

The Chicago Diner

meat free since '83

SIGNATURE DRINKS

- | | | | |
|---|----------|--|----------|
| Diner Paloma | 7 | Lavender Gimlet | 8 |
| Hornitos tequila,
grapefruit juice, soda,
salt rim | | Gin, lavender syrup, lime | |
| Blue Roses | 9 | Day Maker | 8 |
| 4 Roses bourbon,
smashed blueberries,
fresh lemon juice,
vegan brown sugar,
ginger beer | | Journeyman Coffee,
Liqueur, bourbon,
iced, coffee, coconut
milk | |
| Vegan Russian | 7 | Beermosa | 6 |
| Journeyman Coffee
Liqueur, vodka, coconut
creme. | | Local, seasonal craft
beer with orange juice | |
| | | Super Lemon Fizz | 8 |
| | | Beefeater gin, fresh
lemon juice, lemon
simple syrup, LaCroix
sparkling water | |

CLASSIC DRINKS

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|---|-----------|---|----------|
| Rye Manhattan | 10 | Vodka Collins | 7 |
| Journeyman Rye,
sweet vermouth,
bitters, Luxardo
cherry | | Death's Door vodka,
fresh lemon juice,
simple syrup | |
| Moscow Mule | 7 | Cape Coddler | 7 |
| Death's Door, fresh
lime juice, ginger beer | | 360 vodka and
cranberry juice | |
| Whiskey Sour | 8 | Negroni | 8 |
| Jameson, sweet
vermouth, lemon,
vegan egg white,
orange bitters | | Beefeater gin, sweet
vermouth, Campari,
orange peel | |
| Bloody Mary | 8 | Old Fashioned | 9 |
| 360 vodka and our
secret recipe mix | | 4 Roses bourbon,
Sugar in the Raw,
bitters, orange,
cherry | |
| Margarita | 8 | Rum & Cola | 7 |
| Hornitos tequila, fresh
lime, triple sec with
pineapple or cranberry
options | | Cruzan rum and Blue
Sky Cola | |
| Mimosa | 6 | Gin & Juice | 7 |
| Mas Fi sparkling wine
and OJ | | Beefeater gin and OJ | |

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BEERS

GF=Gluten Free GR=Gluten Removed

- Bell's Oberon Pale **Wheat Ale** 6
The Midwest's classic summer wheat beer. 5.8% MI
- 21st Amendment Hell or High Watermelon **Wheat Beer** 6
Brewed with real watermelon, for a flavor that's surprisingly crisp, dry and refreshing—summer in a can. 4.9% CA
- Vander Mill Ginger Peach Apple **Cider** 8
A picnic by the lake in an icy, cool can. **GF** 6.9% MI
- Half Acre Pony **Pilsner** 6
Has ein gut sunny, German flavor! 5.5% IL
- Metropolitan Flywheel Bright **Lager** 6
Porch- drinkin'- summer- session balanced lager...drink it all day long! 5% IL
- Two Brother's Prairie Path **Golden Ale** 6
"One of the best gluten removed beers" — Indianapolis Star. **GR** 5.1% IL
- Pabst Blue Ribbon 3
All American macro lager 4.7%
Add a shot for an additional. \$2
- Half Acre Daisy Cutter **APA** 7
16 oz. of award winning, hoppy Chicago shenanigans. 5.2% IL
- 21st Amendment Blood Orange **IPA** 6
West coast style with an abundance fresh blood orange puree and citrusy dry hops. 7% CA
- Revolution Anti Hero **IPA** 6
Smack yer face bitter with a lingering floral finish. 6.5% IL
- Miskatonic Wise Fool **IPA** 6
Smooth, lazy day kick in the pants featuring mild hops. 7% IL
- Revolution Eugene **Porter** 5
Robust as heck. Just like the union leader it was named after. 6.8% IL

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All wines 8/glass, 30/bottle.

WINE

Les Croisille **Malbec**, FRA

Girasole Vinyards **Zinfandel**, CA

Dipinti **Pinot Nior**, ITA

Concannon **Cabernet Sauvignon**, CA

Pircas Negras **Chardonnay**, ARG

Wither Hills **Sauvignon Blanc**, NZL

Stemmari **Pinot Grigio**, ITA

Perlage **Prosecco**, ITA

Domaine des Cèdres **Rosé**, FRA

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.