

The Chicago Diner

meat free since '83

BEERS

GF=Gluten Free GR=Gluten Reduced

Seasonal Hard **Cider**

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

Metropolitan Krankshaft **Kolsch**

Bright and refreshing. 5% IL

8

Pabst Blue Ribbon **Lager**

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

3

Victory Prima Pils **Pilsner**

An easy-drinking German pilsner with
a bracing herbal bite and smooth malt
flavor. 5.3% PA

6

Bell's Oberon **Wheat Ale**

The Midwest's classic summer
wheat beer. 5.8% MI

6

Lagunita's Sumpin' Sumpin' **Pale Ale**

A hoppy pale wheat ale. 7.5% IL

6

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

Brewed with an abundance of fresh
blood orange puree and a twist of citrusy
dry hops. 7% CA

6

Stone Delicious Gluten-Reduced **IPA**

Pleasantly bitter, deliciously citrusy, hop-driven
IPA crafted to reduce gluten. 7.7% CA **GR**

6

Revolution Anti-Hero **IPA**

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

5

Pipeworks Blood of the Unicorn **Red Ale**

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

7

Surly Bender **Brown Ale**

An easy-drinking brown ale with cascades
of cocoa, coffee, caramel, and hints of vanilla
and cream. 5.10% MN

7

Revolution Eugene **Porter**

A striking, robust porter full of warmth and
chocolate malt. 6.8% IL

5

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SIGNATURE DRINKS

- | | | | |
|---|----------|--|----------|
| Blue Roses | 9 | Orange Creamsicle | 8 |
| 4 Roses bourbon, smashed blueberries, fresh lemon juice, vegan brown sugar, ginger beer | | 360 vodka, orange simple syrup, LaCroix, and coconut cream | |
| Cucumber Fizz | 8 | Day Maker | 8 |
| Muddled cucumber, Beefeater Gin, lemon simple syrup, elderflower, LaCroix sparkling water | | Journeyman Coffee Liqueur, bourbon, iced, coffee, coconut milk | |
| Dreamboat | 8 | Diner Paloma | 7 |
| Hornitos Tequila, jalapeño, pineapple, lime | | Hornitos tequila, grapefruit juice, soda, salt rim | |
| Lavender Gimlet | 8 | Vegan Russian | 7 |
| Beefeater Gin, lavender syrup, lemon | | Journeyman Coffee Liqueur, vodka, coconut creme | |

CLASSIC DRINKS

- | | | | |
|---|-----------|---|----------|
| Old Fashioned | 9 | Whiskey Sour | 8 |
| 4 Roses bourbon, Sugar in the Raw, bitters, orange, cherry | | Jameson, sweet vermouth, lemon, vegan egg white, orange bitters | |
| Moscow Mule | 7 | Mimosa | 6 |
| 360 vodka, lime, simple, fresh ginger juice, and ginger ale | | Perlage Prosecco and OJ | |
| Rye Manhattan | 10 | Beermosa | 6 |
| Journeyman Rye, sweet vermouth, bitters, Luxardo cherry | | Local, seasonal craft beer with orange juice | |
| Bloody Mary | 8 | Margarita | 8 |
| 360 vodka and our secret recipe mix | | Hornitos tequila, fresh lime, triple sec | |

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All wines 8/glass, 30/bottle.

WINE

Perlage **Prosecco**, ITA

Neuvo Mundo **Sauvignon Blanc**, CL

Pircas Negras **Chardonnay**, ARG

Stemmari **Pinot Grigio**, ITA

Domaine des Cèdres **Rosé**, FRA

Parducci **Pinot Noir**, CA

Les Croisille **Malbec**, FRA

Concannon **Cabernet Sauvignon**, 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.