

Food & Drinks

Chicago

RESTAURANT AND BAR RECOMMENDATIONS

Near the Mart, River North

Bavette's Bar & Boeuf

218 W Kinzie Street

312 624 815

“Traditional American steakhouse with a European influence.” Features an extensive scotch list, a raw bar and black angus prime grade beef that’s been dry-aged in-house. The open space offers an industrial feel (along with a few classic steakhouse touches), and the lower level sports its own bar.

***Bernie's Lunch & Supper**

660 N Orleans Street

312 624 9892

Named after Chef Zack Sklar’s grandfather, Bernie’s offers a “rustic Mediterranean” menu featuring seasonal and locally sourced ingredients, drawing on flavors from Spain to coastal Italy, Provence and beyond. Weather permitting; enjoy their rooftop deck.

The Boarding House

720 N Wells Street

312 280 0720

Under a light installation made of almost 10,000 wine glasses, dine on regional new American-influenced dishes at this restaurant/wine bar.

***Frontera Grill**

445 N Clark Street

312 661 1434

Chef Rick Bayless celebrates regional Mexican cuisine. “The place to savor authentic and scrumptious regional dishes and stellar margaritas.”

Gilt Bar

230 W Kinzie Street

312 464 9544

Upscale/casual, sexy spot across the street from the Mart: Delicious food, great cocktail menu-making this a fine stop for drinks alone, additional lounge downstairs.

***GT Fish & Oyster**

531 N Wells Street

312 929 3501

Modern seafood eatery presents a seasonal menu comprised of both traditional and non-traditional fish-centric dishes. Excellent!

***Highline Bar + Lounge**

169 W Kinzie Street

312 533 2742

This happy hour spot from the Four Corners Tavern Group features lunch & dinner with a menu ranging from fish or Korean tacos to flatbreads, burgers, salads and more.

Convenient casual lunch spot: across the street from the Mart.

***Hubbard Inn**

110 W Hubbard Street

312.222.1331

Features European inspired small plates, mid-century cocktails, and old-world décor.

London House – Rooftop

85 W Wacker Drive

312 357 1200

They have literally stacked the (roof) deck at this tri-level bar and restaurant in the London House Chicago hotel. Three swanky indoor and outdoor spaces (LH on 21, LH on 22 and the pricey private cupola) offer up craft cocktails and New American fare in ultrachic surroundings with views of the lake, river, Loop and River North.

***Siena Tavern**

51 W Kinzie Street

312 595 1322

Top Chef, Fabio Viviani's Italian restaurant: fun atmosphere, big bar area, sharing menu. Delicious.

***Sunda**

110 W Illinois Street

312 644 0500

This urban-chic sushi specialist serves creative raw fish dishes in an industrial nightclub.

***Sushi-San**

63 W Grand Avenue

312 828 0575

New, hip, casual sushi spot in River North. From the team behind Ramen-san, Sushi-san serves up fresh fish with fresher beats. Crispy hand rolls, bincho-tan roasted meats and ice-cold beer – this is not your typical sushi joint. There's an open kitchen, a hand roll bar, a sushi bar and a fully stocked liquor bar with sake, Japanese whisky, wine and inventive cocktails.

***Tanta**

118 W Grand Avenue

312 222 9700

Inventive Peruvian fare celebrating the diverse landscape and ethnicities that make up Peru's culture, served in a stylish Peru-inspired space; known for its pisco sour cocktail.

Not far from the Mart, Loop & West Loop

Boleo – Rooftop

122 W Monroe Street

312 750 9007

Named for a move from Argentine tango, Boleo brings the dramatic flavors and sultry beats of South America to the best rooftop in the Loop to enjoy year-round. Forget the 15-hour flight: All it takes to get to Boleo is a 15-story elevator ride to the top of the The Kimpton Gray Hotel. Up here, the curated playlist never ends and the savory aroma of Peruvian and Argentinian street food perfumes the air, while our massive retractable glass roof keeps the vibe warm no matter the season.

***Cherry Circle Room**

12 S Michigan Avenue

312 792 3515

Revived iconic dining room in the Loop's Chicago Athletic Association, offering an upscale supper club menu of classic American fare plus artisanal cocktails. Cherry wood, velvet and leather seating and a massive curved bar further take patrons back to a more genteel era.

***Cindy's**

12 S Michigan Avenue - Rooftop

312 792 3502

The jewel in the crown of the Chicago Athletic Association Hotel, Cindy's is a rooftop restaurant and open-air terrace with panoramic views of Millennium Park, the Art Institute, Lake Michigan and beyond. With seasonal freshness reflected in both food and drink, this Chicago restaurant truly offers some of the best cuisine while donning the relaxed ambience of a Great Lakes beach house with a view.

Cold Storage

1000 W Fulton Market

312 638 6280

From the tower of oysters, shrimp and lobster to the soft-boiled egg with shimmering trout roe, seafood is king (crab) at Cold Storage, the new mini-restaurant off the lobby of West Loop steakhouse Swift & Sons.

Duck Duck Goat

857 W Fulton Market

312.902.3825

Inspired by weeks of travel through China and America's myriad Chinatowns — but also by Chef Stephanie Izard's childhood memories of Chinese takeout. The result is an inviting ode to a cuisine she has wholeheartedly embraced. Dishes are separated into seven sections: dim sum, soups, cold dishes, noodles, fried rice, sides and mains. Tip: Book reservations far in advance.

Girl & the Goat**809 W Randolph****312.492.6262**

“Top Chef” Season 4 and James Beard Award Winner, Stephanie Izard’s restaurant serves up a unique culinary experience sure to please all. Girl and the Goat offers 30+ inventive and soulful small plates from a seasonal kohlrabi salad and chickpea fritters to hamachi crudo and wood oven roasted pig face. Be sure to save room for a sweet and savory dessert. Tip: Book reservations far in advance.

Maude’s Liquor Bar**840 West Randolph****312.243.9712**

“Rustic, rough, French divey bar” The ground floor feels more like a restaurant, serving up snacks both raw (oysters, crudos, tartares) and cooked (escargots, chicken in a pot). Cocktails here will be simpler -- think drinks served in Mason jars with the ice they’re shaken with -- than upstairs in the bar, where more labor-intensive libations are served. Expect an eclectic soundtrack of jazz, pop and punk from years past.

Momotaro**820 W Lake Street****312.733.4818**

The Boka team is behind this handsome West Loop Japanese wielding a massive menu including snacks, sushi (including omakase) and robata-grilled eats. The enormous tri-level space comprises three environments: a refined, 20th-century-inspired main level with rich teak, brass, globe light fixtures and geometric floors; a low-lit, lower-level izakaya with banquettes, bondage art and booze (e.g., cocktails, sake and Japanese whiskeys); and a third-floor private event space.

Monteverde**1020 W Madison Street****312.888.3041**

The first restaurant from Top Chef runner-up Sarah Grueneberg (ex Spiaggia), this stylish West Loop cucina proffers a modern Italian menu highlighting housemade pastas along with snacks and entrees using occasional unexpected international ingredients. Tip: Book reservations far in advance.

Nellcote**833 W Randolph Street****312.432.0500**

Named for the chateau where the Rolling Stones recorded Exile on Main Street, Nellcote offers French inspired food and cocktails.

Prairie School**326 N Morgan Street****312.763.6564**

High-concept cocktails with premium spirits and artisanal ingredients are offered alongside elevated small plates at this chic West Loop bar. The stylishly spare Frank Lloyd Wright-inspired setting is laced with Japanese elements, with seating including an angular bar and leather booths.

Piccolo Sogno**464 N Halsted Street****312.421.0077**

Menu features fabulous Italian fare with dishes from multiple regions. The spacious and secluded patio with great views of the Loop skyline is among the best in town.

Salero**621 W Randolph****312.466.1000**

Delicious, refined Spanish cuisine is infused with terrific Basque influences at this fun West Loop kitchen that does more than tapas on a menu showcasing interesting combinations of flavors; rustic-chic surrounds with rows of candles set the scene, plus there's a bar mixing outstanding drinks.

Swift & Sons**1000 W Fulton Market****312.733.9420**

A steakhouse so sprawling it's got a seafood restaurant tucked inside it (not to mention a house concierge), this West Loop locale from the Boka team majors in prime cuts with diverse sauce and surf 'n' turf accompaniments. The former cold-storage facility setting exudes a classic, swanky vibe in handsome neutrals, with numerous nooks, leather banquettes, bookshelves and a bi-level bar highlighting signature cocktails and global wines. If you're hungry for a steak, this is a must.

A little further from the Mart**Big Star – Wicker Park****1531 N Damen****773.235.4039**

Hip taqueria in Wicker Park by Chef Paul Kahan with a raw look (concrete floor, wooden booths, exposed light bulbs) and bartenders playing country LPs on turntables behind the bar. Sip lesser known whiskeys or house margaritas on the expansive outdoor patio.

Daisies – Logan Square**2523 N Milwaukee Avenue****773.661.1671**

Housemade pasta and locally sourced vegetables, plus a few proteins, are the focus of this stylish Logan Square New American serving coordinating cocktails that are just as market-fresh and change with the seasons. Outdoor patio. Grab a cocktail & catch some tunes before or after a block away at The Whistler.

Giant – Logan Square**3209 W Armitage Avenue****773.252.0997**

Chefs Jason Vincent and Ben Lustbader (both from Nightwood) are behind this hip, diminutive Logan Square spot serving seasonal New American fare plus craft cocktails (from Avec's Josh Perlman) in a funky, modern setting with banquette seating and a kitchen counter, inlaid woodwork and whitewashed brick, local art and a wall of spices.

Lula Café – Logan Square**2537 N Kedzie Blvd****773.489.9554**

Hip Logan Square neighborhood spot: Lula Café was one of the first to start the farm to table scene in Chicago 17 years ago. Known for its artisanal fare and organic focus, and a prefix Farm to Table menu every Monday. Standout dishes span from traditional (locally raised organic roast chicken with red potatoes, sautéed spinach and pan jus) to eccentric (spicy shitake mushroom quesadillas with spinach, queso fresco and chevre). You'll see local artists' work on the walls and hear the latest indie rock playing over the speakers.

The Kennison – Lincoln Park**1800 N Lincoln Avenue****312.981.7070**

The BOKA team is behind this informal New American eatery and bar at the Hotel Lincoln where the fare includes vegetarian and raw-bar items. The masculine, midcentury-inspired space features angular lines and neutral colors, leather banquettes and a long bar, while numerous windows overlook the leafy Lincoln Park location.

The J. Parker – Rooftop Lincoln Park**1816 N Clark Street, 13th Floor****312.254.4747**

Sitting proudly above the Hotel Lincoln, the J. Parker offers one of the most spectacular views in all of Chicago. Sip on signature cocktails and enjoy the unobstructed water views from one of the lounge's 140 outside seats, or 55 seats inside. The J. Parker is a perfect space for private events, a pre-dinner cocktail, or a night on the town. The retractable roof makes the J. Parker enjoyable year-round.

Maple & Ash – Gold Coast**8 West Maple Street****312.944.8888**

Maple & Ash is an innovative take on the traditional steakhouse – mixing a modern aesthetic with authentic service to deliver classic wood-fired dishes. With a sumptuous menu crafted by two-Michelin-star chef, Danny Grant and a wine program named one of "America's Best" by Wine Spectator, Maple & Ash finds a way to celebrate every moment. It's more than a restaurant, it's an experience.

**Serves lunch*