



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_ycyc



DairyLane



DairyLaneCafe



BREAKFAST



GLUTEN AWARE
AVAILABLE
PLEASE ASK
YOUR SERVER.



VEGAN AWARE
AVAILABLE
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♥ 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 or toast for fruit, 1/2 grapefruit

-  **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.
-  **DL BREAKFAST BURRITO \$16.5 w/ red potato hash browns.**
2 fried eggs, cheddar, smoked mozzarella, fried potatoes, refried beans, avocado, pickled onions, pico de gallo, chipotle sour cream and cilantro in a flour tortilla with roasted tomato salsa.
*sub fried tofu & vegan cheese sauce for eggs & dairy at no charge
+sub egg whites \$1
+beef brisket / bacon / pork chorizo / maple pork sausage / chicken sausage \$3
-   **CHILAQUILES \$16**
Fried corn tortillas in red chile sauce, pickled onion, smoked mozzarella, queso fresco cheese, 2 eggs any style, cilantro, pico de gallo, avocado.
*sub fried tofu and vegan cheese sauce for eggs and dairy at no charge
+beef brisket / pork chorizo / maple pork sausage / bacon / 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**
-  **ITALIAN PORCHETTA HASH \$18 w/ choice of toast.**
Fried Italian pork, red potato hash, sautéed kale, caramelized onions, 2 poached eggs, grape tomato bruschetta, basil, parmesan, hollandaise, chimichurri.



 **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


 **TOASTS \$15 w/ 2 poached eggs, hollandaise, red potato hash browns.**
Sun dried tomato pesto, chimichurri, basil and spinach on sourdough.
or
Smashed avocado, sautéed kale, grilled zucchini and caramelized onions on swiss light rye.
+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 & CAMELIZED 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
Sun dried tomato pesto, caramelized onion, smoked mozzarella, spinach, grilled zucchini, basil.
+bacon / fried porchetta \$3

PORCHETTA \$17
Italian porchetta, smoked mozzarella, tomato, roasted peppers and onions, chimichurri.

BRISKET \$17
Beef brisket, cheddar, roasted peppers and onions, red chile sauce, sour cream, cilantro.

★ 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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SOUP & CHILI

Served with garlic baguette



MOROCCAN SPICED RED LENTIL SOUP CUP \$5 BOWL \$9

Lentils, onion, garlic, Ras el hanout, garnished with yogurt and cilantro.

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 / fried tofu \$3

+Italian porchetta / cold smoked salmon \$5

+grilled herb brined chicken breast \$6



HILLHURST HOUSE SALAD SM \$8 LG \$11

Greens, baby spinach, red cabbage, chopped apple, golden raisins, white onion, toasted almonds, honey toasted oats, sherry vinaigrette.



DL MIXED GREENS SM \$7 LG \$10

Cucumber, grape tomato, white onion, red cabbage, carrot, sprouts, pumpkin seeds, red wine vinaigrette.



BOWVIEW BOWL \$15

Brown rice, Thai yellow coconut curry, broccoli, red cabbage, carrot, kale, avocado, sprouts, pumpkin seeds, cilantro, red chiles, green onion.



DL BURRITO BOWL \$15

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

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



-  **PEPPERCORN DL \$18.5**
Green peppercorn mayo, house pickles, cheddar sauce, crispy onions, fried egg, tomato, butter leaf lettuce, egg washed bun.
-  **PORK CHORIZO \$18.5**
Broek Acres ground pork and chorizo, smoked mozzarella, smashed avocado, roasted shallot mayo, red chile sauce, pico de gallo, pickled banana peppers, cilantro, butter leaf lettuce, 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 peppers and onions, 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

-  **NASHVILLE STYLE HOT CHICKEN SANDWICH \$18.5**
Buttermilk fried chicken thighs, sweet & spicy glaze, roasted shallot mayo, cabbage slaw, house pickles, egg washed bun.
+sub gluten free bun (contains egg) \$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

GRAND TRUNK GRILLED CHEESE \$16

Spicy chicken thigh, queso fresco cheese, cheddar, avocado, tomato, caramelized onions on sourdough.
+bacon \$3

APPLE GRILLED CHEESE \$15

Apple and onion jam, french herbs and gruyere on sourdough.
+bacon / fried porchetta \$3

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).

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.

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.

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.