

WINE

BURGERS

GOOD PEOPLE
GOOD FOOD



BLUESTAR_YYC



BLUESTAR_YYC



BLUESTARDINER

BLUE STAR
DINER

OPEN DAILY

8AM - LAST SEATING 10PM

UNLESS OTHERWISE STATED



VEGAN AWARE
AVAILABLE



GLUTEN AWARE
AVAILABLE

JUST ASK.



Gift Certificates
Available

809 - 1ST Ave NE
403.261.9998
bluestardiner.ca

BEER

BLUESTAR
'S BRIDGELAND



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



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

TO START OR SHARE



NACHOS \$19

Pepper gouda, smoked mozza, goat feta, toasted pumpkin seeds, tomato, red onion, pineapple, chipotle sour cream and cilantro.
+slow cooked brisket / grilled chicken \$5



SAUTÉED BRUSSEL SPROUTS \$9

Smoked bacon, shallot, garlic, grainy mustard, chicken stock.



HOUSE CUT FRIES w/ dip \$5 SM \$7 LG

Choose two: red pepper mayo / Sriracha tofunaise / pesto mayo / roast shallot mayo / chili mayo



CHILI CHEESE FRIES \$10

Kennebec potato fries, white cheddar whiz, bison chili, sour cream, grape tomatoes, green onion.



DIRTY FRIES \$9

Kennebec potato fries, caramelized onions, white cheddar whiz, burger mayo, green onion, red chilis.



CATFISH TACOS (x3) \$13.5

Cornmeal breading, pickled cabbage, chili remoulade, diced tomato, crispy capers, warm corn tortillas.
+fries \$2



CHEESE STEAK TACOS (x3) \$13.5

Slow cooked brisket, peppers & onions, pickled Anaheim chilies, white cheddar whiz, chili mayo, green onion,
mini smoked mozzarella quesadilla.
+fries \$2



GUACAMOLE \$10

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



CHICKPEA FRITTERS \$10

Spiced yogurt, goat feta, sumac, pickled anaheim chilis, tomato, bell pepper emulsion, parsley, mint.



CHICKEN WINGS \$15

Maple Bourbon, scallion, burnt lemon
or
Hot sauce butter, corn salsa, buttermilk ranch

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.



GLUTEN AWARE
AVAILABLE
PLEASE ASK
YOUR SERVER.



VEGAN AWARE
AVAILABLE
PLEASE ASK
YOUR SERVER.

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

The meat in our burgers is locally and conscientiously raised, free range & hormone free.

+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 onion, DL burger mayo.

+bacon \$3

+cheddar /gruyere / peppered gouda / goat feta / oka / white cheddar whiz \$2.5

+fried egg \$2

+sautéed garlic mushrooms \$2

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



THE 1st Ave \$19

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

+sub gluten free bun (contains egg) \$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.

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



BISON BURGER \$19

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

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



BUTTERMILK FRIED CHICKEN SANDWICH \$19

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

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

FRENCH ONION GRILLED CHEESE \$15.5

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

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.

PORK SCHNITZEL SANDWICH \$17.5

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



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.

MEDITERANEAN \$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.



GLUTEN AWARE
AVAILABLE
PLEASE ASK
YOUR SERVER.



VEGAN AWARE
AVAILABLE
PLEASE ASK
YOUR SERVER.

MAINS



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

6oz AAA Beef striploin steak, smoked onion butter, red wine demi-glace, seasonal veg, roasted shallot mayo.



THREE PIECE FRIED CHICKEN DINNER \$20.5 w / house cut kennebec fries, cabbage slaw.

Buttermilk Fried Chicken, light and dark meat, honey, green onions, red chilis, hot sauce butter.



HERB BRINED PORK LOIN \$26.5

Seared local pork, white bean and bacon ragout, roasted onion, green harissa, seasonal veg, creme fraiche, pan jus.



BRISKET & GRITS \$19.5

Slow cooked brisket, soft cheddar & herb polenta, smoked onion demi-glace, cured egg yolk, seasonal veg, green onion, chilis, oven dried tomato.

MAC & CHEESE \$14.5 w/ green salad or fries.

White cheddar whiz, jalapeno, smoked paprika breadcrumbs.

+slow cooked brisket / bacon / chorizo \$3

+poached egg \$2



JOURNEY BOWL \$14.5

Thai green curry sauce, brown rice, pumpkin seeds, sunflower seeds, carrot, kale, beet, cilantro, avocado, Sriracha tofunaise.

+chickpea fritters / fried tofu \$3

+chicken breast \$6

+1 egg any style \$2

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-born 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.

Welcome to our community, enjoy!

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

COCKTAILS & BEER

COCKTAILS (2 oz.) \$12

CLASSIC MARGARITA

Tequila, Fresh Lime Juice, Agave Nectar

SASKATCHELADA \$8

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

WHISKY SOUR

Choice of Bulleit Bourbon or Alberta Premium Rye, Fresh
Lemon Juice, Agave Syrup

MANHATTAN

Choice of Bulleit Bourbon or Alberta Premium Rye, Martini
Rosso, Vermouth, Angostura bitters

OLD FASHIONED

Alberta Premium Rye, Sugar, Angostura Bitters, Orange Wedge,
Nanton Sparkling Water

OLD RAJ COLLINS

Old Raj Gin, Fresh Lemon Juice, Agave Syrup, Nanton
Sparkling Water

DARK & STORMY

Sailor Jerry's Spiced Rum, Fresh Lime Juice, Grizzly Paw
Ginger Beer

MOSCOW MULE

Iceberg Vodka Fresh Lime Juice, Grizzly Paw Ginger Beer

DRAFT BEER

Taps change periodically. Please ask your server.

BOTTLES AND CANS

VILLAGE, BLONDE \$7

A golden ale with a crisp, dry palate that balances a slight fruity
sweetness and subtle bitterness.

PHILLIPS, SHORT WAVE PALE ALE \$7

Pouring sunset orange in colour. A perfect balance of malt and
hops.

CENTRAL CITY, RED RACER IPA \$7

Hops, hops, and more hops! Red Racer IPA has an intense
aroma and a long lingering finish.

PHILLIPS, BLUE BUCK \$7

A deep amber coloured beer, the Blue Buck has a crisp finish
featuring a delicate hop aroma.

STEAM WHISTLE, PILSNER \$7

Floral hop aroma, sweet graininess with distinctive grassy
notes, and balanced by a clean, crisp finish and pleasant
lingering bitterness.

OLD STYLE PILSNER (KING CAN) \$6

You know.

LONE TREE, GINGER APPLE CIDER \$7

A zesty twist of real ginger, for an exotic and lightly spicy cider
experience.



GLUTEN FREE BEER

Please ask your server.

SPIRITS

BOURBON

Blanton's Single Barrel	\$8/oz.
Bookers 9yr	\$11/oz.
Bulliet	\$6/oz.
Elijah Craig 12yr	\$7/oz.
Makers Mark	\$7/oz.

RYE

Alberta Premium	\$6/oz.
Alberta Premium Dark Horse	\$8/oz.
Bulliet	\$6/oz.
Pendleton 1910	\$8/oz.

SINGLE MALT

Glenlivet 12yr	\$7/oz.
Glenrothes 1995	\$10/oz.
Laphroig 10yr	\$8/oz.

BLENDS/IRISH

Great King Street Artist's Blend	\$7/oz.
High West Campfire	\$10/oz.
Jameson	\$6/oz.

AGAVE

Don Julio Blanco	\$8/oz.
Cazadores Reposado	\$7/oz.
Los Siete Misterios Espadin Mezcal	\$7/oz.

RUM

Appleton V/X	\$6/oz.
Bacardi White	\$5/oz.
Sailor Jerry	\$6/oz.
Flor De Cana 18yr	\$10/oz.

VODKA

Iceberg	\$5/oz.
Grey Goose	\$8/oz.
Tito's	\$6/oz.

GIN

Iceberg	\$5/oz.
Hendricks	\$7/oz.
Old Raj	\$7/oz.

