

# The Chicago Diner

meat free since '83



## • SEASONAL SPECIALS •

### STARTERS

#### STROGANOFF POUTINE

Hand-cut fries topped with tempeh, mushroom stroganoff, and green onions. **\$13 GF**

### MAIN DISHES

#### AVOCADO CRUNCH SALAD

Romaine and spinach mix tossed with red onions, white beans, corn, grape tomatoes, red bell peppers, and cilantro tossed in Southwest dressing. Topped with lightly breaded avocado wedges, shoestring potatoes, and lime wedge. **\$12**

#### GRILLED ASIAN CHICKEN SANDWICH

Grilled chicken-style seitan patty, glazed with orange sauce. Served with lettuce, red onion, jalapeño slaw, and spicy mayo on a whole wheat Kaiser roll. Comes with your choice of side. **\$12**

#### CHICKEN FAJITA TACOS

Three chicken-style fajita tacos with grilled peppers and onion. Topped with roasted corn pico de gallo. Served with refried beans, Mexican rice, and salsa fresca. **\$14**

#### TAMALES DE POLLO CON MOLE VERDE

Tamales wrapped in banana leaves, topped with house-made pepita mole verde and toasted sesame seeds. Served with refried beans and Mexican rice. **\$14**

### HANDCRAFTED SODAS

#### CUCUMBER LAVENDER LEMONADE

House-made lavender syrup, lemon, cucumber, soda

#### ROSEMARY CITRUS

House-made rosemary syrup, lemon, soda

#### GINGER TURMERIC

House-made ginger syrup infused with turmeric, soda  
**\$4 ea.** Add a shot of gin, tequila, vodka, or bourbon for +\$3.

## MERCHANDISE



### RETRO MUG — \$7 EA, 2 FOR \$12

Red and white glazed china, traditional diner style.



### RETRO T-SHIRT — \$17

Natural color 100% ring spun cotton, retro waiter graphic and logo.



### FLAG T-SHIRT — \$17

City of Chicago style flag t-shirt, 100% cotton.



### REVOLUTION T-SHIRT — \$17

Black t-shirt, 100% cotton.



### THE NEW CHICAGO DINER COOKBOOK — \$19.95

Featuring selected items from our menus including award-winning dishes and staff favorites.

#### 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.