



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



GLUTEN AWARE
AVAILABLE
PLEASE ASK
YOUR SERVER.



VEGAN AWARE
AVAILABLE
PLEASE ASK
YOUR SERVER.

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



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.

+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



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
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YOUR SERVER.



VEGAN AWARE
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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 \$15.5

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.



GRILLED STRIPLOIN STEAK \$26.5 w/ house cut kennebec fries

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



3 PIECE FRIED CHICKEN DINNER \$20.5 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 \$14.5 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).

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.

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www.dairylanecafe.ca