



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_yc



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 \$10.5 w/ red potato hash browns & toast.

+bacon / pork chorizo / maple pork sausage / chicken sausage \$5



TRIPLE DOUBLE \$17.5 w/ red potato hash browns & toast.

3 eggs, maple pork sausage, chicken sausage, bacon.



BREAKFAST BURRITO \$17 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 \$17.5 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 \$16.5 w/ red potato hash browns.

2 fried eggs, bacon, cheddar, tomato, butter leaf lettuce, red pepper mayo on sourdough toast.



BLUEBERRY LIME BREAKFAST BOWL \$13.5

Bles Wold lime yogurt, blueberry compote, Goin Nuts granola, chia, cacao nib, coconut, berries, honey.

+hemp hearts \$2



HOT CEREAL \$10.5 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. **\$15.5**

or

Chorizo, smoked mozzarella, caramelized onions, avocado, red chile sauce, over easy egg,

queso fresco cheese, cilantro. **\$17**



DL HASH \$15.5 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



DL MIGAS \$17 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 \$15.5 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. \$16.5

SMOKED SALMON & AVOCADO. \$17.5

BRISKET & CARMELIZED ONION. \$16.5



OMELETTES w/ red potato hash browns & toast.

+sub gluten free bun (contains egg) \$2
+sub egg whites \$1

LYONNAISE \$15.5

Caramelized onions, gruyere, herbs.
+bacon \$3

VEG \$16

Mixed mushrooms, spinach, bell pepper, caramelized onions and gruyere, topped with grape tomato bruschetta.
+bacon / pork chorizo / chicken sausage \$3

ALL IN \$17

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

SMOKED SALMON \$17.5

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
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VEGAN AWARE
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SOUP & CHILI

Served with garlic baguette



BLACK BEAN SOUP CUP \$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 \$15.5

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



DL BURRITO BOWL \$15.5

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 \$15

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 \$19

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 \$17

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 \$17

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 \$19

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 \$19

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 \$19

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 \$15.5

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

+bacon / fried porchetta \$3



CRISPY TOFU BAGUETTE \$15.5

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
Fresh Fruit	\$6sm \$11lg
Farm Fresh Egg	\$2
1/2 Grapefruit	\$3.25
1/2 Avocado	\$3.5
Tomato Slices	\$3.5
Toast / English Muffin	\$3.25
Yogurt	\$4
Single-slice Plain French Toast	\$4

Kennebec Potato Fries	\$4.5sm \$6.5lg
Yam Fries	\$5sm \$8lg
Naturally Cured Bacon	\$5
Back Bacon	\$5
Maple / Chorizo Sausage	\$5
Chicken Sausage	\$5
Grilled Corn Tortillas	\$2
Hollandaise Sauce	\$2
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.

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.

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.