

# Chicago Diner

3411 N Halsted St 60657-2414 · +17739356696 · Updated: Jan 14, 2026

[View online menu](#)



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## SEASONAL SPECIALS 5

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### STUFFED ZUCCHINI EMPANADITAS \$13.00

Lightly breaded and toasted zucchini stuffed with herbed Teese® mozzarella, served with zesty marinara for dipping.

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### GYROS SALAD \$15.00

Romaine lettuce, red onions, house-made vegan feta cheese, pita crisps, grape tomatoes, cucumbers, & gyro-style seitan, tossed with our own tzatziki dressing.

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### PATTY MELT \$17.00

Chargrilled seitan and tofu patty, topped with caramelized onions, Thousand Island, & vegan or dairy cheese. Served with sandwich side choice & pickle spear.

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### CHICKEN-STYLE POT PIE \$18.00

House-made tender chicken-style seitan, carrots, sweet peas, & pearl onions all simmered in a rich creamy gravy then topped with a flakey crust.

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### ENCHILADAS DE MOLE NEGRO \$18.00

Enchiladas filled with butternut squash, portabellas, caramelized onions, covered in savory mole negro, choice of cheese, side of rice & refried beans, lettuce & tomato. GF

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## APPETIZERS 8

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### SPINACH ARTICHOKE DIP \$11.00

Everyone's favorite party food, our creamy, spinach artichoke dip is served with toasted ciabatta crostini.

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### THAI CHILI WINGS \$13.00

Spicy chili-lime marinade, Sriracha-ranch, and sesame seeds.

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### POUTINE \$13.00

Hand-cut fries, Teese® vegan creaming cheddar, gravy, and green onions. Add bacon or sour cream +1 ea. or jalapeño +.50.

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### SPECIAL RECIPE WINGS \$13.00

Breaded seitan strips, our own vegan ranch, and celery. Available in BBQ or spicy Buffalo style.

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### NACHOS \$12.50

Chorizo-style seitan, spiced black beans, tomato, onion, jalapeño, guacamole, vegan sour cream, Teese® nacho cheese, chips, and salsa.

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### FRIES APPETIZER

Sweet potato, hand cut, or seasoned waffle fries (+\$1).

#### AVAILABLE OPTIONS

Small: \$4.00

Large: \$6.00

Add cheese: \$2.00

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## CHIPS & GUACAMOLE

**\$10.00**

House-made salsa cruda, guacamole, and tortilla chips. GF

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## ONION RINGS

**\$9.00**

Hand-battered giant onion rings, served with your choice of sauce.

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## SOUP & SALAD 6

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### SOUP OF THE DAY

#### AVAILABLE OPTIONS

Our vegan, house-made soup of the day. Ask your server for details.

Cup: \$4.00

Bowl: \$6.00

Add cup of the soup of the day to any to salad, sandwich or entrée.:

\$3.00

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### QUINOA CHILI

#### AVAILABLE OPTIONS

Spicy vegetable bean chili with cumin, chipotle peppers, and quinoa, with one or two jalapeño corn fritters. GF Add jalapeño, onion, tomato \$.50 ea. Sour cream \$1. Cheese or avocado \$2 ea.

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Cup: \$6.00

Bowl: \$12.00

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### GARDEN SALAD

**\$8.00**

Salad mix, tomato, sprouts, beets, cucumber, and choice of dressing. GF

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### CAESAR SALAD

**\$15.00**

Romaine tossed in house-made vegan Caesar, artichoke hearts, sundried tomato, croutons, and choice of spicy chicken-style seitan, crispy chicken-style seitan, or grilled tempeh strips.

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### CHICKEN RANCH SALAD

**\$15.00**

BBQ or Buffalo-style seitan over mixed greens tossed in our own creamy ranch dressing, tomato, onion, carrot, bell pepper, red cabbage, and cucumber.

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### TACO SALAD

**\$15.00**

Southwest dressed salad mix, tomato, onion, corn, black beans, cheese, jalapeño, chorizo-style seitan, tortilla chips, avocado, and vegan sour cream.

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## ENTRÉES 8

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### TRUFFLE MUSHROOM LENTIL LOAF

**\$19.00**

A soul-warming blend of mushroom and lentil casserole topped with a white truffle mushroom sauce. Served with sautéed vegetables and roasted potatoes. GF

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### COUNTRY FRIED STEAK

**\$18.00**

Battered seitan filet, country gravy, mashed potatoes, and sautéed vegetables.

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### PIEROGI QUESADILLA

**\$14.00**

Sauerkraut, mashed potatoes, green onions, Daiya® cheddar, mushrooms, folded in a tomato basil tortilla. Served with vegan dill sour cream.

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<b>THAI BASIL STIR FRY</b>	<b>\$17.00</b>
Tofu or tempeh, brown rice, veggie mix, in a SPICY Thai garlic sauce with fresh basil, garnished with sesame seeds (can be prepared mild upon request). GF	
<b>THE SOUL BOWL</b>	<b>\$16.00</b>
Grilled tempeh strips or blackened or scrambled tofu, seasoned quinoa, flashed greens, mashed sweet potato, black beans, chimichurri. GF Add avocado \$2.	
<b>AVOCADO TOSTADAS</b>	<b>\$15.00</b>
Black beans, quinoa, onion, bell pepper, lettuce, tomato, and avocado on a corn tortilla. Served with chimichurri. GF Add chorizo-style seitan for \$1.	
<b>QUINOA CHILI</b>	<b>\$12.00</b>
Spicy vegetable bean chili with cumin, chipotle peppers, and quinoa, with two jalapeño corn fritters. GF Add tomato and onion, sour cream, or cheese, \$1 ea. Add avocado \$2.	
<b>SCRAMBLED TOFU DELUXE</b>	<b>\$14.00</b>
House recipe scrambled tofu, sautéed cauliflower, broccoli, carrots, and kale. Served with seasoned quinoa. GF	
<b>SANDWICHES</b> 6	
<b>THE RADICAL REUBEN™</b>	<b>\$18.00</b>
Corned beef-style seitan, onions, peppers, sauerkraut, vegan or dairy cheese, Thousand Island, on marbled rye.	
<b>PORTABELLA TRUFFLE MELT</b>	<b>\$18.00</b>
Marinated mushrooms, arugula, tomato, onion, white truffle aioli, and Teese® mozzarella, on ciabatta.	
<b>S.U.V. (STRAIGHT UP VEGGIE)</b>	<b>\$14.00</b>
Toasted whole grain bread with melted vegan or dairy cheese, avocado, sprouts, tomato, onion, lettuce, and Creole mustard.	
<b>SPICY CRISPY CHICKEN</b>	<b>\$16.00</b>
Spicy breaded chicken-style seitan, vegan ranch, lettuce, tomato, cucumber, onion, on a wheat bun.	
<b>CUBAN SANDWICH</b>	<b>\$16.00</b>
Grilled marinated seitan, fried yucca root chips, peperoncini, melted cheese, mayo, and mustard on crunchy ciabatta bread.	
<b>GYROS</b>	<b>\$15.00</b>
Pita bread, sliced seitan, onion, tomato, lettuce, and vegan tzatziki sauce.	
<b>BURGERS</b> 3	
<b>CAJUN BLACK BEAN BURGER</b>	<b>\$17.50</b>
Black bean patty, sautéed onion, mushroom, spinach, tomato, fried jalapeño, Teese® cheddar, and Creole mustard. Add avocado \$2.	
<b>THE TITANIC BLT BURGER</b>	<b>\$16.00</b>
Our house-made seitan patty topped with bacon-style seitan, french-fried onions, lettuce, tomato, and Chipotle Fire™ sauce. Add cheese \$2.	
<b>BUDDHA'S KARMA BURGER</b>	<b>\$17.00</b>
Curried sweet potato-tofu patty, grilled pineapple, sprouts, onion & chimichurri sauce. Add avocado \$2.	

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**BURGER & SANDWICH SIDES** 14

**Sweet Potato Fries (GF)\***

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**Hand-cut Fries (GF)\***

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**Waffle Fries (GF)\* (+\$1)**

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**Yucca Chips (GF)\***

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**Mac & Teese®**

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**Soup of the Day**

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**Salad (GF)**

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**Mashed Potatoes (GF)**

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**Ginger Garlic Flashed Greens +2.00 (GF)**

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**Steamed Vegetables +2.00 (GF)**

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**Sautéed Veggies +2.00 (GF)**

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**Balsamic Brussel Sprouts +2.00 (GF)**

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**Chili Cup +2.00(GF)**

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**Cheesy Hand-cut or Waffle Fries +2.00 (GF)**

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## **CHEESE OPTIONS** 4

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**Vegan Teese® Mozzarella (GF)**

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**Vegan Daiya® Mozzarella or Cheddar (GF)**

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**Monterey Jack (GF)**

Non-GMO, rBGH/rBST free, dairy cheese.

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**Swiss (GF)**

Non-GMO, rBGH/rBST free, dairy cheese.

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## **BRUNCH** 14

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### **VEGAN CINNAMON ROLL**

Now available all day! Our cinnamon rolls are served a la carte. House-made with frosted swirl topping.

#### **AVAILABLE OPTIONS**

1 roll: \$4.50

2 rolls: \$7.00

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### **BISCUIT & SAUSAGE GRAVY**

Herb biscuit with seitan sausage gravy.

**\$9.00**

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## CHILAQUILES

Spicy tomatillo salsa tossed with tortilla chips\* and scrambled tofu or egg. Topped with melted cheese, lettuce, tomato, and green onion. Served with refried beans and Mexican rice.

### AVAILABLE OPTIONS

\$15.00

Add Avocado: \$2.00

Add Sour Cream:\$1.00

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## POTATO TEMPEH HASH

**\$16.00**

Crumbled tempeh, sliced potato, roasted red peppers, and onions seasoned with crushed red pepper and fennel seed. Served with biscuit and gravy and choice of scrambled tofu or eggs.

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## CINNAMON ROLL FRENCH TOAST

**\$13.00**

French toasted cinnamon roll, strawberry coulis, potato hash, and bacon-style seitan.

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## COUNTRY BENEDICT

**\$14.00**

Fried tofu or eggs\*\*, herb biscuit, sautéed spinach, mushrooms, tomato, onion (no substitutions), and seitan sausage gravy. Add jalapeño for \$.50.

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## SCRAMBLED TOFU DELUXE

**\$14.00**

House recipe scrambled tofu, sautéed cauliflower, broccoli, carrots, and kale. Served with seasoned quinoa. GF

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## BREAKFAST BOWL

**\$14.00**

Scrambled tofu or eggs\*\*, potato hash, herb biscuit, and seitan sausage gravy.

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## BREAKFAST COMBO

**\$15.00**

Scrambled tofu or 2 eggs\*\*, potato hash, bacon-style seitan, fruit garnish, your choice of pancake, French toast, or toast.

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## MEXICANA BOWL

**\$14.00**

Scrambled tofu or eggs\*\*, tomato, onion, jalapeño, guacamole, cilantro, vegan or dairy cheese, Mexican rice, black beans, and salsa. GF Add corn tortillas for \$1.

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## TALL STACK PANCAKES (3)

**\$11.00**

Add chocolate chips and vegan whipped topping \$1.

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## MONTE CRISTO

**\$15.00**

French toast sandwich, vegan or dairy cheese, fried tofu or egg\*\*, bacon-style seitan, Creole mustard, and potato hash.

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## STEAK & EGGS

**\$18.00**

Country-fried seitan steak, gravy, scrambled tofu or egg\*\*, and potato hash.

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## CAGE FREE OMELET\*\*

**\$15.00**

Served with potato hash\* and toast. Choose 3 ingredients: tomato, onions, bell pepper, spinach, mushroom, bacon- or chorizo-style seitan, Daiya® vegan cheese, Swiss, or Monterey Jack. GF without seitan. Extras \$.50 ea. Egg\*\* white only for \$1 Avocado \$2

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## BUILD-A-BRUNCH 11

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### Scrambled Tofu (GF)

**\$6.00**

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### 1 Pancake

**\$4.00**

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### Potato Hash\* (GF)

**\$5.00**

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### 2 French Toast Wedges

**\$4.00**

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**2 Cage-free Organic Eggs\*\* (GF)** **\$7.00**

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**4 Strips Bacon-style Seitan** **\$3.00**

Featuring our house recipe hickory smoked bacon-style seitan.

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**Toast** **AVAILABLE OPTIONS**

Regular: \$1.00

Gluten-free: \$3.00

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**Tempeh Strips (GF)** **\$5.00**

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**Country Gravy** **\$2.00**

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**Seasonal Fruit (GF)** **AVAILABLE OPTIONS**

Small: \$3.00

Large: \$5.00

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**Tempeh Hash** **\$6.00**

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## **KID FRIENDLY ITEMS** 5

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**KIDS BIG BURGER** **\$8.00**

Plain veggie seitan burger on a whole wheat bun and your choice of side.

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**KIDS GRILLED CHEESE** **\$8.00**

Whole grain bread with choice of vegan or dairy cheese and your choice of side.

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**KIDS CHICK'N FINGERS** **\$8.00**

Crispy chicken-style seitan with a side and your choice of BBQ or ranch dipping sauce.

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**KIDS QUESADILLA** **\$8.00**

Two corn tortillas with choice of vegan or dairy cheese and a side of salsa. Served with your choice of side.

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**MAC & TEESE®** **AVAILABLE OPTIONS**

Small: \$5.00

Large: \$6.50

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## **VEGAN SHAKES** 9

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**Pumpkin Pie Shake**

Temptations® vegan ice cream with pumpkin, whipped topping, and graham cracker crumbles sprinkled on top.

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**Choc Chip Cookie Dough**

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**Cookie Dough Peanut Butter**

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**Chocolate Peanut Butter (GF)**

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**Mint Chocolate Chip (GF)**

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**Chocolate (GF)**

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**Banana (GF)**

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**Vanilla (GF)**

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**Strawberry (GF)**

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**DESSERTS** 7

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**SEASONAL CHEESECAKE** **\$9.50**

Please ask about our seasonal flavors at the time of ordering. Vegan cream cheese filling. GF

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**S'MORES BROWNIE SUNDAE** **\$11.00**

Layers of rich chocolate brownie, graham crackers, Dandies® marshmallows topped with Temptation® vanilla ice cream, chocolate ganache, whipped topping, and graham cracker crumbs.

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**BANANA SPLIT** **\$11.00**

Fresh banana hugs three scoops of ice creams including vanilla, chocolate, and cookie dough. We then top it with chocolate ganache, chocolate chips, whipped topping, and Luxardo® brand cherries.

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**COCOA MOUSSE CAKE** **\$8.50**

Chocolate layer cake with mousse filling and chocolate frosting.

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**CARROT CAKE** **\$8.50**

Cinnamon layer cake with raisins, walnuts, and vegan cream cheese frosting.

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**DONNIE'S PEANUT BUTTER PUCK** **\$6.50**

Peanut butter cookie cup stuffed with creamy peanut butter and filled with ganache.

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**VEGAN CINNAMON ROLL** **AVAILABLE OPTIONS**

Now available all day! Our cinnamon rolls are served a la carte. House-made with frosted swirl topping.

1 roll: \$4.50

2 rolls: \$7.00

**COLD DRINKS** 7

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**Lemonade** **\$3.50**

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**Iced Rishi® Chai Latte** **\$5.00**

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**Boylan Bottling Company Sodas** **\$4.00**

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**Iced-Coffee Coffee—Columbia Street Roastery** **\$4.50**

Direct-trade coffee.

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**Iced Rishi® Peach Black Tea** **\$3.50**

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**Zevia® Diet Cola** **\$3.50**

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**La Croix® Sparkling Water** **\$3.00**

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**HOT DRINKS** 4

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**Coffee—Columbia Street Roastery** **\$4.00**

Direct-trade coffee.

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<b>Rishi® Chai Latte</b>	<b>\$5.00</b>
<b>Hot Chocolate</b>	<b>\$5.00</b>
<b>Tea—Columbia Street Roastery</b>	<b>\$4.00</b>

Direct-trade tea.

## APPETIZERS FOR SIX <sup>6</sup>

### SPECIAL RECIPE WINGS **\$62.00**

Breaded seitan strips (approx. 40 pc), 16oz vegan ranch, and celery.  
Available in BBQ or spicy Buffalo style.

### THAI CHILI WINGS **\$62.00**

Spicy chili-lime marinade, Sriracha-ranch, and sesame seeds.

### POUTINE **AVAILABLE OPTIONS**

Hand-cut fries\*, Teese® creamy cheddar, gravy, and green onions.

\$62.00

Add bacon-style seitan, jalapeño or vegan sour cream. (Each):

\$4.00

### CHIPS\* & GUACAMOLE **\$46.00**

House-made salsa CRUDA, guacamole, and tortilla chips\*. GF

### SPINACH ARTICHOKE DIP **\$54.00**

Everyone's favorite party food! Our creamy, spinach artichoke dip is served with toasted ciabatta crostini. GF option available.

### FRIES\* APPETIZER **AVAILABLE OPTIONS**

Sweet potato, waffle,(+\$5) or hand-cut fries. GF

\$30.00

Add cheese.: \$6.00

## SALAD FOR SIX <sup>4</sup>

### GARDEN SALAD **\$40.00**

Salad mix, tomato, sprouts, beets, cucumber, and choice of dressing. GF

### CAESAR SALAD **\$60.00**

Romaine tossed in vegan Caesar, artichoke hearts, sundried tomato, croutons, choice of spicy or crispy chicken-style seitan, or grilled tempeh strips. GF option avail.

### CHICKEN-STYLE RANCH SALAD **\$60.00**

BBQ or Buffalo-style seitan, ranch tossed salad mix, tomato, onion, bell pepper, and cucumber.

### TACO SALAD **\$60.00**

Southwest dressed salad mix, tomato, onion, corn, black beans, cheese, jalapeño, chorizo-style seitan, tortilla chips\*, avocado, & vegan sour cream. GF option avail.

## SANDWICHES FOR SIX <sup>9</sup>

**THE RADICAL REUBEN™** **\$68.00**

Corned beef-style seitan, onions, peppers, sauerkraut, vegan or dairy cheese, Thousand Island, on marbled rye.

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**S.U.V. (Straight Up Veggie)** **\$58.00**

Toasted whole grain bread with melted vegan or dairy cheese, avocado, sprouts, tomato, onion, lettuce, and Creole mustard. GF option avail.

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**CUBAN SANDWICH** **\$62.00**

Grilled marinated seitan, fried yucca root chips\*, peperoncini, melted cheese, mayo, and mustard on crunchy ciabatta bread.

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**SPICY CRISPY CHICKEN** **\$60.00**

Spicy breaded chicken-style seitan, ranch, lettuce, tomato, cucumber, onion, on a wheat bun.

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**GYRO** **\$60.00**

Pita bread, sliced seitan, onion, tomato, lettuce, and tzatziki.

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**BUDDHA'S KARMA BURGER** **AVAILABLE OPTIONS**

Curried sweet potato-tofu patty, grilled pineapple, sprouts, onion, and chimichurri sauce. GF option avail.

\$62.00

Add Avocado: \$4.00

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**PORTABELLA TRUFFLE MELT** **\$68.00**

Marinated mushrooms, arugula, tomato, onion, white truffle aioli, and Teese® mozzarella, on ciabatta. GF option avail.

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**THE TITANIC BLT BURGER** **\$62.00**

Our house seitan patty, bacon-style seitan, french fried onions, lettuce, tomato, and Chipotle Fire™ sauce.

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**CAJUN BLACK BEAN BURGER** **AVAILABLE OPTIONS**

Black bean patty, sautéed onion, mushroom, spinach, tomato, fried jalapeño, Teese® cheddar, and Creole mustard.

\$68.00

Add Avocado: \$4.00

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**ENTRÉES FOR FOUR** 7

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**TRUFFLE MUSHROOM LENTIL LOAF** **\$60.00**

A soul-warming blend of mushroom and lentil casserole topped with a white truffle mushroom sauce. Served with sautéed vegetables and roasted potatoes. GF

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**QUINOA CHILI** **\$38.00**

Spicy veg-bean chili, quinoa, jalapeño corn fritters\*. Onion and tomato garnish. GF

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**PIEROGI QUESADILLA** **\$48.00**

Sauerkraut, mashed potato, green onion, mushroom, Daiya® cheddar, tomato basil tortilla, and dill sour cream.

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**THAI BASIL STIR-FRY** **\$54.00**

Tofu or tempeh, brown rice, veggie mix, in a SPICY Thai garlic sauce with fresh basil, garnished with sesame seeds (can be prepared mild upon request). GF

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**THE SOUL BOWL** **AVAILABLE OPTIONS**

Blackened or scrambled tofu, quinoa, flashed greens, mashed sweet potato, black beans, chimichurri. GF

\$60.00

Add Avocado: \$4.00

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**SCRAMBLED TOFU DELUXE****\$48.00**

House recipe scrambled tofu, sautéed cauliflower, broccoli, carrots, &amp; kale. Served with seasoned quinoa. GF

**COUNTRY FRIED STEAK****\$60.00**

Battered seitan filet, country gravy, mashed potato, and sautéed veggies.

**BRUNCH FOR SIX** 10**MEXICANA BOWL****AVAILABLE OPTIONS**

Scrambled tofu or eggs\*\*, tomato, onion, jalapeño, guacamole, cilantro, vegan or dairy cheese, Mexican rice, black beans, and salsa. GF

\$60.00

Add Corn Tortillas:

\$3.00

**FRENCH TOAST****\$20.00**

12 French toast wedges (6 diagonal cut slices), with maple syrup-agave nectar.

**BISCUIT & SAUSAGE GRAVY****\$42.00**

Herb biscuit and sausage-style seitan gravy.

**MONTE CRISTO****\$68.00**

French toast sandwich, vegan or dairy cheese, fried tofu or egg\*\*, bacon-style seitan, Creole mustard, and potato hash.

**CINNAMON ROLL FRENCH TOAST****\$60.00**

French toasted cinnamon rolls with strawberry coulis. (6 halved rolls = 12 pieces) Served with Potato Hash.

**CINNAMON ROLLS (6 Rolls)****\$16.00****Scrambled Tofu****\$25.00****6 Eggs\*\*****\$12.00****POTATO TEMPEH HASH****\$72.00**

Crumbled tempeh, sliced potato, roasted red peppers, onions seasoned with crushed red pepper &amp; fennel seed. Served with biscuit &amp; gravy &amp; choice of scrambled tofu or eggs.\*\*

**CHILAQUILES****\$68.00**

Spicy tomatillo salsa tossed with tortilla chips\* &amp; scrambled tofu or egg.\*\* Topped with melted cheese, lettuce, tomato, &amp; green onion. Served with refried beans &amp; Mexican rice. GF Add avocado for \$2 or sour cream for \$1.

**DELI SIDES** 18**Gyros-style Seitan, Thick Cut****\$15.00****Steamed Vegetables (GF)****AVAILABLE OPTIONS**

Pint: \$7.00

Quart: \$12.00

**Sautéed Vegetables (GF)****AVAILABLE OPTIONS**

Pint: \$7.00

Quart: \$12.00

<b>Guacamole (GF)</b>	<b>AVAILABLE OPTIONS</b>
	Pint: \$15.00
	Quart: \$24.00
<b>Country Gravy</b>	<b>AVAILABLE OPTIONS</b>
	Pint: \$5.00
	Quart: \$9.00
<b>Sausage-style Seitan Gravy</b>	<b>AVAILABLE OPTIONS</b>
	Pint: \$7.00
	Quart: \$12.00
<b>Potato Hash* (GF)</b>	<b>AVAILABLE OPTIONS</b>
	Pint: \$7.00
	Quart: \$12.00
<b>Tempeh Hash* (GF)</b>	<b>AVAILABLE OPTIONS</b>
	Pint: \$12.00
	Quart: \$20.00
<b>Salsa Cruda (GF)</b>	<b>AVAILABLE OPTIONS</b>
	Pint: \$6.00
	Quart: \$11.00
<b>Salad Dressing (GF)</b>	<b>AVAILABLE OPTIONS</b>
	Pint: \$8.00
	Quart: \$14.00
<b>Ginger Garlic Flashed Greens (GF)</b>	<b>AVAILABLE OPTIONS</b>
	Pint: \$9.00
	Quart: \$15.00
<b>Mashed Potatoes &amp; Gravy</b>	<b>AVAILABLE OPTIONS</b>
	Pint: \$9.00
	Quart: \$15.00
<b>Macaroni &amp; Teese®</b>	<b>AVAILABLE OPTIONS</b>
	Pint: \$9.00
	Quart: \$15.00
<b>Spiced Black Beans (GF)</b>	<b>AVAILABLE OPTIONS</b>
	Pint: \$9.00
	Quart: \$15.00
<b>Teese® Creamy Vegan Cheddar</b>	<b>AVAILABLE OPTIONS</b>
	Pint: \$12.00
	Quart: \$20.00
<b>Teese® Nacho Vegan Cheese</b>	<b>AVAILABLE OPTIONS</b>
	Pint: \$12.00
	Quart: \$20.00
<b>Tortilla Chips* 20 Oz. (GF)</b>	<b>\$6.00</b>

**Vegan Sour Cream 8 Oz. (GF)**

**\$9.00**

## **ORDER INFORMATION** 3

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### **LAKEVIEW**

3411 N. Halsted St. (773) 935-6696 Hours: M,T,Th,Fr 12pm – 8pm; Sat, Sun 11pm – 10pm We are closed on Wednesdays.

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### **LOGAN SQUARE**

2333 N. Milwaukee Ave. (773) 252-3211 Hours: M,T,Th,Fr 12pm – 8pm; Sat, Sun 10pm – 10pm We are closed on Wednesdays.

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### **PARKING**

Street parking only at Logan Square location. Free parking at Lakeview available after 6pm weekdays, 10am-11pm Sat-Sun, only in adjacent area north side of our bldg. See signage. Do not park at the 7-11.

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## **AWARD-WINNING SHAKES** 9

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**Blueberry (GF)**

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**Chocolate Chip Cookie Dough**

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**Cookie Dough Peanut Butter**

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**Chocolate Peanut Butter (GF)**

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**Mint Chocolate Chip (GF)**

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**Chocolate (GF)**

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**Banana (GF)**

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**Vanilla (GF)**

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**Strawberry (GF)**

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## **ENTRÉES & SANDWICHES** 9

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### **AVOCADO TOSTADAS**

**\$14.00**

Black beans, quinoa, grilled onions and peppers, lettuce, tomato, and avocado slices on corn tortillas with chimichurri.

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### **THE SOUL BOWL**

**\$15.00**

Grilled tempeh strips or blackened or scrambled tofu, seasoned quinoa, flashed greens, mashed sweet potato, black beans, chimichurri. Add avocado \$2.

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### **THAI BASIL STIR-FRY**

**\$16.00**

Tofu or tempeh, brown rice, veggie mix, in a SPICY Thai garlic sauce with fresh basil, garnished with sesame seeds (can be prepared mild upon request).

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### **PORTABELLA TRUFFLE MELT**

**\$18.00**

Marinated mushrooms, arugula, tomato, onion, white truffle aioli, and Teese® mozzarella, on ciabatta.

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**S.U.V. (Straight up Veggie)****\$15.00**

Toasted gluten-free bread with melted vegan or dairy cheese, avocado, sprouts, tomato, onion, lettuce, and Creole mustard.

**BUDDHA'S KARMA BURGER****\$17.00**

Curried sweet potato-tofu burger with a GF bun with chimichurri sauce, grilled pineapple, sprouts, and sliced onion. Add avocado \$2.

**TRUFFLE MUSHROOM LENTIL LOAF****\$17.00**

A soul-warming blend of mushroom and lentil casserole topped with a white truffle mushroom sauce. Served with sautéed vegetables and roasted potatoes.

**BOWL OF QUINOA CHILI****AVAILABLE OPTIONS**

Spicy vegetable bean chili with cumin, chipotle peppers, and quinoa, with one or two jalapeño corn fritters.\* Add jalapeño, onion, tomato \$.50 ea. Sour cream \$1. Cheese or avocado \$2 ea.

Bowl: \$11.00

Cup: \$5.00

**ENCHILADAS DE MOLE NEGRO****\$18.00**

Enchiladas filled with butternut squash, portabellas, caramelized onions, covered in savory mole negro, choice of cheese, side of rice & refried beans, lettuce & tomato. GF

**SANDWICH SIDES** 13**Sweet Potato Fries\*****Hand-Cut or Waffle Fries(+ \$1)\*****Yucca Chips\*****Side Salad****Cup of Soup****Mashed Potatoes (No Gravy)****Black Beans****Mexican Rice****Potato Hash\* (Brunch Only)****Ginger Garlic Flashed Greens +2.00****Steamed Vegetables +2.00****Chili Cup +2.00****Balsamic Brussel Sprouts +2.00****STARTERS & SALADS** 11**GREEK SALAD****AVAILABLE OPTIONS**

Romaine lettuce, spinach, kalamata olives, tomatoes, yellow and red bell peppers, cucumbers, red onion, vegan or dairy feta, tossed with our house-made Greek Dressing.

\$9.00

Add blackened tofu: \$5.00

## SOUP OF THE DAY

Our house-made vegan soups are usually gluten free. Please ask your server.

### AVAILABLE OPTIONS

Cup: \$3.00

Bowl: \$5.00

## CHIPS\* & GUACAMOLE WITH SALSA

**\$9.00**

Corn tortilla chips\* with house recipe salsa cruda and fresh guacamole.

## NACHOS

**\$11.00**

Chips\*, beans, tomato, onion, cheese, guacamole, jalapeño, sour cream, and salsa.

## GARDEN SALAD

### AVAILABLE OPTIONS

Salad mix, tomato, cucumber, sprouts, and beets.

\$6.50

Order a side salad with entrée.:

\$3.00

## QUINOA SALAD

### AVAILABLE OPTIONS

White and red quinoa, black beans, corn, salad greens, cherry tomato, avocado, cucumber, bell peppers, red onion, tossed in cilantro lime dressing.

\$12.00

Add Tempeh: \$5.00

## CAESAR SALAD

**\$13.00**

Caesar tossed romaine, grilled artichoke, sundried tomato, with grilled tempeh.

## SPINACH ARTICHOKE DIP

**\$10.00**

Everyone's favorite party food! Our creamy, spinach artichoke dip is served with tortilla chips.\*

## TACO SALAD

**\$13.00**

Mixed greens tossed in Southwest spice dressing with tomato, onion, corn, black beans, cheese, jalapeño, avocado, sour cream, and tortilla chips.\*

## CHICKEN RANCH SALAD

**\$13.00**

BBQ or Buffalo tempeh, ranch tossed salad mix, tomato, onion, bell pepper, and cucumber.

## FRIES APPETIZER

### AVAILABLE OPTIONS

Sweet potato, waffle(+\$1), or hand-cut fries\*. Add cheese for \$1.

Small: \$4.00

Large: \$6.00

## SIDE DISHES 15

### Mexican Rice

**\$3.50**

### Sweet Potato Fries\*

### AVAILABLE OPTIONS

Small: \$4.00

Large: \$6.00

### Hand-Cut Fries\*

### AVAILABLE OPTIONS

Small: \$4.00

Large: \$6.00

### Waffle Fries\*

### AVAILABLE OPTIONS

Small: \$4.00

Large: \$6.00

<b>Yucca Chips*</b>	<b>\$3.50</b>
<b>Steamed Vegetables</b>	<b>\$4.00</b>
<b>Ginger Flashed Greens</b>	<b>\$4.00</b>
<b>Chips* &amp; Salsa Cruda</b>	<b>\$3.00</b>
<b>Guacamole</b>	<b>AVAILABLE OPTIONS</b>
	Small: \$2.00
	Large: \$4.00
<b>Side of Sauce/Salsa</b>	<b>\$1.00</b>
<b>Tortilla Chips*</b>	<b>\$2.00</b>
<b>Gluten Free Bread</b>	<b>\$3.00</b>
<b>Spiced Black Beans</b>	<b>\$3.50</b>
<b>Mashed Potatoes (No Gravy)</b>	<b>\$3.50</b>
<b>Jalapeño Corn Fritter*</b>	<b>\$0.75</b>

## BRUNCH SIDES 7

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<b>Potato Hash*</b>	<b>\$4.00</b>
<b>2 Organic Free Range Eggs**</b>	<b>\$6.00</b>
<b>Tempeh Strips</b>	<b>\$5.00</b>
<b>Seasonal Fruit</b>	<b>AVAILABLE OPTIONS</b>
	Cup: \$3.00
	Bowl: \$5.00
<b>Side of Scrambled Tofu</b>	<b>\$6.00</b>
<b>Gluten-free Toast</b>	<b>\$3.00</b>
<b>SIDE TEMPEH HASH</b>	<b>\$6.00</b>