

THE BLACK IRON

club & grill at tobiano

Soup/Salad

Soup of the Day / \$9

Made daily with fresh ingredients, bread

Farmers Market Greens / \$14

Greens, fresh vegetables, berries, quinoa, maple balsamic vinaigrette

Tuscan Caesar / \$14

Romaine lettuce, house dressing, croutons, bacon, parmesan, lemon, balsamic reduction

Southwestern Power Bowl / \$19

Greens, chicken, corn, beans, quinoa, red-onion, cucumber, avocado, pico de gallo, cilantro, chipotle ranch dressing

Social Plates

Korean Fried Cauliflower / \$15

Korean style fried cauliflower, sweet soy, garlic, ginger, sesame, scallion, Korean chili, crispy noodle nest

Chicken Wings / \$16

Crispy gluten wise chicken wings, tossed in choice of sauce, served with carrots, celery sticks, ranch

Black Iron Brussel Sprouts / \$15

Brussel sprouts, sea salt, cracked pepper, walnuts, bacon, maple, garlic aioli

Tacos Al Pastor / \$16

Pulled chicken, pico de gallo, cabbage slaw, avocado crema, pineapple, crunchy corn tortillas

Tempura Green Beans / \$14

Tempura green beans, honey Dijon & dill dip

House Flat Bread / \$14

House made flat bread, seasonally inspired toppings

House Fries / \$7

Crispy potato fries, sea salt & cracked pepper

Yam Potato Fries / \$9

Crispy yam fries, chipotle mayo

Tobiano Fries / \$11

Crispy root vegetable fries, honey Dijon & dill dip

House Favorites

Fish and Chips / \$16 \$3 add fish

Locally brewed beer battered fish, house fries, slaw and tartar sauce

Chicken Fingers / \$16

Crispy chicken fingers, house fries, dip

Thai Rice Bowl / \$20

Garlic fried rice, wok tossed chicken & won ton, cucumbers, sweet chili sauce, sesame, scallion, cilantro

Black Iron Hand Helds

All hand helds served with choice of fries, salad or soup

6 Mile Rancher's Burger / \$18

6 oz locally sourced hand pressed beef burger, house aioli, L.T.O kaiser (vegan option available)

Smoked Chicken Club / \$18

6 oz chicken breast, smoked bacon, cheese, chipotle aioli, BBQ sauce, L.T.O kaiser

Schnitzel Burger / \$19

Crisp pork schnitzel, black forest ham, swiss cheese, braised purple cabbage, hot mustard aioli, kaiser

Black Iron Beef Dip / \$18

Slow roast AAA beef, horseradish aioli, artisan baguette, rosemary garlic au jus

Steak Sandwich / \$22

Fire grilled sirloin, Sautéed Mushrooms, chimichurri, baguette

Entrees - available after 4 PM

Black Iron Schnitzel / \$25

Jager schnitzel, warm German potato salad, braised purple cabbage

Braised Short Rib / \$28

Merlot braised short rib, seasonal roasted vegetables and potatoes, pan gravy

Butternut Squash Ravioli / \$22

Brown butter, sage, roasted garlic, arugula, roasted walnuts, local goat cheese

Butcher Block / \$Market Price

Nightly special using local in season ingredients, ask for details

Gourmet Mac and Cheese / \$23

#1-Roasted brussels sprouts, bacon, cheesy garlic cream sauce, breadcrumbs, garlic bread

#2-Pulled chicken, spinach, mushroom, peas, creamy Cajun cream sauce, garlic bread

#3-Braised short rib, caramelized onions, arugula, creamy blue cheese cream sauce, garlic bread

Mason Jar Desserts / \$9

Cheesecake

Whipped cream cheese, berry compote, Chantilly cream

Sticky Toffee Pudding

Caramel sauce, date cake, vanilla ice cream

Feature Dessert

Ask for details

Happy Hour

Every day 3 pm to 6 pm
\$4 Off Social Plates
\$5 Well Hi-balls
\$5 Sleeves of Bud/Bud Light
\$5 glasses of House Wine

Daily Drink Special's

Monday

\$1 off select wines by the glass

Tuesday

Cadillac Margarita \$6

Wednesday

Sleeves of Stanley Park \$5

Thursday

Old Fashioned \$9.50

Rotating Tap \$5

Friday

Happy Gilmore \$5

BC VQA Wine Bottles \$5 off

Saturday

BC VQA Wine Bottles \$5 off

Sunday

Caesar(1oz)\$6

Try our in-house jalapeno, garlic, basil infused
vodka Caesar for only \$0.50 more!

Burger 'n Beer \$11.50

Draft Beer

Budweiser

Sleeve: \$6 Pitcher: \$20

Bud Light

Sleeve \$6 Pitcher: \$20

Stanley Park Amber

Sleeve \$6 Pitcher: \$20

Stanley Park Sunsetter

Sleeve \$6 Pitcher: \$20

Iron Road IPA

Sleeve \$6 Pitcher: \$20

Stella Artois

Sleeve \$8 Pitcher: \$26

Martinis

Ace in the Hole

Vodka, Ciroc Peach, Peach Schnapps,
cranberry, OJ

Lychee Martini

Vodka, Lychee Liqueur, lime

Lemon Drop

Citrus Vodka, Triple Sec, citrus juices, simple
syrup

Cocktails

Single: \$7 Double: \$10

Tom Collins

Gin, fresh lemon, sugar, soda

Long Island Ice Tea (2oz only)

Gin, Triple Sec, Vodka, Tequila, Rum, Pepsi,
and citrus

Happy Gilmore

Peach Vodka, triple sec, lemonade, cranberry

Bull snake Caesar

Vodka, Worcestershire, horseradish

Premium Cocktails

Single: \$8 Double: \$11

Tin Cup

Gin, ginger beer, mint, sugar, lemon

***Tobiano Signature Caesar**

Jalapeño Vodka, Worcestershire

Dark & Stormy

Dark rum, ginger beer, lime

Caipirinha

Cachaça, citrus, raw sugar, splash of soda

Moscow Mule

Vodka, ginger beer, mint, sugar, lime

Cadillac Margarita

Tequila, Grand Marnier, Citrus, Simple Syrup,
on ice

Sangria(2 oz only)

Red or White wine, Ciroc Peach, seasonal fruits
and juices

Shaft Cocktail(2 oz only)

Espresso and vanilla vodka, Baileys, cold
brewed coffee

Old Fashioned(2 oz only)

Bourbon, bitters, raw sugar, and a twist

Whiskey Sour(2 oz only)

Bourbon, citrus, simple syrup, egg whites,
bitters, and a twist