EAT IT UP

A Food Guide for Uptown, Chicago
A Living Tapestry

A model of urban unity nestled along Lake Michigan about six miles north of downtown Chicago, Uptown is ever welcoming and ever evolving, a vibrant, living tapestry—as rich in history as it is in culture—and an epicenter of action and progress.

Established in 1900, Uptown has a colorful history as a hotspot for arts and entertainment. The neighborhood’s iconic Prohibition-era venues and ornate architecture are as beloved today as they were in the early decades of the 20th century. Home to the iconic Green Mill Lounge, Aragon Ballroom, and numerous designated landmark buildings, it is more recently the site of Chicago’s first “shared street” project in the West Argyle Historic District, opened in 2016.

Uptown has long been home to social activists and advocates, immigrants and refugees, artists and entrepreneurs of every stripe, all of whom have helped shape the area as it is today—a microcosm of Chicago itself, a neighborhood of big shoulders and rich contrast. Drawn to its ample green space, diverse housing options, culinary offerings, and nightlife, a new generation of residents and visitors are discovering what long-time fixtures have always known—that Uptown is a community where all belong.

To celebrate the rich culinary offerings of this neighborhood, Uptown United & the Uptown Chamber of Commerce have published this Food Guide to highlight the many unique dishes and restaurants that have established Uptown as a diverse, vibrant, thriving, and strong Chicago neighborhood.
Neighborhoods

Uptown is big enough that it is home to several distinct areas—each with its own history, flavor, and character. And even though their precise boundaries vary depending on who you ask, added together they make Uptown the vibrant, historic, and one-of-a-kind neighborhood that it is. With the wide sidewalks of Wilson Avenue in Sheridan Park, the bright lights of the Uptown Square entertainment district, the pan-Asian culture of Argyle Street, the tree-lined streets of Buena Park, and the vast expanse of lakefront in Clarendon Park—Uptown has something for everyone.
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Paradise for a Sweet Tooth

From coffee shops with fresh fruit pastries to Vietnamese bakeries with cookies cooked in pork fat, Uptown has a wide variety of bakery and dessert establishments to take your sweet tooth on a world tour.

Pastries

**Drink Happy Thoughts**
942 W Montrose Ave.
Chicago IL, 60613
(815) 370-7392
happymondaycoffee.com
@drink.happy.thoughts

**Everybody’s Coffee**
935 W Wilson Ave.
Chicago IL, 60640
(773) 303-6220
everybodyscoffee.com
@everybodyscoffee

**First Sip Cafe**
1057 W Argyle St.
Chicago IL, 60640
(773) 234-3858
firstsip.cafe
@firstsipcafe

**Klein’s Bakery & Cafe**
4155 N Broadway
Chicago IL, 60613
(773) 857-0525
kleinsbakerycafe.com
@kleinbakery
Everybody’s Coffee

Everybody’s Coffee is more than just a coffee shop. In 2012 the cafe was opened to be a place of welcome for everybody and to provide a space of connection and creativity. Everybody’s Coffee was founded by a racially diverse group of women and men committed to helping the Uptown community through coffee, relationships, and resources.

From neighbors in Uptown to coffee growing partners, the focus has always been relationships. Everybody’s Coffee is connected with a faith community and partnered with Cornerstone Community Outreach, an amazing organization that helps feed and house families and individuals experiencing homelessness in Chicago. Everybody’s Coffee is also committed to growing and strengthening their business and community by actively fighting racism and inequity and seeking knowledge and education about ways to do better, one cup of coffee and one conversation at a time.

Everybody’s Coffee roasts and sells all Fair and Direct Trade coffee because they want to support and build relationships with farmers at origin. Sustainability means being involved from crop to cup. The coffee they sell must not only be good for the farmer but also be good for the land and do good the community.

The New York Times

“This cozy coffee shop is the centerpiece of Wilson Abbey, a neighborhood hub that hosts concerts, conferences, and other special events. The menu ranges from specialties like the Vader, composed of Mexican Coke, vanilla, and quantum espresso, to muffins and breakfast sandwiches. Only fair and direct trade coffee is served here.”
Klein’s Bakery & Cafe

Klein’s Bakery, home of the golfeado, is Chicago’s main source for the distinctive sticky bun topped with cheese. This cousin of the cinnamon roll features a couple of twists that Americans’ Cinnabon-trained palates won’t see coming. Intrigued? The only place to satisfy your curiosity is Klein’s Bakery & Cafe.

Jessica and her sister Dayana Klein opened their Uptown bakery, at 4155 North Broadway, in spring 2017. Though they lack formal pastry training, the women learned to bake at the elbow of their grandmother, who owned a cake shop. Klein’s Venezuelan customers, who make up a quarter of the bakery’s clientele, may know what they’re getting into when they order a golfeado, which is typically eaten as an afternoon snack with coffee, but the Americans need a word of caution.

Similar in that both baked goods share the same swirled shape and are both made from a yeasted sweet dough, but that’s about where the commonalities end. While the golfeado’s filling does include cinnamon, it also incorporates shredded cheese and shredded unrefined sugar cane, called papelón. But wait, there’s one final flourish that definitively sets the golfeado apart from its sticky bun relative. When they’re served, golfeados are topped with a slab of cheese instead of a schmear of icing. Along with the golfeado, top sellers include the cachito, a croissant-shaped bread roll stuffed with ham.

Cachitos

Cachitos are a Venezuelan type pastry usually filled with ham and cheese. These crescent shaped pastries are often considered the Venezuelan croissant, though they are richer and denser than their French counterpart. A staple in Venezuelan cuisine, cachitos are often eaten during breakfast and available daily at Klein’s Bakery & Cafe in Buena Park.
Chè refers to an array of Vietnamese sweet dessert soups or puddings. The many varieties are made of different types of beans, jellies, fruit, coconut cream, and glutinous rice cooked in sweetened water. Stop by Bale or Nhu Lan and pick your flavor!
Moon Cakes

Moon cakes are specialty Vietnamese desserts made of mung beans, sugar, oil, and fat. The texture of the beans can be a little odd for some to get behind, but taking a bite of a moon cake after sipping a cup of tea you’ll be hooked. These pastries are not overly sweet and are a must-try for anyone who enjoys sampling traditional foods.
Featuring Asian treats as well as European-style baked goods and croissants, La Patisserie P was started by award-winning pastry chef, Peter Yuen. Trained in Hong Kong and Chicago, he wanted to share his passion for baking with his community, which inspired him to start the bakery in 1982.

La Patisserie P

For a truly satisfying and one of a kind pastry, treat yourself to a delight from LaPatisserie P Euro-Asian Bakery. Owner and classically-trained baker Peter Yuen will astound you with artisan bread, French pastries, or a custom cake. LaPatisserie sits on the north side of Argyle Street, and wonderfully reflects Peter’s more than 30 years of experience and award-winning style. From the cookies and tarts to fresh bread and croissants, this bakery offers something to tempt taste buds of every age and from every culture. So much more than a coffee and doughnut shop, LaPatisserie P is the place to find authentic Asian pastry as well as the finest Western confections from an accomplished baker.

Peter Yuen apprenticed under Masters in Hong Kong for a decade, and then graduated from Chicago’s own French Pastry School in 2000. This diverse background, as well as an excellent reputation among regional establishments, makes Peter’s LaPatisserie P unlike any other bakery in the city.

While you’ll find a wide array of truly satisfying treats, LaPatisserie P is most well known for their decadently delicious breakfast pastries. Soft savory buns are also a mainstay, with stuffings like barbecued pork, chicken, Chinese sausage, or bean paste. Peter Yuen’s croissants are so exceptional he’s represented the U.S. at the World Cup of Baking. In fact, his croissant is considered by some to be one of the best in the world.
Honky Tonk to Drag Show

From live honky tonk and country western to jazz and spoken word, there’s no shortage of unique places to unwind and have a drink in Uptown.

Bars

**Bar on Buena**
910 W Buena Ave.
Chicago IL, 60613
(773) 525-8665
baronbuena.com
@thebaronbuena

**Baton Show Lounge**
4713 N Broadway
Chicago IL, 60640
(773) 644-5269
thebatonshowlounge.com
@batonshowlounge

**Big Chicks**
5024 N Sheridan Rd.
Chicago IL, 60640
(773) 728-5511
bigchicks.com
@bigchicks_theuptownbar

**Carol’s Pub**
4659 N Clark St.
Chicago IL, 60640
(773) 754-8000
carolschicago.com
@carolschicago

**Fat Cat**
4840 N Broadway
Chicago IL, 60640
(773) 506-3100
fatcatbar.com
@fatcatchicago

**The Green Mill**
4802 N Broadway
Chicago IL, 60640
(773) 878-5552
greenmilljazz.com
#thegreenmill

**Hopleaf Bar**
5148 N Clark St.
Chicago IL, 60640
(773) 334-9851
hopleafbar.com
@thehopleaf

**Larry’s Cocktail Bar**
1020 W Lawrence Ave.
Chicago IL, 60640
(872) 873-1001
larryschicago.com
@larryschicago
I Think We Have a Gay Bar

It took a few years for Big Chicks to become Big Chicks. First, Michelle Fire had to tend to the old men. They were World War II vets, transplants from Appalachia, retirees who lived in the SRO next door. Fire inherited them when she bought the bar in 1986; they'd been drinking there, tucked away in this dark watering hole in the Uptown neighborhood of Chicago’s Far North Side, since 1944. There was a cane on every bar stool. She couldn’t kick them out. Or rather, she wouldn’t. She served them drinks and slowly made renovations around them. Technically, these old guys were sitting in a gay bar now, but they didn’t know or didn’t care. They arrived at 7 a.m., drank all day, put their chihuahuas on the bar and let them lap from whiskey glasses, just like they always did. Fire, who previously bartended at a late-night gay bar called the Loading Dock, had never seen anything like it.

It went on like this for years. Two and a half years of renovations to make the place presentable. Four years, five years, until the sexy gay boys finally showed up. By then a lot of the SRO guys weren’t around anymore. Some of them had been banned for bad behavior; a lot of them had died. For a moment Big Chicks looked like it had lost the only client base it had. But one snowy night, one of Fire’s bartenders, Don, looked out the window. A bunch of queens were exiting a taxi, looking around, wondering why the hell they were in Uptown. They skittled into Big Chicks. Another cab followed; same thing.

Don called Fire over. “I think we have a gay bar,” he said.
Bars (continued)

Le Nocturne
4810 N Broadway
Chicago IL, 60640
(773) 271-5441
nocturnechicago.com
@lenocturnechicago

Meeting House Tavern
5025 N Clark St.
Chicago IL, 60640
(773) 696-4211
meetinghousetavern.com
@meetinghousetavernchi

My Buddy’s
4416 N Clark St.
Chicago IL, 60640
(773) 728-3397
mybuddyschicago.com
@mybuddyschicago

The Reservoir
844 W Montrose Ave.
Chicago IL, 60613
(773) 275-4000
reservoirchicago.com
@thereservoirchicago

The SoFo Tap
4923 N Clark St.
Chicago IL, 60640
(773) 784-7636
thesofotap.com
@thesofotap

Uptown Lounge
1136 W Lawrence Ave.
Chicago IL, 60640
(773) 878-1136
uptownlounge.net
@uptownloungechicago

The Green Mill
Once a haunt of Al Capone’s, this oldest jazz club in the U.S. opened in 1907, and retains the aura of the Prohibition-era speakeasies. The Green Mill also became home to the Uptown Poetry Slam on Sunday nights, and is the longest running poetry slam in the country.
Asia on Argyle

The blocks around the Argyle “L” station are a distinct district within Uptown brimming with character and history. Once a Jewish community, Chinese entrepreneurs in the 1970s as well as refugees from Vietnam and Cambodia following the 1975 Fall of Saigon, transformed the area by opening restaurants, bakeries, and pharmacies. Authentic treats such as bubble tea abound on Argyle!

Bubble Tea

**Bambu**
5010 N Broadway  
Chicago IL, 60640  
(773) 293-7234  
drinkbambu.com  
@bambu_desserts

**Tao Tea**
5000 N Broadway  
Chicago IL, 60640  
(773) 944-0209

**Kung Fu Tea**
4925 N Broadway Suite D  
Chicago IL, 60640  
(872) 208-5955  
kungfutea.com  
@kungfuteausa

With Tapioca?

Bubble tea is a Taiwanese drink which contains tea of some kind, flavors of milk, and sugar. Toppings, known as “pearls”, such as chewy tapioca balls are often added. Ice-blended versions are frozen and put into a blender, resulting in a slushy consistency. There are many varieties of the drink with a wide range of flavors.
**Americana at its Finest**

For a classic American burger, there are no lack of options in Uptown. From fine dining to a cheap date at a local greasy spoon, you’ll have your fill in Uptown!

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<td><strong>Fat Cat</strong></td>
</tr>
<tr>
<td>910 W Buena Ave.</td>
<td>4840 N Broadway</td>
</tr>
<tr>
<td>Chicago IL, 60613</td>
<td>Chicago IL, 60640</td>
</tr>
<tr>
<td>(773) 525-8665</td>
<td>(773) 506-3100</td>
</tr>
<tr>
<td>baronbuena.com</td>
<td>fatcatbar.com</td>
</tr>
<tr>
<td>@thebaronbuena</td>
<td>@fatcatchicago</td>
</tr>
<tr>
<td><strong>Brass Heart</strong></td>
<td><strong>Golden House Restaurant</strong></td>
</tr>
<tr>
<td>4662 N Broadway</td>
<td>4744 N Broadway</td>
</tr>
<tr>
<td>Chicago IL, 60640</td>
<td>Chicago IL, 60640</td>
</tr>
<tr>
<td>(773) 564-9680</td>
<td>(773) 334-0406</td>
</tr>
<tr>
<td>brassheartrestaurant.com</td>
<td>goldenhousepancakes.com</td>
</tr>
<tr>
<td>@brassheartchicago</td>
<td>@goldenhousepancakes</td>
</tr>
</tbody>
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Burgers & Diners (continued)

Kāl’ish Vegan
1313 W Wilson Ave.
Chicago IL, 60640
(773) 293-7768
kalishvegan.com
@kalishvegan

Lucy’s
4570 N Broadway
Chicago IL, 60640
(312) 675-8385
lucyschicago.com
@lucyschicago

My Buddy’s
4416 N Clark St.
Chicago IL, 60640
(773) 728-3397
mybuddyschicago.com
@mybuddyschicago

The Reservoir
844 W Montrose Ave.
Chicago IL, 60613
(773) 275-4000
reservoirchicago.com
@thereservoirchicago

Tweet
5020 N Sheridan Rd.
Chicago IL, 60640
(773) 728-5576
tweet biz
@tweet_lets_eat

Urban Grill Chicago
1132 W Wilson Ave.
Chicago IL, 60640
(773) 754-7137
urbangrillchicago.com
@urbangrillchicago

Native to the Twin Cities, the Juicy Lucy has made it’s way to the Windy City. A Juicy Lucy is a cheeseburger that is stuffed with cheese inside the meat resulting in a melted core of cheese. Once you bite into this burger, the hot gooey cheese oozes out in a perfect bite. Where else to indulge but Lucy’s on Wilson.
Try the Duck

Cantonese cuisine refers to the cuisine of the Guangdong province of China and the surrounding regions in the Pearl River Delta, including Hong Kong. It is one of the Eight Culinary Traditions of Chinese cuisine and is prominent outside China due to the large number of Cantonese emigrants. Siu mei dishes, such as roast duck, is the Chinese rotisserie style of cooking and is a staple on Argyle.

### Cantonese

**Hon Kee Restaurant**
5009 N Winthrop Ave.
Chicago IL, 60640
(773) 878-6650
honkeerestaurant.com
@honkeebbq

**Honeymoon Café**
1138 W Argyle St.
Chicago IL, 60640
(773) 271-6668
honeymooncafechicago.com
@honeymooncafeargyle

**Sun Wah BBQ**
5039 N Broadway
Chicago IL, 60640
(773) 769-1254
sunwahbbq.com
@sunwahbbq

**Silver Seafood**
4829 N Broadway
Chicago IL, 60640
(773) 784-0668
silverseafoodil.com

In 2018 Sun Wah BBQ was honored with the prestigious America’s Classics Award by the James Beard Foundation. This award not only validates but also celebrates the wide-ranging diversity of cuisine throughout Uptown, Chicago.
Often in the shadows of the infamous Hong Kong roasted duck, Char Siu or barbecue pork is nonetheless a central dish on the table when it comes to Hong Kong style BBQ. This dish is seasoned with a mixture of honey, five-spice powder, red fermented bean curd, soy sauce, and other ingredients.

Hon Kee BBQ & Seafood

Those ducks hanging in the window? Yeah, you’re going to want to order one—you’ll want to experience the interplay of the crispy skin, the soft fat and the rich, gamey meat. You’ll also want the spiced, hot shrimp encased in an addictively crisp and salty coating; the sweet roasted pork with scrambled egg over rice; and the fresh dumplings, so thin you can see the pink shrimp and cabbage hiding within.

Don’t miss Hon Kee for the occasional bowl of shrimp wonton with noodle, duck and roast pork, or inexpensive plate lunch of mixed BBQ on rice. If you’re lucky, they be stirring up Filipino style soup, BBQ pork and eggs on rice. While it’s not listed on the menu, the mix of thin noodle, shrimp dumpling, tender beef and scattering of head to tail bits and pieces is something special.

BBQ pork w/egg on rice is a study in simplicity, and reminds locals of the type of home-style breakfast dishes they grew up with. Add a drizzle of the house chili oil and it will be a dish that you will definitely order again, and soon. Hon Kee has a full menu and wide range of Chinese BBQ. Go with a group and you can also share a mixed BBQ plate on rice with roast pork, duck, and chicken. Your friends will thank you!
Only a Rooster...

As the infamous window paint at Jake’s Pup in the Ruf says, “only a rooster can get a better piece of chicken.” While poultry is a staple in nearly every community, Uptown has a wide variety of unique dishes that include chicken. From spicy fried sandwiches at Lucy’s to vegan “chik’n” salad at Sam and Gertie’s; there’s no lack of comfort food in Uptown.

### Chicken

**Jake’s Pup in the Ruf**
4401 N Sheridan Rd.
Chicago IL, 60640
(773) 728-1188
jakespupintheruf.com
#jakespupintheruf

**Lucy’s**
4570 N Broadway
Chicago IL, 60640
(312) 675-8385
lucyschicago.com
@lucyschicago

**Sam & Gertie’s (vegan)**
1309 W Wilson Ave.
Chicago IL, 60640
(773) 293-7413
samandgerties.com
@samandgerties

**Harold’s Fried Chicken**
1118 W Wilson Ave.
Chicago IL, 60640
(773) 654-1118
haroldschickenscorp.com
@haroldschickencorp
Vegan Jewish Deli

Sam & Gertie’s is an homage to Sam and Gertrude Stuart, both immigrants, who crossed an ocean and borders to find one another and a safe home to build a life, work hard, raise a family, celebrate judaism, and make good food. They had three children: Elaine, Herschel, and Floreen and ten grandchildren... None of whom are vegan.

Sam was a great businessman and Gertie an impeccable homemaker and cook. One has to believe had they been around today, they would be filled with shtolts and freyd to have their names on the world’s first vegan Jewish deli.

As the world’s first vegan Jewish deli, the menu includes traditional and gluten-free bagels, salad sandwiches, and traditional dishes such as “Zish’s potato knishes,” as well as deli salads and “a bisl more.” The couple’s grandson, Andy Kalish, said that, “there are vegan delis owned by Jewish people, but they are broader deli or sandwich shops. We are the worlds first.” Kalish added that “we just want to work with plants. The world is just a better place if we eat more plants.”

“If it makes a penny and people happy, why not?”

- Sam and Gertie

Serious Eats

“Harold’s has... a commitment to always juicy, aggressively seasoned meat with a peppery, craggly skin that’s brutish in its crunch... There are two completely unnecessary but delightful sauces—a candy-sweet “mild” barbecue and a viciously hot vinegar that’ll bring tears to your eyes.”

Sam & Gertie’s Vegan Jewish Deli
Uptown has long been home to social activists and advocates, immigrants and refugees, and artists and entrepreneurs of every stripe. The coffee shops in Uptown have been the melting pot and “third place” for those whom have helped shape the area as it is today. Uptown is a community where all belong, so what better way to soak in the rich diversity of this historic neighborhood than to sip on a warm drink at a sidewalk cafe or in a cozy, welcoming coffee shop.

**Coffee Shops**

**Drink Happy Thoughts**
942 W Montrose Ave.
Chicago IL, 60613
(815) 370-7392
happymondaycoffee.com
@drink.happy.thoughts

**Everybody’s Coffee**
935 W Wilson Ave.
Chicago IL, 60640
(773) 303-6220
everybodyscoffee.com
@everybodyscoffee

**First Sip Cafe**
1057 W Argyle St.
Chicago IL, 60640
(773) 234-3858
firstsip.cafe
@firstsipcafe

**Klein’s Bakery & Cafe**
4155 N Broadway
Chicago IL, 60613
(773) 857-0525
kleinsbakerycafe.com
@kleinbakery
Drink Happy Thoughts

Happy Monday Coffee Roasters is the heart & soul of everything that owners Craig & Yamel do. The name Happy Monday is not an oxymoron, it's a way of life. They say “Do something you love, and you'll never have to work a day in your life.” Craig & Yamel wake up every day and do what they love, and make the most of it, no matter what day it is.

They travel the world in search of the most delicious coffee they can get their hands-on before roasting them in their Roasting Lab. Their goal is to serve Uptown by always providing fresh ideas and to make your coffee experience more than something to help you wake up, get you to work, help you stay awake during finals, or give you that warm fuzzy feeling after a sip.

They shoot for the stars when picking new beans, creating their menus, developing drinks or creating a new bag. “I think people will love this one!” is literally the thought process behind each idea; but most importantly, cultivating friendships, with each farm and customer. After three years of wholesale & roasting, they decided to bring some love to Uptown by opening Drink Happy Thoughts on Montrose Avenue. Their mission is simple: Serve you a fresh cup of coffee, provide a great value with an amazing experience, and to see you SMILE!

Lil Pump

This decadent Pumpkin Spice Latte is topped off with light whipped cream, a shake of housemade spice blend: cinnamon, nutmeg, and pumpkin spice and a flaming pumpkin spice marshmallow! The drink is a true collaboration of local flavors sourcing marshmallows from XO Marshmallow and pumpkin spice syrups from JoSnow.
A First Sip

Sisters Gigi and Erin Hoang are the two behind First Sip Café, Argyle Street’s new, hip, Insta-ready, and BYOB coffee shop that has quickly been embraced by locals needing a place to work, study, or meet. More than a coffee shop, First Sip aims to be a community space to hang out and fuel your creativity. Before opening, the pair used their booth at the Argyle Night Market to test out different flavors. Erin says it wasn’t easy coming up with four drinks each week, but by the end of the Market’s nine weeks, they had a long roster of taste-tested, local-approved concoctions to serve in the café.

Erin, Gigi, and their parents immigrated to Chicago in August of 1997 when Erin was just four. She says her mom is someone who naturally excels at cooking and tasting food and soon after coming to the U.S. she started working as a cook and then became a chef. Café Hoang, located a block away on Argyle Street, followed soon after—when Erin was in the second grade. Erin is excited about Argyle Street’s future and the fact that Uptown’s Pan-Asian “Asia on Argyle” commercial district is seeing new investment, more collaboration, plus a second generation of immigrants that are working to modernize and update the area. She wants the area to be more festive and colorful, which is why she and Gigi—on a whim—painted their façade a bright green days before opening. Already, First Sip Café has hosted a book launch, a pop-up dinner, pop-up market, monthly featured artists, Friday night happy hours, and coffee mixology sessions.

Golden Milk

“Originating in pared-down form in India, the concoction has been used for its health and relaxation benefits for centuries. For a meditative moment and a mood boost, try this lightly sweet version from First Sip Café in Uptown”

– Chicago Magazine
Dim sum is a style of Chinese cuisine. It is prepared as small bite-sized portions of food served in small steamer baskets or on a small plate. Dim sum is generally considered Cantonese, although other varieties exist. Dim sum dishes are usually served with tea and together form a full tea brunch.

...and then Sum

Feasting on an array of dumplings and baos is a fun way to try a variety of delicious foods. From soup dumplings and chicken feet to barbecue pork buns and egg tarts, there's always something new to discover in Uptown.

Dumplings & Dim Sum

Chiu Quon Bakery
1127 W Argyler St.
Chicago IL, 60640
(773) 907-8888
cqbakery.com
@chiquonbakery

Lao Sze Chuan
4832 N Broadway
Chicago IL, 60640
(773) 293-4653
laoupstown.com
@laoszechuan.uptown

Furama Restaurant
4936 N Broadway
Chicago IL, 60640
(773) 271-1161
furamachicago.com
@furamachicago

Silver Seafood Restaurant
4829 N Broadway
Chicago IL, 60640
(773) 784-0668
silverseafoodil.com
@silverseafoodil

“An Uptown institution for more than three decades, Furama continues to deliver quality dim sum. The restaurant keeps it old school by servicing the banquet room with roaming food carts for diners to choose from. With dozens of options readily available, it’ll take several visits to sample everything.”

Eater Chicago
Furama Restaurant
Xiaolongbao

Xiaolongbao is a type of Chinese steamed bun from Jiangsu province. It is traditionally prepared in xiaolong, which is a kind of small bamboo steaming basket, which give them their name. They are also called a soup dumpling in English-speaking countries because they are filled with hot soup (and therefore must be eaten carefully).

Lao Sze Chuan

The first Lao Sze Chuan opened in 1998 in Chicago’s Chinatown and has since become one of the most beloved Chinese restaurants nationwide. The brainchild of Chef Tony Hu, Lao Sze Chuan prides itself on providing traditional Sichuan cuisine with high-quality ingredients. In 1999, Lao Sze Chuan was recognized by the Chicago Tribune as “One of the Best,” receiving a “three fork” rating, considered a prominent accomplishment for a Chinese restaurant at the time.

Although Lao Sze Chuan has flourished to a chain of nine locations total since humble beginnings, their mission to offer, elevate, and promote gourmet authentic Chinese cuisine and provide exceptional customer service has never wavered. Grade A chefs are skillfully trained in Sichuan cuisine to provide the most authentic flavors at all locations. To this day, Lao Sze Chuan lives by the mantra “One Style For One Dish, A Hundred Dishes Have A Hundred Different Tastes,” a saying that keeps their most frequent customers coming back for more.

Lao Sze Chuan is not only recognized locally as the Best Chinese Restaurant in Chicago by multiple mainstream food columns but has also received numerous national accolades including “The Best Chinese Restaurant”; “The Most Authentic Chinese Food”; one of the “Top Ten Chinese Restaurants in the U.S.”; and “Best Chinese Restaurant for Celebrating Chinese New Year.”
Fine Dining with Fingers

Ethiopian restaurants bring new meaning to the term “finger foods.” At these restaurants you will find little to no utensils as it is tradition to eat your meal with your hands! Injera flatbread is shared amongst guests and used to scoop up the wide variety of main courses displayed on a family sized plate.

Ethiopian & West African

**B&Q Afro Root Cuisine**
4701 N Kenmore Ave.
Chicago IL, 60640
(773) 878-7489
@bquptown

**Demera**
4801 N Broadway
Chicago IL, 60640
(773) 334-8787
demerachicago.com
@demeraethiopianchi

**Grace’s African Restaurant**
4409 N Broadway
Chicago IL, 60640
(773) 271-6000
graceafricanrestaurant.com

**Iyanze Bar And Cafe**
4623 N Broadway
Chicago IL, 60640
(773) 944-1417
iyanzechicago.com
@iyanzechicago

Injera

Injera is a sour fermented flatbread with a slightly spongy texture, traditionally made out of teff flour. It is the national dish of Ethiopia, Eritrea, Djibouti and Somalia. It is central to the dining process in those cultures as bread is the most fundamental component.
Tradition Served Family-Style

Demera opened its doors in November of 2007, and quickly rose in both popularity and prestige, winning awards and recognition from local and national publications alike. Over a decade later, Demera Ethiopian Restaurant has grown to become one of Chicago’s favorite Ethiopian restaurants and a staple of the Ethiopian-American community of Chicago. Situated within the vibrant and colorful neighborhood of Uptown, Demera serves Chicago residents and visitors daily, allowing guests to experience Ethiopian hospitality and a whole lot of flavor.

Demera’s owner, Tigist Reda, was born and raised in Ethiopia and has lived in Chicago for the past 20(+) years. She learned the secrets of traditional Ethiopian cuisine from the elder women in her family, by helping them to prepare family meals and banquets. As an adult, Tigist discovered that she had a passion for entertaining guests and for sharing herself and her family’s culture with them. Several months later, with the help of her former husband, Tigist opened Demera Ethiopian Restaurant and began serving authentic Ethiopian cuisine to the public.

For many guests experiencing Demera Ethiopian Restaurant, for the first time or as repeat customers, what impresses and fascinates them the most is not only the exciting flavors, excellent service, and exotic traditions of Ethiopia but also the experience of communal “family-style” hand-eaten meals shared among family and friends. Demera has been recognized and received excellent reviews from the Chicago press, such as: Eater 38 Essential Chicago Restaurants, Hungry Hound, Yelp, Zagat, Check Please!, And Michelin Guide Recommended, among others.
Hope

Tesfa Ethiopian Cuisine is a place of an authentic experience and taste of delicious Ethiopian cuisine. Tesfa’s family originates from a small village in the southernmost part of Ethiopia near the border of Kenya. Drought, tribal conflict, and war forced the family to move from place to place and business to business to find somewhere better to call home. Through it all the family always carried hope in their hearts.

In Amharic, the language of Ethiopia, Tesfa means “Hope.”

We all hope to find somewhere better to call home.
We all hope to provide something lasting for our family.
We all hope to have something that contributes to making the world a better place.

This is their hope. Tesfa Ethiopian Cuisine hopes to contribute to making our community a better place by serving fresh, healthy, authentic Ethiopian food, providing a gathering place for friends and family, and sharing in the hope for a better tomorrow.
Selamawit “Selam” Abebe has always been passionate about cooking. When she was a little girl, she spent hours in the kitchen of her parent’s restaurant in Addis Ababa, making a mess but learning delicious traditional Ethiopian recipes. Today, she’s still the same little girl playing in the kitchen. She remains faithful to the Ethiopian traditions, flavors, and ingredients which are organic and local. When she came to the United States, Selam kept her magic touch in the kitchen. However, making the Injera that she always has using US-grown Teff flour was a challenge. Long before she even dreamed of starting a restaurant, she knew that US-made Injera requires self-rising flour, which is unhealthy and leaves people bloated, causing many to stop eating Ethiopian cuisine. It also lacked the true Ethiopian taste. Hence, she experimented for years, late night after work and during the weekends. After years of experimentation, Selam discovered the healthiest, authentic injera. Beyond the taste, it didn’t make people feel bloated. Her recipe became the reason why she, her family and many other Ethiopians started consuming Ethiopian cuisine again in The Windy City.

Her husband, Solomon Abebe spent his childhood experimenting with food – meat recipes primarily. As a teenager, he paid close attention to his family’s cooking in Addis Ababa and perfected his craft over time. In 1985, Solomon fled to Sudan where he, as a refugee, kick-started his cooking career in the Embassy of the United States of America. His hard work and yearning for culinary training at the consulate helped him diversify his kitchen wonder by working alongside American chefs. Eventually, Solomon became a master chef at the embassy until his arrival in the United States where he drove a taxi and cooked only at the comfort of his home. Of course, that is until he, together with wife Selamawit “Selam” Abebe, started Selam Market in 2009.

Tucked away in the Uptown Neighborhood of Chicago, Selam Market served as the community’s Ethiopian store, offering Tiré Siga, Goden Tibs, injera and Ethiopian spices. This entrepreneurial beginning proved Solomon’s culinary expertise, earning him the nickname “Tiré Siga” (Raw Meat)—one of the most popular Ethiopian dishes. As their customer base grew over the years, the Abebes decided to grow into a restaurant. They closed the market in mid-2016 and started renovating the current facility located a few blocks south of their previous shop. In January 2017, Solomon expanded his small market into a full-blown restaurant—Selam Ethiopian Kitchen. Ever since its opening, Selam has been a feasting ground, especially for Ethiopian expats who have been craving for an authentic Ethiopian cuisine.

“Selam’s signature dishes may have been born of war, but today they, along with the rest of the menu, provide an opportunity for the best kind of eating, one imitated in restaurants the world over. They’re the true form of the shared plate—and no one’s going to fight over that.”

– Chicago Reader
Jollof Rice

Jollof rice is one of the most common dishes in West Africa. It traditionally consists of rice, cooking oil, and vegetables. To enhance the color of the dish, tomato paste is added. A variety of spices—nutmeg, curry powder, thyme, salt, and more—are added to elevate the flavor of the rice. Jollof rice is usually eaten alongside a meat dish.

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How We Roll

Hailing from the Pacific coasts of Japan, sushi and raw fish can be found all over the Third Coast that is Chicago. From a contemporary take at Agami and a conveyer belt style at Wabi Sabi to Ora Sushi where tradition thrives and Pokiology where Hawaii’s take on raw fish (poke) shines, Uptown has many options where you’ll find your catch!

Sushi & Raw Fish

Agami
4712 N Broadway
Chicago IL, 60640
(773) 506-1845
agamisu.com
@agamisu

Gorilla Sushi Bar
4617 N Clark St.
Chicago IL, 60640
(773) 728-3333
gorillasushibaronclark.com
@gorillasushibaronclark

Dib Sushi Bar
1025 W Lawrence Ave.
Chicago IL, 60640
(773) 561-0200
dibchicago.com
@dib

Ora Sushi
5143 N Clark St.
Chicago IL, 60640
(773) 506-2978
@orasushichicago

“Sushi was top notch. I had the salmon truffle roll and a tuna/avocado. I almost fell off my stool, the sushi was so fresh and so good. You can tell it’s fresh and the kitchen respects it. Uptown should be proud of this sushi spot!”

Yelp Review
Agami

Omakase

The phrase “omakase” is most commonly used when dining at Japanese restaurants where the customer leaves it up to the chef to serve seasonal specialties. The chef will generally present a series of plates, beginning with the lightest fare and proceeding to the heaviest dishes.
Poke is a native Hawaiian dish originally eaten by fishermen seasoning the leftover cuts of their catch to serve as a snack. Although this dish has native Hawaiian roots, Japanese and other Asian cuisines have heavily influenced it through the additions of soy sauce, green onion, sesame oil, seaweed, and other ingredients.

“Love this place! All ingredients are fresh and delicious. The bowls have generous portions of fish at a very reasonable price. Also, it’s very consistent, I’ve eaten here dozens of times and was never disappointed.”

Google Review
Pokiology
Late Night or Date Night

From fresh tortas to original flavors from the highlands of Oaxaca and the pacific coast, Mexican food in Uptown goes far beyond the typical fare found throughout Chicago. Experiences range from a late night craving after a concert at the Riv or Aragon, to a white tablecloth dinner for date night.

**Mexican**

**Carmela’s Taqueria**
1206 W Lawrence Ave.
Chicago IL, 60640
(773) 275-5321
[carmelastaqueria.com](http://carmelastaqueria.com)
@carmelastaqueria

**El Nuevo Taco Loco**
1700 W Lawrence Ave.
Chicago IL, 60640
(224) 999-1298
[@elnuevotacoloco](https://twitter.com/elnuevotacoloco)

**Fiesta Mexicana Restaurant**
4806 N Broadway
Chicago IL, 60640
(773) 769-4244
[fiestamexicanachicago.com](http://fiestamexicanachicago.com)
[@fiestamexicanauptown](https://twitter.com/fiestamexicanauptown)

**Kie-Gol-Lanee**
5004 N Sheridan Rd.
Chicago IL, 60640
(872) 241-9088
[kiegol.com](http://kiegol.com)
[@kiegolchicago](https://twitter.com/kiegolchicago)

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**Oaxacan**

Oaxacan cuisine is a regional cuisine of Mexico, centered on the city of Oaxaca, the capital of the state of the same name located in southern Mexico. Oaxaca is one of Mexico’s major gastronomic, historical, and gastro-historical centers whose cuisine is known internationally.
Authentic Oaxacan

After cooking for several years traditional Oaxacan food, the team behind Kie-Gol-Lanee decided to move from their hometown Santa Maria Queigolani (Kie-Gol-Lanee), Oaxaca to Chicago in 2004. Their culinary experience was enriched when they started cooking contemporary Italian cuisine at Anteprima in the Andersonville neighborhood. In the summer of 2016, they saw the opportunity to take over the space where Riques Cocina was in Uptown. In late July of 2016, they started working with Riques’ former owner, Chef Enrique Cortez, on a traditional menu that included original ingredients and flavors from their native state.

At Kie-Gol-Lanee, you will find original flavors from the highlands of Oaxaca and the pacific coast including tlayudas, ceviches, birria, and tamales oaxaqueños, just to name a few. Their selection of aguas frescas include the famous horchata and tamarindo, as well as a unique squash cooler called chilacayota that you do not want to miss. In 2020, after three years of operation, the Uptown restaurant made the prestigious Michelin Guide’s Bib Gourmand list. Uptown United and the Uptown Chamber of Commerce have proudly supported Kie-Gol-Lanee over the past three years with assistance securing a sidewalk cafe permit, liquor license, and SBIF Grant. Kie-Gol-Lanee has also been a regular participant at the Argyle Night Market, bringing their authentic Oaxacan cuisine to the streets!
Mexican (continued)

Tiztal Cafe
4631 N Clark St.
Chicago IL, 60640
(773) 271-4631
tiztalcafe.com
@tiztalcafe4631

Atolito Mexican Catering
4429 N Broadway
Chicago IL, 60640
(773) 334-7711
atolito.com

“Oatmeal Shake? You’re going to want to start your breakfast out with this. It’s really sweet and creamy, and has a nice amount of oatmeal flavor to almost convince you that this isn’t just a milkshake for breakfast.”

The Infatuation
Tiztal Cafe

Queso Fundido which translates to molten or melted cheese is a delicious flavorful blend of baked queso (cheese), chorizo (Mexican sausage), and grilled peppers. It’s often served with warm tortillas for dipping.

Tiztal Cafe
Send Noods!

The long strands of noodles have a long life span, stretching all the way back to 25 CE China, but now are a staple all over Asia, Italy, and beyond. Although noodle forms and styles take different shape in different cuisines, they all have one thing in common, they’re delicious!

Chinese Noodles

Dong Ky
4877 N Broadway
Chicago IL, 60640
(773) 989-5579
dongkychicago.com

Hon Kee BBQ
5009 N Winthrop Ave.
Chicago IL, 60640
(773) 878-6650
honkeerestaurant.com
@honkeebbq

Double Happiness
1061 W Argyle St.
Chicago IL, 60640
(773) 334-3735
doublehappinesschicago

Sun Wah BBQ
5039 N Broadway
Chicago IL, 60640
(773) 769-1254
sunwahbbq.com
@sunwahbbq

“Peace will come to the world when the people have enough noodles to eat”
- Momofuku Ando
  (creator of instant noodles)
Sun Wah

Sun Wah started its journey in New York’s Chinatown where it was cramped into a storefront hardly wider than nine lengths of roast ducks. Its founder, Eric Cheng continually refined his skills as a Hong Kong style barbecue chef there. While Sun Wah did well, it was still a crowded fish yearning for larger oceans. Eric and wife Lynda took their four toddlers and made Chicago their destination. In the spring of 1987, Sun Wah opened its doors in its initial Uptown Chicago location a few doors away from the Argyle Redline Station. Over the next two decades, Sun Wah accumulated a legion of enthusiastic admirers and fans who delighted in exploring its voluminous menu. The children became fixtures on weekends and holidays as the year-over-year growth required all hands on deck. This proved to be an invaluable experience for them as it provided the fundamentals that would help not just maintain, but expand their parents’ heart and soul.

In September 2008, three of the four children grasped the baton to lead Sun Wah into its next phase and the doors at Argyle closed with a scribbled note directing patrons to the new location just around the block’s corner on Broadway. This carriage garage at 5039 North Broadway was entirely renovated with thematically proper brick structures and tile floors. The open feel of the new dining room with its barrel-vaulted ceiling gives patrons a fantastic environment to enjoy themselves. Sun Wah’s growth and renown is far beyond what Eric could have hoped for and reaffirms that the American dream in the land of opportunity can be obtained with a lifetime of dedication and hard work.

Wonton Soup

Wonton Noodles are a staple in Hong Kong cuisine. This noodle soup consists of a stock that is pork and seafood based, pork and shrimp wontons, and elastic egg noodles. It’s often accompanied by chives, green onions, or Chinese vegetables such as gai lan.
5-Spice Duck

This duck noodle soup was introduced by Teochew migrants into various Southeast Asian countries like Thailand and Vietnam. The soup base is flavored with Chinese 5-spice (cinnamon, cloves, fennel, star anise, Szechwan peppercorns) and ladled atop egg noodles and braised tender duck.

Double Happiness

Double Happiness is hidden in plain sight on Argyle Street. A largely overlooked restaurant on the Vietnamese-Chinese strip in Uptown, Double Happiness at 1061 W Argyle Street is good enough that the restaurant deserves commemoration in its own right. On a street of shinier shops with neon signs, it is the definition of nondescript, a noodle joint that can be fairly described as an old folks’ diner—older staff, older clientele, and most definitely decor of an advanced age.

Order chicken broth with noodles and whatever assortment of pork, seafood, fish balls, and fish cakes that you want to have floating in it (plus whatever from the jars on the table that you want to add, such as chiles and fried garlic). Number six, the hu tieu mi thap cam, is a simple but nearly perfect bowl, a clear, close to Platonic example of chicken broth with tender, precisely cooked bits of cuttlefish poking up from it.

Number nine, the tieu chau radish cake with egg is made from daikon radish. The bitter base is almost lush with scrambled eggs and topping of scallions and crumbled bits of dried pork.

Double Happiness draws a steady crowd conversing in Vietnamese, and you can see why it’s lasted over two decades as a comfort-food spot in the area.
**Italian Noodles**

**Anna Maria Pasteria**  
4400 N Clark St.  
Chicago IL, 60640  
(773) 506-2662  
annamariapasteria.com  
@annamaria.pasteria

**Munno**  
4656 N Clark St.  
Chicago IL, 60640  
(773) 942-7575  
munnochicago.com  
@munnochicago

"We love this neighborhood gem! At our last visit we ordered the ravioli and a pizza and the affogato. All amazing. Great, friendly service. Takes reservations. Bonus: across the street from Carol's!"

Google Review  
Munno

**Lasagna Bolognese is a typical dish of Emilia Romagna, part of the city of Bologna. This dish made of layered lasagna sheet “noodles” and Bolognese sauce is symbol of Italian cuisine in the world. With just a few simple ingredients it tastes delicious can be found here in Uptown at Munno!**
Boat noodles, or kuaitiao ruea, is a Thai rice noodle soup dish consisting of pork and beef. What makes this dish unique is the usage of pig or cow blood mixed with spices to season the soup broth. The noodle soup is topped with pork cracklings and basil.

“Out of words, the food here is delightful. Khao Soy, the best Thai curry I have ever had. It’s the best value for money restaurant by Argyle.”

Yelp Review

Immm Thai Street Food
Thai-style Khao Soi is a noodle soup dish made with a mix of deep-fried crispy egg noodles and boiled egg noodles, pickled mustard greens, shallots, lime, ground chillies fried in oil, and meat in a curry-like sauce containing coconut milk. This dish is a specialty to Northern Thailand.

Immm Thai Street Food

Chicago Thai restaurant, Immm Thai Street Food, has been a part of the Chicago community since October of 2015. In the heart of Uptown Chicago, on Broadway Street by Argyle they offer a cozy, welcoming, and delicious dining atmosphere as well as takeout. Their mission is to serve authentic and delicious Thai dishes made from family recipes. Love, care, and soul is put into every dish as they believe customer satisfaction is the driving force behind success.

At Immm you’ll experience a flavorful meal made with fresh ingredients and delivered with superior service. Customer favorites include Boat Noodles, Pad Thai, Basil Egg Rolls, and Mango with Sticky Rice just to name a few. Immm also serves food found at food stalls and carts in the streets of Thailand.

A cornerstone in the Uptown community, Immm has been recognized for their outstanding Thai cuisine, excellent service, friendly staff, and regular participation in community events such as the Argyle Night Market. Immm is also known for its modern interpretation of classic dishes and its insistence on only using high-quality fresh ingredients. Because they aim to make food as authentic as they can, some dishes may be very spicy or pungent. Others may contain bones or spices (seeds and leaves). In Thai, Immm means “I’m full” or “I’m stuffed.” If you want to do it as the Thai’s do, say “immm” when you’re done eating, follow by “arroy” if it’s delicious!
In-On Thai

A 2016 GNR winner ("Great Neighborhood Restaurant"), In-On Thai was a family-owned restaurant forced to close its previous location at 3821 North Broadway when most of the block was torn down to make way for redevelopment. For years its owners tried hard to find a new spot.

Uptown United and Business Partners first met owner Atichat Srisawangpan in 2017. Since then they provided assistance with securing a loan, negotiating a lease agreement, and receiving a grant through the City of Chicago’s Small Business Improvement Fund (SBIF) program for build-out of a new location.

Now located at 4641 North Broadway in Uptown, Chef Inon Srisawangpan makes curry pastes from scratch each morning. That’s rather extraordinary for your average mom-and-pop Thai restaurant. While you’ll find many of the common American Thai standards from tom yam to pad thai to som tam to pad see-ew, there are many uncommon dishes offered at Uptown’s newest restaurant. Patrons can choose from seafood curry, Thai-style tuna salad, spicy ground pork and fish ball noodle soup, or crispy chicken curry with pickled vegetables.

Known for its modern interpretation of classic dishes and its insistence on only using high quality fresh ingredients, In-On Thai offers delicious dining, takeout, and delivery from its new Uptown home!

Khanom Chin

Khanom Chin are fresh rice noodles that are often eaten with various types of curries or soups. This dish known as Khanom Chin Kaeng Kiao Wan is served with a green curry made of green chilis, fish sauce, sugar, and coconut milk.
Mì Quang

Mi Quang is a noodle soup originating from the central region of Quang Nam in Vietnam. This noodle soup consists of turmeric thick cut rice noodles topped with pork, shrimp, chicken, or fish and topped lightly with an intensely flavored broth made from pork bones, fish sauce, and other ingredients.

Danang Kitchen
1019 W Argyle St.
Chicago IL, 60640
(773) 654-3564
danangkitchenchitown.com
@danang_kitchen

“ Their Mi Quang, a specialty of central Vietnam, is probably the best in Chicago. Egg coffee and Pho is also very tasty. Highly recommended!”

Google Review
Danang Kitchen
**Bún Bò Hue**

Bún Bò Hue is a central Vietnamese noodle dish that is spicy, sour, salty, and sweet all at once. The aromatic essence of lemongrass defines the beef and pork based crimson broth’s main flavor. The rice noodles are thick and round, slippery, yet firm. The variety of pork in the dish adds to its depth. Garnishes add to the freshness you expect when eating any bowl of Vietnamese noodles.

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**Café Hoang**

Café Hoang has quietly become one of the most popular and esteemed Vietnamese eateries in Chicago. The restaurant stands out boldly as among the best restaurant options in Uptown, revered for its noodles, meat dishes and more.

In 1997, Doan Thi Sinh and her husband Huang Do immigrated to the U.S. through the Orderly Departure Program. After working for years at several Vietnamese businesses in Uptown, they decided to open their own business showcasing Hue cuisine. The couple opened Café Hoang in 2000.

The menu at Café Hoang features Bo Tai Chanh, Beef Carpaccio Vietnamese style, Goi Ga, Vietnamese chicken salad, Banh Xeo, Vietnamese savory crepe, Hu Tieu Xao Hai San, stir fried seafood noodles, pho, and Bun Bo Hue.

“Without the assistance from the Vietnamese community with resources, language services, and support with business licensing, we couldn’t have opened our business,” Sinh said.
Bún cha Hà Nội is a rustic vermicelli noodle dish paired with chargrilled pieces of sweet and savory pork belly and patties basking in a light fish sauce broth. Pickled daikon and radish sit atop the caramelized meats and are served with fresh herbs and vegetables as garnish.

Pho 777

One of the foremost restaurants in Uptown’s Vietnamese enclave along Argyle Street, Pho 777 flies more under the radar than its popular counterparts. But don’t let its modest motif fool you. Pho 777 serves some of the best noodle soups in the neighborhood, bracingly herbaceous and brimming with beef. Other Vietnamese delicacies like dumplings are abundant here as well, all for a bargain.

“Eye of round steak, well done flanks, fat brisket, soft tendon, bible tripe, and meat balls” reads the description of Pho’s signature item, the Special 777. But it’s not as double double toil and trouble as that might sound: doctored with mint leaves, cucumber, and the four chile sauces on offer, this substantial beef-noodle soup had even my squeamish friend tucking in, though if you’re tripe resistant there are 18 other variations to choose from, along with an array of pork and seafood soups and hot pots. The restaurant also earns high marks for its banh xeo, a delightfully crispy Vietnamese pancake that comes folded in half, like an omelet, and stuffed with sprouts and seafood.

Group meals are popular at this utilitarian dining room, which grows festive when a party of eight come in. Foremost Liquors, just down the street, has a surprisingly good selection of wines for this classic BYOB Vietnamese spot.
Who Needs Deep Dish?

Forget deep dish, that’s for tourists right? Uptown has you covered when it's time to grab a slice. Some of these guys have been flipping pies for over 50 years!

Pizza

Gigio's Pizzeria
4643 N Broadway
Chicago IL, 60640
(773) 271-2273
gigiospizzachicago.com
@gigios_in_uptown

Munno Pizzeria & Bistro
4656 N Clark St.
Chicago IL, 60640
(773) 942-7575
munnochicago.com
@munnochicago

Michael's Original Pizzeria
4091 N Broadway
Chicago IL, 60613
(773) 929-4149
michaelspizzachicago.com
@michaelspizzachicago

Papa Ray's Pizza & Wings
4757 N Sheridan Rd.
Chicago IL, 60640
(773) 754-0394
paparayspizza.com
@paparayspizzauptown
**Midwest Tavern Cut**

Known as “party cut” or “tavern cut” (or maybe just the right way to cut pizza), this crisp, square-cut style emerged in Midwest taverns after World War II.

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**Michael’s Original**

For a quidissential low-key pizzeria and sports bar, you can’t miss with Michael’s Original Pizzeria & Tavern, which has great midwest tavern cut pizza as well as a full menu of other items from burgers to pastas to salads.

Located in Buena Park, a tight-knit community and nationally recognized historic district, Michael’s is a neighborhood staple. Tucked into one of many tree-lined blocks and adjacent to prairie-style historic mansions, Michael’s is a popular destinations for nearbors to meet and celebrate.
New York-style pizza is made with large hand-tossed thin crust, often sold in wide slices to go. The crust is thick and crisp only along its edge, yet soft, thin, and pliable enough beneath its toppings to be folded in half to eat. This style evolved in the U.S. from the pizza that originated in New York City in the early 1900s, itself derived from the Neapolitan style pizza made in Italy.

Gigio’s

Rumor has it that there are people in Chicago who occasionally crave a New York style pizza. We’re not talking about high-quality coal-oven pizzas, but rather the true New York style: the greasy, foldable slices that are available on every block in Manhattan. When people in Chicago want some of that kind of pizza love, their options are rather limited. That is, unless you live in Uptown.

Gigio’s was opened by the Buttitta family in 1965 after they moved to Chicago from Palermo, Italy. At Gigio’s a slice of cheese pizza comes on a very thin crust that has no chance standing up to the pile of Wisconsin mozzarella on top. The cheese is covered with droplets of grease, but there is not quite enough to create the pooling effect. The crust has a nice browning on the bottom and is chewy and crisp with a nice freshly toasted flavor to it. The sausage, which is house-made, is fresh and has a good amount of fennel mixed in.

Gigio’s is particularly popular late at night when the restaurant benefits from being close to the Aragon and Riviera as well as a decent number of bars and independent theater companies. Whenever you’re in the mood for a New York style, soft-crusted piece of pizza, Gigio’s more than fills the role.
Papa Ray’s Pizza & Wings

Papa Ray’s Pizza & Wings in Chicago was established in 2009 by co-owners and brothers George and John Rayyan. They first got into the pizza business in 2006 when they bought a collapsing pizzeria called Pinocchio’s Pizza & Pub. John and George took over the pizza restaurant and turned it around. In 2008, a customer who was impressed with the business approached them with an offer that was too good to turn down. After careful consideration, they decided to sell their pizzeria.

Soon after, George and John decided they weren’t done with the restaurant business. They have always had a passion for creating great recipes and serving them to their friends, family, and customers. They opened their first Papa Ray’s concept in 2009 and decided to create a scalable business model to get excited about.

They used the name “Ray” in honor of their father who they both looked up to. The pizza industry has become John and George’s obsession. They are passionate about being in the best in the industry and trying to make every aspect of the Papa Ray’s experience amazing.

Monster Slice

“I haven’t tried everything but so far the monster slice is AWESOME, wings are good (50 cent wings Tuesday special, how can you beat that?), calzone was insanely delicious, and who can say no to cheese fries? seriously. good food, the daytime cashier is really nice, and i haven’t had any orders messed up. and it helps that they are open til 2 a.m. thanks Papa Ray’s!”

- Yelp Review
Munno Pizzeria & Bistro

The Italian fantasy feels real as soon as you enter this homey wood-walled café, where the espresso is strong and the pastas are hand-rolled. Owners Nick Russo and Bob Monti work hard to cultivate the romanticized Euro vibe, right down to the coterie of regulars who linger over Sunday evening Aperol spritzes, plates of adorably teensy, perfectly al dente prosciutto-filled ravioli, and the just-authentic-enough Neapolitan-style pies overlaid with a particularly vibrant tomato sauce. Close your eyes and you may be able to convince yourself that you’re overlooking a Venetian canal rather than a dowdy stretch of Clark Street.

“Munno Pizzeria & Bistro is dedicated to a very Italian idea—that everyone deserves a nice meal.”

The Best Restaurant of 2018 You’ve Never Heard of
Fooditor

Neapolitan pizza is made with San Marzano tomatoes which grow on the volcanic plains to the south of Mount Vesuvius, and Mozzarella di Bufala Campana, a protected designation of origin cheese made with the milk from water buffalo raised in the marshlands of Campania and Lazio.
Summer in Uptown!

Uptown United, the Uptown Chamber of Commerce, and many other local organizations host public events that enliven Uptown throughout the year offering a multitude of street food options. The Windy City RibFest features top local and national “ribbers” and brings in over 25,000 attendees each year. The fest also offers a lineup of musical acts featuring local and national rock/pop, classic, indie, and tribute bands. Additionally, the popular Argyle Night Market features food from local restaurants plus live cultural and musical performances. This free summer-long event draws more than 3,000 people each week and continues to grow in popularity. Part market, part street festival, the Argyle Night Market is a vibrant and award-winning event is located on the city’s first and only shared street.

Street Food

Argyle Night Market
Every Thursday in July and August from 5-9pm
exploreuptown.org
@exploreuptownchi

Windy City RibFest
First weekend in July
Lawrence & Broadway
exploreuptown.org
@exploreuptown.org
A Global Marketplace

Uptown boasts supermarkets which offer products from around the globe. Don’t know what to make for dinner? It’s easy to get creative in Uptown!

Supermarkets

<table>
<thead>
<tr>
<th>Supermarket</th>
<th>Address</th>
<th>Contact Information</th>
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<tbody>
<tr>
<td>Chicago Market</td>
<td>4620 N Broadway</td>
<td>Chicago IL, 60640&lt;br&gt;chicagomarket.coop&lt;br&gt;@chicago_market</td>
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<td>Old World Market</td>
<td>5129 N Broadway</td>
<td>Chicago IL, 60640&lt;br&gt;(773) 989-4440</td>
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<tr>
<td>Park to Shop Supermarket</td>
<td>4879 N Broadway</td>
<td>Chicago IL, 60640&lt;br&gt;(773) 334-3838</td>
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<td>Provisions Uptown</td>
<td>4812 N Broadway</td>
<td>Chicago IL, 60640&lt;br&gt;(773) 944-0978&lt;br&gt;@provisionsuptown</td>
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<td>Tai Nam Food Market</td>
<td>4925 N Broadway</td>
<td>Chicago IL, 60613&lt;br&gt;(773) 275-5666</td>
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<td>Viet Hoa Plaza</td>
<td>1051 W Argyle St.</td>
<td>Chicago IL, 60640&lt;br&gt;(773) 334-1028</td>
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773-878-1064
www.exploreuptown.org