

THE BLACK IRON

club & grill at tobiano

BREAKFAST MENU

Express

BUNKER CLUB **\$12**

house baked bun, fried egg, smoked bacon, cheddar cheese, tomato, arugula, roasted garlic aioli

BOGEY SANDWICH **\$7**

toasted english muffin, fried egg, smoked bacon, cheddar cheese

BIRDY WRAP **\$14**

flour tortilla, scrambled egg, peppers, onions, potatoes, chorizo sausage, cheddar cheese, pico de gallo, arugula, chipotle crema

Signatures

PHILLY SKILLET **\$24**

homestyle hashbrowns, roasted peppers, onions, mushrooms, pulled beef, melted cheese, hollandaise sauce

WEST COAST BENNY **\$23**

toasted english muffin, sautéed spinach, house smoked salmon, poached eggs, hollandaise sauce, fried capers, homestyle hashbrowns

SOUTHERN STACK **\$18**

cinnamon pancakes, peach compote, pecan pralines, whipped cream, maple syrup

**VEGETARIAN & GLUTEN FREE OPTIONS AVAILABLE
UPON REQUEST**

Healthy Start

RAINFOREST BOWL **\$11**

vanilla yogurt, fruit compote, banana, granola, local honey, coconut, chia seeds, nuts

BLACK IRON OATMEAL **\$14**

steel cut oatmeal, quinoa, sun-dried fruit, maple syrup, oat milk

Classics

TOBIANO CLASSIC **\$18.5**

two eggs made to order, homestyle hashbrowns, smoky bacon or maple sausages, toast with seasonal fruit preserves

TRADITIONAL BENNY **\$20**

toasted english muffins, grilled black forest ham, poached eggs, hollandaise sauce, homestyle hashbrowns

DENVER OMELETTE **\$21**

three eggs omelet, stuffed with sautéed peppers, onions, ham, cheddar cheese, served with homestyle hashbrowns, toast with seasonal fruit preserve

Sides

HOMESTYLE HASH **\$4**

GRILLED TOMATO **\$3**

AVOCADO **\$4**

MAPLE SAUSAGE **\$5**

BACON **\$5**

TOAST **\$5**

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WINTER MENU

Bar Snacks

CHICKEN WINGS \$21

crispy gluten-free wings, fresh crudité, house ranch, sauce tossed or spice blend

THAI BITES \$18

crispy fried pork bites, sweet & sticky Thai sauce, Asian quick pickles, wonton chips & crushed peanuts

POUTINE QUEBECOIS \$18

house fries, herbs, pulled duck confit, cheese curds, gravy

Sharing

WEST COAST DIP \$22

garlic herb cream cheese, artichoke hearts, spinach, asiago, shrimp, crab, cheese, tortilla chips

STREET NACHO'S \$26

crispy corn chips, nacho cheese, crumbled chorizo, corn salsa, pickled red onion, chipotle crema, lime sour cream, salsa

BAHA TACOS \$20

three flour tortillas, cabbage slaw, jalapeño shrimp, pico de gallo, shaved radish, chipotle crema

QUESABIRRA \$26

large flour tortilla, pulled birria beef, white onion, cilantro, cheese, 3 chili au jus

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UPON REQUEST

Soup & Salad

SOUP OF THE MOMENT \$7/15

seasonally-inspired soup, made with fresh local ingredients, warm bread & butter

FARMERS MARKET GREENS \$13/18

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

TUSCAN CAESAR \$13/18

romaine hearts, arugula, bacon, parmesan, fried capers, house Caesar dressing, balsamic reduction, parmesan, crustini

Staples

HALIBUT & CHIPS \$23/28

locally-brewed beer battered halibut, kennebec fries, country cabbage slaw, west coast dill pickle tartar sauce

CHICKEN TENDERS \$19

crispy breaded chicken tenders, cabbage slaw, house fries, honey mustard dip

Sides

HOUSE FRIES \$6/9

YAM FRIES \$7/10

ONION RINGS \$7/10

Accompaniments

GRILLED CHICKEN \$10

GARLIC BUTTER SHRIMP \$9

MAPLE ROASTED SALON \$12

6OZ SIRLOIN STEAK \$15

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WINTER MENU

Handhelds

served with, soup, salad or fries

BISTRO FRENCH DIP **\$27**

braised short rib, sautéed mushrooms, melted cheese, horse radish aioli, baguette, garlic herb au jus

SCHNITZEL SANDO **\$26**

crispy pork schnitzel, house baked roll, hot apple mustard, braised purple cabbage, Swiss cheese, ham

TUSCAN CHICKEN PARM **\$26**

breaded chicken breast, marinara sauce, mozza, parm, Calabria chili, roasted garlic aioli, dressed arugula, ciabatta bread

6 MILE BURGER **\$23**

house made ground chuck burger, L.T.O.P house aioli, house baked bun

enhancements

bacon 2, cheese 2, patty 5,
mushrooms 2

Entrées

served after 4p.m.

NEW YORK STRIP **\$48**

fire-grilled 10oz New York strip steak, truffle parmesan fires, dressed arugula, peppercorn brandy sauce

TOBIANO SCHNITZEL **\$34**

crispy breaded pork schnitzel, cider braised red cabbage, roasted potato with parsley & caraway, hunter sauce

CRIMINI CHICKEN MARSALAS **\$34**

sautéed cremini mushrooms, shallots, garlic, chicken, marsala wine, cream, demi, grilled asparagus, parmesan chive whipped potato

Bowls

THAI BOWL **\$26**

coconut jasmine rice, crispy chicken, cucumber, snow peas, carrot, wonton crisp, crushed peanuts, thai sauce

PASTA BOWL **\$29**

daily feature pasta using fresh local ingredients, served with side Caesar & garlic bread

Gourmet Pizza

FARMERS MARKET **\$20/27**

hand pressed artisanal dough, house made tomato sauce, mozzarella, spinach, roasted vegetables, goats cheese

CHARCTERIE **\$20/27**

hand pressed artisanal dough, house made tomato sauce, mozzarella, cured meats & sausage

FORAGER **\$20/27**

hand pressed artisanal dough, house made white sauce, mozzarella, roasted mushrooms, caramelized onions, truffle oil, arugula

PINEAPPLE EXPRESS **\$20/27**

hand pressed artisanal dough, house made tomato sauce, mozzarella, roasted peppers, caramelized onions, ham, bacon, pineapple

NEW YORKER **\$20/27**

hand pressed artisanal dough, house made tomato sauce, mozzarella, roasted mushrooms, caramelized onions, ham, bacon, pineapple

HOT HONEY & PEPPERONI **\$20/27**

hand pressed artisanal dough, house made tomato sauce, mozzarella, roasted mushrooms, caramelized onions, ham, bacon, pineapple