

DINNER

- ⓐ *Gluten-aware available*
- Ⓥ *Vegan-aware available*
- Ⓟ *Contains pork (can modify)*



START / SHARE

House-Cut Fries & Dip — \$8 Ⓥ ⓐ

Your choice of: red pepper mayo / garlic tofunaise / roasted shallot mayo / parmesan dip.

- + **Garlic Fries** - garlic, asiago, lemon pepper, fine herbs +\$3.5
- + **Bison Chili Cheese Fries** - bison chili, peppered gouda, tomato, sour cream, cilantro, tortilla strips +\$5
- + **Mexicali Fries** - cheddar cheese, pico de gallo, chipotle sour cream, cilantro, avocado +\$5
- + *sub vegan cheese sauce for dairy at no charge*

Sweet Potato Fries & Dip — \$9 Ⓥ ⓐ

Your choice of: red pepper mayo, garlic tofunaise, roast shallot mayo or buttermilk parmesan dip.

Grilled Broccolini — \$14 Ⓥ ⓐ

With red wine vinegar, garlic and chili.

Chicken Wings — \$18 ⓐ

1lb, served w/carrot sticks.

Classic Hot - Valentina's Hot Sauce.

Lemon Pepper - Micro greens w/buttermilk asiago dip.

Onion Rings — \$12 ⓐ

House made gluten free beer battered, served with red pepper mayo.

Carne Asada Tacos — \$18 ⓐ

3 Tacos with marinated flank steak, Braised black beans, pickled onion, queso fresco cilantro, salsa, avocado.

Weekly Feature Tacos — \$18 ⓐ

Changes every Taqueria Tuesday, then runs all week or until we sell out. Ask your server about this week's offering!

Guacamole — \$12 Ⓥ ⓐ

Crushed avocado, cilantro, cherry tomato, jalapenos, house made corn tortilla chips.

SOUP, SALAD & CHILI

Served with garlic ciabatta.

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.

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

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*
- + *sub poutine \$4.5*

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*

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 — \$24 ⓐ

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 roasted shallot aioli on a sesame brioche bun.

- + *sub gluten-free bun \$2*

Bison Burger — \$25 ⓐ

Seasoned Alberta bison, tomato, arugula, horseradish & grainy mustard aioli, cheese curds & bacon, 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.

DL BOWLS

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

DL Burrito Bowl — \$21 (V) (G)

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.

Steak Poutine Bowl — \$21 (G)

House cut fries, marinated flank steak, cheese curds, gravy, green onions

Highbanks Bowl — \$21 (V) (G)

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.

MAINS

Steak Au Poivre — \$33 (G)

8oz New York Striploin seared in a cast iron skillet, deglazed with cognac in a pepper cream sauce. Served with charred broccolini and house-cut fries.

3 Piece Fried Chicken Dinner — \$26 (G)

Buttermilk marinated all-natural chicken, light and dark meat, red chiles, honey, green onions. Served w/house-cut fries, and cabbage slaw.

Fish & Chips — \$24 (G)

2 Pieces of beer battered cod, served with tartar sauce, lemon and house-cut fries.

KIDS (under 12 only please)

Grilled Cheese — \$11

Cheddar cheese on brioche or multi-grain bread.
Served w/house cut fries.

Dairy Lane Burger — \$11 (G)

4 oz Heritage Angus beef patty, toasted egg washed bun.
Served w/house cut fries.

+ cheddar cheese \$1

Chicken Fingers & Fries — \$11 (G)

House breaded (GF) chicken breast. served with home cut fries.

HAPPY HOUR

3PM - 5PM

Origin Homegrown Lager \$6

Caesar \$7, Doubles \$10

Margarita \$7, Doubles \$10

Aperol Spritz \$9

House Wines \$6/5oz, \$10/9oz

Premium House \$8/5oz, \$12/9oz

DAILY FEATURES

DINE-IN ONLY

Taqueria Tuesdays, 3pm–Close

\$4 Tacos

\$6 Mexican Lager

\$8 Margaritas, \$10 Doubles

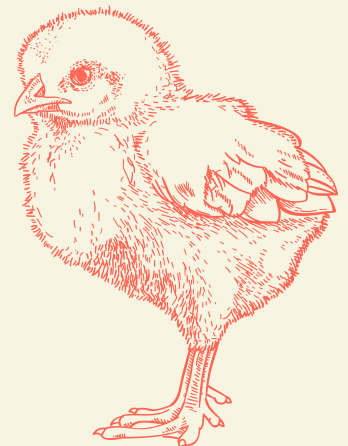
Burger & Beer Wednesdays, 3pm–Close

\$6 Origin Homegrown Lager

\$17 Burgers & Sandwiches

Wine Night Thursdays, 3pm–Close

1/2 Price Bottles & Happy Hour Glass Pours



INSTAGRAM: @DAIRYLANE_YYC

TWITTER: @DAIRYLANE

FACEBOOK: /DAIRYLANECAFE

ASK US ABOUT OUR GIFT CERTIFICATES