

BREAKFAST

- + sub toast for gluten-free bun \$2
- + sub hash browns for fresh fruit \$2.5
- + sub hash browns or toast for tomato slices or 1/2 grapefruit \$2.5

Classic Breakfast — \$17 [Ⓞ]

2 eggs any style, toast, and your choice of: maple pork sausage / chorizo sausage / apple chicken sausage / naturally cured bacon / fresh tomato & avocado. Served w/red potato hash.

Triple Double — \$23 [Ⓞ] [Ⓟ]

3 eggs, 2 maple pork sausages, 2 apple chicken sausages, 2 strips of naturally cured bacon, red potato hash & toast.

- + sub gluten-free bun \$2

Breakfast Burrito — \$19 [Ⓟ]

3 scrambled eggs, cheddar, smoked mozzarella, bell peppers, pickled onions, refried beans, pico de gallo, avocado, chipotle sour cream and cilantro in a flour tortilla. Served w/roasted tomato salsa and red potato hash.

- + sub tofu and vegan cheese sauce for eggs & dairy at no charge.
- + sub egg whites \$2
- + bacon / pork chorizo / maple pork sausage / chicken sausage \$6

Tostadas — \$20 [Ⓟ] [Ⓞ]

3 scrambled eggs, bell peppers, pickled onions, black bean & corn salsa and pepper gouda on 2 crisp corn tostadas with refried beans, red chile sauce, pico de gallo, avocado, banana peppers, cilantro, and roasted tomato salsa. Served w/red potato hash.

- + sub tofu and vegan cheese sauce for eggs & dairy at no charge.
- + bacon / pork chorizo / maple pork sausage / chicken sausage \$6

Hillhurst Breakfast Sammy — \$20 [Ⓟ]

2 fried eggs, bacon, cheddar, tomato, butter leaf lettuce, avocado, red pepper mayo on sourdough toast. Served w/red potato hash.

*Sorry, not available gluten-free.

Breakfast Poutine — \$20

House cut fries, naturally cured bacon, two poached eggs, cheese curds, gravy, green onions, hollandaise.

Baked Oatmeal & Yogurt — \$15 [Ⓞ]

Organic gluten free oats baked with berries & nuts. Topped with rhubarb compote, yogurt, fresh berries and granola.

Brioche French Toast — \$16

3 slices of brioche, maple syrup, and fresh berries. Served w/red potato hash.

*Sorry, not available gluten-free.

Seasonal Brioche French Toast — \$20

3 slices of brioche with seasonal toppings. Please ask your server.

*Sorry, not available gluten-free.

DL Hash — \$19 [Ⓞ]

Fried red potatoes, sautéed spinach & arugula, cherry tomatoes, onions, peppers, 2 poached eggs, and Hollandaise. Choice of toast.

- + bacon / pork chorizo / maple pork sausage / chicken sausage \$6
- + sub gluten-free bun \$2

Avocado Toast — \$19 [Ⓞ]

2 poached eggs, smashed avocado, cherry tomatoes, sunflower shoots, and lemon pepper on sourdough. Topped w/Hollandaise and served w/red potato hash.

- + bacon / pork chorizo / maple pork sausage / chicken sausage \$6
- + sub gluten-free bun \$2

Mexicali Breakfast Hash Bowl — \$19 [Ⓞ]

House-Cut red potato hash topped with 2 poached eggs, hollandaise sauce, cheddar cheese, pico di gallo, avocado, chipotle sour cream and cilantro.

- [Ⓞ] Gluten-aware available
- [Ⓟ] Vegan-aware available
- [Ⓟ] Contains pork (can modify)



EGGS BENEDICT

2 poached eggs, toasted English muffin, Hollandaise. Served w/red potato hash.

- + sub gluten-free bun \$2

Back Bacon & Grilled Tomato — \$21 [Ⓞ] [Ⓟ]

Spinach, Sautéed Onion & Mushroom — \$20 [Ⓞ]

Smoked Salmon, Avocado & Pickled Onion — \$23 [Ⓞ]

Hillhurst Cheese Steak — \$23 [Ⓞ]

OMELETTES

Served w/red potato hash & choice of toast.

- + sub gluten-free bun \$2
- + sub egg whites \$2

Veg — \$20 [Ⓞ]

Mixed mushrooms, spinach, bell pepper, green onions and Gruyère, topped w/pico de gallo.

- + bacon / pork chorizo / maple pork sausage / chicken sausage \$6

All-In — \$23 [Ⓞ] [Ⓟ]

Bacon, maple pork sausage, back bacon, bell peppers, mushrooms, green onions, and aged cheddar.

KIDS (under 12 only please)

Kids Breakfast — \$11 [Ⓞ] [Ⓟ]

1 egg, 2 strips of bacon or sausage, French toast. Available until 3pm.

Grilled Cheese — \$11

Cheddar cheese on brioche or multi-grain bread.

Served w/house cut fries.

Chicken Fingers & Fries — \$11 [Ⓞ]

Dairy Lane Burger — \$11 [Ⓞ]

4 oz Heritage Angus beef patty, sesame brioche bun. Served w/house cut fries.

- + cheddar cheese \$1
- + sub gluten-free bun \$2

SIDES & ADD-ONS

+ Home-Cut Hash Browns	\$6
+ Fresh Fruit	\$7
+ Farm Fresh Egg	\$2.25
+ 1/2 Grapefruit	\$3.5
+ 1/2 Avocado	\$4.25
+ Tomato Slices	\$4
+ Toast / English Muffin	\$3.5
+ Yogurt	\$4
+ Home-Cut Fries	\$6
+ Garlic Fries	\$7
+ Mexicali or Chilli Cheese Fries	\$10
+ Yam Fries	\$7
+ Naturally Cured Bacon	\$7
+ Back Bacon	\$7
+ Maple pork, Chorizo or chicken Sausage	\$7
+ Hollandaise Sauce	\$3
+ Single Slice French Toast	\$5

LUNCH

SOUP, SALAD & CHILI

Served w/brioche garlic toast

Soup of the Moment — \$8/cup \$13/bowl

Changes often, please ask your server.

Bison Chili — \$12/cup \$18/bowl

Alberta bison, red beans, homemade tomato sauce, peppered gouda, sour cream, green onions, tomato, and tortilla strips.

DL Salad — \$17

Seasonal offering. Please ask your server.

- + fried tofu \$4
- + veggie patty \$6
- + grilled herb marinated chicken breast / cold smoked salmon \$9

Caesar Salad — \$16

Romaine lettuce, tossed in a parmesan Caesar dressing. Topped with gluten-free croutons, parmesan cheese, bacon, and crispy capers.

- + fried tofu \$4
- + veggie patty \$6
- + grilled herb marinated chicken breast / cold smoked salmon \$9

DL BOWLS

- + fried tofu \$4
- + veggie patty / bacon / pork chorizo \$6
- + grilled herb marinated chicken breast / cold smoked salmon \$9

DL Burrito Bowl — \$21

Brown rice, braised black beans, red chile sauce, queso fresco cheese, red cabbage, spinach, pico de gallo, pickled banana peppers, avocado, tortilla strips, garlic tofunaise, cilantro.

Highbanks Bowl — \$21

Thai green coconut curry, brown rice, spinach, arugula, carrot, beet, pumpkin seeds, sunflower seeds, green onion, cilantro, avocado, garlic tofunaise & sunflower shoots.

A portion of the proceeds from this item go to support our neighbours at Highbanks Society, which provides a safe, affordable home and nurturing community where young single mothers and their children can learn and grow. For more information visit HighbanksSociety.ca.



INSTAGRAM: @DAIRYLANE_YYC

TWITTER: @DAIRYLANE

FACEBOOK: /DAIRYLANECAFE

ASK US ABOUT OUR GIFT CERTIFICATES

BURGERS & SANDWICHES

Served w/house cut fries, bread & butter pickles. The meat in our burgers is locally and ethically raised, free range & hormone free.

- + sub soup / green salad / Caesar salad / yam fries \$2
- + sub garlic fries \$3
- + sub Mexicali fries \$4.5
- + sub chili cheese fries \$4.5

The DL Burger — \$20

Dry-aged beef, lettuce, tomato, pickled red onion, DL burger mayo, on a sesame brioche bun.

- + bacon \$2
- + cheddar / Gruyère / peppered gouda / smoked mozzarella \$2
- + fried egg \$2
- + sautéed garlic mushrooms \$2
- + sub gluten-free bun \$2

Double Mushroom Swiss Burger — \$23

2 dry aged Alberta beef patties, Swiss cheese, mushrooms, caramelized onions, shallot mayo on a sesame seed bun.

- + sub gluten-free bun \$2

Bison Burger — \$23

Seasoned Alberta bison, tomato, arugula, horseradish & grainy mustard aioli, cheese curds & bacon, on a sesame brioche bun.

- + sub gluten-free bun \$2

DL Veggie Burger — \$19

“People Food” vegan patty, lettuce, tomato, avocado, pickled red onion, and tofunaise on a multigrain bun.

- + cheddar / Gruyère / peppered gouda / smoked mozzarella \$2
- + sub gluten-free bun \$2

Pesto Veggie Burger — \$21

“People Food” vegan patty, pesto, feta cheese, lettuce, tomato, shallot mayo on a multigrain bun

- + sub gluten-free bun \$2

Cali Chicken Sandwich — \$23

Grilled herb marinated chicken breast, bacon, smoked mozzarella, lettuce, tomato, avocado, basil, roasted shallot mayo, and basil, on a sesame brioche bun.

- + sub gluten-free bun \$2

Buttermilk Fried Chicken Sandwich — \$22

Sous vide all-natural chicken breast, smoked bacon, rosebud honey, lettuce, tomato, pickled red onion, and shallot aioli on a sesame brioche bun.

- + sub gluten-free bun \$2

Weekly Feature Burger / Sandwich — \$XX

Changes every Wednesday on “DL Burger Night”, then runs all week or until we sell out. Ask your server about this week’s offering!

PLEASE BE AWARE THAT OUR KITCHEN CONTAINS SOY, DAIRY, EGGS, GLUTEN AND TREE NUTS. WHILE WE DO OUR BEST TO ACCOMMODATE GUESTS WITH ALLERGIES, THERE IS ALWAYS A RISK OF CROSS CONTAMINATION. PLEASE UNDERSTAND THAT WE ARE SMALL & BUSY. SUBSTITUTIONS & MODIFICATIONS WILL NOT ALWAYS BE POSSIBLE. FEEL FREE TO ASK & WE WILL DO WHAT WE CAN.