

# The Chicago Diner

meat free since '83

20% gratuity will be added to bar tabs that are not closed out.

## DRAFT BEERS

- Marz Jungle Boogie **Ale** 7  
Light body of caramel and amber sweetness. 5.5% IL
- Half Acre Daisy Cutter **Pale Ale** 7  
Pale ale with notes of pine, citrus, papaya and mango. Dank, obscenely dry. 5.2%, IL.
- Lagunitas **IPA** 7  
Big aroma, hoppy-sweet finish, crisp, floral. 6.2%, IL.
- Metropolitan Krankshaft **Kolsch** 7  
Pale German-style lager, lemony, crisp, easy-drinking. 5% IL.
- Off Color Apex Predator **Saison** 7  
Hazy, golden bodied saison. Dry finish with a fruity bite. 6.5%, IL.
- Revolution Anti-Hero **IPA** 7  
Iconic ale with a bouquet of hops, crisp bitterness that imparts massive floral and citrus aromas. 6.5% IL
- Rotating Draft Selections **Price varies**  
Ask your server for details.

## BOTTLES & CANS

- Spiteful Hefe German **Hefeweizen** 7  
Notes of plantain and clove nestled over a full-bodied wheat backbone that finishes dry. 5% IL
- Pipeworks Blood of the Unicorn **Red Ale** 9  
Fruity and piney American hopped rouge. 6.5% IL
- Spiteful God Damn Pigeon **Porter** 7  
Rich and roasty, this beer is dank, chocolately with hints of coffee and toffee. Slight hop presence. 8.2% IL
- Boulevard Tank 7 American **Saison Ale** 7  
Grapefruit-hoppy notes, the flavor tapers off to a peppery, dry finish. 8.5% MO
- Virtue Cider **Brut** (12 oz. can) 6  
A dry Brut with the scent of fresh apples, a touch of oak, and finishes crisp and tart. 6.7% MI
- Marz Floridaweiss **Ale** (12 oz. can) 8  
Fruited wild Ale with cherry lime and pineapple. 7% IL
- City Water Valencia Orange Cranberry **Hard Seltzer** (12 oz. can) 6  
A naturally tasty obsession of fun-loving dry experimentalism. Zero sugar, gluten free. 5% IL
- Modelo Especial (12 oz. can) **Pilsner** 5  
Rich, full-flavored pilsner. Light hop character and crisp finish. 4.4% MEX  
With a shot of Malort, tequila, or bourbon. \$9
- Pabst Blue Ribbon (Tall Boy) **Lager** 4  
American macro lager. 4.7 % WI  
With a shot of Malort, tequila, or bourbon. \$7

# The Chicago Diner

meat free since '83

## SIGNATURE DRINKS

- |   |          |  |           |
|---|----------|--|-----------|
| <b>Lavender Gimlet</b>  | <b>9</b> | <b>Daymaker</b>  | <b>9</b>  |
| Gin, lavender syrup, and lemon  |          | Journeyman Coffee Liqueur, bourbon, iced coffee, and oat milk                                    |           |
| <b>Dreamboat</b>  | <b>9</b> | <b>Moonlight Mojito</b>  | <b>8</b>  |
| Union Mezcal, jalapeño, pineapple, and lime                                   |          | Light rum, creme de cassis, lime, mint, sparkling water  |           |
| <b>Uppercut</b>   | <b>8</b> | <b>The Ruckus</b>  | <b>11</b> |
| Vodka, cranberry, lemon, and lime, topped with ginger beer                    |          | Cognac, amaretto, Tattersall Creme de Cacao, simple syrup, Angostura Orange Bitters, orange peel |           |
| <b>Noon City</b>  | <b>9</b> | <b>Boozy Chai</b>  | <b>9</b>  |
| Bourbon, Columbia Street Roastery Peach Iced Tea, fresh pressed ginger, lemon |          | Rishi Chai Tea, Fernet Branca, Baileys Almande, oat milk   |           |

## CLASSIC DRINKS

- |   |           |   |           |
|---|-----------|---|-----------|
| <b>Mimosa</b>   | <b>8</b>  | <b>Manhattan</b>  | <b>10</b> |
| Perlage Prosecco and OJ   |           | Old Forester Rye Whisky, sweet vermouth, bitters, cherry                              |           |
| <b>Bloody Mary</b>  | <b>8</b>  | <b>Negroni</b>  | <b>10</b> |
| Vodka and our secret recipe mix   |           | Campari, CH Gin, sweet vermouth, orange peel  |           |
| <b>The Mule</b>   | <b>8</b>  | <b>Last Word</b>  | <b>10</b> |
| Your choice of mezcal, vodka, bourbon, rum or Chartreuse, with lime & ginger beer |           | Chartreuse, Luxardo Maraschino Liqueur, gin, lime, cherry, Traditional or with mezcal |           |
| <b>Old Fashioned</b>  | <b>10</b> | <b>French 75</b>  | <b>10</b> |
| Old Forester Rye Whisky, simple syrup, bitters, orange                            |           | CH Gin, Perlage Prosecco, lemon, simple syrup   |           |
| <b>Margarita</b>  | <b>8</b>  |   |           |
| Hornitos tequila, orange liqueur, lime juice, simple syrup, salted rim            |           |   |           |

# The Chicago Diner

meat free since '83

## WINE

All wines 8/glass, 30/bottle.

JaM Cellars **Cabernet Sauvignon**, CA  
Les Croisille - Croizillon **Malbec**, FRA  
Perlage Sgajo **Prosecco**, ITA  
Terra Viva **Pinot Grigio**, ITA  
JaM Cellars **Chardonnay**, CA  
Cosimo Maria Masini, Annick **Chardonnay**, ITA  
Annick Toscana **Bianco**, ITA  
Domaine des Cèdres **Rosé**, FRA

## LIQUORS

Price listed for shot/highball,  
add \$3 for neat or rocks pour.

Benchmark Old No. 8 <b>Bourbon</b>	6
CH London Dry <b>Gin</b>	6
Jameson <b>Irish Whiskey</b>	7
Journeyman Last Feather <b>Rye Whiskey</b>	8.5
Journeyman W.R. <b>White Whiskey</b>	7
Highland Park Single Malt <b>Scotch Whiskey</b>	10
Laphroaig Single Malt <b>Scotch Whiskey</b>	12
Kraken Black Spiced <b>Rum</b>	6
Union <b>Mezcal</b>	8
Letherbee <b>Gin</b>	7
Tito's <b>Vodka</b>	7
<b>Campari</b>	7
<b>Fernet</b> Branca	7
Jeppson's <b>Malört</b>	5
Chartreuse <b>Liqueur</b>	10
St. Elder Elderflower <b>Liqueur</b>	6
<b>Cognac</b> Park VS Carte Blanche	7
Bailey's Almande <b>Almondmilk Liqueur</b>	6
El Jimador <b>Tequila</b>	7
Journeyman Coffee <b>Liqueur</b>	7