



## BREAKFAST ♥ LUNCH

Mon-Fri: Doors 7am - last seating 9pm

Sat-Sun: Doors 8am - last seating 9pm

unless otherwise stated

403.283.2497  
319 19 St NW Calgary, AB T2N 2J2

Please ask us about our gift certificates



DairyLane\_ycy



DairyLane



DairyLaneCafe



# BREAKFAST



GLUTEN AWARE  
AVAILABLE  
PLEASE ASK  
YOUR SERVER.



VEGAN AWARE  
AVAILABLE  
PLEASE ASK  
YOUR SERVER.

♥ 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.

Substitutes: Toast for gluten free bun (contains egg) \$2 / hash browns for fresh fruit: \$2.5 / hash browns or toast for tomato slices or 1/2 grapefruit: \$2.5

-  **TWO EGGS ANY STYLE \$10 w/ red potato hash browns & toast.**  
+bacon / pork chorizo / maple pork sausage / chicken sausage \$5
-  **TRIPLE DOUBLE \$17 w/ red potato hash browns & toast.**  
3 eggs, maple pork sausage, chicken sausage, bacon.
-   **BREAKFAST BURRITO \$16.5 w/ red potato hash browns**  
3 Scrambled eggs, cheddar, smoked mozzarella, bell peppers, pickled onions, refried beans, pico de gallo, avocado, chipotle sour cream and cilantro on a flour tortilla served with roasted tomato salsa.  
\*sub tofu and vegan cheese sauce for eggs & dairy at no charge.  
+sub egg whites \$2  
+beef brisket / bacon / pork chorizo / maple pork sausage / chicken sausage \$3
-   **TOSTADAS \$17 w/ red potato hash browns**  
3 eggs scrambled with bell peppers, pickled onion, black bean & corn salsa and aged cheddar on 2 crisp corn tostadas with refried beans, red chile sauce, pico de gallo, avocado, banana peppers, cilantro and roasted tomato salsa. \*sub tofu and vegan cheese sauce for eggs & dairy at no charge.  
+bacon / pork chorizo / maple pork sausage / chicken sausage \$3
- HILLHURST BREAKFAST SAMMY \$16 w/ red potato hash browns.**  
2 fried eggs, bacon, cheddar, tomato, butter leaf lettuce, red pepper mayo on sourdough toast.
-  **BLUEBERRY LIME BREAKFAST BOWL \$13**  
Bles Wold lime yogurt, blueberry compote, Goin Nuts granola, chia, cacao nib, coconut, berries, honey.  
+hemp hearts \$2
-  **HOT CEREAL \$10 cooked w/ 2% or almond milk.**  
Blueberry compote, Bles Wold yogurt, honey toasted oats, mint.  
or  
Soft cream cheese, brown sugar & coffee syrup, cacao nibs.  
+hemp hearts \$2
- STUFFED FRENCH TOAST w/ red potato hash browns.**  
Blueberry compote, soft cream cheese, sour cream, mint, berries, honey toasted oats. **\$15**  
or  
Chorizo, smoked mozzarella, caramelized onions, avocado, red chile sauce, over easy egg, queso fresco cheese, cilantro. **\$16.5**
-   **DL HASH \$15 w/ choice of toast**  
Fried red potatoes, sautéed kale, grilled zucchini, caramelized onions, 2 poached eggs, grape tomato bruschetta, basil, parmesan, hollandaise.  
+beef brisket / fried porchetta \$3




By purchasing one of our feature Mealshare menu items you're providing a meal for someone in need. For more information please ask your server or visit [Mealshare.ca](http://Mealshare.ca)



 **DL MIGAS \$16.5 w/ choice of toast.**  
3 scrambled eggs, slivered corn tortilla, fresh jalapeño, white onion, cilantro, cheddar, queso fresco cheese, chipotle sour cream, braised black beans, roasted tomato salsa, avocado.  
+beef brisket / pork chorizo / bacon \$3

 **AVOCADO TOAST \$15 w/ 2 poached eggs, hollandaise, red potato hash browns.**  
Two poached eggs, smashed avocado, sautéed kale, grilled zucchini and caramelized onions on linseed rye. Topped with hollandaise and served with red potato hash browns.  
+beef brisket / pork chorizo / fried porchetta / chicken sausage / bacon \$3  
+sub gluten free bun (contains egg) \$2

 **EGGS BENEDICT w/ red potato hash browns.**  
2 poached eggs, toasted english muffin, hollandaise.  
+sub gluten free bun (contains egg) \$2

**BACK BACON & GRILLED TOMATO. \$16**

**SMOKED SALMON & AVOCADO. \$17**

**BRISKET & CARMELIZED ONION. \$16**

 **OMELETTES w/ red potato hash browns & toast.**  
+sub gluten free bun (contains egg) \$2  
+sub egg whites \$1

**LYONNAISE \$15**  
Caramelized onions, gruyere, herbs.  
+bacon \$3

**VEG \$15.5**  
Mixed mushrooms, spinach, bell pepper, onion and gruyere topped with grape tomato bruschetta  
+bacon / pork chorizo / chicken sausage \$3

**ALL IN \$16.5**  
Bacon, maple sausage, back bacon, bell peppers, mushrooms, green onions, aged cheddar.

**SMOKED SALMON \$17**  
Smoked salmon, caper, cream cheese, fresh dill.

★ We believe wholeheartedly that you should know where your food comes from. The Dairy Lane has strong connections with local farmers & suppliers who bring us everything from eggs to hand soap.

# LUNCH



GLUTEN AWARE  
AVAILABLE  
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VEGAN AWARE  
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## SOUP & CHILI

Served with garlic baguette



### BLACK BEAN SOUP \$5 BOWL \$9

Corn, cilantro, onions, red peppers, lime.

### SOUP OF THE MOMENT CUP \$5 BOWL \$9

Changes often, please ask your server.



### BISON CHILI CUP \$9 BOWL \$14

Alberta bison, red beans, homemade tomato sauce, cheddar, sour cream, green onion, tomato, tortilla strips.

## SALADS / BOWLS

+egg \$2

+1/2 avocado \$3.5

+bacon / pork chorizo / italian porchetta / fried tofu \$3

+veggie patty / cold smoked salmon \$5

+grilled herb brined chicken breast \$7



### SESAME MANDARIN SALAD SM \$8 LG \$11

Greens, cucumber, red onion, red cabbage, almond slivers, mandarin oranges, sunflower sprouts, sesame soy vinaigrette.



### DAIRYLANE SALAD (Market Price)

Seasonal offering. Please ask your server.



### HIGHBANKS BOWL \$15

**A portion of the proceeds from this item go to support our neighbours at Highbanks Society.\***

Thai green coconut curry, brown rice, kale, carrot, beet, pumpkin seeds, sunflower seeds, green onion, cilantro, avocado, garlic tofunaise.



\*Highbanks Society 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](http://HighbanksSociety.ca)



### DL BURRITO BOWL \$15

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

## BURGERS w/ house cut kennebec fries, bread & butter dill pickles.

The meat in our burgers is locally and ethically raised, free range & hormone free.

+sub soup / salad / yam fries \$2

+sub Mexicali fries \$3.5



### THE DAIRY LANE \$14.5

Dry aged beef, tomato, butter leaf lettuce, pickled red onion, DL burger mayo, egg washed bun.

+bacon \$3

+cheddar / gruyere / cheddar sauce / queso fresco cheese / smoked mozzarella \$2.5

+fried egg \$2

+sautéed garlic mushrooms \$2

+sub gluten free bun (contains egg) \$2



### SZECHUAN PORK BURGER \$18.5

Broek Acres ground pork with garlic, ginger and green onion, rosebud honey, roasted shallot mayo, cabbage slaw, chile soy vinaigrette, pickled onion, egg washed bun.



### MEDITERRANEAN VEGGIE BURGER \$16.5

Olive tapenade, queso fresco cheese, roasted shallot, garlic tahini sauce, white bean hummus, baby spinach, tomato, zucchini.

\*sub vegan cheese sauce at no charge



### ENCHILADA VEGGIE BURGER \$16.5

Smoked mozzarella, smashed avocado, tortilla strips, roasted bell peppers, red chile sauce, pickled onion, tomato, butter leaf lettuce, cilantro.

\*sub vegan cheese sauce at no charge

## SANDWICHES w/ house cut kennebec fries, bread & butter dill pickles.

+sub soup / salad / yam fries \$2

+sub Mexicali fries \$3.5



### BUTTERMILK FRIED CHICKEN SANDWICH \$18.5

Sous vide all natural chicken breast, smoked bacon, rosebud honey, butter leaf lettuce, tomato, pickled red onion, roasted shallot aioli on an egg washed bun.

+sub gluten free bun \$2

### CHICKEN NAANWICH \$18.5

Shawarma spiced chicken breast, pickled banana peppers, white bean hummus, garlic tahini sauce, queso fresco cheese, butter leaf lettuce, tomato, and fresh parsley on toasted naan bread.

\*sub veggie patty at no charge



### CALI CHICKEN SANDWICH \$18.5

Grilled herb brined chicken breast, bacon, smoked mozzarella, roasted shallot mayo, basil, balsamic glaze, avocado, tomato, butter leaf lettuce on a potato rosemary roll.

+sub gluten free bun \$2

### APPLE GRILLED CHEESE \$15

Apple and onion jam, french herbs and gruyere on sourdough.

+bacon / fried porchetta \$3



### CRISPY TOFU BAGUETTE \$15

Fried chile garlic tofu, cabbage slaw, chile soy vinaigrette, pickled onion, cucumber, garlic tofunaise, cilantro.

+sub grilled chicken \$3

+sub gluten free bun \$2

## SIDES

Home-Cut Hash Browns	\$4.5sm \$6.5lg	Kennebec Potato Fries	\$4.5sm \$6.5lg
Fresh Fruit	\$6sm \$11lg	Yam Fries	\$5sm \$8lg
Farm Fresh Egg	\$2	Naturally Cured Bacon	\$5
1/2 Grapefruit	\$3.25	Back Bacon	\$5
1/2 Avocado	\$3.5	Maple / Chorizo Sausage	\$5
Tomato Slices	\$3.5	Chicken Sausage	\$5
Toast / English Muffin	\$3.25	Grilled Corn Tortillas	\$2
Yogurt	\$4	Hollandaise Sauce	\$2
Single-slice Plain French Toast	\$4	Hemp Hearts	\$2

♥ Please understand that we are small & busy. Substitutions & modifications will not always be possible. Feel free to ask & we will do what we can.

# DRINKS



## COFFEE

Custom house blend by Fratello. Direct trade, Rainforest Alliance.

**BOTTOMLESS CUP \$3.5    2LB BAG OF WHOLE BEANS \$30    3/4LB BAG OF WHOLE BEANS \$14**

## TEA

### RED ROSE TEA \$3



### MIGHTY LEAF ORGANIC TEAS \$3.5

Mighty Leaf provides hand picked organic teas packed in biodegradable pouches.

Teas are full of plant derived antioxidants.

**Black** Earl Grey, Vanilla Bean, Bombay Chai, English Breakfast

**Green** Green Dragon, Tropical

**Herbal** Mint Melange, African Nectar Rooibos, Chamomile Citrus

### HOT CHOCOLATE \$2.5



### HOMEMADE ICED TEA \$3

Made from our organic Mighty Leaf teas.

Available unsweetened or naturally sweetened with raw honey.



### ZORA'S LEMONADE \$3.5

Organic & locally made.

### JUICES \$4

Orange, Apple, Cranberry, Grapefruit, Tomato, Clamato.

## COCKTAILS

### CAESAR \$7.5 1OZ / \$10 2OZ

Vodka, clamato, spices.

### MIMOSA \$9 (ORANGE OR GRAPEFRUIT)

Fresh OJ or Grapefruit with Prosecco (5oz).

## BEER BOTTLES AND CANS

### VILLAGE, BLONDE \$7.5

A golden ale with a crisp, dry palate that balances a slight fruity sweetness and subtle bitterness.

### GOOSE ISLAND, HONKERS ALE \$7.5

Golden sunset colour with a fruity hop aroma, rich honey and caramel flavours.

### PHILLIPS, BLUE BUCK \$7.5

A deep amber coloured beer, Blue Buck has a crisp finish featuring a delicate hop aroma.

### NANTON SPARKLING WATER \$4

### GLASS BOTTLE SODAS \$4

Coke or Diet Coke, Grizzly Paw Root Beer, Black Cherry Cola, Ginger Beer.

### FLOAT \$5.5

Vanilla ice cream with any one of our sodas.

### OLD STYLE MILKSHAKES \$6

Chocolate, Strawberry, Vanilla.

### APEROL SPRITZ \$10

Prosecco (2oz), Aperol (1oz), sparkling mineral water.

### PIMM'S CUP \$10

Pimm's No.1 (2oz), ginger ale, cucumber, lemon.

### THE PERFECT STORM \$7.5 1OZ / \$10 2OZ

Kraken black spiced rum, ginger beer, lime.

### STEAM WHISTLE, PILSNER \$7.5

Floral hop aroma, sweet graininess with distinctive grassy notes, and balanced by a clean, crisp finish and pleasant lingering bitterness.

### VILLAGE, BLACKSMITH \$7.5

A distinctly dark and flavourful ale that carefully balances the sweet flavours of dark malt with a hoppy bitterness.



**GLUTEN FREE BEER** - Please ask your server.



### LONE TREE, GINGER APPLE CIDER \$7.5

A zesty twist of real ginger, for an exotic and lightly spicy cider experience.