

The Chicago Diner

meat free since '83

SIGNATURE DRINKS

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

CLASSIC DRINKS

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

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BEERS

GF=Gluten Free GR=Gluten Removed

- Vandermill Totally Roasted **Cider** 8
Hard apple cider that is steep roasted candied pecans with hints of vanilla and cinnamon. **GF** 6.8% MI
- Metropolitan Krankshaft **Kolsch** 8
Bright and refreshing. 5% IL
- Pabst Blue Ribbon 3
All American macro lager 4.7%
Add a shot for an additional. \$2
- Bell's **Winter White Ale** 6
Refreshing wheat ale with hints of clove and fruity aromas makes this an alternative to heavy winter warmers and stouts. 5% MI
- Two Brother's Prairie Path **Golden Ale** 6
"One of the best gluten removed beers" — Indianapolis Star. **GR** 5.1% IL
- Half Acre Daisy Cutter **APA** 7
16 oz. of award winning, hoppy Chicago shenanigans. 5.2% IL
- Moody Tongue Sliced Nectarine **IPA** 7
A bright tropical IPA with flavors of gold nectarines and the aromatics of white peaches. 5.9% IL
- Revolution Anti Hero **IPA** 6
Smack yer face bitter with a lingering floral finish. 6.5% IL
- Pipework's Blood of the Unicorn **Red Ale** 7
Loaded with fruity and piney American hops, this rouge equine always delivers. 6.5% IL
- Dark Horse Boffo **Brown Ale** 6
Malt, caramel, toffee, and finish with a nutty, mild earthiness. 8% MI
- Revolution Eugene **Porter** 5
A striking, robust porter full of warmth and chocolate malt. 6.8% IL
- Great Divide Yeti **Imperial Stout** 7
A big, roasty malt flavor that gives way to rich caramel and toffee notes. 9.5% CO

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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.