The Chicago Diner

meat free since '83

All wines 10/glass, 36/bottle.

WINE

Perlage **Prosecco**, FRA
Helenental **Grüner Veltliner**, AT
Sturmwolken **Riesling**, GER
Tonnino **Pinot Grigio Ramato**, ITA

Gunther Schlink Pinot Noir Rosé, GER

Q.S.S. rare **Red Blend**, PRT Viva Valentina **Sangiovese**, ITA Château Les Croisille Cocoricot **Malbec & Merlot**, FRA

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 coowner 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.

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BEERS

GF=Gluten-friendly

3 Floyds Alpha King Pale Ale A bold and assertive American Pale Ale, utilizing seven different malts to create both balance and complexity. 6.66% IN	7
Maplewood Son of Juice Hazy IPA A soft-body, juicy, hazy IPA. 6.3% IL	9
Pipeworks First & Last House on the Block Rye Brown Ale Malty rye with notes of coffee & chocolate. 5.5% IL	9
Off Color Apex Predator Saison Hazy, golden bodied saison. Dry finish with a fruity bite. 6.5%, IL.	9
Pabst Blue Ribbon (Tall Boy) American macro lager. 4.7%	4
Half Acre Daisy Cutter Pale Ale 16 oz. of pale ale with notes of pine, citrus, papaya and mango. Dank, obscenely dry. 5.2%, IL	8
Original Sin Black Widow Cider Bright berry-flavored cider. 6% NY GF	7
Revolution Anti-Hero IPA Iconic ale with a bouquet of hops, crisp bitterness that imparts massive floral and citrus aromas. 6.5% IL	6
21st Amendment Brew Free or Die Blood Orange IPA West coast style IPA brewed with blood orange puree and citrusy dry hops. 7% CA	6
Surly One Man Mosh Pit Hazy IPA Juicy, hazy IPA with an absurd dose of dry-hopping. 7.2% MN	6
Modelo A full-flavor pilsner beer. 4.4% MEX	5
Boulevard Quirk Hard Seltzer (Can) Rotating flavors made with real fruit juice combinations. 4.0% MO	5
Grüvi Golden N/A Lager Light, crisp, and crushable award-winning <i>non-alcoholic</i> lager. <0.5% CO	7
Collective Arts N/A Hazy Pale Ale 7. Traditional New England-style <i>non-alcoholic</i> hazy pale ale. 0.4% ON	.5

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GNATURE

10

Palonha Cachaça, muddled limes

and turbinado sugar, and grapefruit juice.

Venus of Halsted 11

Tequila, Damiana Liqueur, strawberry syrup, lime, and a Luxardo® cherry.

Hot Butterscotch 8.5

Soy milk, white rum, and butterscotch syrup with vegan buttery spread and topped with whipped cream.

Lavender Gimlet 11

Gin, lavender syrup, and lemon.

Dreamboat

Mezcal, jalapeño, pineapple, and lime.

Alpine Yodeler

11

9

Vodka, elderflower liqueur, lemon juice, tonic water, and a lemon slice.

Hippie Toddy 9

Bourbon, agave, hot water, a slice of lemon, a cinnamon stick, and a bag of Columbia Street Roastery's "Old Hippie Blend" decaffeinated tea.

11 Daymaker

Coffee liqueur, bourbon, iced coffee, and oat milk.

CLASSIC DRINKS

11

Manhattan

Rye whiskey, sweet vermouth, bitters, and a Luxardo® cherry.

Negroni

Gin, Campari, and sweet vermouth, and orange peel.

Mojito 11

White rum, simple syrup, lime, mint, and La Croix®.

Bloody Mary 9.5

Vodka and our secret recipe mix.

Mimosa Prosecco and OJ.

10 Margarita

Tequila, fresh lime, triple sec.

Old Fashioned 11

Bourbon, simple syrup, bitters, Luxardo® cherry.

The Mule 10

Vodka, lime, ginger beer.

Aperol Spritz 10

Aperol, prosecco, La Croix®.

MOCKTAILS

Cherry Fawn

Luxardo® cherry, lime juice, simple syrup, grenadine, and ginger beer.

Little Helper 10

Seedlip™ Spice 94 NA Spirit, cranberry juice, cinnamon syrup, topped with tonic water.

Greenhorn

10 Seedlip™ Spice 94 NA Spirit, muddled cucumber, grapefruit and lime juices, and simple syrup.

On The DL

7 Grapefruit and lime juices with simple syrup and mint, topped with tonic water.

ver. 12/12/23 HAL