

At Black Iron Grill, we are dedicated to responsible procurement. We believe in sustainability along with “whole foods” and pride ourselves to resource only the finest products from as close to home as possible. We will work with our local BC farmers to bring organically grown produce when seasonally available. We will strive to provide ocean wise sea food and locally sourced beef.

SOUPS & SALADS

SOUP OF THE DAY 9/C-5

seasonally inspired, made with fresh local ingredients, house bread

UMAMI RAMEN BOWL 17

miso pork broth, noodles, soft poached egg, BBQ pork, pickled mushroom, scallion

SOUP COMBO 12

daily soup feature with your choice of salad or fries

FARMERS MARKET GREENS 14/H-7 🚫 ✓

artisan greens, locally sourced BC vegetables, quinoa, sun dried fruit, maple balsamic vinaigrette

TUSCAN CAESAR 15/H-8 🚫 ✓

romaine & kale blend, house dressing, crostini, crisp bacon, lemon

SALAD ENHANCEMENTS

chicken 6 prawns 5 steak 9.25 salmon 8.25

KETO COBB SALAD 19 🚫

romaine, artisanal blend, arugula, avocado, tomato, cucumber, blue cheese, chicken, bacon, boiled egg, honey mustard vinaigrette

SOCIAL PLATES

SOCIAL PLATE 16 ✓

garden vegetables, grilled flat bread, house chips, house hummus & dip

CHICKEN WINGS 15 🚫

crispy wings, carrot & celery, house ranch dip
sauce tossed or spice rubbed

GARLIC DRY RIBS 14 🚫

cracked pepper & sea salt, citrus juice, nuoc cham dip

‘KOREAN’ CAULIFLOWER 13 ✓

crispy cauliflower, korean chili spice, sriacha aioli, sweet soy

“GRINGO” CHIPS 22/H-16 ✓

tostadas, con queso cheese, tomato, olive, scallion, jalapeño, pico de gallo, avocado crema, chorizo

BAHA FISH TACO 15

battered pacific cod, house slaw, pico de gallo, radish, chipotle aioli, avocado crema

SIGNATURE SIDES

TRUFFLE FRIES 9 🚫 ✓

house made fries, sea salt, cracked pepper, parmesan cheese, herbs, roasted garlic aioli, truffle oil

ONION RINGS 9 ✓

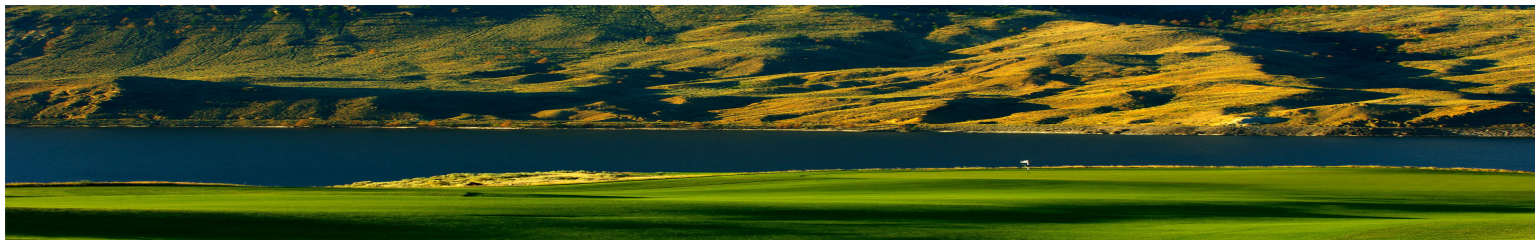
panko crusted onion rings, chipotle aioli

SWEET POTATO FRIES 9 🚫 ✓

crispy sweet potato fries, chipotle aioli

HOUSE FRIES 6 🚫 ✓

house made fries, sea salt & cracked pepper



HAND HELDS

served with fries, soup or salad

6 MILE RANCHERS BURGER 16

fire grilled 6 oz locally made burger, LTOP, house aioli, brioche bun

BLACK IRON BURGER 17.50

fire grilled 6 oz locally made burger, LTOP, smoky bacon, smoked cheddar cheese, house aioli, brioche bun

FORAGER BURGER 17.50

fire grilled 6 oz locally made burger, LTOP, sautéed wild mushrooms, swiss cheese, truffle aioli, brioche bun

VEGAN 'HAUTE' DOG 13

fire grilled vegan beyond brat, sauerkraut, house mustard, pretzel bun

SIGNATURE SANDWICHES

served with fries, soup or salad

SOUTH THOMPSON CHICKEN 17

grilled chicken, arugula, caramelized onions, smoked cheddar, bacon, cranberry aioli, ciabatta bun

NEW YORK DELI 16

8oz corned beef, house mustard, marbled rye, dill pickle

BLACK IRON BEEF DIP 17

slow roasted AAA beef, sautéed mushrooms, swiss cheese, horseradish aioli, artisan baguette, garlic rosemary au jus

BANH MI CHICKEN WRAP 15

chicken, lettuce, cabbage, carrot, cilantro, sweet chili, sriracha aioli

HOUSE FAVORITES

GAUCHO STEAK 23

AAA sirloin, sautéed mushrooms, chimichurri sauce, house cut fries, arugula salad

FISH AND CHIPS 18

locally brewed beer battered pacific cod, salt & malt vinegar fries, house slaw, jalapeño tartar

CHICKEN STRIPS 15

crispy chicken strips, house fries, hot mustard dip

 gluten sensitive options

 vegetarian friendly options



tobiano



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