

THE BLACK IRON

club & grill at tobiano

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 seafood and locally sourced.

S o u p k e t t l e



Tomato Cappuccino \$11 ✓

Roasted Garlic, Tomato Gin Soup, Basil Milk Froth, Grilled Cheese Crostini

F r o m T h e G a r d e n



Tuscan Caesar Salad Full \$15/Half \$8 ✓ ✗

Romaine Hearts, Arugula, Bacon Crumbs, Fried Capers, Garlic Croutons, Parmesan, Lemon Garlic Caesar Vinaigrette

Summer Salad \$16 ✓ ✗

Spinach, Arugula, Goat Cheese, Candied Walnuts, Red Onion, Mandarin, Strawberries, Vanilla Poppyseed Dressing



Zen Bowl \$18 ✓ ✗

Roasted Squash, Yams, Arugula, Quinoa, Seeds, Nuts, Sun Dried Fruit, Pear, Maple Miso Dressing

Enhancements

Chicken 8 | Steak 12 | Prawns 7

V e g g i e F r i e n d l y S h a r e a b l e s

Warm Bread \$7 ✓ ✗

Bread, Herb Butter, Roasted Garlic, House made Jalapeño Jelly

House Fries \$10/ \$5 ✓ ✗

Crisp House Fries, Cracked Pepper & Sea Salt
Crisp Sweet Potato Fries, Chipotle Aioli

Onion Rings \$11 ✓

Panko Crusted Onion Rings, Outback Aioli



Kung Pao Brussels \$17 ✓ ✗

Crispy Fried Brussels, Garlic, Chilies, Szechuan Pepper, Kung Pao Sauce, Peanuts, Scallions

Korean Cauliflower \$16 ✓

Lightly Battered Cauliflower, Korean BBQ Sauce, Sracha Aioli, Sesame Seeds, Scallion

S o c i a l p l a t e s

Hazel Nut Crusted Chevre \$15 ✓ ✗

Local Goat Cheese, Roasted Garlic Bulb, Apricot Jalapeño Jelly, Crackers, Warm Baguette



Black Iron Flat Bread \$16

Flat Bread, Prosciutto, Peach's, Mascarpone, Caramelized Onion, Arugula, Balsamic Reduction



Moroccan Lamb Meatballs \$18

Ras El Hanout Spiced Meatballs, Spicy Walnut Romesco, Cucumber Mint Yogurt, Grilled Naan

West Coast Steamer Pot \$22

Mussels, Clams, Aromatics, Garlic, Tomato Fume, Chorizo, Fresh Bread

Black Iron Wings \$18/Half \$12 ✗

Crispy Gluten Free Canadian Wings, Fried Onion Strings, Crudité & Cusabi Dip \$2



Queso Fundido \$18 ✗

House Fried Tortilla Chips, Chorizo Cheese Skillet, Peppers, Onions, Tomatoes, Crema, Pico



Vegetarian option available



Gluten free option available



Signature item



tobiano

Hand Holds

All Hand Holds Served with Soup, Salad, or French Fries



6 Mile Burger \$22

House made Burger Patty, Lettuce, Tomato, Red Onion Relish, Dill Pickle, Burger Sauce, Bakery Roll



Smoked Chicken Club \$23

Smoked Chicken Breast, BBQ Sauce, Bacon, Cheddar, Lettuce, Tomato, Onion Relish, Chipotle Aioli, Bakery Roll



18th Green \$21

House made Togarashi Beet Falafel Burger, Beet Curls, Cucumber, Lettuce, Tomato, Cusabi Aioli, Bakery Roll

Tonkatsu Sandwich \$21

Pork Schnitzel, Cabbage Slaw, Siracha Aioli, Korean BBQ Sauce, Bakery Roll

Thai Roll-up \$20

Chicken, Jasmine Rice, Cilantro Cabbage Slaw, Cucumber, Carrots, Thai Chilli Sauce, Siracha Aioli

Enhancements

Cheese 1.50 | Smoked Bacon 1.50 | Mushrooms 1.50 | Free Range Egg 1.50 | Gluten-Free 1.50 | Burger 6

Local Favourites



Feature Flat Bread \$19

House made Flat Bread, Seasonally Inspired, made with Fresh Local Ingredients, Served with Farmers Market Greens & Seasonal Dressing

Gauche Steak Sandwich \$25

Fire Grilled Steak, Sautéed Mushrooms, Onion Strings Arugula, Chimichurri Sauce, Crusty Bread

Chicken Tenders \$18

Crispy Chicken Strips, House Fries, Fennel Cabbage Slaw, Honey Dijon Dipping Sauce



West Coast Fish & Chips \$23

Locally Brewed Beer Battered Ocean Wise Pacific Cod, House Fries, Fennel Cabbage Slaw, West Coast Tartar Sauce



Pasta Bowl \$20

Seasonal Inspired Pasta of the Day, Warm Bread



Tobiano "Sand Wedge" \$18

Globally Inspired Gourmet Sandwich, House made Soup (Daily Rotation)

Take Home Provisions



House made Cookies \$6

6 Freshly made Cookies, served warm in a paper bag to bring home



Donut Holes \$6

12 Cinnamon Sugar Dusted Donut Holes served warm in a paper bag to bring home



Daily Bread \$6

Loaf of House Baked Bread with Seasonal Compound Butter served warm in a paper bag to bring home



Vegetarian option available



Gluten free option available



Signature item