The Beltliner

A MODERN DINER

EGGS

CLASSIC 2 x 2 x 2 G 12
2 eggs, 2 pieces of Hutterite bacon *(or 2 Merguez sausage)*, 2 toast

MUSHROOM QUICHE V 15
roasted mushrooms, leeks, goat cheese,
sundried tomato purée, arugula salad

STEAK & EGGS G 24
6oz. sirloin steak, 2 eggs, hash browns, toast,
arugula & cherry tomato salad

WEST COAST TOAST & EGGS G 17
sourdough, avocado cream, smoked salmon,
2 poached eggs, arugula & cherry tomato salad

BENEDICTS

poached eggs on a grilled English muffin
with Beltliner Hollandaise & hash browns

» **MUSHROOM** G V 15
charred leeks, shallots, truffle oil

» **BELTLINER** G 16
Hutterite bacon, sun dried tomato, fresh basil

» **SMOKED SALMON** G 18
wild salmon, cream cheese, preserved lemon, fresh dill

HEALTH NUTS

WARM STEEL CUT OATMEAL V 8
dried goji, raisins, toasted walnuts, seasonal fruit, cream

HOUSE-MADE GRANOLA & YOGURT V 9
rolled oats, almonds, pumpkin seed, sesame,
raisins, apricot, Greek yogurt & honey

FRUIT SALAD G V 7
seasonal mix

PIE! PIE! PIE!

APPLE PIE
SASKATOON BERRY PIE
PUMPKIN PIE
FEATURE PIE
$8
add a scoop of Fiasco Vanilla Bean Gelato $2.50

BELTLINER
Chocolate Sundae

HOUSEMADE FLOURLESS CHOCOLATE CAKE TOPPED WITH WHIPPED CREAM, CHOPPED ALMONDS, FIASCO VANILLA BEAN GELATO AND CARAMEL SAUCE

$9

BLUE PLATE Special

an ever changing daily feature, ask your server for details

G **GLUTEN AWARE** V **VEGETARIAN**

these items can be prepared gluten free or vegetarian,
please request specifically from your server.
gluten-free bread $2

TO START

BISCUITS & GRAVY 8
house-made buttermilk & chive biscuits,
sausage gravy

PEROGY POUTINE 9
potato cheddar perogies, gravy, Hutterite bacon,
cheese curds, green onion

NACHOS V G 14
corn tortilla chips, jalapeño cheddar, pico de gallo,
avocado cream, banana peppers
add sausage $4 add smoked chicken $4

SMOKED CHICKEN WINGS G 12
brined, route 5 hot sauce,
house made buttermilk dressing

GRIDDLE

BUTTERMILK WAFFLE V 13
butter, fresh fruit
add a scoop of Fiasco Vanilla Bean Gelato $2.50
add whip cream $1

STACK O' PANCAKES V 10
add Nutella $2 add fresh fruit $2

French Toast

SPACE JAM
& RICOTTA 2.0 V 14
house jam, lemon ricotta, powdered sugar

Kids (12 & UNDER ONLY)

ALL DISHES ARE >>>>>>>>>>>>>
$5

CHOCOLATE CHIP PANCAKES

HUTTERITE BACON & EGG & TOAST

CEREAL
choice of Froot Loops / Rice Crispies / Frosted Flakes

GRILLED CHEESE & FRIES

CHEESEBURGER & FRIES

ODDS & ENDS

HANDCUT FRIES
3 SLICES OF HUTTERITE BACON
HASH BROWNS
2 EGGS *(any style)*
2 MERGUEZ SAUSAGE
HALF AVOCADO
$4

OUR SYRUP GAME IS STRONG....

St. Leon MAPLE SYRUP

from Granite Country Quebec, a syrup that endeavours to carry on the maple sugaring traditions of familal ancestors. harvested and boiled entirely from a single patch of pristine Appalachian forest, St. Leon is a salute to family and countrymen, the stewards of the mountains and the chamberlains of the woods.

HOUSE SPECIALS

BELTLINER BURGER G 17
2 Alberta grass fed beef patties, American cheddar,
roasted shallot dijon, pickled red onion,
house-made Russian dressing, lettuce, tomato, fried egg.

MERGUEZ 'N' EGGS G 18
stewed tomatoes, onions, peppers, yogurt, preserved lemons,
fresh cilantro, Merguez sausage, 2 soft poached eggs, toast

CHICKEN & WAFFLES 21
crispy thighs, buttermilk waffles, white gravy

VEGGIE BURGER G V 15
balsamic marinated portobello mushroom, roasted shallot dijon,
pickled red onion, American cheddar, lettuce, tomato, fried egg

MAC 'N' CHEESE V 13
macaroni noodles, mornay sauce, herb crumbs,
jalapeño cheddar, banana peppers
add Hutterite bacon $4 add smoked chicken $4 add sausage $4

LUNCH

served with choice of fries, green salad,
tomato soup or vegetable soup
substitute Caesar salad for $2

CLUBHOUSE G 16
smoked chicken, Hutterite bacon, tomato, arugula, lemon-chive aioli

MEATLOAF SANDWICH 16
open face, ground pork, elk, BBQ sauce, coleslaw

GRILLED CHEESE G V 14
provolone, Swiss cheese, jalapeño cheddar,
cheese curds, red onion, dill pickle
add Hutterite bacon $4 add smoked chicken $4 add tomato $2

REUBEN G 17
smoked beef, house-made Russian dressing, Swiss cheese,
sauerkraut, marble rye

SOUPS & SALADS

TOMATO SOUP G V 6
roasted and stewed Romas, basil oil

VEGETABLE SOUP G V 6
kale, potato, carrot and seasonal vegetables

CAESAR SALAD G 13
romaine, Hutterite bacon, waffle croutons, grana padano
add smoked chicken $4 add seared tuna $9

GREEN SALAD G V 10
greens, seasonal veggies, vinaigrette
add smoked chicken $4 add seared tuna $9

COBB SALAD G 19
slow roasted turkey, lettuce, tomato, avocado,
crispy Hutterite bacon, blue cheese, buttermilk dressing

THE BIG SALAD G V 15
butter leaf lettuce, greens, assortment of seasonal vegetables,
fried egg, black sesame, goat cheese,
roasted tomato dressing
add smoked chicken $4 add seared tuna $9

THEBELTLINER
WWW.THEBELTLINER.COM

Mealshare.

WE'LL PROVIDE ONE MEAL TO A YOUTH IN NEED THROUGH MEALSHARE

*we have a 20% gratuity and one bill policy
for tables of 6 or more*

Let's Rumble

GET READY TO

10 AM DAILY - DING DING DING

Brown MEDICINE CABINET (1 OZ)

SELECTION OF DELICIOUS BROWN LIQUORS ALL

$5

Breakfast Beers

make it a Clam Eye or Ghetto Canary $1

LAST BEST SHOW PONY 6
Calgary, AB (500ml)

PHILLIPS ELECTRIC UNICORN WHITE IPA 6
Victoria, BC (355ml)

TOOL SHED PEOPLE SKILLS CREAM ALE . 6
Calgary, AB (355ml)

FUGGLES & WARLOCK THE LAST STRAWBERRY WIT 7
Richmond, BC (355ml)

VILLAGE WIT 7
Calgary, AB (330ml)

BLINDMAN KETTLE SOUR 8
Lacombe, AB (355ml)

Tall Boy ROULETTE

YOU GET WHAT YOU GET, AND YOU DON'T GET UPSET

assorted, rotating tall cans

$5

Coffeeland ADDITIONS

(1 OZ) $5

BAILEYS
RON MILLIANARIO RUM
WRITERS TEARS IRISH WHISKEY
GRAND MARNIER
KAHLUA
FRANGELICO
BUFFALO TRACE BOURBON
LUSTAU BRANDY

Bubbles

VAPORETTO PROSECCO (5OZ) 8

MAKE IT A MIMOSA 9
with your choice of orange juice, pineapple juice, grapefruit juice

MAKE IT A FRENCH 75 (1OZ) 12
with your choice of Eau Claire Gin or Park Vodka

THE BELTLINER

BLOODY Caesar

(1oz)

Park Vodka, Walter's Craft Caesar Mix, Bad Dog Bloody Mary Bitters, spices, fresh lime, locally sourced free-range pepperoni stick. Try with gin or tequila.

$7

WALTER
ALL-NATURAL CRAFT CAESAR MIX

The Dog & Pony Show

DAILY FROM 4PM TILL CLOSE

GRAB A FEATURE HOT DOG BY EMPIRE PROVISIONS WITH A SHOW PONY ALE FROM LAST BEST BREWERY

$10

THE GRIZZLY PAW BREWING COMPANY
CANMORE, ALBERTA

Root Beer Floats

GRIZZLY PAW SMALL BATCH DRAFT ROOT BEER & VANILLA BEAN GELATO $6.50

ROOT BEER ON TAP $4

FRATELLO COFFEE ROASTERS

COFFEELAND

ROUTE 5 DRIP 3

BULLETPROOF COFFEE 5
clarified butter, coconut oil, Route 5 Drip

FEATURE COFFEE 5
an ever changing daily feature, ask your server for details.

AMERICANO 3.25

AMERICANO MISTO 3.75

CAPPUCCINO/LATTE 4

VANILLA LATTE 4.75

MOCHA 4.75

CHAI LATTE 3.75

LOOSE LEAF TEA 3.75
mint / green / black / red rooibos
chamomile / earl grey

HOT CHOCOLATE 4.25

*SOY OPTION 50¢ *ALMOND OPTION 50¢
*COCONUT MILK 50¢
*ALL COFFEE DRINKS 2 SHOTS

DRINKS

CLASSIC FOX'S U-BET EGG CREAM . . 3

JIC JAC SODA 3
black cherry / lemon lime / blue raspberry / grape

MEXICAN COKE 3

VEGGIE SMOOTHIE 6
kale, apple, cucumber, ginger, pineapple, yogurt

BELTLINER SMOOTHIE 6
peanut butter, almond milk, espresso, banana

FRUIT SMOOTHIE 6
strawberries, blueberries, banana, OJ, yogurt

WILD TEA KOMBUCHA 8
hard limeade / pineapple mojito / wild ginger

WILD TEA KOMBUCHA

JUICE BECAUSE

COLD-PRESSED JUICE . . . . . MP
a rotating selection of fresh juice (500ml)

COLD-PRESSED FRESH OJ 5

JUICE BECAUSE COLD PRESSED JUICE

After Dark

#BELTLINERAFTERDARK

A SEASONAL DINNER SERIES

WHERE WE COLLABORATE WITH A LOCAL BREWERY, TO BRING YOU 4 UNIQUE DISHES AND BEER PAIRINGS