

FRIES

BREAKFAST

**GOOD PEOPLE
GOOD FOOD**



BLUESTAR_YYC



BLUESTAR_YYC



BLUESTARDINER

+

**BLUE STAR
DINER**



BURGERS

OPEN DAILY

**8AM - LAST SEATING 10PM
UNLESS OTHERWISE STATED**



**VEGAN AWARE
AVAILABLE**



**GLUTEN AWARE
AVAILABLE**

JUST ASK.

**809 - 1ST AVE NE
403.261.9998**

BLUESTARDINER.CA

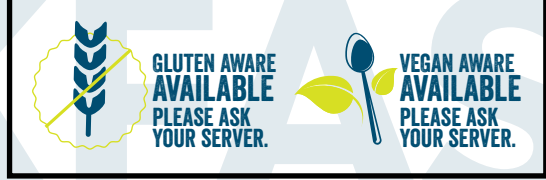
**★
GIFT CERTIFICATES
AVAILABLE**



**BLUESTAR
'S BRIDGELAND**



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



Substitute gluten free bun (contains egg) \$2



2 EGGS ANY STYLE \$10.5

Red potato hash browns & toast.
+ maple pork sausage | chorizo | apple chicken sausage | naturally cured bacon \$5



TRIPLE DOUBLE \$18

3 eggs, maple pork sausage, apple chicken sausage, naturally cured bacon, red potato hash browns & toast.



BREAKFAST SAMMY \$17

2 eggs, naturally cured bacon, smoked mozzarella, tomato, roasted shallot mayo, crushed avocado on sourdough toast, red potato hash browns.



HUEVOS RANCHEROS \$17.5

Corn tostadas, refried beans, bell peppers, pickled onions, corn & black bean salsa, peppered gouda, 2 sunny up eggs, crushed avocado, red potato hash browns.
+ maple pork sausage | chorizo | apple chicken sausage | naturally cured bacon \$5



SASKATOON BERRY YOGURT PARFAIT \$12

Saskatoon berry coconut Greek yogurt (contains dairy), organic granola, berries, chia seed, raw honey, hemp hearts.



JOURNEY BOWL \$15

Thai green curry, brown rice, pumpkin & sunflower seeds, kale, carrot, beet, cilantro, crushed avocado, Sriracha tofunaise, ginger lime vinaigrette.
+ 1 egg any style \$2
+ chickpea falafel | fried tofu \$3
+ grilled chicken breast \$6



STEEL CUT OATMEAL \$10 2% or almond milk

Saskatoon berry compote, organic granola, maple syrup, toasted flax seed & hemp hearts.



SHORT RIB & GRITS \$18

Alberta beef short rib, pimento cheese grits, sunny up egg, braised greens.



ALBERTA LAMB HASH \$18.5

Toasted cornbread, corned lamb, kale, roasted red peppers, grilled zucchini, mushrooms, caramelized onion, feta cheese, 2 poached eggs, hollandaise sauce.



BRIDGELAND BREAKFAST BOWL \$16

Red potato hash browns, naturally cured bacon, caramelized onions, aged cheddar mornay, arugula, green onion, 2 poached eggs, toast, hollandaise sauce.



BBQ PULLED JACKFRUIT & SWEET POTATO HASH \$16

Kale, cherry tomatoes, bell peppers, grilled zucchini, BBQ pulled jackfruit, puffed brown rice, roasted sweet potato, red potato, toast, cashew curry dressing.
+ 1 egg any style \$2

BUTTERMILK PANCAKES \$10

3 whole-wheat buttermilk pancakes, maple syrup, fresh berries.
+ banana, Nutella, cinnamon icing \$4
+ Saskatoon berry compote, walnuts, raisin butter, bourbon maple syrup \$5



FRIED CHICKEN & PANCAKES \$19.5

Buttermilk pancakes, fried chicken breast, naturally cured bacon, sunny up egg, red eye gravy, chilli butter, bourbon maple syrup.

BRIOCHE FRENCH TOAST \$10

3 slices brioche French toast, maple syrup, fresh berries.
+ Saskatoon berry compote, walnuts, raisin butter, bourbon maple syrup \$5
+ back bacon, aged cheddar mornay, smoked onion jam, mushroom, sunny up egg \$7

BLUESTAR BURRITO \$17

3 scrambled eggs, bell peppers, pickled red onion, mushrooms, aged cheddar, refried beans, crushed avocado, flour tortilla, red potato hash browns.
+ sub egg whites \$1
+ maple pork sausage | chorizo | apple chicken sausage | naturally cured bacon \$5



BENNIES \$16.5

2 poached eggs, red potato hash browns, toasted English muffin, hollandaise sauce.
+ sub gluten free bun (contains egg) \$2

- ★ BACK BACON & GRILLED TOMATO
- ★ SMOKED SALMON & AVOCADO, PICKLED RED ONION
- ★ SAUTÉED KALE & MUSHROOM
- ★ ALBERTA BEEF SHORT RIB & CARAMELIZED ONION



THREE EGG OMELETTES \$17

Red potato hash browns and toast.
+ sub gluten free bun \$2
+ sub egg whites \$1

- ★ MUSHROOM & 3 CHEESE
Mixed mushrooms, smoked mozzarella, aged cheddar, gruyere cheese, creme fraiche.
- ★ SMOKED SALMON
Pickled red onions, capers, fresh dill, feta, lemon zest.
- ★ ALL IN
Naturally cured bacon, maple sausage, back bacon, mushrooms, bell peppers, peppered gouda, green onion.

SIDES



Kennebec Fries \$5



Yam Fries \$5



Red Potato Hash Browns \$5

Fresh Fruit \$6

Free Range Egg \$2

1/2 Grapefruit \$3.25

1/2 Avocado \$4

Toasted Corn Tortilla \$2

Hollandaise Sauce \$2

Hemp Hearts \$2

Focaccia \$3.5

Brioche French Toast Slice \$4

Buttermilk Pancake \$4

Naturally Cured Bacon \$5

Maple Breakfast Sausage \$5

Chorizo Sausage \$5

Apple Chicken Sausage \$5

Toast \$3.5

House-made Cornbread \$4

Gluten Free Bread \$4

LUNCH



SOUPS & SALAD

Served with focaccia bread
Substitute gluten free bun at no charge (contains egg)

BSD SALAD SM \$7 LG \$12

Mixed green salad. Changes with the seasons. Please ask your server.
+ chickpea falafel \$3
+ grilled chicken breast \$6



KALE CAESAR SM \$7 LG \$12

Focaccia croutons, nutritional yeast, toasted pumpkin seeds, marinated chickpeas, confit garlic dressing.
+ chickpea falafel \$3
+ seared pork belly \$5
+ grilled chicken \$6

SOUP OF THE MOMENT CUP \$5 BOWL \$9

Changes often. Please ask your server.



THAI CURRY YAM SOUP CUP \$5 BOWL \$9

Cilantro, pumpkin seed, Korean chilli.

ALBERTA BISON CHILLI CUP \$9 BOWL \$14

Aged cheddar, sour cream, green onion, cherry tomato.

SANDWICHES

House cut kennebec fries, bread & butter pickles
+ sub soup | BSD salad | yam fries \$2
+ sub truffle fries | kale caesar \$3
+ sub dirty fries \$3.5



BUTTERMILK FRIED CHICKEN SANDWICH \$19

Crisp pancetta, raw honey, butter lettuce, tomato, pickled red onion, roasted shallot mayo, egg wash bun.

FRENCH ONION GRILLED CHEESE \$16

Gruyere cheese, chopped bacon, roasted shallot mayo, sourdough bread.

ALBERTA LAMB NAANWICH \$18

Corned lamb, roasted garlic tahini sauce, za'atar spice, pickled red onion, Anaheim peppers, butter lettuce, tomato, feta cheese, red harissa.
+ sub chickpea falafel at no charge

PORK BELLY KIMCHI MELT \$18

Seared Alberta pork belly, house-made kimchi, aged cheddar, Sriracha tofunaise, ciabatta bun.

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Please be aware that our kitchen contains soy, dairy, eggs, gluten, nuts, and other allergens. While we do our best to accommodate guests with allergies, there is always a risk of cross contamination.

Consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
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LUNCH



**GLUTEN AWARE
AVAILABLE
PLEASE ASK
YOUR SERVER.**



**VEGAN AWARE
AVAILABLE
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BURGERS

Locally and conscientiously raised free range and hormone free beef

House cut kennebec fries, bread & butter pickles

Served on an egg wash bun

+ sub gluten free bun \$2

+ sub soup | BSD salad | yam fries \$2

+ sub truffle fries | kale caesar \$3

+ sub dirty fries \$3.5

DL BURGER \$16

Dry aged beef, tomato, butter leaf lettuce, pickled red onion, DL burger mayo.

+ aged cheddar | gruyere | peppered gouda | smoked mozzarella | grizzly gouda \$2.5

+ sautéed mushrooms \$2

+ naturally cured bacon \$3

SPICY CHORIZO PORK BURGER \$19

House-made chorizo, peppered gouda, chilli mayo, tomato, butter leaf lettuce, balsamic onion, bacon and apple reduction.

ALBERTA BISON BURGER \$20

Saskatoon berry BBQ sauce, smoked Gorgonzola cheese, bacon jam, arugula, tomato.

THE 1ST AVE BURGER \$19

Seared pork belly, caramelized onions, fried egg, aged cheddar mornay, roasted shallot mayo, bread & butter pickles, butter lettuce, tomatoes.



VEGGIE BURGERS

House cut kennebec fries, bread & butter pickles

"People Food" veggie patties: vegan, gluten free, made with all natural ingredients in Calgary

Served on a vegan multigrain bun

+ sub gluten free bun \$2

+ sub soup | BSD salad | yam fries \$2

+ sub truffle fries | kale caesar \$3

+ sub dirty fries \$3.5



BANH-MI \$17

Sriracha tofunaise, pickled carrots, radish, cucumber, cilantro, sunflower sprouts.

BSD VEGGIE BURGER \$17

Red pepper mayo, crushed avocado, smoky sweet potato chips, cheddar, butter lettuce, tomato.



BBQ PULLED JACKFRUIT \$18

House made BBQ sauce, bread & butter pickles, red cabbage slaw, Anaheim peppers, crispy fried onions.

We are proud to carry on the tradition of the small, independently owned neighbourhood business. Our mission is to connect, grow & strengthen our community - one that includes our staff, customers, neighbours, farmers & suppliers with whom we work. We support local and organic farming because we like good people, good food & we care about our planet.

Sharing the right to eat.

Mealshare is a non-profit that works with restaurants to help end youth hunger. It was started right here by two young Calgarians, Jeremy Bryant and Andrew Hall.

Blue Star Diner and Dairy Lane Cafe are proud to be Mealshare's Founding Partner Restaurants - we were the first restaurants to offer the program back in July 2013.

Our owner, Shayne, has been heavily involved since the beginning - initially helping to get the program off the ground, and now providing advice through his role on Mealshare's Board of Advisors.

BSD and DLC have shared nearly 50,000 meals through Mealshare. Blue Star Diner was proud to serve Mealshare's one millionth meal back in 2016.

We hope you enjoy your meal today, knowing that your orders are helping end youth hunger! As always, we're all in this together.

