

WINE

BURGERS

GOOD PEOPLE
GOOD FOOD



BLUESTAR_YYC



BLUESTAR_YYC



BLUESTARDINER

+

BLUE STAR
DINER



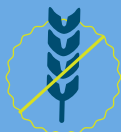
BEER

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
♥

DINNER



**GLUTEN AWARE
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PLEASE ASK
YOUR SERVER.



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TO START OR SHARE



ROASTED BRUSSEL SPROUTS \$13

Naturally cured bacon, maple dijon vinaigrette, crispy fried onions, confit garlic, roasted walnuts.

MUSHROOMS ON TOAST \$14

Grilled sourdough bread, mixed mushrooms, arugula, smoked onion jam, creme fraiche, confit garlic.
+ poached egg \$2



GUACAMOLE \$12

Crushed avocado, cilantro, feta cheese, tomato, smoked paprika pumpkin seeds, corn tortilla chips.



NACHOS \$20

Corn tortilla chips, aged cheddar mornay, peppered gouda, smoked mozzarella, diced tomato, pickled Anaheim peppers, green onion, red onion, corn & black bean salsa, cilantro, avocado crema.
+ guacamole \$2
+ pulled jackfruit \$4
+ bison chilli \$5



HOUSE CUT FRIES \$6

Roasted shallot mayo | red pepper mayo | chilli mayo | Sriracha tofunaise
+ truffle fries, grizzly gouda, fresh herbs \$3
+ dirty fries \$3.5

TACOS \$14

Warm corn tortilla, red cabbage slaw, lime.



★ BBQ PULLED JACKFRUIT

Toasted cashews, mint pineapple salsa, avocado crema.



★ CORNMEAL FRIED CATFISH

Pickled red cabbage, chilli remoulade, diced tomato, fried capers.



CHICKEN WINGS \$15

★ ADOBO

Green onions, toasted sesame seeds, Sriracha tofunaise.

★ CLASSIC HOT

Carrot and celery curls, parmesan ranch.



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](https://www.mealshare.ca)

DINNER



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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.



BBQ PULLED JACKFRUIT SANDWICH \$18

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



DINNER



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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.



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MAINS



STEAK FRITES \$25

Alberta beef striploin, house cut truffle fries, BSD steak spice, red wine jus, smoked onion jam, arugula salad.



SOUTHERN FRIED CHICKEN \$22.5

Toasted corn bread, maple hot sauce, red cabbage slaw, bread and butter pickles.



ALBERTA BEEF SHORT RIB \$26

Pimento cheese grits, smoked onion jus, braised greens, mixed mushrooms, roasted cherry tomato, cured egg yolk.



KOREAN BBQ PORK RIBS \$24

Gochujang BBQ sauce, kimchi fries, pea shoot salad.

MAC & CHEESE \$15

Aged cheddar mornay, gruyere, smoked mozzarella, jalapeño, cheesy bread crumbs.
BSD salad | fries

DIRTY MAC \$22

Seared pork belly, aged cheddar mornay, gruyere, smoked mozzarella, jalapeño, cheesy bread crumbs, caramelized onions, DL mayo, green onions, poached egg, Korean chilli.



JOURNEY BOWL \$15

Thai green curry, brown rice, pumpkin and sunflower seed, 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

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.

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.

