

CLASSIC BREAKFAST — \$17

2 eggs any style, red potato hash browns, 7 grain *or* sourdough toast, and your choice of: maple pork sausage/chorizo sausage/apple chicken sausage/naturally cured bacon/fresh tomato & avocado.

+ *sub house-made cornbread or gluten-free bun \$2*

TRIPLE DOUBLE — \$23

3 eggs, 2 maple pork sausages, 2 apple chicken sausages, 2 strips of naturally cured bacon, 7 grain *or* sourdough toast, and red potato hash browns.

+ *sub house-made cornbread or gluten-free bun \$2*

BREAKFAST POUTINE — \$20

House cut fries, two poached eggs, cheese curds, chorizo gravy, green onions, hollandaise.

BREAKFAST GRILLED CHEESE — \$19

2 sunny side eggs, naturally cured bacon, smoked mozzarella, aged cheddar, tomato, brioche. Served with red potato hash browns.

*Sorry, not available gluten free.

HUEVOS RANCHEROS — \$20

Two corn tostadas topped with 2 eggs any style, bean corn salsa, cherry tomatoes, jalapeños, feta cheese, refried beans, pickled onion, avocado, radish, parsley, and cilantro. Topped with salsa roja. Served with red potato hash browns.

+ *make it vegan, sub tofu for eggs, remove cheese. No charge*
 + *maple pork sausage/chorizo sausage/chicken apple sausage/naturally cured bacon/vegan jack fruit carnitas \$6*

BLUESTAR BURRITO — \$19

3 scrambled eggs, seasoned potatoes, roasted red peppers, cherry tomatoes, aged cheddar, bean corn salsa, avocado, refried beans, pickled onion and chipotle cream wrapped in a flour tortilla. Served with red potato hash browns and salsa roja.

+ *make it vegan, sub tofu for eggs, remove cheese. No charge*
 + *sub egg whites \$1*
 + *maple pork sausage/chorizo sausage/apple chicken sausage/naturally cured bacon/vegan jackfruit carnitas \$6*

BUTTERMILK PANCAKES — \$16

3 buttermilk pancakes, maple syrup, fresh berries.

+ *banana, Nutella, cinnamon icing \$5*
 + *seasonal fruit flambé, toasted walnuts, icing sugar \$6*

FRIED CHICKEN & PANCAKES — \$23

2 buttermilk pancakes, fried chicken breast, smoked bacon, sunny side egg, green onions, parsley, cilantro, chipotle honey garlic, chili butter.

+ *sub gluten-free corn waffle \$2*

STEEL CUT OATMEAL — \$15

Fresh berries, organic gluten-free granola, maple syrup, chia seeds, toasted flax seed & hemp hearts.
 Choice of 2% or vegan oat milk.

BRIOCHE FRENCH TOAST (3 SLICES) — \$16

+ *seasonal fruit flambé, toasted walnuts \$5.5*

BENNIES

2 poached eggs, red potato hash browns, toasted English muffin, Hollandaise sauce.

+ *sub gluten-free bun or GF corn waffle, instead of muffin \$2*

SMOKED SALMON & AVOCADO - \$23

Topped w/pickled red onion, and crispy capers.

SAUTÉED KALE & MUSHROOM - \$20

Topped w/caramelized onions, and cherry tomato.

BACON & GRILLED TOMATO - \$21

Naturally smoked bacon, grilled tomato.

THREE EGG OMELETTES

Served w/red potato hash browns and 7 grain *or* sourdough toast.

+ *sub gluten-free bun or gluten-free house cornbread — \$2*

+ *sub egg whites — \$1*

MUSHROOM & THREE CHEESE - \$20

Mushrooms, smoked mozzarella, aged cheddar, Gruyère cheese, sour cream, and parsley.

ALL-IN - \$22

Smoked bacon, maple sausage, mushrooms, roasted bell peppers, peppered gouda, and green onion.

LIL STARS (FOR KIDS ONLY PLEASE)

KIDS BREAKFAST — \$11

1 egg any style, choice of bacon *or* breakfast sausage, choice of toast. Served with red potato hash browns. *Served until 3pm.*

KIDS MAC & CHEESE — \$11

Creamy BSD Cheddar/Jack cheese sauce. Served with fries.

KIDS CHEESEBURGER — \$11

Dry aged Alberta beef, cheddar, toasted sesame seed bun. Served with fries.

KIDS GRILLED CHEESE — \$11

Cheddar cheese on brioche bread. Served with fries.

KIDS CHICKEN FINGERS — \$11

House breaded chicken breast. Served with fries and plum sauce.

SIDES & ADD-ONS

house cut fries	\$5	maple syrup	\$2.5
gravy	\$2	hemp hearts	\$2.25
truffle fries	\$7	gluten free bun	\$4.25
dirty fries	\$8	focaccia	\$3.5
yam fries	\$6	brioche french toast (1 slice)	\$5
red potato hash	\$6	buttermilk pancake (1)	\$5
Caesar salad	\$8	naturally cured bacon	\$7
green salad	\$8	maple breakfast sausage	\$7
seasonal fruit	\$6.5	chorizo sausage	\$7
free range egg	\$2.25	apple chicken sausage	\$7
1/2 grapefruit	\$3.5	toast (multigrain or sourdough)	\$4
1/2 avocado	\$4.25	house-made cornbread (gf)	\$4.25
toasted corn tortillas (3)	\$2.25	house-made corn waffle (gf)	\$6.5
hollandaise sauce	\$2	fried tofu	\$3.5

BLUE STAR BOWLS

BSD BREAKFAST BOWL — \$22

2 poached eggs, ground chorizo, naturally cured bacon, jalapeños, creamy BSD cheese sauce, roasted red peppers, caramelized onions, mushrooms, sautéed kale, radish, red potato hash, paprika, parsley, cilantro and hollandaise sauce.

MAC N CHEESE GRATIN — \$19

Macaroni noodles, creamy BSD Cheddar/Jack cheese sauce, herbed bread crumbs. Served with toasted focaccia.

JOURNEY BOWL — \$20

Thai green curry, brown rice, sautéed kale, avocado, carrots, beets, radish, toasted sunflower & pumpkin seeds, cilantro, vegan chipotle crema, and ginger lime dressing.

- + 1 egg any style \$2
- + fried tofu or chickpea falafel \$4
- + grilled chicken breast \$8

TUNA POKE BOWL — \$22

Ponzu marinated ahi tuna, brown rice, carrot, cucumber, edamame, cilantro, avocado, sriracha mayo, scallion & furikake spice (sesame seed, nori, bonito flakes, kombu).

MEXICAN CHILAQUILES BOWL — \$21

2 sunny side eggs, pickled onions, radish, feta cheese, avocado crema, sour cream, salsa roja, parsley, cilantro, green onions, and grilled chicken breast on house made tortilla chips.

- + make it vegan, sub jackfruit carnitas. No charge

VEGETARIAN JACKFRUIT CARNITAS HASH BOWL — \$20

Sautéed kale, cherry tomatoes, roasted bell peppers, mushrooms, pulled jackfruit, radish, red potato hash, green onions, parsley, cilantro, and avocado cream. Served with 7 grain or sourdough toast.

- + 1 egg any style \$2
- + fried tofu or chickpea falafel \$4
- + grilled chicken breast \$8

SOUPS & SALAD

Served w/ toasted herb & garlic focaccia bread.
+ sub gluten-free bun, gluten-free cornbread \$2

SOUP OF THE MOMENT — \$8/CUP \$13/BOWL

Changes often. Please ask your server.

ALBERTA BISON CHILI — \$12/CUP \$18/BOWL

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

BSD SALAD — \$XX

Changes with the seasons, please ask your server.

- + grilled chicken breast \$8
- + chickpea falafel \$4

CAESAR SALAD — \$15

Romaine, gluten free croutons, grana padano cheese, bacon, house Caesar dressing.

- + grilled chicken breast \$8
- + chickpea falafel \$4

BURGERS & SANDWICHES

Served with house-cut fries, bread & butter pickles.

+ sub soup/yam fries/truffle fries/dirty fries/ Caesar salad/green salad \$3

WEEKLY FEATURE BURGER/SANDWICH — \$XX

Changes every Wednesday on 'BSD Burger Night', then runs all week or until we sell out. Ask your server or check our Instagram, @bluestar_yc

DL BURGER — \$20

Dry aged Alberta beef, tomato, iceberg lettuce, pickled red onion, DL burger mayo, sesame seed bun.

- + aged cheddar, Gruyère, peppered gouda, smoked mozzarella or jalapeño cheese sauce \$2
- + sautéed mushrooms \$2
- + naturally cured bacon \$2
- + 1 egg any style \$2
- + sub gluten-free bun \$2

THE BSD DIRTY DOUBLE — \$21

2 dry aged Alberta Beef patties, American cheese, iceberg lettuce, tomato, caramelized onions, bread & butter pickles & BSD burger sauce on a "Good Bread" sesame seed bun.

- + sub gluten free bun \$2

BSD VEGGIE BURGER — \$19

"People Food" veggie patty, avocado, tomato, sautéed mushrooms, crunchy tortilla chips, pickled onions, garlic tofunaise, sesame seed bun.

- + aged cheddar, Gruyère, peppered gouda, smoked mozzarella, or jalapeño cheese sauce \$2
- + sub gluten-free bun \$2

THE BSD DIRTY VEGAN — \$20

Impossible Meat vegan patty, vegan cheese, iceberg lettuce, tomato, bread & butter pickles, caramelized onion, BSD vegan burger sauce, on a sesame seed bun.

- + sub gluten free bun \$2

SPICY BUTTERMILK FRIED CHICKEN SANDWICH — \$22

Crispy capicola (pork), spicy salsa macha, raw honey, iceberg lettuce, tomato, pickled red onion, roasted shallot mayo.

- + sub gluten-free bun \$2

FRENCH ONION GRILLED CHEESE — \$19

Gruyère cheese, chopped bacon, caramelized onions, demi glace, roasted shallot mayo, sourdough bread.

*Sorry, not available gluten free

ALBERTA LAMB NAANWICH — \$22

House smoked alberta lamb, iceberg lettuce, tomato, banana peppers, pickled red onion, goat feta, tahini yogurt, naan bread.

- + sub chicken or vegan jackfruit carnitas for lamb. No charge
- *Sorry, not available gluten free

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