Den Favourite (v) Vegetarian

and chili soy sauce

Crispy vegan battered and fried yam slices and green beans, sweet ginger

Creamy spinach, marinated artichoke hearts, roasted red pepper, roasted

garlic, Valentina hot sauce, parmesan, cheddar, Monterey jack, and cream

cheese. Served with 12 pieces of three cheese quesadilla triangles to dip

beer BBO, honey garlic, teriyaki, Thai sweet chili, Frank's Sweet Ginger

Three vegetable samosas and three butter chicken samosas, cucumber

Bollywood, Frank's sriracha, chipotle lime or dry Frank's

RedHot seasoning (©F option available)

raita and mango chutney (® option available)

vegetables. Sweet ginger and chili soy sauce to dip

Szechuan sauce and topped with green onion.

root beer BBQ mustard sauce (® option available)

Served with chipotle aioli OR roasted garlic aioli

Heaping mound of gluten free tortilla chips,

cheese. Served with salsa and sour cream

pico de gallo, black olives, jalapeños, green onions, shredded

Served with roasted garlic aioli

Nacho Add-Ons

Authentic Quebec cheese curds and housemade gravy

SHAREABLES

Wings \$13
By the pound. Choice of hot, medium, salt and pepper, lemon pepper, root

Gyoza Nachos \$12

Eight steamed and pan-fried Japanese dumplings filled with chicken and

Rootbeer BBQ Rib Tips @ \$12

Basket of Rosemary Lemon Pepper French Fries 🖭 56

Basket of Onion Rings ® \$8

Nachos **№ © W** \$11 \$18

Cajun Lime Chicken (3) \$3

Guacamole \$3

Extra Cheese \$2 \$4

Half pound of smoky, sticky, pork rib tips smothered in our Carolina gold

Eight crispy taco beef filled gyoza with melted cheese, pico de gallo, black

olives, jalapeños, green onions, and sour cream. Served with salsa

Half pound of breaded and deep-fried cauliflower bites. Tossed in

SANDWICHES All sandwiches come with your choice of 1 side. Gluten free buns available upon request for \$2. Homemade all beef, ricotta and parmesan meatballs stuffed with fresh mozzarella stewed in marinara sauce, served on a jumbo garlic breadstick with melted provolone cheese and basil pesto Herb and lemon chicken salad, grainy dijon, peppered bacon, roasted tomatoes, shredded lettuce, roasted garlic aioli on toasted five grain and cranberry bread Chipotle lime roasted corn, black beans and Tijuana spiced chili lime chicken with melted four cheeses in a tomato flour tortilla. Served with salsa and sour cream Nashville Hot Chicken \$15 Buttermilk fried chicken breast tossed in a sweet and spicy hot sauce and dusted with cayenne pepper spice. Topped with creamy coleslaw and dill ranch, served on a brioche kaiser Shaved Halal beef sirloin, horseradish aioli and apple cider caramelized onions wrapped in a homemade giant Yorkshire pudding with au jus to dip Cuban mojo marinated jackfruit, yellow mustard and dill pickles pressed in a French baguette Smoked Brisket Fritter 515 Smoked Alberta beef brisket in our homemade Carolina gold root beer BBQ mustard sauce on a warm apple fritter with cheddar cheese and creamy coleslaw BURGERS All of our burgers are 1/3lb fresh gluten free, 100% beef chuck and brisket patties. Served on a brioche bun with shredded lettuce, tomato, shaved red onion with a dill pickle spear on the side. All sandwiches come with your choice of one side. Classic Den burger patty, choice of cheddar, swiss or mozzarella cheese with roasted garlic aioli Classic Den burger patty, maple bacon jam, two strips of peppered bacon, grilled Canadian back bacon. Topped with two slices of cheddar cheese and Beyond Meats' green pea protein meat alternative burger, topped with guacamole and sautéed tarragon mushrooms. Can be 🛈 📵 if served in whole Add peppered bacon or a fried egg to any burger \$1 Not all menu ingredients are listed. Please advise your server about food sensitivities and ensure you speak to a manager regarding severe allergies prior to ordering.

Please note our kitchen does not have separate dedicated fryers, and is not a shellfish, nut or

allergen-free environment. We make every effort to accommodate, requests, however, we do not guarantee that our products have not come into contact with allergens at some point during the

food preparation process or before.

	SAL	ADS		
Cobb Salad ☑ ⑥				\$13
Tijuana Chicken Salad (©) (©) Roasted corn, sweet peppers, blacilantro lime vinaigrette. Fresh avechips and Tijuana spiced chili lime Valentina hot sauce ranch dressing	ack beans, vocado, gl chicken c	with chipotle and uten free corn tortilla		\$13
Crispy Goat Cheese and Straw Fresh strawberries, sundried cra panko breaded goat cheese croque baby tomatoes, tossed in blood of	nberries, l uette, bab	nerb and roasted garlic y organic greens and		\$13
			Half	Full
House Salad © V © 0 Baby organic greens, cucumber, baby tri-color heirloom tomato, pickled red onion and mandarin orange segments with choice of dressing (House dressing is Green Apple Tarragon)				\$10
Add sliced chicken breast			\$4	\$4
"The Den" Caesar	irred lemo	n, roasted garlic and	\$7	\$11
Add bacon bits to your Caesar			\$0.50	\$1
Smokehouse BBQ Platter @ . Smoked beef brisket and rib tips gold root beer BBQ mustard saud	smothere	d in our homemade Carolina		\$17
coleslaw ([®] option available) Chicken Fingers [®] [®] Served with rosemary lemon pep Buffalo style with ranch sauce fo	oper fries		(\$1). (\$7).	\$13
Fish and Chips	golden bro	own. creamy coleslaw, roasted		\$15
Entrée	& Bu	urger Sides		
				.50
		Sweet Potato Fries wit		
Side House Salad		Chipotle Aioli		
	14		\$ 1	.50
Side House Salad	\$0.50	Chipotle Aioli Caesar Salad Onion Rings with Roast		
Side House Salad Soup of the Day	\$0.50 \$0.50	Chipotle Aioli Caesar Salad		.50

GF Gluten Free

OF Dairy Free

Marite (v) Vegetarian

Roy-Roy Rogers...... \$3.75

Coca-Cola and our house

pomegranate syrup with a

cherry on top!

Lemonade or Clamato Juice.

2% or Chocolate Milk...... \$3.75

(No refills)

No refills

WAYS TO GET HOME SAFELY

Call Safewalk

403-220-5333

Call a Cab

Checker: 403-299-9999

Associated: 403-299-1111

Use Keys Please

Take an Uber

Other: 403-777-1111

1-866-586-5397

Have someone be the Designated Driver

(complimentary pop, juice, coffee or tea)

BOOKINGS

Celebrating a birthday? Study group? Get-together? Business lunch? Coming in with a large group? Contact us to book your table now:

By phone

In person

403-220-5175

Come in and talk to a manager or supervisor

Online

Use the reservation request form on the Den website, den.su.ucalgary.ca

PROUD MEMBER OF BEST BAR NONE

Straws available on request only.

A 15% gratuity will be added to tables of 8 or more. For debit and credit transactions a minimum purchase of \$10 is required.\$3.50 minimum charge per person. No outside food or beverage is permitted.



Our coffee and tea are fairtrade certified.

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The Den and Black Lounge are owned and operated by the Students' Union.

