Portillo’s founder Dick Portillo was born in Chicago, Illinois in 1939. After graduating from Argo Community High School, Mr. Portillo served a tour with the Marine Corps until he was honorably discharged. Dick held several back-breaking jobs after his military service, including working in a steel mill, unloading box cars at a railroad, and working in a junkyard.

In 1963, Dick invested $1,100 into a 6’ x 12’ trailer to open the first Portillo’s hot dog stand on North Avenue in Villa Park, IL, which he called “The Dog House.” The trailer did not have a bathroom or running water. To get the water he needed, he ran 250 feet of garden hose from a nearby building into the trailer.

By 1967, Dick had turned The Dog House into a success and the business was ready for a new look. After it was remodeled, the restaurant was renamed “Portillo’s” and its popularity led Dick to open many more restaurants. In 1983, the first Portillo’s drive-thru opened in Downers Grove, IL. Almost immediately, Portillo’s became known for speedy, reliable drive-thru service due to its unconventional practice of sending employees outside to take orders. Today, some Portillo’s drive-thrus are so busy that area police officers are needed to manage traffic.

The Portillo’s menu has also expanded since 1963. Initially featuring only hot dogs, French fries, tamales, and soft drinks, the menu has grown to include popular items such as Italian beef sandwiches, char-grilled burgers, fresh salads, and our famous chocolate cake.

In 1993, the Barnelli’s Pasta Bowl concept was introduced inside an existing Portillo’s restaurant. The menu featured a variety of pastas with homemade sauces, gourmet salads, hand-made sandwiches, and home-cooked ribs. Barnelli’s proved so popular that many more have since been created inside shared space with Portillo’s.

Portillo’s Home Kitchen, the restaurant’s catering division, opened in 1999. The next year, Portillo’s began shipping food to all 50 states, much to the delight of fans across the country. Over the years, Portillo’s has developed a huge fan base that includes many Hollywood actors, professional athletes, and politicians – you can see many of their pictures hanging on our restaurant walls. Our fans have repeatedly reached out to Mr. Portillo to suggest new locations for his restaurants. As a result, Portillo’s expanded to Southern California in 2005, Indiana in 2006, Arizona in 2013, Florida and Wisconsin in 2016, and Minnesota in 2017. Under Dick’s guidance, even more restaurants are planned in the future throughout the United States.

At Portillo’s, we attribute our success to our hard-working employees and to our loyal customers. Thank you for your support.
HOT DOGS & CHILI

HOT DOG (340 Cal)
With everything including mustard, relish, celery salt, freshly chopped onions, sliced red ripe tomatoes, knish, pumpernickel or poppy seed bun.

CHILI CHEESE DOG (500 Cal)
Served with onions.

CHAR-GRILLED MAXWELL STREET STYLE POLISH (570 Cal)
Grilled in the traditional way it was done on historic Maxwell Street and prepared with mustard and grilled onions.

JUMBO HOT DOG (450 Cal)
A thicker hot dog with mustard, relish, celery salt, freshly chopped onions, sliced red ripe tomatoes, knish, pumpernickel or sport peppers.

JUMBO CHILI CHEESE DOG (610 Cal)
Served with onions.

BOWL OF CHILI (420 Cal)
Our homestyle chili served with cheese and onions.

SALAD

SALAD BOWL (230 Cal)

SALAD BOWL (250 Cal)

SIDE ORDERS

FRENCH FRIES (380/530 Cal) - Sm / Lg
CHEESE FRIES (520/670 Cal) - Sm / Lg
ONION RINGS (350 Cal)

TAMALE (340 Cal)

HOUSE BREAD (240/480 Cal) - Half / Full
FRUIT CUP (40/130 Cal)

SIDE GARDEN SALAD (170-510 Cal)

SIDES PASTA SALAD (470 Cal)

CHICKEN NOODLE SOUP served daily (130 Cal)
Ask your order taker for today’s other selections!

**BEef-N-SAUcE SAnDwicHeS**

We make our Italian Beef with extra gravy. If you prefer it another way, let your order taker know.

DRY: Very little gravy...
EXTRA GRAVY: We splash a bit of gravy on the sandwich...
DIPPED: We dip the sandwich in the gravy...

ITALIAN BEEF Our own famous recipe (530 Cal)
Chicago’s #1 Italian beef served on perfectly baked French bread.

BIG BEEF (790 Cal)
For the larger appetite.

CHAR-GRILLED ITALIAN SAUSAGE (630 Cal)

COMBO BEEF and CHAR-GRILLED SAUSAGE (1070 Cal)

BEEF-N-CHEDDAR CROISSANT (670 Cal)
A perfect combination of our famous Italian beef layered with cheddar cheese and served on a toasted croissant.

ADD PEPPERS - SWEET/HOT (50 Cal)
ADD MOZZARELLA (90 Cal)

**OTHER SAnDwicHeS**

GRILLED TUNA SANDWICH (550 Cal)
Grilled yellow-fin tuna filet with lettuce, tomato, sliced red onion and tartar sauce on a toasted bun.

FLounder SANDWICH (680 Cal)
Panko-breaded Alaska wild-crafted flounder filet served on a toasted, beer-infused hoagie bun with tartar sauce and crisp lettuce.

GRILLED PORTOBELLO SANDWICH (570 Cal)
Grilled marinated Portobello mushroom caps, red onion, tomato and mozzarella cheese served with Basil pesto sauce on toasted tomato focaccia.

**SAlADs**

CHOPPED SALAD (550 Cal)
Chopped romaine and tossed lettuce with red cabbage and sliced chicken breast, shredded cheese, bacon, dressed tomatoes, Gorgonzola cheese and green onion. Famously served with our House dressing.

GREEK SALAD WITH CHICKEN (340 Cal)
Chopped romaine topped with grilled chicken breast, Feta cheese, dressed tomatoes, red onions, Kalamata olives and cucumber. Best served with Greek Vinaigrette dressing.

TUSCAN CHICKEN AND BACON* (410 Cal)
Tuscan spring mix and chopped romaine lettuce with grilled chicken breast, tomatoes, red onions, bacon, walnuts and hand-tied fried egg. Best served with Honey Mustard dressing.

CLASSIC CAESAR SALAD (230 Cal)
A crispy bed of romaine lettuce topped with hand-tied egg, croutons and famously grated Parmesan cheese. Best served with our Classic Caesar dressing.

Add Chicken (300 Cal)
Add Hot Grilled Chicken (360 Cal)
Add Hot Grilled Tuna (380 Cal)

**Ask About Our Seasonal Salads!**

**DRESSINGS**

(Calories are per 2 oz. serving)

Caesar Dressing (340 Cal)
Ranch Dressing (260 Cal)
Sauce Dressing (250 Cal)

Honey Mustard Dressing (210 Cal)
Greek Vinaigrette (250 Cal)
Raspberry Vinaigrette (140 Cal)

**AWARD WINNING RIBS – Winner Naperville Ribfest** – Our tender baby back ribs are marinated in our special ribs sauce and barbecued over an open grill.

FULL SLAB A La Carte ** (1020 Cal)
HALF SLAB A La Carte ** (510 Cal)
Make it a dinner (Add 500-650 Cal); includes cole slaw, fresh baked house bread and choice of fries, baked potato or onion rings.

** AVAILABLE AT SELECT LOCATIONS  * CONTAINS NUTS

2,000 calories a day is used for general nutritional advice, but calorie needs may vary.

Additional nutrition information available upon request.

**For allergen information visit www.portillos.com/allergens**

Prices are subject to change. **SOME ITEMS AVAILABLE AT SELECT LOCATIONS. We do not accept personal checks.**

Order Online and avoid the line!