

The Chicago Diner

meat free since '83

BEERS

GF=Gluten Free

- TRULY Hard **Seltzer** Original
Lemonade (16 oz. can) **6**
A perfect mix of refreshing hard seltzer and sweet
lemonade, Truly Lemonade delivers full lemonade
flavor with a crisp, clean finish. 5% MA **GF**
- Original Sin Black Widow **Cider** **7**
Bright berry-flavored cider. 6% NY **GF**
- Modelo **5**
A full-flavor pilsner beer. 4.4% MEX
- Pabst Blue Ribbon (Tall Boy) **4**
American macro lager. 4.7%
- Revolution Anti-Hero **IPA** **6**
Iconic ale with a bouquet of hops, crisp
bitterness that imparts massive floral
and citrus aromas. 6.5% IL
- Maplewood Son of Juice **Hazy IPA** **9**
A soft-body, juicy, hazy IPA. 6.3% IL
- Pipeworks Ninja vs. Unicorn **Double IPA** **9**
Bursting with hops and little else
to distract from those flavors. 9% IL
- Metropolitan Flywheel **Pilsner** **6**
Spicy hop flavors and bitterness you expect in a
Pilsner, but with malt for balance. 5.5% IL
- Metropolitan Humbucker **6**
Dortmunder **Light Lager**
Round, soft biscuit flavors from Munich and Vienna
malts, amped up hop profile, cheerily herbal and
prominent for balance. 5.5% IL

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SIGNATURE DRINKS

- Nosferatu** 8
Benchmark Bourbon, blood orange, lemon, agave, and bitters
- Lavender Gimlet** 8
Fords Gin, lavender syrup, and lemon
- Dreamboat** 8
Union Mezcal, jalapeño, pineapple, and lime
- Day Maker** 8
Journeyman Coffee Liqueur, Benchmark Bourbon, iced coffee, and oat milk
- The Uppercut** 7
Tito's Handmade Vodka, cranberry, lemon, and lime, topped with ginger beer

CLASSIC DRINKS

- Mojito** 7
Barton's White Rum, simple syrup, lime, mint, and La Croix
- Mimosa** 8
Perlage Prosecco and OJ
- Bloody Mary** 8
Tito's Handmade Vodka and our secret recipe mix
- Margarita** 8
Hornitos tequila, fresh lime, triple sec
- Old Fashioned** 9
Benchmark Bourbon, simple syrup, bitters, orange, luxardo cherry
- Mule** 7
Tito's Handmade Vodka, lime, ginger beer
- Aperol Spritz** 9
Aperol, Perlage Prosecco, La Croix

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All wines 8/glass, 30/bottle.

WINE

Perlage **Prosecco**, FRA

Jam Cellars **Chardonnay**, USA

Terra Viva **Pinot Grigio**, ITA

Domaines De Cedres **Rosé**, FRA

Le Croizillon **Malbec**, FRA

Jam Cellars **Cabernet**, USA

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.