

FIND.
EAT. DRINK.



Chicago
City Guide

CHICAGO

EAT - RESTAURANTS

ALINEA

"For a great, GREAT meal."
- Chef Bill Telepan (Telepan, NY)
Lincoln Park / New American
1723 North Halsted
T: 312.867.0110
www.alinea-restaurant.com

AVEC

"This place is dialed in. No missteps. No mistakes. Fun, great energy. The menu is the perfect size to order the whole thing."
- Chef Jamie Bissonnette (Coppa, Toro, Boston)
"For the Deluxe Focaccia with Taleggio Cheese, Ricotta, Truffle Oil and Fresh Herbs."
- Chef Stephanie Izard (Girl and The Goat, Chicago)
Near West Side / Wine Bar / Mediterranean
615 West Randolph Street
T: 312.377.2002
www.avecrestaurant.com

AVENUES

"Curtis Duffy's food is stunningly unique and delicious."
- Chef Tyson Cole (Uchi, Uchiko, Austin)
Gold Coast / New American
108 E Superior
T: 312.573.6695
www.peninsula.com

BIRRIERA REYES DE OCOTLAN

"It's in a Mexican neighborhood and they serve a goat dish called birria. It's really super delicious food."
- Chef Rick Bayless (Frontera Grill, Topolobampo, XOCO, Frontera Fresco (Chicago))
Pilsen / Mexican
1322 W. 18th Street
T: 312.733-.2613

BIG & LITTLE'S

"For squid tacos and soft shell crab po' boys."
- Chef Tony Mantuano (Spiaggia, Chicago)
Near North Side / Fast Food
939 North Orleans Street
T: 312.943.0000

BIG STAR

"Locals go here for tacos."
- Chef Tony Mantuano (Spiaggia, Chicago)
Wicker Park / Tex Mex
1531 North Damen Avenue
T: 773.235.4039
www.bigstarchicago.com

BLACKBIRD

"Paul Kahan really knows what we want to eat."
- Chef Bill Telepan (Telepan, NY)
New American / West Loop / New American
619 West Randolph Street
T: 312.715.0708
www.blackbirdrestaurant.com

EAT - RESTAURANTS

BOKA

"Where the locals eat."
- Bartender Mike Ryan (Sable, Chicago)
Lincoln Park / Contemporary American
1729 North Halsted Street
T: 312.337.6070
www.bokachicago.com

DAVANTI ENOTECA

"It's a neighborhood Italian place. They have awesome creamy polenta and a different ragu everyday."
- Chef Stephanie Izard (Girl and The Goat, Chicago)
University Village / Italian
1359 West Taylor Street
T: 312.226.5550
www.davantichicago.com

HOT DOUG'S

"They have these Duck Fat Fries, but they only have them a couple of days out of the week. It's one of those things that you wait for."
- Chef Stephanie Izard (Girl and The Goat, Chicago)
Logan Square / Avondale / Hot Dogs
3324 North California Avenue
T: 773.279.9550
www.hotdoug.com

LAO SZE CHUAN

"For twice-cooked pork."
- Chef Tony Mantuano (Spiaggia, Chicago)
Chinatown / Chinese
2172 South Archer Avenue
T: 312.326.5040
www.tonygourmetgroup.com

LONGMAN AND EAGLE

"One of my top picks in Chicago."
- Bartender Mike Ryan (Sable, Chicago)
Logan Square / Gastropub
2657 N. Kedzie Avenue
T: 773.276.7110
www.longmanandeagle.com

KUMA'S CORNER

Recommended by chef Chris Santos (The Stanton Social, Beauty & Essex, NY)
Irving Park / Avondale / American / Burgers
2900 West Belmont Avenue
T: 773.604.8769
www.kumascorner.com

MERCAT A LA PLANXA

"For Chef Jose Garces' food."
- Chef Ivy Stark (Dos Caminos)
South Loop / Spanish
638 South Michigan Avenue
T: 312.765.0524
www.mercatchicago.com

MIRAI

Recommended by Sushi Chef Tyson Cole (Uchi, Uchiko, Austin)
Bucktown / Wicker Park / Japanese / Sushi
2020 W. Division
T: 773.862.8500
www.miraisushi.com

EAT - RESTAURANTS

PIZANO'S

"Locals go here for pizza."
- Chef Tony Mantuano (Spiaggia, Chicago)
Gold Coast / Pizza
864 N. State Street
T: 312.751.1766
www.pizanoschicago.com

PORTILLO'S

"My favorite for a classic Chicago dog."
- Bartender Mike Ryan (Sable, Chicago)
Near North Side / River North / Hot Dogs
100 W. Ontario
T: 312.587.8910
www.portillos.com

SALPICON

Recommended by chef Michelle Bernstein (Sra. Martinez, Michy's, Miami)
Old Town / Mexican
1252 North Wells Street
T: 312.988.7811
www.salpicon.com

SAN SOO GAB SAN

"It's a great Korean barbecue place and they have the best Chop Chae."
- Chef Stephanie Izard (Girl and The Goat, Chicago)
Lincoln Square / Korean
5247 N Western Avenue, Chicago, IL 60625
T: 773.334.1589

SMOQUE BBQ

"Off the beaten track for BBQ. The brisket is best."
- Chef Tony Mantuano (Spiaggia, Chicago)
Irving Park / American / BBQ
3800 North Pulaski
T: 773.545.7427
www.smoquebbq.com

SPACCA NAPOLI

"For authentic Italian food. Get the Neapolitan pizza."
- Chef Tony Mantuano (Spiaggia, Chicago)
Ravenswood / Italian
1769 W. Sunnyside
T: 773.878.2420
www.spaccanapolipizzeria.com

SPRING RESTAURANT

Recommended by chef Michelle Bernstein (Sra. Martinez, Michy's, Miami)
Wicker Park / New American / Asian Fusion
2039 West North Avenue
T: 773.395.7100
www.springrestaurant.net

TAKASHI

"Go on Sunday for udon, soba and pork buns."
- Chef Tony Mantuano (Spiaggia, Chicago)
Bucktown / Contemporary French / Asian
1952 N. Damen Avenue
T: 773.772.6170
www.takashichicago.com

CHICAGO

EAT - RESTAURANTS

THE PUBLICAN

"Part beer hall, part gastronomic adventure. Hay smoked ham chop. Fried sweetbread schnitzel."

- Chef Matt Jennings (Farmstead, RI)

Near West Side / American / Beer
837 West Fulton Market

T: 312.733.9555

www.thepublicanrestaurant.com

URBAN BELLY

"For everything on the menu."

- Chef Tony Mantuano (Spiaggia, Chicago)

Avondale / Asian Fusion

3053 North California Avenue

T: 773.583.0500

www.urbanbellychicago.com

DRINK - COCKTAILS

AVIARY

"I'm blown away by what I've seen/read/heard about Aviary in Chicago."

- Mixologist Brooks Reitz (Jack Rudy Cocktail Co)

Fulton Market / Cocktail Lounge

953-955 W. Fulton Market

BAR DEVILLE

"They make awesome cocktails and there is no pretension. All the bartenders are into the different spirits and I usually go in and say 'hey, just make me something. I like this flavor and I like bourbon... go!' And they'll just make you something tasty."

- Chef Stephanie Izard (Girl and The Goat, Chicago)

"Great liquor selection, great drinks, great music."

- Bartender Mike Ryan (Sable, Chicago)

West Town / Ukrainian Village / Cocktails

701 N. Damen Avenue

T: 312.929.2349

www.bardeville.com

DRINK - COCKTAILS

BARRELHOUSE FLAT

"Just opened, and already I think it is going to be one of the great bars in the city."

- Bartender Mike Ryan (Sable, Chicago)

Sheffield/De Paul/ Bar

2624 North Lincoln Avenue

T: 773.857.0421

www.barrelhouseflat.blogspot.com

O'CALLAGHAN'S

"Our late-night after-work bar, because of the people there."

- Bartender Mike Ryan (Sable, Chicago)

Near North Side/ Pub

29 West Hubbard Street

T: 312.527.1180

www.ocallaghanspub.com

SABLE KITCHEN AND BAR

"For bartenders Mike Ryan and Freddy Sarkis."

- Mixologist Brooks Reitz (FIG and Jack Rudy Cocktail Co, Charleston)

River North / American

505 North State Street

T: 312.755.9704

www.sablechicago.com

THE PURPLE PIG

"I love Kölsch on tap at The Purple Pig."

- Chef Tony Mantuano (Spiaggia, Chicago)

The Magnificent Mile / European

500 North Michigan Avenue

T: 312.464.1744

www.thepurplepigchicago.com

THE VIOLET HOUR

Recommended by mixologist Jim Meehan (PDT, NY)

"These guys are top notch, they have incredible cocktails, serious bartenders, and a beautiful room."

- Master Sommelier Fred Dexheimer

Wicker Park / Cocktails

1520 North Damen Avenue

T: 773.252.1500

www.theviolethour.com

THE WHISTLER

"They make great drinks and are just solid, great folks."

- Bartender Mike Ryan (Sable, Chicago)

Logan Square/ Bar

2421 N. Milwaukee Avenue

T: 773.227.3530

www.whistlerchicago.com

FIND - MARKETS

CAPUTO'S

"They have a great selection of produce, half the price of anywhere else."

- Chef Tony Mantuano (Spiaggia, Chicago)

Elmwood Park / Food Market

2400 N. Harlem Avenue

T: 708.453.0155

www.caputomarkets.com

CAPUTO CHEESE MARKET

"For all things Italian. They have an incredible selection of cheese."

- Chef Tony Mantuano (Spiaggia, Chicago)

Melrose Park / Cheese Market

1931 N. 15th Avenue

T: 708.450.0469

FOX AND OBEL

"I love all of the bakeries at Fox and Obel."

- Chef Tony Mantuano (Spiaggia, Chicago)

Near North Side / Grocery

401 East Illinois

T: 312.410.7301

www.fox-obel.com

GREEN CITY MARKET

"For great seasonal produce."

- Chef Tony Mantuano (Spiaggia, Chicago)

Lincoln Park / Farmers Market

1750 N Clark Street

2430 N Cannon Drive

www.greencitymarket.org

HEARTLAND MEATS

"Try the Piedmontese Beef. It's delicious, tender and originates from Italy."

- Chef Tony Mantuano (Spiaggia, Chicago)

Chicago / Meat Market

Hyde Park Produce

1226 East 53rd Street,

T: 773.324.7100

www.heartlandmeats.com

JOONG BOO MARKET

"They have a kimchi bar, it's almost like a salad bar with different types of kimchi. They have tons of interesting ingredients and it's really inexpensive."

- Chef Stephanie Izard (Girl and The Goat, Chicago)

Avondale / Ethnic Grocery

3333 N Kimball Avenue

T: 773.478.5566

www.joongboomarket.com

NICHOL'S FARM AND ORCHARD

"For tasty and flavorful vegetables."

- Chef Tony Mantuano (Spiaggia, Chicago)

Marengo / Produce Farm

2602 Hawthorn Road

T: 815.568.6782

www.nicholsfarm.com

