

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 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.



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BEERS

GF=Gluten-friendly

3 Floyds Alpha King Pale Ale 7

A bold and assertive American Pale Ale, utilizing seven different malts to create both balance and complexity. 6.66% IN

Maplewood Son of Juice Hazy IPA 9

A soft-body, juicy, hazy IPA. 6.3% IL

Pipeworks Amber Lager 9

Full malt flavor with low hoppy bitterness. 5.3% IL

Off Color Apex Predator Saison 9

Hazy, golden bodied saison. Dry finish with a fruity bite. 6.5%, IL.

Pabst Blue Ribbon (Tall Boy) 4

American macro lager. 4.7%

Half Acre Daisy Cutter Pale Ale 8

16 oz. of pale ale with notes of pine, citrus, papaya and mango. Dank, obscenely dry. 5.2%, IL

Original Sin Black Widow Cider 7

Bright berry-flavored cider. 6% NY **GF**

Revolution Anti-Hero IPA 6

Iconic ale with a bouquet of hops, crisp bitterness that imparts massive floral and citrus aromas. 6.5% IL

21st Amendment Brew Free or Die Blood Orange IPA 6

West coast style IPA brewed with blood orange puree and citrusy dry hops. 7% CA

Surly One Man Mosh Pit Hazy IPA 6

Juicy, hazy IPA with an absurd dose of dry-hopping. 7.2% MN

Modelo 5

A full-flavor pilsner beer. 4.4% MEX

ERIS E-Phoria Cider 8

Semi-sweet Gala apples and a vanilla finish. 6% IL

Grüvi Golden N/A Lager 7

Light, crisp, and crushable award-winning **non-alcoholic** lager. <0.5% CO

Collective Arts N/A Hazy Pale Ale 7.5

Traditional New England-style **non-alcoholic** hazy pale ale. 0.4% ON

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SIGNATURE DRINKS

Venus of Halsted 11

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

Lavender Gimlet 11

Gin, lavender syrup, and lemon.

Strawberry Swisher 10

Gin, Malört, Campari, strawberry syrup, and tonic water.

Daymaker 11

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

Transatlantic Sour 11

Plum brandy, Cachaça, simple syrup, lemon & orange juices, and a red wine float.

Dreamboat 11

Mezcal, jalapeño, pineapple, and lime.

Alpine Yodeler 10

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

CLASSIC DRINKS

Manhattan 11

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

Negroni 11

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 9

Prosecco and OJ.

Margarita 10

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 7

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

For the Gamers 10

Seedlip™ Spice 94 NA Spirit, lime & orange juices, cinnamon syrup, muddled jalapeno, and a cayenne salted rim.

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.