



## DINNER

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\_yc



DairyLane



DairyLaneCafe



# DINNER



## START / SHARE



### HOUSE CUT KENNEBEC POTATO FRIES w/ dip \$5 SM \$7 LG

Choose two: red pepper mayo / garlic tofunaise / roast shallot mayo.



### SWEET POTATO FRIES w/dip \$6 SM 8\$ LG

Choose two: red pepper mayo / garlic tofunaise / roast shallot mayo.



### GUACAMOLE \$11

Fresh tortilla chips, roasted tomato salsa.



### WHITE BEAN HUMMUS \$9

Heirloom cannellini beans, grilled naan, olive oil, spices.



### MEXICALI FRIES \$10

Cheddar sauce, pico de gallo, chipotle sour cream, cilantro, avocado.

\*sub vegan cheese sauce for dairy at no charge

+grilled chorizo \$3



### BRISKET TACOS (X3) \$13.5

Slow cooked brisket, braised black beans, cabbage, pico de gallo, queso fresco cheese, chipotle sour cream, cilantro.

+fries \$2



### NACHOS \$18 w/ roasted tomato salsa & sour cream

Cheddar, smoked mozzarella, black bean and corn salsa, pico de gallo, pickled banana peppers, chipotle sour cream, cilantro.

+beef brisket / grilled herb brined chicken / grilled chorizo \$5

## 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.



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)

 **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.

+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



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

# DINNER



GLUTEN AWARE  
AVAILABLE  
PLEASE ASK  
YOUR SERVER.



VEGAN AWARE  
AVAILABLE  
PLEASE ASK  
YOUR SERVER.

## SALADS / BOWLS / MAINS

- +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.

### **GRILLED STRIPLOIN STEAK \$26 w/ house cut kennebec fries**

6oz Alberta strip loin, sautéed mushrooms, kale, and black truffle butter.

### **3 PIECE FRIED CHICKEN DINNER \$20 w/ house cut kennebec fries, cabbage slaw**

Buttermilk marinated all natural hormone free chicken, light and dark meat, red chilis, honey, green onion.

### **JALAPEÑO MAC & CHEESE \$14 w/ house cut kennebec fries or mixed greens**

White cheddar sauce, smoked mozzarella, fresh jalapeño, smoked paprika breadcrumbs.  
+beef brisket / pork chorizo / bacon \$3

★ 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.

# 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).

**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.

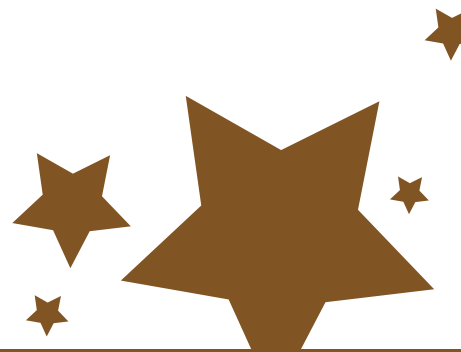


**LONE TREE, GINGER APPLE CIDER \$7.5**

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

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[www.dairylanecafe.ca](http://www.dairylanecafe.ca)