



— THE —  
**NEIGHBORHOOD<sup>®</sup>**  
• HOTEL •

2616 N Clark St, Chicago, IL 60614 • [theneighborhoodhotel.com](http://theneighborhoodhotel.com)

Where thoughtful design meets genuine comfort.

# **THE LINCOLN PARK FIELD GUIDE**

**just stay.** we've got you.

Welcome!



Hopefully you're already enjoying the comforts of your room – perched on the couch, cold drink in hand, with something sweet crooning through the sound system. The Neighborhood Lincoln Park was created with soul + city passion.

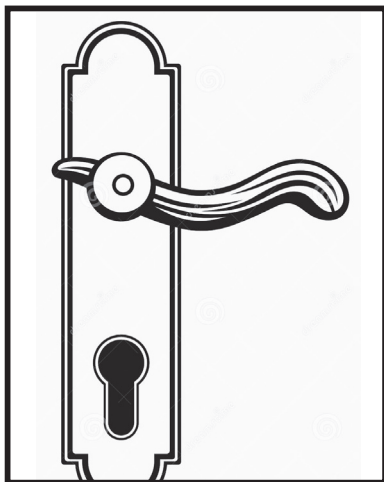
This is your space to *just stay* + refuel between rounds of exploration.

The Neighborhood's team is comprised of history buffs (hence the renovated landmark building), design nerds (finishes selected with care) and experts/insiders on all things Chicago (just ask, we've got the deets).

We welcome, love and embrace the curious traveler. In this book you'll find the nitty-gritty (everything from biz/operations to food advice) on how to live your best life in your new home away from home .

**Most importantly, enjoy – we've got you.**

**STAY**



# THE (NOT SO BASIC) BASICS

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**CHECK-IN:** 3PM

**CHECK-OUT:** 11AM

**\*\***We're here for you and love being flexible when we can – let us know what's up if these times are tricky.

**DOOR CODES:**

Shhh! These are your individual, secret codes for entry.

**DOOR INTERCOM SYSTEM (Main Building Units Only):**

Powered by the ButterflyMX

**TV:**

We've got YouTube TV with all of the local channels (you're already logged in)!

**COACH HOUSE ENTRY:**

1. Find the **BRIGHT YELLOW** door down the ally on the Southside of the property.
2. No intercom system, just two doors + 2 electronic locks (we'll give you the codes).

**PARKING:**

Street parking or Apps like ParqEx + SpotHero + ParkWhiz can come in handy on busier than normal times. On most days there should be plenty of metered street parking within a short walk to the property. Just like everything else – reach out to us, we're happy to help.

**PS:**

Please feel free to spread the word about The Neighborhood Hotel - a tag on social media would mean a lot! @the.neighborhood.hotel

# CONCIERGE IN THE CLOUD

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Need anything? Email [info@nbhdhotels.com](mailto:info@nbhdhotels.com) – this is your way to directly communicate with us, anytime.

**... Also, check out the following apps to make your life *just easy*.**

- Tock + OpenTable (reservations, sort by neighborhood)
- Grubhub (easy food delivery)
- GoPuff + Foxtrot + Getir (easy grocery delivery)

## Nearby Grocery Stores + Marts

- Trader Joe's on Diversey Pkwy. *[6 min walk]*
- 7-11 on Clark St. *[Across the street]*
- Target on Clark St *[2 min walk]*
- Dom's Kitchen & Market on the corner of Diversey/Halsted *[10 Minute Walk]*
- Foxtrot: Right down the block on the corner of Clark/Diversey.  
A great upscale convenience store with a variety of snacks and grocery items, along with prepared foods, craft beer + wine.
- Green City Farmer's Market

January – April @ The Peggy Notebaert Nature Museum, Saturday Mornings Only

Transport Options: #22 Clark Street Bus *[14 min bus or walk]*

May - October in Lincoln Park (Clark St/Lincoln) every Saturday + Wednesday Morning

Transport Options: #22 Bus *[12 min bus, 23 min walk]*

*\*\*Check website before you venture as some dates change – [greencitymarket.org](http://greencitymarket.org)*

## House Details + Accessories

- Laundry: Stacked, in the bathroom w/ detergent nearby
- Hairdryers: In the bathroom 'gear' basket
- Kitchen Appliances: Please ask us about any operating questions + help yourself to staples (salt/pepper, oil) + a few snacks!
- Yoga Mats: Closet
- Steam Iron: Closet
- Heat + A/C: Use the dial or remote to raise/lower. For best results keep each unit on the same setting.

## Transportation Options

- Bus: Clark Street has a bustling bus schedule and there is a stop that's literally in front of your door – the #22 Clark and #36 Broadway are very frequent. The #151 is a couple blocks east on Stockton + will shoot you directly down Michigan Ave. You can also grab the #156 LaSalle at that stop. #76 Diversey is a few blocks north and runs often – a good east/west route.

- **Train:** The closest El stop is right around the corner on Diversey. Catch the Brown or Purple line here with an easy red line transfer one stop down on Fullerton (or just a quick walk to Fullerton for direct red line access). *[13 min. walk, 4 min. bike ride]*.
- **Bike:** Divvy is Chicago's Bike share program. A Divvy dock is a few steps away on Clark/Wrightwood with tons of dock locations throughout the city.
- **Uber/Lyft/Taxi:** Easy, usually tons in the area + short wait times.

# WALK (OR RUN) IT OUT

(and other ways to stay active)

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## Lake Michigan Running, Walking + Biking Path

- Just a few blocks east you'll run straight into the Lake path – head north for a more chill vibe and south for more action (volleyball, chess tables, food). You could follow the lake all the way to Michigan Ave. if you're up for a trek! [Roughly 2.5 miles]

## Nearby Exercise Classes + Gyms

- Barry's Boot Camp [14 min. walk]
- Studio Three Lincoln Park (interval, cycle, yoga classes) [11 min. walk]
- Equinox Gym @ Lincoln Commons [13 min. walk]

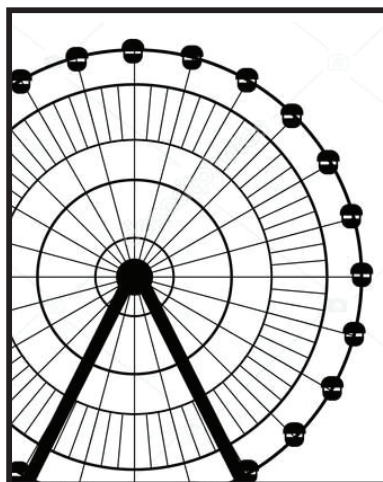
\*They don't offer day passes, but the Spa is open to non-members

## The Urban Outdoors 11 Picturesque Trails Guide

- **Lakefront Trail** - Location: Lake Michigan, Route Length: Up to 18 miles, Trail Type: Paved
- **The Riverwalk** - Location: The Loop, Route Length: 3.4 miles, Trail Type: Paved
- **Grant Park & Millennium Park** - Location: The Loop, Route Length: 3-5 miles, Trail Type: Paved
- **Magnificent Mile** - Location: The Loop, Route Length: 1-2 miles, Trail Type: Urban/Paved
- **Milwaukee Avenue** - Location: North Side, Route Length: Varies, Trail Type: Paved
- **Hyde Park** - Location: Hyde Park, Route Length: 5-7 miles, Trail Type: Paved
- **Lincoln Park** - Location: Lincoln Park, Route Length: Up to 5.5 miles, Trail Type: Gravel
- **North Shore Channel Trail** - Location: North Chicago, Route Length: 6.7 miles, Trail Type: Paved
- **The 606** - Location: Bloomingdale, Route Length: 2.7 miles, Trail Type: Paved
- **Humboldt Park** - Location: NW Chicago, Route Length: 2+ miles, Trail Type: Gravel
- **Busse Woods** - Location: NW Chicago, Route Length: 8 mile loop, Trail Type: Paved



# EXPLORE



# HISTORY LESSONS, FUN FACTS + MUST SEES

## ***PLUS, THE FERRIS BUELLER'S DAY OFF GUIDE TO CHICAGO***

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There is Lincoln Park [the actual park] + there is Lincoln Park [the neighborhood] that extends west and north of the actual park. Keep reading for things to check out within the park and in the 'hood.

### **Building History + Reno Process**

- Completed in 1895, the building's German Renaissance Revival style is a link to its long time owner, Luxembourg born Mathias Steffen. Steffen, a local businessman, did fun stuff like manufacturing and shipping vinegar and pickles (we think he'd be proud of the current hot dog stand next door). Fact: the bar on the building's first floor only sold Anheuser-Busch beer!
- In 1911, Steffen sold the building which was subsequently converted into various things. In 1928, it became The Wrightwood Hotel, presumably attracting artists, musicians, etc., until the late 1960's.
- In 2019, Experiential Capital Group and Rebel House Design began the vision board process. The welcome challenge: how to transform a building with a rich history and dynamite location into a present day sanctuary while preserving the vintage charm. Modern finishes and furniture were carefully chosen while key historical details remained intact – the staircase that welcomes you is original as well as most of the molding and fireplaces.

### **Chicago Worlds Fair**

- The Ferris Wheel that was created for the World's Fair in 1893 was relocated to the intersection of Clark/Wrightwood (where the 7-11 sits today).

### **Lincoln Park Landmarks + Institutions**

- If you're interested in the Chicago mobster scene, start with The Biograph theater on Lincoln. Want more? Treat yourself to an Untouchables Tour ([gangstertour.com](http://gangstertour.com)).
- **Oz Park:** Fourteen acres of green space with tennis courts, a wooden playground + the Wizard of Oz cast in sculpture form!
- **Lincoln Park Zoo:** Most would say this is the best FREE Zoo in the country (we'd agree). Don't miss the conservatory just north of the main entrance for a quick run through the pristine flowerbeds, or stroll through the dewy greenhouse. Inside the zoo, find the carousel and mini-train experience (situated among the animal friends).
- **Lincoln Park:** Wide open green space that almost spits you out onto the lake.

***TO BE CONTINUED.***

# HISTORY LESSONS, FUN FACTS + MUST SEES

## ***CONTINUED.***

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- **Wrightwood 659:** Rotating exhibition space right around the corner in another historic building from the 1920's (sweet renovation by famed architect Tadao Ando).
- **Peggy Notebaert Nature Museum:** Fun for all ages. The Butterfly Haven is a magical little space where butterflies flutter around your head. A water table room is a great example of how water works in our rivers, lakes and ponds. Plenty of critters to check out and a fun slide if your little one needs to reach maximum exhaustion.
- **North Pond:** One of the most beautiful views of Chicago can be seen standing along the pond and looking south. Sunshine Park is also here after a recent re-build – lots to climb!
- **Wrigley Field:** If you're a north sider, you're probably a Cubs fan. And lucky for you, you're staying on the north side, super close to the home of the 2016 World Series Champs (the curse ended, that's all you need to know). Check out the park (tours offered on non-game days) and the many bars and restaurants that line that section of Clark Street. A renovation was just completed and includes a new plaza, Gallagher Way, directly in front of the stadium (ice rink in the winter months/open space in the summer months with cool concerts/outdoor movies or kid friendly activities – [gallagherway.com](http://gallagherway.com)).

# FERRIS BUELLER'S CHICAGO

Chicago isn't just a backdrop for this 1986 John Hughes film. Places like Willis Tower, Wrigley Field, the Art Institute, and Lake Shore Drive all play their own role in the movie.

For Hughes, Ferris Bueller's Day Off was a "love letter" to Chicago. He said, "I really wanted to capture as much of Chicago as I could. Not just in the architecture and landscape, but the spirit."

The director filmed the city's skyscrapers, landmarks, and streets which allowed Midwesterners to claim a piece of Hollywood for themselves. The sites featured in the movie were meaningful to Hughes. For example, the director often escaped through the halls of the Art Institute as a high schooler.

Here are the most iconic filming locations in the '80s classic.

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## 1. CAMERON'S HOUSE

*370 Beech Street*

*Highland Park, IL 60035*

Ferris' sidekick Cameron Frye lives in a modernist home designed by architect A. James Speyer located in Highland Park. The glass-encased garage plays an important role in the movie, it's the site of where the precious 1961 Ferrari plummets down into the ravine. The North Shore property was on the market for five years before it finally sold in 2014.

## 2. 333 WEST WACKER

*333 West Upper Wacker Drive*

*Chicago, IL 60606*

Just before the scene at Ferris' dad's office, the film focuses on the then-new

333 West Wacker Drive. The movie was shot in 1985, and the curved glass tower designed by Kohn Pedersen Fox Associates was completed just two years prior. The glassy tower was the epitome of cutting edge design at the time.

## 3. GLENBROOK NORTH HIGH SCHOOL

*2300 Shermer Road*

*Northbrook, IL 60062*

In the movie, Ferris and Cameron speed over to Glenbrook North in the collectible Ferrari to bust Ferris' girlfriend Sloane Peterson out of school. The concrete stairs Sloane walks down are still mostly the same

today, and students even recreate scenes from the movie on the steps. Glenbrook North was also Hughes's own alma mater.

## 4. GRANT PARK

*5 South Columbus Drive*

*Chicago, IL 60601*

In 1986, Millennium Park wasn't a thing yet. Construction for the sprawling downtown park began in 1998. But, aerial shots in the film show the vacant area that would later have gardens, play-grounds, art sculptures, and a concert venue.

## 5. LAKE SHORE DRIVE

*1114 North Lake Shore Drive*

*Chicago, IL 60611*

If you steal your dad's

**TO BE CONTINUED.**

Ferrari, how can you not cruise down Lake Shore Drive in the warm weather? It's perfectly Chicago: Skyscrapers and high-rises on one side, and a clear blue lake on the other. The movie shows Ferris, Cameron, and Sloane heading south with the John Hancock Center visible in front of them.

## 6. ITALIAN VILLAGE

71 West Monroe Street

Chicago, IL 60603

Italian Village on Monroe Street opened in 1927—it still serves up Tuscan fare today and represents one of the last old school Chicago dining rooms. After the trio exit Lake



shot of them driving past the restaurant's iconic neon sign.

## 7. PARKING GARAGE

172 West Madison Street

Chicago, IL 60602

The parking garage

where the teens drop off the Ferrari (and the attendant can't help but take the convertible for a spin) is on Madison Street.

## 8. WELLS STREET

West Madison Street & South Wells Street Chicago, IL 60602

As soon as Ferris leaves the parking garage, the parking attendant and his buddy hightail it out on the road. Hughes shot the beginning of their joyride on Wells Street—the hot red Ferrari framed by the familiar elevated CTA tracks.

## 9. WILLIS TOWER

233 South Wacker Drive

Chicago, IL 60606

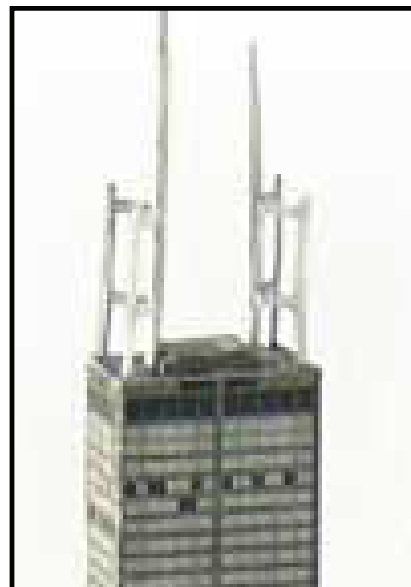
The first stop downtown? The Sears Tower observation deck—now named the Willis Tower Skydeck. In the movie, Ferris mentions it's the tallest building in the world which was true through the '80s and into the '90s. When the Petronas Towers in Malaysia were completed in 1996, the 1,451-foot tower lost its title.

## 10. CHICAGO BOARD OF TRADE

141 West Jackson Boulevard

Chicago, IL 60604

The Board of Trade shown in Ferris Bueller's Day



Off looks quite different. In the '80s, traders wore yellow and red jackets, completed sales on paper, and yelled across the pit. Now, that same room is filled with digital screens, computers, and electronic trading.

## 11. CHEZ QUIS

22 West Schiller Street

Chicago, IL 60610

Wondering how you can get reservations? Welp, you won't be able to even if you're Abe Froman the sausage king of Chicago because the fancy French restaurant doesn't exist. The exterior shots are someone's private home in Gold Coast—it's since been remodeled and doesn't feature the ivy-covered wall anymore. And, the interior shots were filmed in Los Angeles.

**TO BE CONTINUED.**

## 12. ART INSTITUTE OF CHICAGO

111 South Michigan Avenue

Chicago, IL 60603

Hughes planned a montage at the Art Institute, one of his favorite places in the city growing up. The three protagonists enter behind a group of school children, and then proceed to be goofballs through-out the massive museum. Then, Cameron comes face to face with Georges Seurat's A Sunday on La Grande Jatte and has a moment. Meanwhile, Ferris and Sloane find themselves in front of Marc Chagall's "America Windows."

## 12. WRIGLEY FIELD

1060 West Addison Street

Chicago, IL 60613

What did generations of Chicagoans learn from Ferris? If you play hooky, go to a Cubs game. Of course, Hughes couldn't resist adding in a scene set at



one of the most beloved ballparks in the country.

## 14. DALEY PLAZA

50 West Washington Street

Chicago, IL 60602

An impromptu musical number at the Von Steuben Day Parade shows the best of downtown Chicago. Hughes shot the Picasso sculpture at Daley Plaza and Dearborn Street. The scene brought the people of Chicago into the film—it re-quired nearly 10,000 extras—and was Hughes's favorite part of the entire movie.

## 15. FEDERAL CENTER

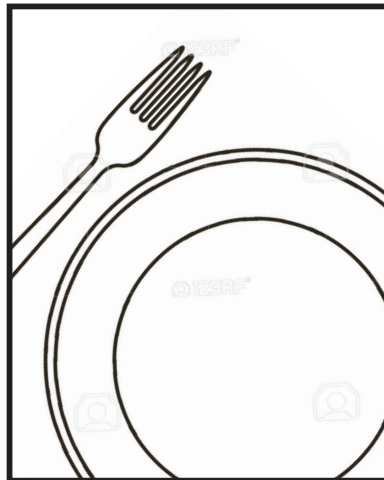
230 South Dearborn Street

Chicago, IL 60604

While Ferris is serenading the Germans on a parade float, Cameron and Sloane take a walk through the plaza at the Mies van der Rohe designed Federal Building and Post Office to talk about what hap-pens after they graduate from high school.

*For an interactive map version of this article, visit <https://chicago.curbed.com/maps/ferris-buellers-day-off-filming-locations-chicago>*

# EAT + DRINK





# FOOD: A CITY THAT KNOWS WHAT'S UP

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This list was created with the most local options in mind – all within a 10-ish minute walk and even shorter drive/bike ride. Happy to steer you to other amazing dining experiences outside of the immediate ‘hood – check out the Eater HOT LIST later in the book.

## Breakfast + Brunch

- **Frances’ Deli:** Eggs, pancakes, sandwiches – the easy + delicious choice for a great sit down feast.
- **Colectivo Coffee:** Quick service w/ tables and a dynamite patio when it’s warm outside. Some of our favorite egg sandwiches/burritos in the city (great vegan options too).
- **The Original Pancake House:** If you’d like to take part in the Dutch Baby, allow some extra time (like 30 min) – absolutely worth the wait. Or, keep it simple with an order of flapjack 49ers and some eggs.
- **Yolk:** Award winning breakfast joint – diner style favorites (delicious omelets and pancakes) with some healthy options thrown into the mix (i.e. the kale scrambler).
- **Stan’s Donuts:** Solid, classic, delicious donuts that come in a pretty, pink to-go box.
- **Starbucks:** If you just need a solid jolt of familiar caffeine.
- **North Pond Cafe (*Sundays only*):** A quiet, set back haven with much less grease than your traditional diner -- beautiful + satisfying.
- **Gotham Bagels:** Stop here for very tasty gourmet sandwich creations, hand- rolled bagels + deli selections i.e. house smoked white fish, thin sliced pastrami, traditionally mixed tuna fish salad, latkes, and premium smoked salmon). *Online ordering only!*

## Lunch

- **Jibaritos:** Directly downstairs & very delicious! The jibarito = a sandwich that melds the Caribbean flavor of Puerto Rico with the creativeness of Chicago’s food history. The iconic sandwich layers thinly sliced steak, grilled onions, cheese, lettuce, tomato, and just a smear of mayo in between smashed twice-fried plantains. There are LOTS of variations of the jibarito plus many other tasty things on the menu both salty and sweet. Check it out!
- **Casati’s Modern Italian:** Pizza, salads, pasta for all, owned by a man from Florence, Italy. They’re also known for their Pinsa: 90% less fat, carbs and gluten than regular pizza while still hitting the spot.
- **The Wiener’s Circle:** Your neighbor + your friend. Cheese fries and a real deal Chicago hot dog is really all you need. This is also your go-to late night snack spot.



- **Parson's Chicken & Fish:** Great patio scene on a hot day – cocktails, picnic tables and fried chicken for all. The garage-like inside with 'stadium' style bleachers and a ping-pong table is also a good time.
- **Five Guys Burgers:** Straightforward burgers and fries – easy + satisfying.

## Dinner

- **Mon Ami Gabi:** Situated in one of Lincoln Park's most architecturally beautiful buildings (The Belden-Stratford), this little bistro feels (almost) like Paris. Steak frites for the kids, escargot and a wine cart for the adults – oui oui?
- **Gemini Bistro:** A true spot for the locals – unwind with their refreshingly simple Squirtsky cocktail and get down on a burger and fries or simple piece of fish.
- **Sapori Trattoria:** This cozy trattoria has been a Lincoln Park favorite for the last 20 years – classic, homemade Italian dishes. Their pumpkin ravioli was named 'Best in Chicago' by Chicago Magazine!
- **Athenian Room:** If you're a Lincoln Park local, you've probably been to the Athenian Room 1,000 times. Some of the best Greek food in the city – burgers, chicken and gyros galore.
- **R.J. Grunts:** Hole in the wall + actual walls lined with faces of the original servers from its opening in the 70s. Most famous for their old school salad bar and burgers.
- **Galit:** One of the hottest restaurants in Chicago right now (resos are hard to get, but sometimes a lucky spot at the bar is open). Mediterranean paradise – it's hard not to overeat the homemade pita and dips before the delectable main course.
- **Kala:** Great Greek food just down the block on Clark! It smells and tastes like Yiayia's kitchen. Find Greek street food classics made with ethically sourced meats (plus plant-based options).
- **Sushi Hall:** Just a few doors north! Head Chef Mitch Kim serves only the freshest and highest-quality fish available. While he is a serious chef, you can feel his warmth as he's often laughing with diners behind the sushi bar. For an extra special experience, you can reserve the "Chef's Counter," where you'll dine directly in front of Chef Mitch.

## Pizza...a category of its own

- **Lou Malnati's:** Classic Chicago spot known for their secret recipe that produces a flakey, buttery crust. Hit up the nearby Wrightwood/Lincoln location.
- **Chicago Pizza & Oven Grinder:** Most famous for their 'pizza pot pies' -- you can only imagine the oozing cheese + soft bread. They also have 'grinders' – think of a delicious, hot sub sandwich. Their one and only location is a few minutes down Clark Street. Warning: there is often a line – tiny little spot.

**TO BE CONTINUED.**

- **Ranalli's:** A great, longstanding neighborhood pizza + bar. The indoor space is lively and the outdoor sidewalk café is a great spot for friends and family to gather in the warmer months!

## Treats

- **Maison Parisienne:** Only a half a block south on Clark Street, this sophisticated yet casual French bakery is the ideal stop for a *tres bien* pastry, quiche or sandwich.
- **Molly's Cupcakes:** Basically next door, don't miss the fun flavor creations.
- **Sweet Mandy B's:** Longtime neighborhood staple – some of the best cupcakes and cookies this guide book author has ever had.
- **Garrett's Popcorn:** Classic, beloved Chicago popcorn. No questions, just get the Chicago mix for a perfect blend of cheese/caramel – pure buttery popcorn goodness.
- **Vanille Patisserie:** This feels like an old world Chicago hang out – cozy place for a cup of coffee and cloud-like French macron.
- **Pretty Cool Ice Cream** (Belden location): Handmade ice cream that will remind you of your fave treats from the ice cream truck made with awesome ingredients. Local artists create the art/design for each flavor of ice cream bars, vegan pops, ice pops, and ice cream sandwiches.

## Bars

- **Love Street:** Great date night stop – well-crafted cocktails, dim lights, clean floor.
- **Burwood Tap:** Christmas lights all year round, enough said?
- **Lincoln Hall:** Check the show schedule – great acts almost every night + a sweet bar hang.
- **Local Option:** Metal heads – beer and whiskey only, head banging optional. A pleasant surprise on a quiet Lincoln Park street.
- **Delilah's:** A laid back, quirky spot with a diverse events calendar – things like film screenings and art openings + a solid, jamming playlist.
- **Kingston Mines:** Calling all Blues lovers! This is your spot for some serious Chicago Blues – it's the largest and oldest Blues club in Chicago (opened in 1968)! Their motto? Hear Blues, Drink Booze, Talk Loud, You're Among Friends!

## THE 38 ESSENTIAL RESTAURANTS IN CHICAGO

This collection of Chicago's best restaurants provides answers for the classic question: "Where would you dine if you had one night in the city?" The list recognizes some all-time greats and restaurants that have pushed culinary boundaries. This list is for locals who want to make the most out of their nights. It's also for visitors unfamiliar with the city.

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### **SUPERDAWG DRIVE-IN**

*6363 N Milwaukee Ave*

*Chicago, IL 60646*

Avatars of Superdawg founders Maurie and Flaurie Berman stand guard over this venerable Chicago drive-in at the intersection of Devon, Nagle, and Milwaukee; customers can spot those giant hot dog statues bearing the Bermans' likenesses from blocks away. Superdawg is a throwback dining experience where customers park their cars and talk to staff through crackling drive-in speakers and carhops bring out trays of food. Superdawg's offering isn't a traditional Chicago-style dog. Rather than a Vienna Beef frank, Superdawg uses a thick, proprietary all-beef sausage that comes with mustard, pickled green tomato, and chopped Spanish onions. This is all

cradled in a box of crinkle fries. There's a second suburban location in Wheeling.

### **LUELLA'S SOUTHERN KITCHEN**

*4609 N Lincoln Ave*

*Chicago, IL 60625*

While chef Darnell Reed toiled in hotel kitchens in downtown Chicago, he imagined opening a restaurant that honored his great-grandmother Luella, who arrived in Chicago from Mississippi in 1943. Now, his tiny Lincoln Square restaurant serves some of the city's best Southern food, including cream shrimp and grits, chicken gumbo, and a mighty platter of fried chicken and waffles. This Black-owned restaurant on the North Side is also a popular brunch destination. It's a casual spot with counter ordering, but it brings a serious menu where everyone can find

something hearty and delectable.

### **BAYAN KO**

*1810 W Montrose Ave*

*Chicago, IL 60613*

Bayan Ko is the only place in Chicago where diners can find lumpia, empanadas, and fried rice with shrimp and Cuban-style mojo pork. With Cuban and Filipino owners, the restaurant dips into both countries with impressive results. The focus isn't fusion, but taking dishes from both cultures that complement each other. The sandwiches, like the Pinoy burger (made with beef and longanisa), stand out. The Adobo wings are addicting and the pancit is worth a detour. The restaurant is BYO and reservations of recommended for the weekend.

## **COMMUNITY TAVERN**

4038 N Milwaukee Ave

Chicago, IL 60641

Since Joey and Brenna Beato took over Community Tavern, the Portage Park restaurant has expanded its menu, setting itself apart from its origins as a neighborhood steakhouse. But, fortunately, the neighborhood aspect remains. The bar program is robust and kids ages 12 and younger eat free on certain days. The menu offers is diverse; it might be off-putting to those who demand cohesion or some sort of menu narrative, but for those who enjoy delicious food it makes sense. There's a section of Asian-style dumplings, including one stuffed with mushroom butter. A white prawn carbonara is as much Thai as Italian, and the bimbimbap can be supercharged with skirt steak (a nod to the old steakhouse).

## **SMOQUE BBQ**

3800 N Pulaski Rd

Chicago, IL 60641

With two smokers to prep meaty St. Louis-style and baby-back ribs, tender brisket, apple-and-oak-smoked pulled pork, and more, this destination on the Northwest Side neighborhood of Irving

Park delivers barbecue in the style of Kansas City and Memphis. During the pandemic, owner Barry Sorkin expanded takeout and outdoor dining options, including a patio in the former parking lot.

## **SUPERKHANA INTERNATIONAL**

3059 W Diversey Ave

Chicago, IL 60647

Want to find a great burger and delicious pizza topped with the freshest veggies of the season? Superkhana International isn't want diners expect. The restaurant's backbone is Indian cooking, and diners will detect the familiar spices that make subcontinental cuisine unique. But this isn't Tata's Indian American restaurant. The pork vindaloo is sublime, almost a deconstructed version of the dish. The brunch might be the best in town with appam, the Indian griddle cakes, spiked with fresh produce such as spring peas. It's a classic veggie option than can be brokered toward carnivores by adding bacon. The Hakka noodles are fresh — the best version of the Indo-Chinese classic Chicagoans will be able to find. The chefs at Superkhana are just

finding their groove. The novelties remain — butter chicken calzones are glorious. But the restaurant offers much more than shock and awe. Indian food is about more than heat.

## **PAT'S PIZZA AND RISTORANTE**

2679 N Lincoln Ave

Chicago, IL 60614

Chicago thin-crust pizza is having a moment, with the city's pizza makers eager to defy the notion that this is only a deep-dish town. (Settle down, deep-dish fans. The thick slices are still awesome.) Pat's Pizza in Lakeview has a storied history of popularizing tavern-style pies. This family-owned spot sports some of the crispiest, thinnest pizzas around. Pat's uses its own sausage blend for the pizza, which also helps set this place apart. Pies are available for carryout, delivery, patio, and indoor dining.

## **MI TOCAYA ANTOJERÍA**

2800 W Logan Blvd

Chicago, IL 60647

Few chefs share the talent and drive that Diana Dávila exhibits while showcasing a dazzling display of small Mexican dishes in Logan Square. Dávila isn't shy about taking risks: she isn't pandering to the

**TO BE CONTINUED.**

typical American diner. This isn't a place to fill up on chips and salsa with a pitcher of margaritas; Dávila left her previous job after owners tried to force those expectations on her. That's not to say there's not a taste of the familiar — the guacamole, steak burrito, and fried oyster tacos are all stellar. But customers should dive into unique items like peanut butter lengua and tlacoyo de nopalitos, the latter of which represents Dávila's obsession with pre-Hispanic Mexico.

### **LULA CAFE**

*2537 N Kedzie Blvd  
Chicago, IL 606347*

Chef and owner Jason Hammel continues to keep the community at the forefront of the operations at Lula Cafe, which has, since 1999, endeared itself to many in Logan Square as a welcoming space for New American cuisine. This is an all-day cafe with fresh-baked pastries and a stellar breakfast burrito. At night, the wine list goes deep to accompany dishes like roast chicken, beet bruschetta, and summer squash with Santa Rosa plums, tropea onions, and basil. Find a seat at the bar and enjoy oysters and snacks like chicken liver mousse.

### **DAISIES**

*2523 N Milwaukee Ave  
Chicago, IL 60647*

Daisies has evolved to be more than just a spot for beautifully made pastas. Chef Joe Frillman and family have met every challenge that pandemic has posed with creativity. They converted the back dining room to a market for local vendors when the state suspended indoor dining. They've been working the farmers market every week with gusto. During this time, Daisies has started to offer a lunch menu where weekday diners can score a decadent wagyu cheesesteak (the beef and cheddar) or nosh on the best homemade sour cream and onion dip around. It's the little touches that make Daisies one of unique, with a casual and welcoming feel. But then it comes back to those pastas, all full of Midwestern farm-to-table pride (the produce comes from Frillman's farmer brother).

### **PEQUOD'S PIZZA**

*2207 N Clybourn Ave  
Elmwood Park, IL 60614*

Chicago-style deep-dish pizza is a polarizing topic for locals that has bred resentment in recent years, as national media consistently use

it in an ongoing struggle to understand Chicago. It's not that deep dish pizza isn't delicious; it's just that Chicagoans don't want the city to be defined by the dish alone. Though Pequod's version isn't exactly the deep dish that tourists expect — it's thinner than the stuffed pizza many travel magazines feature — it's still the premier take on the style. The crust features a chewy rim of caramelized cheese that may appear burnt, but that chew adds a special texture that sets it apart. There are locations in Lincoln Park and suburban Morton Grove. Be prepared to wait on weekends.

### **TAQUERIA CHINGON**

*2234 N Western Ave  
Elmwood Park, IL 60647*

Chicago has plenty of taquerias, but this Logan Square entry (right across the street from Bucktown), has quickly ascended to the head of the class. From a trio of Mexican chefs who worked at acclaimed French restaurants La Sardine and Le Bouchon, Taqueria Chingon offers delicate top-notch street-style tacos. The pork and veggie pastos off the trompo offer masterclasses in texture.

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This is also a great place to try out organ meats and other treats for the uninitiated. The weekly specials are worthy of repeat eating. You never know what the chefs will scheme. They recently debuted a patio.

### **KYŌTEN**

*2507 W Armitage Ave  
Chicago, IL 60647*

This reservation-only sushi restaurant resides in a quaint space off the Milwaukee, Western, and Armitage intersection in Logan Square. Chef Otto Phan is a character, and he believes he serves one of the best meals in the country, and at \$440 to \$490 per person, it better be. Phan sources from the best fish in Japan, and diners can tell he leaves nothing for granted — the grains of rice, soy sauce, and other ingredients are premium. This is one of the most unforgettable meals in Chicago and a must for lovers of sushi.

### **REDHOT RANCH**

*2449 W Armitage Ave  
Chicago, IL 60647*

It's hard for hot dog stands to differentiate themselves from the pack in Chicago as all of them, for the most part, use the same product: dependable Vienna Beef. But Red Hot Ranch has

managed. First, the stand uses sausage with natural casings. This provides the dogs with a unique bite, snappier than the Oscar Mayers that many Americans grew up eating. The stand also serves Depression Dogs, the Chicago variant that comes with french fries in the bun. The griddle burgers are also of note. There are few meals as satisfying late at night. Red Hot Ranch has locations in Lakeview and Bucktown, and 35th Street Red Hots, near Sox Park in Bridgeport, is from the same owners and has an identical menu.

### **HERMOSA RESTAURANT**

*4356 W Armitage Ave  
Chicago, IL 60639*

Hermosa may look similar to a neighborhood hot dog or beef stand that many Chicagoans grew up with, but chef and owner Ethan Lim, who had a stint at Alinea Group's Next Restaurant and Aviary, uses his culinary talent to take Chicago classics to the next evolutionary level, incorporating Asian flavors to create a Cambodian fried chicken sandwich and an Italian beef banh mi. But for those who want a composed meal more sophisticated than a fast-casual sandwich, Lim also

offers a popular "Family Meal," essentially a chance to buy out the entire room for dinner. The chef acts as a one-man show, loading the table up with delicious pan-Asian plates (noodles, Cambodian beef dishes) meant to be shared.

### **ALINEA**

*1723 N Halstead St  
Chicago, IL 60614*

Chef Grant Achatz and Nick Kokonas's fine dining institution is not only the city's only restaurant to have three Michelin stars, it's also considered one of the world's best. Inside the luxurious Lincoln Park dining room, expect a sensory overload. Achatz uses heavily scented citrus, smoke, and other smells to provide diners with a theatrical experience: servers present dishes as though they were works of art. As dinner for two can run close to \$1,000 for two, including wine pairings, Alinea is the restaurant that appears most frequently on Chicagoans' bucket lists.

### **JOHNNIE'S BEEF**

*7500 W North Ave  
Chicago, IL 60707*

The best example of Chicago's iconic Italian beef sandwiches exists outside of the city at the

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two suburban locations of Johnnie's Beef. The original space in Elmwood Park is a relic that first opened in 1961 (there's also a second location in Arlington Heights). The menu is simple: beefs (the monosyllabic term locals use for Italian beef sandwiches), charcoal-grilled Italian sausages, and hot dogs. The thin-cut beef is moist and perfectly seasoned with hints of oregano. The hot peppers deliver plenty of heat but don't overwhelm the meat. Don't sleep on the beef-sausage sandwich, which combines tender slices of Italian beef with a robust sausage. Pepper-and-egg sandwiches are also available daily; they're mostly aimed at Catholic customers who need a meat-free option on Lent Fridays. For dessert, there's a stellar lemon Italian ice. While the city has plenty of beef options, Johnnie's is worth the drive to the 'burbs.

### **ADALINA**

*912 N State St  
Chicago, IL 60610*

The thought of a loud and crowded dining room doesn't appeal to everyone, especially during the pandemic. But the staff at Adalina have created something special

with careful attention to service and a thoughtful Italian American menu that betrays downtown tourist trap stereotypes. This is a throwback to those fancy-free years of dining before 2020, before vaccines. And it's done with such joy thanks to wonderful mafaldine, ravioli, and lumache. For more robust hungers, the chops are on par with most upscale steakhouses. But the atmosphere is much better than the stuffy old guard.

### **KASAMA**

*1001 N Winchester Ave  
Chicago, IL 60622*

2020 was a challenging time to open a restaurant, but the pandemic couldn't stop the husband-and-wife team of Tim Flores and Genie Kwon. Kasama was one of the year's true bright spots: it was named one of Eater's 11 Best New Restaurants in America. Kwon handles the amazing pastries, like an éclair-shaped croissant topped with Serrano ham or salmon, while Flores prepares Filipino dishes for breakfast and brunch, including spins on lumpia and rice plates with tocino (roasted char siu-like pork) and longaniza (charred sausage). This past fall, Kasama introduced a fine-dining

dinner tasting menu, one of the few Filipino tasting menus in the country, that immediately became one of the hottest tickets in town.

### **SOULÉ**

*1931 W Chicago Ave  
Chicago, IL 60622*

Soulé amps up soul food classics like nourishing shrimp and grits, jerk chicken wings, and blackened catfish. The attention to small details in the food has made the restaurant a favorite in the neighborhood and has also drawn many visiting celebrities, particularly musicians and athletes, including former Chicago Bull Bobby Portis, and NBA legend Scottie Pippen.

### **FRONTERA GRILL, TOPOLOBAMPO, AND BAR SOTANO**

*445 N Clark St  
Chicago, IL 60654*

Rick Bayless is the Oklahoma-born chef who obsessed over Mexican cuisine, appearing on TV and creating his own grocery food empire, and his restaurants still remain landmarks in River North for their inventive Mexican cuisine. His flagship, Frontera, which opened in 1987, provides a more casual dining experience, while

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sibling Topolobampo, which opened two years later, was one of the first restaurants in the U.S. to present Mexican food in a fine dining atmosphere. Bar Sótano is the baby of the group, a basement tavern that serves as an experimental space with pop-ups and creative cocktails. Bayless's name often prompts emotional responses when it comes to discussion about cultural appropriation, but there's no question that he's raised appreciation for Mexican food in America. (Fast-casual Xoco, which has been spun out into the Tortazo chain, is in the same building).

### **ROSE MARY**

*932 W Fulton St*

*Chicago, IL 60607*

Chef Joe Flamm and his partners went big in Fulton Market, opening a meticulously designed restaurant that's become a destination for out of towners who know the chef from his Top Chef win. But Rose Mary, described as "Adriatic drinking food," is a love letter to locals with European notes by fusing Italian, Croatian, and Midwestern sensibilities. The pastas would be at home at Spiaggia, one of the best Italian restaurants in

Chicago before it closed and where Flamm cut his teeth. The ribs have a sticky addicting sauce that breeds a familiarity to those who grew up in both the Southwest or Northwest sides. They serve cevapi, a Balkan-style sausage. The octopus, cooked over a wood grill, is perfect. There's a great energy in the restaurant which also offers a seasonal tasting table over the warmer months. Reservations are a must for the latter.

### **EVER RESTAURANT**

*1340 W Fulton St*

*Chicago, IL 60607*

Chef Curtis Duffy became a superstar when he opened his first award-winning restaurant, Grace, on Randolph Street, and he's brought that energy a few blocks west to Fulton Market, where Ever opened in 2020. Duffy is offering only one tasting menu (vegetarians will be accommodated), but he remains committed to showing off precise techniques with playful execution. Case in point: artfully cut ribbons of freeze-dried hamachi. Fine dining tends to be polarizing, but for folks who want a meal with a dash of theatrics, Ever fulfills that niche better than any Chicago

restaurant. Just note that this is one of the most expensive meals in Chicago.

### **ORIOLE**

*661 W Walnut St*

*Chicago, IL 60661*

Oriole could have sat on its laurels when it reopened last July for the first time since March 2020. The Michelin-star recipient was already known for pushing the boundaries of fine dining without pretension. But instead, management gutted the space and gave chef Noah Sandoval a new kitchen to play with. The chef doesn't disappoint in his new workplace and has created a fantastic tasting menu. The foie gras course — with pink peppercorn and anise hyssop — is one of the best in memory. This is one of the best places to celebrate in Chicago.

### **SMYTH**

*177 N Ada St #101*

*Chicago, IL 60607*

Both two-Michelin-starred and with James Beard-nominated chefs, Smyth takes great pains to please diners with a creative tasting menu that pushes boundaries. This is a restaurant for great celebrations. The tasting menu is \$265 and a seat at the chef's table costs

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\$325. The basement bar, Loyalist, features dive bar vibes but with a delicious menu highlighted by two of the best burgers in the city.

### **ROOH**

*736 W Randolph St  
Chicago, IL 60661*

Chicagoans have few choices for upscale Indian food downtown. Rooh's 2019 arrival is noteworthy not only because it fills that void, but because it also gives the West Loop some sorely needed variety. Patrons will be more than impressed with familiar classics such as butter chicken, but jackfruit kofta, scallops dusted with gunpowder pepper, and achari monkfish offer a better taste of modern Indian cooking. The restaurant also has a heated and tented patio.

### **MONTEVERDE**

*1020 W Madison St  
Chicago, IL 60607*

The first restaurant from former Top Chef and Spiaggia chef Sarah Grueneberg has quickly cemented itself as one of Chicago's top Italian destinations. The pastas are the stars at this West Loop hotspot, and customers can see cooks hard at work behind the counter rolling out

dough and creating the delectable noodles they will soon consume. The restaurant's takeout menu from the pandemic remains, but the dining room offers lively options like whole-bird chicken parm. There's also a notable gluten-free menu.

### **MANNY'S CAFETERIA & DELICATESSEN**

*1141 S Jefferson St  
Chicago, IL 60607*

The torchbearer for a dying breed of Jewish delis and diners in Chicago, Manny's has endured for more than half a century in the South Loop, thanks to its massive and delicious pastrami sandwiches, an array of hot homestyle dishes on steam tables, and a family-friendly atmosphere cultivated over generations. The cafeteria-style setting is plastered with decades-old newspaper clippings and letters from Chicago luminaries. The space also now houses a new wing for bagels, sweets, coffee, and food to go. In its heyday, Manny's was where Chicago politicians were often seen brokering deals.

### **HAISOUS VIETNAMESE KITCHEN**

*1800 S Carpenter St  
Chicago, IL 60608*

HaiSous in Pilsen is a remarkable comeback story for Thai and Danielle Dang after they survived financial fraud at their previous restaurant, Embeya. Now, without worrying about working with a criminal, they're free to focus on food and hospitality. Thai Dang, a native of Vietnam, uses a number of techniques from back home, including claypot cooking, to create a menu that's as ambitious as it is unpretentious with dishes like grilled wild boar with lemongrass. Danielle Dang's expertise with cocktails should be better recognized, as she pairs drinks to compliment her husband's two tasting menus. Customers can also order a la carte.

### **CARNITAS URUAPAN RESTAURANT**

*1725 W 18th St  
Chicago, IL 60608*

Chicago's Mexican community and food enthusiasts worldwide flock to this longtime family-owned, counter-service institution in Pilsen that celebrates all parts of the pig. Order carnitas by the pound at the front counter and settle into a table — if one is available — to craft your own individual tacos with a mix of salsas, tortillas, and

**TO BE CONTINUED.**

beans; or order tacos, soup, and cactus salad ready-made. Prepare for lines and waits during peak weekend hours.

### **88 MARKETPLACE**

*2105 S Jefferson St Floor 2  
Chicago, IL 60616*

Chicago has many food halls, but none offer the same type of experience as 88 Marketplace, the Chinese grocer in East Pilsen. The grocery store stocks tons of pan Asian ingredients not readily available at chain supermarkets. That alone makes it a destination, but the second-floor food court offers wonders, headlined by 312 Fish Market, a sit-down restaurant with one of the most creative sushi menus in town at affordable prices. Find dumplings and other delights from A Place in Northeast, barbecue duck and more from BBQ King 88, and an outlet of Chiu Quon Bakery. On the first floor, there's Holu Steakhouse, where diners can find rare, pricey, and delectable cuts of beef along with top-notch cocktails. No stuffy River North steakhouse can compare. Then find Qiao Lin Hotpot, possibly the best place for hot pot in Chicago. Finally, get

something sweet at Pure Tea. It took a while for 88 Marketplace to get going, but it's now chugging on all cylinders.

### **LA CHAPARRITA TAQUERIA**

*2500 S Whipple St #4138*

*Chicago, IL 60628*

Chicago doesn't get enough love for its tacos, but this charming little grocery store in Little Village produces some of the finest in the city. From carne asada to crispy tripe, these tacos fit delicately in customers' hands, and are best enjoyed with tiny bites to savor the mix of textures and flavors. This restaurant, on a quiet residential street, is a true Chicago original. Carryout only.

### **PIZZA FRIED CHICKEN ICE CREAM/MARIA'S/ KIMSKI**

*964 W 31st St*

*Chicago, IL 60608*

These three businesses in one space make up a love letter to Chicago. "Tavern-style pizza" is a marketing term that's only gained steam in recent memory, a reference to the thin-crust, square-cut pizza that's found all over the city; the slices are convenient to snack on while holding a

beer in the other hand. Pizza Fried Chicken Ice Cream's razor-thin version, preferably topped with Makowski sausage, is the real deal and worth reheating in your home oven if you live far from Bridgeport. PFIC also serves bars from Pretty Cool Ice Cream and ace fried chicken and mushrooms from Kimski chef Won Kim. Kimski, meanwhile, is the city's only Korean-Polish restaurant, where Kim gets to make chicken wings and stuff pierogi with Korean ingredients. They're all owned by the same family behind Maria's Community Bar, one of the city's most beloved packaged good stores (also known as a "slashie"), a bar and liquor store hybrid.

### **BIRRIERIA ZARAGOZA**

*4852 S Pulaski Rd*

*Chicago, IL 60632*

Feeling the quesabirria mania? Head to the Southwest Side near Midway International Airport for goat that isn't labeled as the latest food trend. There's a simple menu packed with deep flavors here. The handmade tortillas and accouterments form the foundation of a signature Chicago meal. This family-run restaurant is

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takeout-only. Get there early, as it often closes by early evening.

### **JADE COURT**

*1516 E Harper Ct*

*Chicago, IL 60615*

Family is at the heart of Jade Court, a unique Cantonese restaurant in the University of Chicago's Harper Court development. Carol Cheung has taken the torch from her father, the late Eddy Cheung, who originally opened the restaurant in University Village. The Cheungs push boundaries with their renditions of Cantonese classics. For example, elitists might laugh at the sight of egg foo young, a staple at Chinese-American fast food restaurants, but Jade Court cooks treat the dish as precious cargo, pumping out the best version of the dish they can. Customers would be wise to trust Carol Cheung's recommendations: she has an uncanny understanding of which dishes to suggest to customers, running the gamut from seafood to beef. The bar program is also noteworthy, with unique collaborations and tropical-style drinks. It's tiki without the baggage through a Chinese-American lens.

### **VIRTUE RESTAURANT**

*1462 E 53rd St*

*Chicago, IL 60615*

Chicago restaurant veteran Erick Williams has finally launched the restaurant he's been dreaming of opening. In his new space, Williams is intent on smashing all expectations for Southern food and hopes to give diners a new perspective on Black cuisine. If customers want lighter fare, there are dishes like the cauliflower with cashew dukkah and root cellar vegetables. For richer appetites, the beef short ribs with creamed spinach and crushed potatoes satisfy. Williams won the James Beard award in 2022 for Best Chef: Great Lakes.

### **LEM'S BAR-B-Q**

*311 E 75th St*

*Chicago, IL 60619*

Chicago's legendary aquarium-style smokers are on display at Lem's, underneath a giant lighted sign off 75th Street. This small shack specializes in sauced baby-back ribs and giant hot links. Chicago is credited with creating the practice of serving rib tips slathered with sauce, and this is the place to give newbies an introduction.

### **HAROLD'S CHICKEN SHACK**

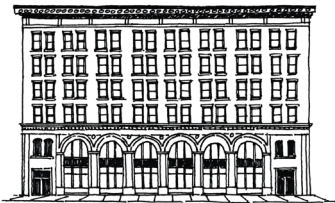
*12700 S Halstead St*

*Chicago, IL 60628*

Not all Harold's Chicken Shacks are created equal, as a few writers have found. This isn't news for any Chicagoan, but it bears repeating, as Harold's has become a nationally-known brand thanks to celebrity fans like Chance the Rapper. This particular Harold's, on the corner of 127th and Halsted, is known not for customer service, but for its crisp chicken (fried in beef fat) and its own take on mild sauce, the must-have condiment that's become a cult favorite. Still, not everyone will agree: Harold's fans are passionate and really enjoy arguing about which location is best.

For an interactive map version of this article, visit [chicago.eater.com/maps/38-best-restaurants-in-chicago](https://chicago.eater.com/maps/38-best-restaurants-in-chicago)

# WELCOME HOME



FULTON MARKET



LINCOLN PARK



LITTLE ITALY



GRAND BEACH



NEW BUFFALO