardelle \$22

Merlot Braised Short Rib, Charred Heirloom Tomato Mushroom Ragu, Pappardelle, Grana Padano

Chicken Parmesan \$19

House Marinara Sauce, Linguine, Rosstown Farms Herb Crusted Chicken, Cheese Gratin

Cedar Plank Salmon \$26 🚫

Wood Fire Grilled B.C. Salmon, Maple Miso Glaze, Nightly Potato, Seasonal B.C. Vegetables

New York Strip \$28 🚫

Wood Fire Grilled Steak, Nightly Potato, Seasonal B.C. Vegetables, Peppercorn Jus

Schnitzel Tobiano \$24

Johnston Farms Pork Schnitzel, Nightly Potato, Purple Cabbage, Apple Cider Jus

H O U S E m a d e d e s s e r t s \$ 9

Mason Jar Cheesecake

Vanilla Bean Cheese Cake, Rhubarb Compote, Oat Streusel

Grande Marnier Crème Brulee

Orange Liquor Infused Custard, Caramelized Sugar, House Biscotti

'Guilt Free' Chocolate Brownies

Dark Chocolate Avocado Brownie, Vanilla Ice Cream

✓ Vegetarian, or vegetarian option available

🚫 gluten free, or gluten free option available



South Thompson Club \$16.50

Farm Crest Farms Chicken, Smoked Bacon, Brie Cheese, Caramelized Onions, Cheese, Apricot Preserve, Arugula

Black Iron Grilled Cheese \$15.50

Slow Roasted Short Rib, Caramelized Onions, Arugula, Smoked Cheddar Cheese

Schnitzel Tobiano \$16.50

House made Johnston Farms Pork Schnitzel, Emmental Cheese, Black Forest Ham, Cider Braised Purple Cabbage, Grainy Mustard Aioli, Pretzel Bun

6 Mile Rancher's Burger \$15

6 oz. Locally Sourced Beef Burger, House Aioli, Lettuce, Tomato, onion, Brioche Bun

Enhancements

Cheese 1.25 | Smoked Bacon 1.25 | Mushrooms 1.25

Served with soup, salad, or French fries

L O C A L f a v o r i t e s

Fish & Chips \$17

Locally Brewed Beer Battered Pacific Cod, Salt & Vinegar Fries, Slaw, Jalapeno Tartar

Chicken Tenders \$15

Crisp Chicken Tenders, House Fries, Honey Hot Sauce

Quesadillas \$17

Ross Down Farms Chicken Breast, Peppers, Cheese, Pico de Gallo, Chipotle Aioli, Avocado Crema, Tostados

Gaucha Steak \$19

Wood fire grilled 6oz, Sirloin, Sautéed Mushrooms, Chimichurri Sauce, Crusty Bread, Arugula

S E A S O N A L D i n n e r (a f t e r 5 p . m .)

Butternut Squash Ravioli \$21

Brown Butter, Sage, Bacon, Parmesan, Gremolata

Cedar Plank Salmon \$26

Wood Fire Grilled B.C. Salmon, Maple Bourbon Glaze, Roasted Potato, Seasonal B.C. Vegetables

New York Strip \$28

Wood Fire Grilled Steak, Roasted Potato, Seasonal B.C. Vegetables, Peppercorn Jus

Smoke House Ribs \$23

Smoked baby Back Ribs, Sweet Potato Fries, Chipotle Mayo, Slaw

Roast Chicken \$25

Ross down Farms Chicken, Roasted Potatoes, Seasonal B.C. Vegetables, Thyme Jus

Schnitzel Tobiano \$24

Johnston Farms Pork Schnitzel, Roasted Potato, Purple Cabbage, Apple Cider Jus

H O U S E M A D E D E S S E R T S \$ 9

Mason Jar Cheesecake

Vanilla Bean Cheese Cake, Rhubarb Compote, Oat Streusel

Grande Marnier Crème Brulee

Orange Liquor Infused Custard, Caramelized Sugar, House Biscotti

'Guilt Free' Chocolate Brownies

Dark Chocolate Avocado Brownie, Vanilla Ice Cream, Fresh Berries

✓ Vegetarian, or vegetarian option available

⊗ gluten free, or gluten free option available