

SALADS

Add sliced chicken breast for \$6 GF

House GF V Half \$7.50 Full \$13.50

Local baby organic greens, cucumber, Lethbridge baby tomatoes, pickled red onion, diced fresh mango, and ginger toasted pumpkin seeds with choice of dressing from: our house dressing Blackberry and Basil Vinaigrette, Sun-dried Tomato and Oregano Vinaigrette, Balsamic Vinaigrette, or Ranch.

Classic Caesar Half \$8 Full \$15

Romaine lettuce, house made charred lemon, roasted garlic, anchovy and avocado Caesar dressing, croutons, and parmesan cheese.

Add bacon bits to your Caesar salad Half \$1, Full \$2

Cobb Salad \$18.50 GF

Grilled chicken breast strips, peppered bacon, sliced boiled egg, garlic boursin cheese, avocado, and Lethbridge baby tomatoes with herb ranch dressing.

Quinoa Bowl \$18 V GF DF

Rainbow quinoa, cucumber, grape tomatoes, roasted peppers, kale, parsley, fried chickpeas with a sumac and preserved lemon dressing.

DESSERTS

Warm Chocolate Brownie \$7

Caramel, flaky sea salt, crushed pretzels.

Pop Tart Ice Cream Sandwich \$7

Strawberry pop tarts, strawberry ice cream, whipped cream.

NON-ALCOHOLIC BEVERAGES

Coffee, Tea, Iced Tea, and Pop \$2.75

One refill with the purchase of a meal.

2% Milk \$2.75

No refills.

Juice \$2.75

Choice of Cranberry, Orange, Lemonade, or Clamato (no refills).

Arcade Lemonade \$4

Lemonade, blue raspberry soda, lemon, cherry.

Peach n Ginger Spritzer. . \$4

Peach Juice, lemon juice, ginger beer.

Den Dirty Soda. \$4

Coke, coconut syrup, milk, lime wedge, maraschino cherry.

Cherry Cola \$4

Coke, Real Cherry Syrup, Maraschino Cherry.

Straws available on request only.

A 18% gratuity will be added to tables of 6 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.

FOOD & DRINK SPECIALS

Monday

All You Can Eat Nuggets and Fries \$14 per person, plus taxes.

\$5.00 Pints (16oz): Trolley 5 Turntable Lager

Citizen "All Day" Craft Ale

\$5.00 Highballs (1oz): Vodka | White Rum | Dark Rum | Spiced Rum | Gin | Rye

Tuesday

Half Price Poutine: Classic or Buffalo Chicken

\$5.00 Long Island Iced Tea (1oz)

Wednesday

Wing Night! – \$8.00 per pound

\$5.00 Caesars (1oz)

\$15.00 Jugs (55oz): Trolley 5 Turntable Lager

Citizen "All Day" Craft Ale

Thursday

Dirty Fries – house cut fries, shaved shawarma chicken, pickled red onion, diced tomato, parsley, drizzled with garlic sauce. \$8.00 per person, plus taxes

\$5.00 PBR (473ml) Tall Boy Can

\$11.00 Mini Jugs (3oz): 'Vodka Slime' (Vodka, Lime Juice, Sprite)

Cuba Libre (White Rum, Lime, and Coke)

Friday

Half Price Nachos

\$5.00 Classic Lime Margarita (1oz)

\$15.00 Jugs (55oz): Trolley 5 Turntable Lager

Citizen "All Day" Craft Ale

Food Specials available from 4 p.m. to close, dine in only.

WAYS TO GET HOME SAFELY

Call Safewalk

403-220-5333

Use Keys Please

1-866-586-5397

Call a cab

Checker: 403-299-9999

Associated: 403-299-1111

Other: 403-777-1111

Take an Uber

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

403-220-5175

In person

Come in and talk to a manager or supervisor

Online

Use the reservation request form at den.su.ucalgary.ca

FOLLOW US ON SOCIALS



DEN TAKE OUT IS HERE!

Order from your office, classroom, or anywhere. Great for individuals, group lunches, or dinners on the go!

Order online at den.su.ucalgary.ca and pick up from us at Mac Hall!

For reservations and group bookings call: 403-220-5175

Follow us on social media @DenBlackLounge

Please note: Not all menu ingredients are listed. Please inform your server of any food sensitivities and speak with a manager regarding severe allergies prior to ordering.

Our kitchen does not have dedicated fryers and is not a shellfish, nut, or allergen-free environment. While we make every effort to accommodate requests, we cannot guarantee that our products have not come into contact with allergens during preparation or prior.



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

STARTERS AND SHARABLES

Pound of Wings \$18 GF

Choice of: honey buffalo, Cajun (dry), gochugaru, garlic parmesan, house made BBQ, or chipotle ranch (dry)

LOADED Nachos \$18 GF V

These are the nachos we all want to eat! One layer of gluten free tortilla chips loaded with shredded cheese, homemade pico de gallo, black olives, jalapeños, green onions, and doused in melty smooth nacho cheese sauce, served with salsa and sour cream.

Nacho Add-Ons *l*

Cajun lime chicken for \$6.50

Seasoned taco beef for \$6.50

Guacamole for \$3.00

Chicken Fingers and Fries \$16 GF

Choice of: honey buffalo, Cajun (dry), gochugaru, garlic parmesan, house made BBQ, or chipotle ranch (dry). Served with plum sauce.

Southwest Taco Beef Quesadilla \$17.50

Chipotle lime roasted corn, black beans, and seasoned taco beef with four cheeses in a tomato flour tortilla. Served with salsa and sour cream.

Substitute Cajun lime chicken breast for \$1

Garlic Parmesan Pizza Bombas \$9.50 V

Our famous Den pizza dough cut and fried golden brown. Tossed in herb garlic butter, clover honey, and grated parmesan cheese. Served with warm pizza sauce.

SU Quality Meal \$3 VE GF

A Students' Union Quality Money Project

Chef's daily selection of vegan stew (ask your server about today's offering).

Served with two slices of bread for dipping. Served with vegan bread.

Available for takeout in a 28oz bowl. Gluten free bread available on request.

Chicken Finger Slider \$4.50 GF

Kings Hawaiian roll, tossed in a house made hot honey with bread and butter pickles.

Pickle Fries \$10 V

Herb mustard aioli

Basket of Fries \$5 V GF

A shareable basket of the Den's spiced French fries.

Upgrade your fries *l*

Cajun Battered Fries - \$1 Addition V GF

Our Den fries dusted with Cajun seasoning.

Garlic Parmesan Battered Fries - \$2 Addition V

Our Den fries tossed with garlic and parmesan.

BURGERS AND SANDWICHES

All of our burgers are 1/3lb fresh gluten free, 100% beef chuck, and brisket patties. Served on a soft potato bun with shredded lettuce, tomato, shaved red onion, and dill pickle spear.

All sandwiches and burgers come with your choice of 1 side.

Gluten free buns available upon request for \$2.

Add crispy smoked bacon or a fried egg to any burger for \$1 each.

Sides *l*

Den Spice Battered Fries

Cajun Battered Fries

Soup of the Day

Garlic Parmesan Battered Fries

Side House Salad

Caesar Salad \$3
\$2

Den Cheeseburger \$17.50

Den burger sauce, choice of cheddar or Swiss.

Extreme Bacon Burger \$21.50

Classic Den burger patty, Den burger sauce, 2 pcs of crispy smoked bacon, Canadian back bacon, maple balsamic bacon jam, melted cheddar, and Swiss.

Black Bean and Feta Burger \$18 V

House made black bean patty, avocado, topped with Airdrie's Micro Acres' green pea shoots, feta roasted garlic, and chipotle aioli.

Reuben Sandwich \$18

Shaved pastrami, sauerkraut, crispy onions, 1000 Island sauce, pepper jack cheese, and pickled mustard on locally made marble rye.

Buffalo Chicken Tender Wrap \$18.50 GF

Tomato wrap, herb ranch, cheddar cheese, tomatoes, shaved onion, shaved lettuce.

Philly Cheese Steak Sandwich \$19.50

Shaved beef, sauteed peppers and onions, Swiss cheese, on a baguette.

Shawarma Chicken Wrap \$18.50 GF

Pickled red onion, tomato, shaved lettuce, parsley, hummus, and garlic sauce.

COMFORT FOOD

Classic Grilled Cheese \$8.50 V

Mozzarella, cheddar and jalapeno Havarti cheese blend on thick cut bread.

Add French Fries or Tomato Soup for \$5.

Mac and Cheese \$10 V

House made cheese sauce, cavatappi noodles, toasted buttered panko breadcrumbs.

Add bacon bits for \$2.

ENTRÉES

Classic Fish and Chips \$22.50

Battered haddock fried until golden brown (6oz).

Served with Den spice battered fries, creamy coleslaw, and housemade dill and charred lemon tartar sauce.

Teriyaki Chicken Lettuce Wraps \$19 GF

Diced chicken, sweet peppers, zucchini, carrot, green onion, black and white sesame seeds, garlic, and ginger. Glazed in a red miso and mirin teriyaki sauce and served with crispy chow mein noodles.

Substitute chicken for tofu for no extra charge.

Mexican Street Corn Bowl \$18.50 GF

Cilantro Rice, corn, red onion, tri-color tomatoes, queso, avocado, chipotle sour cream, achiote marinated chicken.

Vegan Green Thai Curry Bowl \$18 VE GF GF

Fried tofu, peppers, zucchini, carrot, green onion, fresh basil and basmati rice.

Japanese Curry and Chicken Katsu Bowl \$19.50 GF

Baby potatoes, carrots, onions, and basmati rice.

Korean Steak and Egg Rice Bowl \$22.50

Shaved beef, fried rice, vegetable medley, teriyaki sauce, kimchi aioli, topped off with a fried egg.

Margherita Flatbread Pizza \$15.50 V

Tomato sauce, mozzarella, parmesan, baby tomatoes, fresh basil, balsamic drizzle.

Beef Pepperoni Flatbread Pizza \$16.50 GF

Goat cheese, tomato sauce, hot honey.

Classic Poutine \$11

Crispy golden fries topped with house made gravy and cheese curd.

Buffalo Chicken Poutine \$18

Crispy golden fries topped with breaded chicken tossed in house made honey buffalo sauce, herb ranch, cheddar cheese, green onions, house made gravy.

Please note: Not all menu ingredients are listed. Please inform your server of any food sensitivities and speak with a manager regarding severe allergies prior to ordering.

Our kitchen does not have dedicated fryers and is not a shellfish, nut, or allergen-free environment. While we make every effort to accommodate requests, we cannot guarantee that our products have not come into contact with allergens during preparation or prior.