

# The Chicago Diner

meat free since '83



## • SEASONAL SPECIALS •

### STARTERS

#### SOPE BITES

4 mini sopos with frijoles fritos, chorizo, lettuce, tomatoes, sour cream, avocado sauce, served with rabanito slaw. **\$11**  
Add cheese +\$1

### MAIN DISHES

#### AVOCADO SUPER CRUNCH SALAD

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

#### CHICKEN-STYLE POT PIE

House-made tender chicken-style seitan, carrots, sweet peas, and pearl onions all simmered in a rich creamy gravy then topped with a flaky crust. **\$14**

#### ENCHILADAS DE MOLE

Enchiladas filled with butternut squash, portabellas, caramelized onions, covered in savory mole negro and your choice of cheese. Comes with rice, refried beans, lettuce, and tomato. **GF \$14**

#### JIBARITO PO'BOY

Thick-cut grilled seitan, fried plantains, lettuce, onion, tomato, and creole mustard on French bread. Served with your choice of side. **\$13**

### HANDCRAFTED SODAS

House-made soda \$4 each.  
Add a shot of gin, tequila, vodka, or bourbon for +\$4.

#### EARL GREY SODA

#### CUCUMBER LAVENDER LEMONADE

#### GINGER TURMERIC

### ALSO!

#### CHOCOLATE COVERED PRETZEL SHAKE

Vegan of course, made with vanilla ice cream, pretzels, and chocolate chips. Topped with vegan whipped cream. **\$7/8.5**

## 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.