

▶ PLATES

All served with choice of vegan beans, lettuce, mild cheddar cheese, and two house made salsas.

INDIAN TACO

MELTING POT SALAD

GRILLED BANNOCK

MEDICINE WHEEL NACHOS

CHOOSE PROTEIN

VEGETARIAN 7.90

House cooked vegan beans and choice of three toppings.

GRILLED CHICKEN 8.85

Annatto seed marinated, grilled chicken thighs.

BRAISED SHREDDED BISON 11.85

Cured with 10 spice dry rub, then slow braised for 13 hours in house made bison stock.

GROUND BEEF 8.60

Cooked with house spices keeping well balanced natural flavors.

GROUND BISON 10.25

Cooked with Organic rubbed sage and house spices to elevate the natural bison flavor.

EXTRA MEAT

BEEF & CHICKEN 2.00

BISON 3.50

EXTRAS

Iko's Green Chili Stew Cup 3.75 Bowl 6.95
Chips & Salsa 3.50 & Melted Cheese 1.50

Kids Meal

Small Indian taco with chips and a drink. For kids 12 and under.

Beef 5.95 Ground Bison 7.00
Chicken 6.25 Shredded Bison 7.50
Vegetarian 5.25

TOCABE FAVORITE

BISON RIBS 12.85

Cured for 24 hours, braised in house made bison stock, Glazed and grilled with rotating berry BBQ sauce. Served with Frybread

Add House Side (Seasonal when Available) 3.25

▶ POSU BOWLS

All served with choice of vegan beans, lettuce, mild cheddar cheese, and two house made salsas.

WILD RICE

RED QUINOA + WHEATBERRY

CHOOSE PROTEIN

VEGETARIAN 8.90

House cooked vegan beans and choice of three toppings.

GRILLED CHICKEN 9.85

Annatto seed marinated, grilled chicken thighs.

BRAISED SHREDDED BISON 12.85

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DESSERT

Wojapi Cup 3.95

Wojapi Cup + Fry Bread 5.50

Northern Plains delicacy which consists of berries reduced to a jam.

Fry Bread 2.95

Fry Bread Nuggets 3.15

DRINKS

All Natural Soda 2.95

Fountain Soda 1.95

Ask About our Rotating Beer Lineup

▶ WHAT'S ON TOP

PICK TWO

OSAGE HOMINY

Hominy, cranberry, red onion and cilantro

MILD TOMATO

Roasted tomatoes, red onion, cilantro and garlic

SEED MIX

Pumpkin and sunflower seeds with cranberry

SWEET CORN

Sweet corn, radish, poblano and green onion

HOT TOMATO

Tomatoes, red onion, roasted jalapeno and habanero, chili powder, cilantro and garlic

ROASTED GREEN CHILIES

Roasted and hand peeled daily

FINISH IT OFF

PICK ONE

Sour Cream & Ancho Chipotle

Elderberry Vinaigrette  Maple Vinaigrette 

Ask about our rotating salsas

WE CATER

Anywhere from a small group to a large event. Tocabe offers new and unique ways to help make any gathering memorable.

We have a food truck!

Email us at info@tocabe.com for more information.



DIETARY KEY



GLUTEN FREE



ORGANIC



NON-GMO



INDIGENOUS