
BLUE STAR
DINER

BREAKFAST ★ LUNCH

OPEN DAILY

8am - last seating 10pm
Unless otherwise stated

809 - 1st Avenue NE
403 - 261 - 9998



BlueStar_yc



BlueStar_yc



BlueStarDiner

www.bluestardiner.ca

BREAKFAST



GLUTEN AWARE AVAILABLE
PLEASE ASK YOUR SERVER.



VEGAN AWARE AVAILABLE
PLEASE ASK YOUR SERVER.

Substitute gluten free bun: \$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.

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



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

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

BRIDGELAND BREAKFAST SAMMY \$17 w/ red potato hash browns.

2 eggs, bacon, basil, tomatoes, gruyère, pesto mayo on sourdough toast.



HUEVOS RANCHEROS \$17.5 w/ red potato hash browns.

Corn tostadas, refried beans, pickled onions, peppers, black bean and corn salsa, sylvan star peppered gouda, 2 sunny eggs, avocado, sour cream and salsa.

+chorizo / maple pork sausage / chicken sausage / bacon \$3



SMOOTHIE BOWL \$13.5

Bles-Wold coconut yogurt, mixed berry puree, coconut granola, berries, chia, raw honey.
+hemp hearts \$2



JOURNEY BOWL \$14.5

Thai green curry sauce, brown rice, pumpkin seeds, sunflower seeds, kale, carrot, beet, cilantro, avocado, Sriracha tofunaise.
+chickpea fritters / fried tofu \$3
+chicken breast \$6
+1 egg any style \$2



HOT CEREAL \$10.5 cooked w/ 2% or almond milk.

100% whole grain oats, flax.
Pumpkin, walnut, maple syrup
or
Warm berry compote
+hemp hearts \$2



BRISKET & GRITS \$17.5 w/ toast.

Slow cooked brisket, soft cheddar polenta, 2 sunny up eggs, green onion, chilis.



CORNED LAMB HASH \$18.5 w/ cornbread.

Slow cooked lamb*, red potato hash browns, zucchini, roasted peppers, mushrooms, kale, caramelized onions, chilis, 2 poached eggs, goat feta, hollandaise.

*sub pulled brisket at no charge



BRIDGELAND BREAKFAST BOWL \$15.5 w/ toast.

Red potato hash browns, bacon, white cheddar whiz, caramelized onion, 2 poached eggs, green onion, hollandaise.

BUTTERMILK PANCAKES \$10.5

3 whole wheat pancakes, maple syrup, fresh fruit.
+banana, nutella, crème anglaise \$3

FRIED CHICKEN & PANCAKES \$19.5

Buttermilk pancakes, fried chicken breast, bacon, fried egg, green onion, chilis, hot sauce butter, red-eye gravy.

STUFFED FRENCH TOAST w/red potato hash browns.

Cinnamon cream cheese, field berry compote **\$14.5**

or

Back bacon, gruyère, white cheddar whiz, fried egg, green onion, chilis **\$16.5**

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BLUE STAR BURRITO \$17 w/ red potato hash browns.

3 eggs, cilantro, bell peppers, pickled red onions, mushrooms, aged cheddar, refried beans, white flour tortilla, avocado, salsa & sour cream.

+sub egg whites \$1

+ chorizo / maple pork sausage/ chicken sausage / bacon \$3



BENNIES w/ red potato hash browns.

2 poached eggs, toasted english muffin, topped with hollandaise.

+sub gluten free bun \$2

BACK BACON & GRILLED TOMATO \$16.5

SMOKED SALMON & AVOCADO \$16.5

BRISKET AND CARAMELIZED ONION \$16.5

SAUTÉED KALE WITH MUSHROOMS, ONION & GARLIC \$15.5



3 EGG OMELETTES w/ red potato hash browns & toast.

+sub gluten free bun \$2

+sub egg whites \$1

ALBERTAN \$16.5

Homemade bison chilli, aged cheddar, sour cream & green onion.

LYONNAISE \$15.5

Caramelized onions, french herbs, gruyère.

ITALIAN \$16.5

Bell pepper sauce, zucchini, caramelized onion, basil, oven dried tomato, smoked mozzarella.

SMOKED SALMON \$17.5

Pickled red onions, goat feta, fresh dill, capers.

ALL IN \$17.5

Bacon, maple sausage, back bacon, bell peppers, mushrooms, green onions, peppered gouda.

SIDES

| | | | |
|---|-----------------|---------------------------|-------|
| Kennebec Potato Fries | \$4.5sm \$6.5lg | Garlic Toast | \$3.5 |
| Yam Fries | \$5sm \$8lg | Single Slice French Toast | \$4 |
| Red Potato Hash Browns | \$4.5sm \$6.5lg | Single Pancake | \$4 |
| Fresh Fruit | \$6sm \$11lg | Naturally Cured Bacon | \$5 |
| Farm-Fresh Egg | \$2 | Maple or Chorizo Sausage | \$5 |
| 1/2 Grapefruit | \$3.25 | Apple Chicken Sausage | \$5 |
| 1/2 Avocado | \$3.5 | Grilled Corn Tortillas | \$2 |
| Toast (multi grain, sourdough, rye or white) | \$3.75 | Hollandaise | \$2 |
| Homemade Cornbread | \$3.75 | Hemp Hearts | \$2 |

LUNCH



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SOUPS & SALADS w/ garlic toast.

*sub gluten free bun (contains egg) at no charge



GREEN SALAD SM \$7 LG \$10

White balsamic and shallot vinaigrette, mixed greens, sunflower sprouts, carrot, radish, cucumber, grape tomatoes, roasted pumpkin seeds.

BLUE STAR SALAD Market Price

Seasonal offering. Please ask your server.

SOUP OF THE MOMENT Cup \$5 Bowl \$9

Changes often, please ask your server.



THAI CURRIED YAM Cup \$5 Bowl \$9

Lemongrass, ginger, kaffir lime leaf, chilis, coconut milk, cilantro, pumpkin seeds.

BISON CHILI Cup \$9 Bowl \$14

Alberta bison, red beans, homemade tomato sauce, cheddar cheese, sour cream, green onion, fresh tomato.

SANDWICHES w/ house cut kennebec fries, bread & butter dill pickles.

+sub soup / green salad / yam fries \$2

+sub dirty fries \$3.5



BUTTERMILK FRIED CHICKEN SANDWICH \$19

Sous vide chicken breast, pork pancetta, rosebud honey, butter leaf lettuce, tomato, pickled red onion, roasted shallot aioli on an egg washed bun.

+sub gluten free bun \$2

BREAD & BUTTER DILL PICKLE GRILLED CHEESE \$15.5

Oka cheese, house pickles, chili remoulade on rye.

FRENCH ONION GRILLED CHEESE \$15.5

Caramelized onions, gruyère, french herbs, roasted shallot mayo on sourdough.

PORK SCHNITZEL SANDWICH \$17.5

Herb brined pork, gruyère, fried egg, pickles, greens, mustard aioli on an egg washed bun.

LAMB NAANWICH \$17.5

Corned lamb, walnut gremolata, tahini garlic sauce, za'atar, butter leaf lettuce, tomato, pickled red onions, warm naan bread.

*sub veggie patty at no charge

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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BURGERS w/ house cut kennebec fries, bread & butter dill pickles.

The meat in our burgers is locally and conscientiously raised, free range & hormone free.
Served on an Engel's egg washed bun.
+sub gluten free bun (contains egg) \$2
+sub soup, green salad, or yam fries \$2
+sub dirty fries \$3.5

THE DAIRYLANE BURGER \$15

Dry aged beef, tomato, butter leaf lettuce, pickled red onions, DL burger mayo.
+bacon \$3
+cheddar /gruyère / peppered gouda / goat feta / oka / white cheddar whiz \$2.5
+fried egg \$2
+sautéed garlic mushrooms \$2

SPICY CHORIZO PORK BURGER \$19

Ground pork, garlic and spices, peppered gouda, chili mayo, tomato, butter leaf lettuce, balsamic onion, apple and bacon sauté.

BISON BURGER \$19

Roasted pepper mayo, pesto (contains nuts), pork pancetta, smoked mozzarella, tomato, butter leaf lettuce.

The 1st Ave \$19

Ground beef, bacon, caramelized onions, fried egg, white cheddar whiz, roasted shallot mayo, bread & butter dill pickles, butter leaf lettuce, tomato.



VEGGIE BURGERS w/ house cut kennebec fries, bread & butter dill pickles.

"People Food" veggie patties are vegan, gluten free, and made with all natural ingredients in Calgary, Alberta.
Served on vegan all-grain bun.
+sub gluten free bun (contains egg) \$2
+sub soup, green salad or yam fries \$2
+sub dirty fries \$3.5



BANH-MI \$17

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

MEDITERRANEAN \$17

Tahini garlic sauce, grilled zucchini, roasted red pepper, pickled onion, goat feta, spinach, tomato.

BSD VEGGIE BURGER \$17

Red pepper mayo, avocado, smokey potato sticks, cheddar, butter leaf lettuce, tomato.



WE'RE ALL IN THIS TOGETHER



DRINKS

COFFEE \$3.5

Fratello Coffee is consciously chosen, responsibly purchased and carefully roasted. Whole bean coffee is available for purchase.

TEA \$3.5

Organic Rooibos, Herbal Tea
Organic Chamomile, Herbal Tea
Organic Peppermint, Herbal Tea
Organic Indian Chai, Black Tea

Organic Earl Grey Cream, Black Tea
Organic Cream of Assam, Black Tea
Premium Jasmine Green Tea
Organic Houjicha Gold, Green Tea

MILK OR CHOCOLATE MILK \$3

JUICE \$4

Orange, Apple, Grapefruit, Cranberry, Tomato, Clamato

COKE & DIET COKE \$4

Old School Glass Bottles

GRIZZLY PAW SODAS \$4

Made in Canmore
Root Beer, Cream Soda, Ginger Beer,
Orange Cream Soda, Black Cherry Cola

+Make it a Float \$1.5 w/ house made vanilla ice cream

NANTON SPARKLING SPRING WATER \$4

ZORA'S LEMONADE \$3.5

Locally made

SWEET ICED TEA \$3

BREWED, UNSWEETENED, ORGANIC ICED TEA \$3

HOT CHOCOLATE \$3

BREAKFAST COCKTAILS

MALL RAT (1oz) \$8 (2oz) \$12

Iceberg Vodka, Orange Juice, Almond Milk, Vanilla Extract

MANGO BELLINI \$8

Mango Puree, Prosecco

MIMOSA \$8

Orange Juice, Prosecco

PINK MIMOSA \$8

Ruby Red Grapefruit Juice, Prosecco

MANMOSA \$8

Pilsner King Can, Fresh Orange Juice

BLUE DOG \$8

Fresh Lime Juice, Agave Syrup, Steamwhistle Pilsner

CAESAR (1oz) \$8 (2oz) \$12

Iceberg Vodka, Angry Sauce, Clamato

SASKATCHELADA \$8

Pilsner King Can, Clamato, Angry Sauce, Lime Juice
+Tequila Shot (1oz) \$4



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.

Welcome to our community, enjoy!

BEER

DRAFT

Taps change periodically. Please ask your server.

BOTTLES AND CANS

Village, Blonde \$7
Phillips, Short Wave Pale Ale \$7
Central City, Red Racer IPA \$7
Phillips, Blue Buck \$7

Steam Whistle, Pilsner \$7

Old Style Pilsner (King Can) \$6

Lone Tree, Ginger Apple Cider \$7

Gluten Free Beer - Please ask your server.

