

First Shift

**Starters**  
**Loaded Hummus and Guacamole Plate—\$13**  
Served with carrots, celery, cucumber, tortilla chips, and warm pita bread  
**Sub Pico \$2**  
**Cheese Curd Basket—\$12**

White cheddar cheese dipped in our signature batter served with marinara sauce.

**Vintage Pretzels—\$11**  
Baked or Deep fried served with nacho cheese and honey mustard sauces.

**Chicken Strips—\$13**  
Served with honey mustard, ranch, or bbq sauce

**Crispy Calamari—\$15**  
Fried calamari served with marinara, chili Thai sauce and lemon.

**Industrial Wings Boneless/On-the-bone —\$14**  
Buffalo, BBQ, Mild, Mango Habanero, Kickin’ Bourbon Molasses Ranch, Blue Cheese, Honey Hot and Nashville Hot sauces, carrots and celery

**Loaded Nachos—\$11**  
Nacho & Mozzarella cheeses, Sour Cream, Guacamole, Jalapeno, and chopped tomato.

**(add chicken for \$3) (add steak for \$5)**

**Factory Sliders —\$12**  
**Beef-** Cheddar, lettuce, pickles, burger sauce.

**Chicken-** tomato, lettuce, mayo and pickles.

**Santa Fe Eggrolls —\$13**  
Filled with Chicken, corn, black beans, chopped peppers, served with mango habanero and sweet and sour sauces.

**Spinach Artichoke Dip-\$12**  
Served with warm pretzel bites and tortilla chips.

**Fried Shrimp Basket—\$15**  
Deep fried to golden brown perfection served w/ cocktail and tarter sauce

**A Whole Lotta’ Burrata-\$14**  
Served on a bed fresh arugula with sun-dried tomatoes and pesto. Paired w/ grilled sourdough

**You’re Bacon Me Crazy—\$14**  
12 ounces of bacon served with parmesan and parsley

**The Best of Both Worlds—\$13**  
Combination of fried zucchini and mozzarella sticks served w/ ranch and marinara dipping sauce

**Carne Asada fries —\$15**  
Nacho and Cheddar jack cheeses topped with Pico de Gallo, sour cream and jalapeno.

**Parmesan Truffle Fries —\$10**  
Served w/garlic aioli, topped w/ parmesan and parsley

Second Shift

Salads

**Add grilled or crispy Chicken \$3**

**Make it Italian Salad—\$10**  
Romaine, red onion, tomato, croutons, served with balsamic vinaigrette

**Green Dream—\$13**  
Roasted Chicken, avocado, tomato, red onion, tortilla chips, chopped romaine, arugula, served with lime cilantro vinaigrette

**Caesar Salad—\$12**  
Romaine lettuce, tossed in homemade Caesar dressing baked croûtons, shaved Parmesan cheese.

**Spring Fever Salad—\$14**  
Mixed greens with dried cranberries, mandarin orange, tomatoes, feta crumbles, walnuts, crushed tortilla chips served with our raspberry vinaigrette.

Pizza

**Toppings - \$2:** bacon, blue cheese crumbles, black olives, green pepper, mushroom, onion, sausage, pepperoni, tomato, fresh spinach.

**Margherita—\$15**  
Marinated roasted tomatoes, fresh basil, grated Parmesan cheese.

**Taylor Street—\$15**  
Sausage, onion, mushroom, green pepper.

**Better Be Burrata—\$16**  
Fresh mozzarella, burrata,, arugula, house lemon vinaigrette, drizzled with truffle oil

**Assembly Line—\$14** (Please allow 25 min.)  
12” Chicago-Style thin crust made in our brick oven.

Third Shift

Burgers

**Burgers-** served with Crinkle fries or tater tots on a brioche bun.

**Substitute:** Sweet Potato fries or Onion rings-**\$2**

**Substitute:** Pretzel or GF Bun-**\$2**

**Add:** Fried egg or bacon-**\$2**

**Vintage Burger—\$15**  
The Classic: American cheese, shredded lettuce, tomato, pickle and mayo.

**Southwest Burger—\$15**  
Fresh Guacamole, Pico de gallo, sliced jalapeño, pepper jack cheese

**Turkey Burger—\$16**  
Turkey patty, shredded lettuce, tomato, red onion, avocado, pepper jack cheese and sun dried tomato mayo.  
**Old Chicago Burger—\$17**  
Bacon, cheddar, fried egg, fried onion haystack and our special burger sauce.

**Beyond Burger—\$16**  
Lentil base, pea protein, vegan and gluten free, white cheddar, caramelized onion, shredded lettuce, tomato, and pesto mayo.

Sandwiches/Wraps

**Buffalo Chicken Wrap —\$14**  
Grilled or Crispy Chicken, Chopped bacon, shredded cheese, mixed greens, honey wheat wrap.

**Chicken Sandwich—\$15**  
served with lettuce, pickles, garlic mayo (grilled or Fried Buttermilk)

**Chicken Pesto Wrap—\$14**  
Chopped crispy or grilled chicken breast, provolone, tomato, pesto mayo, served in a spinach wrapped tortilla.

**Twisted BLT—\$14**  
Classic Bacon, avocado, lettuce, tomato, mayo served on Texas toast.

**Vintage Grilled Cheese—\$12**  
American, white cheddar, and provolone melted and grilled to perfection on Texas toast and served with a side of tomato soup. **Add:** Bacon-**\$2**



**1449 West Taylor Street**  
**Chicago, Illinois 60607 312.526.3647**  
**vintageontaylor.com**

**Mon-Fri-11am-2am**  
**Saturday-11am-3am**  
**Sunday-11am-2am**

Overtime

Cinni-Minis — \$12 Funnel Cake — \$12

**Please allow 15 Minutes**

Break Room

Crinkle Fries—\$6 Sweet Potato Fries—\$7  
Tater Tots-\$6 Onion Rings— \$7

Daily Specials

**All specials, beverage purchase required, dine-in ONLY.**

Monday	Tuesday
<b>\$8</b> —Build aBurger	<b>\$11</b> —Fried Shrimp
<b>\$6</b> —Glass of wine	<b>\$4</b> —Fry or Tater Tot Basket
<b>\$3</b> --Kamikaze Shot	<b>\$5</b> —Craft pints
<b>Wednesday</b>	<b>\$7</b> —Tito’s
<b>\$3</b> —Tacos-Steak or Chicken	<b>Thursday</b>
<b>\$5</b> —Vintage Margaritas	<b>\$10</b> – Cheese Pizza
<b>\$6</b> —1800 Tequila Shot	<b>\$5</b> —Well Drinks
<b>Friday</b>	<b>Saturday ( after 4pm)</b>
<b>\$5</b> —Martinis	<b>\$4</b> —Green Line
<b>\$13</b> —Fish & Chip Basket	<b>\$8</b> —Mules
	<b>\$7</b> —White Claw

Sunday ( after 4pm)
<b>\$5</b> —Bloody Mary
<b>\$5</b> —Mimosa
<b>50</b> —Wings
<b>\$15</b> —Domestic Buckets
<b>\$18</b> —Import Beer Buckets

A service charge of 18% will be automatically added to parties of 5 or more and checks over \$100 or more. Kindly, we ask that checks are not split more then two ways. Please notify your server prior to ordering.

For your safety and ours, we can no longer take food orders back, due to COVID-19. Please make sure your servers are informed completely on your order and it’s specific

The Water Cooler \$12

**City Slinger**  
Southern Comfort, Cognac, sour mix, Grenadine.

**Rose Cooler**  
Rose wine, St. Germaine Elderflower Liqueur, splash of soda water with lime garnish.

**Grand Mimosa**  
Champagne, Cointreau, orange juice, garnish with an orange twist.

**Chicago Honey**  
Jack Daniels Honey, Fireball peach schnapps, iced tea, lemonade splash.

**The Crankshaft**  
Hendricks Gin, simple syrup, lemon juice, soda water, garnish with cucumber wheel.

**Vintage Paloma**  
Tequila, St. Germaine, bitters, Cointreau, grapefruit juice, garnish with grapefruit slice or twist.

**Miami Mojito**  
Malibu Coconut rum, simple syrup, fresh mint muddled with lime, soda water, mint and lime.

**The Cogwheel**  
Effen Cucumber Vodka, sparkling white wine, St. Germaine, lemonade, sprite, cucumber garnish.

**Southern Mill**  
Southern Comfort, peach schnapps, amaretto, pineapple juice and orange juice.

Factory Mules \$11

**Moscow Mule**  
Absolut Vodka, fresh lime juice, ginger beer.

**Kentucky Mule**  
Jim Beam, fresh lime juice, ginger beer.

**Mexican Mule**  
Casamigos, fresh lime juice, ginger beer.

**Canadian Mule**  
Crown Royal Apple, fresh lime juice, ginger beer, splash of grenadine.

Martinis \$11

**French 75**  
Beefeater Gin, champagne, lemon juice, simple syrup, lemon twist.

**The Limoncello**  
Absolut Citron Vodka, Limoncello, lemon juice, simple syrup, splash of Blue Curacao.

**The Samuels**  
Makers Mark, Amaretto, cranberry and lemon juice, orange garnish.

**Peach Pit**  
Absolut Apeach vodka, peach schnapps, peach puree, splash of pineapple juice and grenadine

**Mango Tango**  
Absolut Mango, mango puree, triple sec.

**Royal Apple**  
Pinnacle Whipped Vodka, Amaretto, sour apple puckers, cranberry juice, lime juice & grenadine.

**Key Lime**  
Pinnacle Whipped vodka, pineapple juice, lime juice, cream lime garnish.

**Purple Haze**  
Pinnacle Whipped Vodka, Pucker grape schnapps, sour mix, splash lemon lime soda.

**Blueberry Martini**  
Stoli Blueberry vodka, St. Germaine, lime juice, and simple syrup.

**Cucumber Cosmo**  
Effen Cucumber vodka, lime juice, simple syrup, and cranberry juice, cucumber garnish

White Wines/Sparkling

**Chardonnay:** Josh Cellars — **\$9/\$36**

**Pinot Grigio:** 14 Hands — **\$9/\$36**

**Sauvignon Blanc:** Oyster Bay — **\$8/\$24**

**Sparkling Rose:**Charles Smith Band of Roses —**\$8/\$24**

**Prosecco:** Ruffino — **\$34**

**White Sangria:** — **\$8/\$24**

Red Wines

**Pinot Noir:** Chloe — **\$7/\$28**

**Merlot:** Columbia Crest Two Vines — **\$7/\$25**

**Gabernet Sauvignon:** Josh Cellars — **\$9/\$36**

**Red Sangria:** Glass — **\$8 Pitcher — \$24**

Drafts

**Angry Orchard Cider-5.5% \$7/16oz \$13/34oz (GF)**  
Brewer: Cincinnati, OH.  
Notes: Delicate floral aroma, apple forward in taste, refreshingly light tannins semi-dry wine.

**Apex Predator-6.5% \$7/16oz \$13/34oz**  
Brewer: Off Color Brewing Chicago, IL.  
Notes: Farm House Ale, Golden Body, sweet scent, dry-hopping with a fruity bite.

**Allagash White-5.0% \$7/16oz \$13/34oz**  
Brewer: Allagash Brewing Comp. Portland, ME.  
Notes: Brewed with wheat, spiced with coriander and curacao orange peel.

**Bells Two-Hearted Ale- 7.0% \$7/16oz \$13/34oz**  
Brewer: Bell's Brewery Comstock, MI  
Notes: Bursting with hop aromas ranging from pine to grapefruit

**Blue Moon Belgian White-5.4% \$7/16 \$13/34oz**  
Brewer: MillerCoors LLC Milwaukee, WI.  
Notes: Pale Lager.

**Coors Light-4.2% \$5/16oz \$10/34oz**  
Brewer: MillerCoors LLC Milwaukee, WI.  
Notes: Pale Lager.

**Corona— 4.6% \$7/16oz \$13/34oz**  
Brewer: Grupo Modelo. Anáhuac México.  
Notes: Pilsner style blend of barley, hops, corn & yeast

**Daisy Cutter Pale Ale-5.2% \$7/16oz \$13/34oz**  
Brewer: Half Acre Brewing Comp. Chicago, IL.  
Notes: West coast strong Pale Ale with a master blend of five different hops giving dynamic flavor.

**Green Line-5.0% \$7/16oz \$13/34oz**  
Brewer: Goose Island Beer Comp. Chicago, IL.  
Notes: American Pale Ale, biscuit and lightly toasted honey-colored malt.

**Lagunitas A Little Sumpin’Extra-8.5% \$7/16oz \$13/34oz**  
Brewer: Lagunitas Brewing Comp. Petaluma, CA.  
Notes: Brewed with wheat, curious malt complexity, light in color, huge flavor.

**Leinenkugel Summer Shandy-4.2% \$6/16oz \$12/34oz**  
Brewer: Jacob Keinenkugel Brewing Co. Chippewa Falls, WI.  
Notes: Weiss beer with refreshing lemonade flavors.

**Modelo Especial—4.4% \$7/16oz \$13/34oz**  
Brewer: Grupo Modelo. Anáhuac México  
Notes: Pilsner style lager w/orange Blossom honey aroma

**Miller Lite—4.1% \$5/16oz \$10/34oz**  
Brewer: MillerCoors LLC Milwaukee, WI.  
Notes: Pale Ale

**Revolution Anti Hero IPA-6.5% \$7/16oz \$13/34oz**  
Brewer: Revolution Brewing Comp. Chicago, IL.  
Notes: A blend of four hops which creates crisp bitterness with floral and citrus aromas.

**Revolution Fist City— 5.5% \$7/16oz \$13/34oz**  
Brewer: Revolution Brewing corp. Chicago, IL.  
Notes: Pale Ale brewed with hints of citrus & grapefruit with a solid malt backbone.

**Revolution Hazy Hero — 7.3%- \$7/16oz \$13/34oz**  
Brewer: Revolution Brewing Comp. Chicago, IL.  
Notes: Smooth velvety body with a big fruit forward flavor

**Sam Adams Seasonal— \$7/16oz \$13/34oz**  
Brewer: Samuel Adams. Boston, MA.

**Sierra Nevada Hazy Little Thing- 6.7% \$7/16oz \$13/34oz**  
Brewer: Sierra Nevada Brewing Company CA & NC.  
Notes: A Hop-Heavy, unfiltered, hazy little thing called IPA

**Three Floyds Gumball — 5.6% \$8/16oz \$15/34oz**  
Brewer: 3 FLOYDS Brewing co. Munster, Indiana  
Notes: American wheat beer. Bright and refreshing with a lemony finish.

Factory Suds

Bottles		
<b>\$6-</b> Amstel Light-3.5%	<b>\$5-</b> Michelob Ultra-4.2%	
<b>\$6-</b> Abita Purple Haze-4.2%	<b>\$5-</b> Miller High Life-4.6%	
<b>\$6-</b> Alaskin Amber-5.3%	<b>\$5-</b> Miller Lite-4.2%	
<b>\$5-</b> Budweiser-5.0%	<b>\$6-</b> Modelo-4.4%	
<b>\$5-</b> Bud Light-4.2%	<b>\$6-</b> New Castle 4.7%	
<b>\$5-</b> Coors Light-4.2%	<b>\$6-</b> Peroni-5.1%	
<b>\$5-</b> Coors Banquet-5.0%	<b>\$6-</b> Sam Adams Boston Lager 5.0%	
<b>\$6-</b> Corona Extra-4.6%	<b>\$6-</b> Sierra Nevada Pale Ale 5.6%	
<b>\$6-</b> Corona Light-4.1%	<b>\$6-</b> Stella Artois-5.2%	
<b>\$8-</b> Goose Island Matilda-7.0%	<b>\$6-</b> Stella Cidre-4.5% (GF)	
<b>\$5-</b> Goose Island 312-4.2%	<b>\$6-</b> Leinenkugel’s Grapefruit Shandy 4.2%	
<b>\$9-</b> Goose Island Sofie-6.5%	<b>\$7-</b> Lagunitas IPA-6.2% (Czech Pilsner-6.0%)	
<b>\$6-</b> Heineken-5.4%		
<b>\$6-</b> Heineken Light-3.3%		

Craft Cans		
<b>\$5-</b> Budweiser-5.0%	<b>\$4-</b> PBR-4.7%	
<b>\$6-</b> Founders All Day-4.7%	<b>\$10-</b> White Claw-5.0% (GF)	
<b>\$7-</b> Guinness-4.2%	<b>\$10-</b> Truly-5.0% (GF)	
<b>\$4-</b> Hamms-4.7%		
<b>\$7-</b> Revolution Eugene Porter-6.8%		