

# The Chicago Diner

meat free since '83

## BEERS

GF=Gluten Free

### Seasonal Hard **Cider**

Ask your server for details, prices vary. **GF**

### Dogfish Head Seaquench **Sour Ale** 6

A session sour mash-up brewed with black limes, sour lime juice, and sea salt. 4.9% DE

### Metropolitan Krankshaft **Kolsch** 8

Bright and refreshing. 5% IL

### Pabst Blue Ribbon **Lager** 3

All-American macro lager. 4.7%  
+ a shot \$2

### Half Acre Pony **Pilsner** 7

A crisp, clean pilsner you can drink year-round. 5.5% IL

### Bell's Winter White **Wheat** 6

An alternative to dark and heavy winter warmers and stouts, Winter White is a stylish and refreshing Wheat Ale. 5% MI

### Half Acre Tuna **Pale Ale** 7

Tropical fruits, a touch of floral, and pine. 4.7% IL

### 21st Amendment Brew Free or Die Blood Orange **IPA** 6

Brewed with an abundance of fresh blood orange puree. 7% CA

### Revolution Anti-Hero **IPA** 5

A crisp bitterness that imparts massive floral and citrus aromas. 6.5% IL

### Pipeworks Ninja Vs. Unicorn **Double IPA** 9

Bursting with hop flavors and little else to distract from those flavors. 9%, IL

### Pipeworks Blood of the Unicorn **Red Ale** 7

A fruity, piney, super-hopped ale. 6.5% IL

### Four Hands Cast Iron Oatmeal **Brown Ale** 6

Aromas of dark chocolate and coffee. 5.5% MO

### Great Divide Hibernation **Strong Ale** 6

Complex flavor of chocolate, smoke, coffee, brown sugar, and hop spice. 8.7% CO

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## SIGNATURE DRINKS

- |  |          |   |          |
|--|----------|---|----------|
| <b>Dreamboat</b>   | <b>8</b> | <b>Day Maker</b>  | <b>8</b> |
| Hornitos Tequila,<br>jalapeño, pineapple,<br>lime  |          | Journeyman Coffee<br>Liqueur, bourbon, iced<br>coffee, coconut milk                         |          |
| <b>Lavender Gimlet</b>   | <b>8</b> | <b>Vegan Russian</b>  | <b>7</b> |
| Beefeater Gin, lavender<br>syrup, lemon  |          | Journeyman Coffee<br>Liqueur, vodka,<br>coconut creme                                       |          |
| <b>Maple Basil Cider</b>   | <b>7</b> | <b>Blueberry<br/>Lemon Fizz</b>   | <b>8</b> |
| 360 vodka, apple cider,<br>maple syrup, lemon,<br>and basil  |          | 360 Vodka, lemon,<br>Laxroix, and fresh<br>blueberries                                      |          |
| <b>S'mores Bourbon<br/>Hot Chocolate</b>   | <b>9</b> | <b>Harvest Moon</b>   | <b>7</b> |
| 4 roses bourbon, cocoa,<br>coconut & soy milk,<br>a pinch of cayenne-<br>salt, graham cracker,<br>ganache, and toasted<br>vegan marshmallows |          | Hornitos tequila, carrot<br>juice, lime, ginger,<br>and jalapeno with a<br>cayenne-salt rim |          |

## CLASSIC DRINKS

- |   |          |   |          |
|---|----------|---|----------|
| <b>Old Fashioned</b>  | <b>9</b> | <b>Margarita</b>  | <b>8</b> |
| 4 Roses bourbon,<br>Sugar in the Raw,<br>bitters, orange,<br>cherry |          | Hornitos tequila or Del<br>Maguey Vida mezcal ,<br>fresh lime, triple sec |          |
| <b>Mimosa</b>   | <b>6</b> | <b>Dark 'n Stormy</b>   | <b>7</b> |
| Perlage Prosecco<br>and OJ  |          | Kraken black spiced<br>rum, ginger, lime,<br>ginger beer                  |          |
| <b>Moscow Mule</b>  | <b>7</b> | <b>Paloma</b>   | <b>7</b> |
| 360 Vodka, lime,<br>ginger beer                                     |          | Hornitos tequila,<br>Jarritos grapefruit soda,<br>lime, salt              |          |
| <b>Bloody Mary</b>  | <b>8</b> |   |          |
| 360 vodka and our<br>secret recipe mix                              |          |   |          |

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All wines 8/glass, 30/bottle.

## WINE

Perlage **Prosecco**, ITA

Neuvo Mundo **Sauvignon Blanc**, CL

Jam Cellars **Chardonnay**, CA

Stemmari **Pinot Grigio**, ITA

Domaine des Cèdres **Rosé**, FRA

Parducci **Pinot Noir**, CA

Les Croisille **Malbec**, FRA

Jam Cellars **Cabernet**, CA

Girasole Vinyards **Zinfandel**, CA

### THE NEW CHICAGO DINER COOKBOOK

Featuring  
selected items  
from our menus  
including award-  
winning dishes and staff favorites. **\$19.95**



### AUTHORS

**Jo A. Kaucher**, is the head chef and co-owner of The Chicago Diner, the landmark vegetarian restaurant that first opened its doors in 1983.

**Kat Barry** is a self-made chef, and founder of her own catering business. Because plant-based living so profoundly improved her health, she is now passionately committed to educating and inspiring others to do the same.