



47th Ward Restaurant Guide

260 Restaurants as of 4/30/2015

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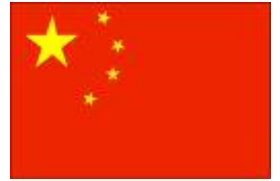
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Chinese

Geographical regions in China vary greatly in culture, and therefore in traditional cuisine. There are eight predominant regions, known as the Eight Great Traditions: Anhui, Cantonese, Fujian, Hunan, Jiangsu, Shandong, Sichuan, and Zhejiang. Within these regions, Cantonese, Sichuan, Shandong, and Huaiyang (Jiangsu) cuisine are considered the standouts, referred to as the Four Great Traditions. Occasionally, Beijing cuisine and Shanghai cuisine are grouped with the traditional eight styles and called the Ten Great Traditions. With so many variations, Chinese food can be exciting to sample and explore.



Foods

- Ginger Duck
- Friend Tofu Ball
- Fuli Roast Chicken
- Rice congee
- Silver Fish Fried Egg
- Phoenix Tail Shrimp
- Wonton Noodle
- Roast goose
- Little pan rice
- Gou dim
- Deng egg

Herbs and Spices

- Anise
- Black Cumin
- Cardamom
- Cumin
- Clove
- Coriander
- Sesame
- Star Anise

1 Chop Suey

3338 N. Western Ave., 60618
773-883-8808

China Hut Restaurant

2311 W. Lawrence Ave., 60625
773-271-6868

www.ChinaHutOnline.com

Mon-Thu 10:30am-10pm/Fri-Sat 10:30am-10:30pm/Sun 11am-10pm

Eat 'n Drink

4649 N. Damen Ave., 60625
773-506-8689

www.eatndrinks.com

Mon 11am-9pm/Tue-Sun 11am-midnight

House of Wah Sun

4319 N. Lincoln Ave., 60618
773-477-0800

www.wahsun2go.com

Tue-Thu noon-10pm/Fri noon-10:30pm/Sat 1:30pm-10:30pm/Sun 1:30pm-10pm

Joy Yee's Noodles

1465 W. Irving Park Rd., 60613
773-281-2318

www.joyyee.com

11:30am-10pm

Lee's Wok

1437 W. Montrose Ave., 60613
773-388-9978

www.leeswok.com

Tue-Thu 11am-10pm/Fri-Sat 11am-10:30pm/Sun noon-10pm

Orange Garden Restaurant

1942 W. Irving Park Rd., 60613
773-525-7479

www.OrangeGardenChicago.net

Tues-Sat 11am-10pm/Sun noon-10pm

Plenty Chinese Restaurant

2002 W. Montrose Ave., 60618
773-728-5969

Mon-Thu 11am-9:30pm/Fri-Sat 11am-10pm

Shanghai Inn Restaurant

4723 N. Damen Ave., 60625

773-561-3275

Tue-Thu 11am-9pm/Fri 11am-9:30pm/Sat-Sun

12pm-9:30pm

Tasty House II

3533 N. Western Ave., 60618

773-388-1777

www.tastyhouse2.com

Mon-Thu 10:30am-9:30pm/Fri-Sat 10:30am-10

pm/Sun 12pm-9:30pm

Tom Lee's Chop Suey

4660 N. Western Ave., 60625

773-561-0949

Young's Restaurant

3949 N. Ashland Ave., 60613

773-248-7998

www.youngschinese.com

Mon-Tue 11:30am-10pm/Thu 11:30am-10pm/Fri-

Sat 11:30am-10:30pm/Sun noon-10pm

Columbian

Colombian food is characterized by a blending of European cuisine with dishes indigenous to Columbia. Among the most famous Columbian foods are arepa and sancocho. Other well-known regional dishes include the bandeja paisa, ajiaco, the lechona Tolimense, the mote de queso, and cuchuco. Tubers such as potatoes and yuca are staples of the Columbian diet, along with meats including beef, chicken, pork, or fish. Corn and rice are also widely consumed, as well as plantains, onion, garlic, pepper and tomato. In addition, legumes such as beans, peas, and lentils are eaten very frequently.



Foods

- Bandeja Paisa
- Avocado
- Tamales
- Plantain
- Sancocho
- Cuchuco
- Arepa
- Ajiaco
- Mondongo

Herbs and Spices

- Cumin
- Onion
- Anise
- Cilantro
- Garlic
- Chili Pepper

Melao Latin Cuisine

3941 N. Lincon Ave. 60613

773-868-4501

Mon-Thu, Sun 11am-9pm/Fri-Sat 11am-10pm

Cuban

Cuban cuisine is a fusion of Spanish, African and Caribbean influences. Cuba was an important port for Spanish trade, and many Spanish colonists brought their culinary styles to the island. African slaves imported to Cuba also contributed some of their dishes to the landscape of Cuban cooking, and small Chinese and French influences can also be traced. Because Cuba is a tropical island, indigenous fruits and root vegetables, as well as seafood, were also incorporated into the cuisine. Though similar to the cuisine from the neighboring Dominican Republic and from Puerto Rico, Cuban food is a unique and exciting mix of influences that can be found nowhere else in the world.



Foods

- Congri
- Moros
- Mojo
- Ropa Vieja
- Boliche
- Tamales

Herbs and Spices

- Garlic
- Cumin
- Oregano
- Bay/Laurel Leaves
- Sofrito

Dutch

Traditionally, Dutch food consisted of two staple foods: bread and herring. In the 18th Century, the potato joined these common foods, gaining popularity after having been brought from Peru by the Spanish. The wealthiest Dutch supplemented these staples with fruit, cheese, wine and nuts. Dutch cuisine varies by region, with Northeastern, Western and Southern dishes differing considerably. Northern cuisine is known for its many varied meats, especially dried sausage. The Western region of the Netherlands is known for its dairy products (butter and fine cheeses), while the Southern region is famous for its pastries, soups and vegetable dishes. All regions, though, are worth sampling.



Foods

- Houtspot
- Rookworst
- Andijviestamppot
- Hete bliksem
- Snert
- Pannenkoeken

Herbs and Spices

- Cinnamon
- Cardamom
- Nutmeg
- Anise
- Juniper

Pannenkoeken Café

4757 N. Western Ave., 60625

773-769-8800

www.pannenkoekencafe.com

info@pannenkoekencafe.com

Mon-Fri 7am-2pm/Sat-Sun 8am-2pm

Ecuadorian

Ecuador is a country of diverse geographical regions. In terms of flora and fauna, the mountains have very little in common with the coasts. As such, *serranos* (people living at higher altitudes) tend to eat very different things than do *costeños* (people living at lower altitudes). Fish, beans and fruit (especially plantains) are more common on the coasts, whereas meat and carbohydrate-rich foods such as rice, potatoes and corn are more common in the mountains. Wherever you eat it, though, Ecuadorian food is worth exploring.



Foods

- Cancha
- Cebollas Encurtidas
- Cerviche
- Cuáker
- Llapingachos
- Locro
- Muchines de Yuca
- Patacones

Herbs and Spices

- Pepper
- Cumin
- Coriander
- Parsley
- Garlic
- Achiote

La Sierra Restaurant

1637 W. Montrose Ave., 60613

773-549-5538

www.lasierrachicago.com

lasierrarestaurant@gmail.com

Sun-Thu 11am-10pm/Fri-Sat 11am-11pm

French

French cuisine evolved from centuries of social and political change. The Middle Ages brought lavish banquets to the upper class with ornate, heavily seasoned food prepared by chefs such as Guillaume Tirel. The era of the French Revolution, however, saw a move toward fewer spices and more liberal usage of herbs and refined techniques, beginning with François Pierre La Varenne and further developing with the famous chef of Napoleon Bonaparte and other dignitaries, Marie-Antoine Carême. French cuisine was codified in the 20th century by Georges Auguste Escoffier to become the modern version of *haute cuisine*.



Foods

- Steak frites
- Poulet frites
- Coq au vin
- Pot au feu
- Blanquette de veau
- Andouillette

Herbs and Spices

- Thyme
- Mustard seed
- Chervil
- Tarragon
- Sage

Bistro Campagne

4518 N. Lincoln Ave., 60625

773-271-6100

www.bistrocampagne.com

manager@bistrocampagne.com

Mon-Fri 5:30pm-10pm/Sat 5:30pm-10:30pm/ Sun

11am-2pm, 5pm-9pm

Revolver

3759 N. Damen Ave., 60618

773-529-9135

www.revolverchicago.com

Mon-Sat 5pm

Troquet French Bar

1834 W. Montrose Ave., 60613

773-334-5664

www.lmrestaurant.com

German

German cuisine has evolved over hundreds of years of social and political change, and it varies significantly from region to region. The staples include pork, beef, chicken, trout, carrots, turnips, spinach, peas, beans, broccoli and many types of cabbage. German noodles, made from wheat flour and egg, are generally thicker than their Italian counterparts. Potatoes are also heavily used in cooking. And, of course, beer is very common throughout the country.



Foods

- Frankfurter sausage
- Schweinsbraten
- Reibekuchen
- Aalsuppe
- Lebkuchen
- Geheirrote

Herbs and Spices

- Parsley
- Thyme
- Laurel
- Chives
- Black pepper
- Juniper
- Caraway
- Cinnamon
- Anise

Chicago Brauhaus

4732 N. Lincoln Ave., 60625

773-784-4444

www.chicagobrauhaus.com

Mon 11am-10pm/Wed-Thu 11am-10pm/Fri-Sun

11am-midnight

Glunz Bavarian Haus

4128 N. Lincoln Ave., 60618

773-472-HAUS (4287)

www.glunzbavarianhaus.com

Tue-Fri 4pm-close/Sat noon-close/ Sun 4pm-close

Gene's Sausage Shop

4750 N. Lincoln Ave., 60625

773-728-7243

www.genessausageshop.com

Laschet's Inn

2119 W. Irving Park Rd., 60618

773-478-7915

www.laschetsinn.com

laschetsinn@gmail.com

Mon 4pm-2am/Tue-Thu 2pm-2am/Fri noon-2am/Sat noon-3am/ Sun noon-3am

Resi's Bierstube

2034 W. Irving Park Rd., 60618

773-472-1749

Sun-Fri 2pm-2am/Sat 2pm-3am

Greek

The most characteristic and ancient element of Greek food is olive oil, which is present in almost every dish. It is produced from the trees prominent throughout the region, and adds to the distinctive taste of Greek food. The basic grain in Greece is wheat, though barley is also grown. Important vegetables include tomato, aubergine (eggplant), potato, green beans, okra, green peppers, and onions. The honey used in Greek food is mainly flower-honey from the nectar of fruit and citrus trees (lemon, orange, bigarade trees), thyme honey, and pine honey from conifer trees. *Mastic* is grown on the Aegean island of Chios.



Foods

- Gyros
- Kalamari
- Paidakia
- Bacalliaro
- Boureki
- Saganaki
- Dolmades

Herbs and Spices

- Oregano
- Rosemary
- Thyme
- Basil
- Dill
- Parsley
- Cloves
- Cumin
- Cinnamon

Barba Yianni Grecian Tavern

4761 N. Lincoln Ave., 60625

773-878-6400

www.barba-yianni.com

Mythos Restaurant

2030 W. Montrose Ave., 60618

773-334-2000

Sun 5pm-10pm/Tue-Thu 5pm-10pm/Fri-Sat 5pm-11pm

Big Boy Gyros

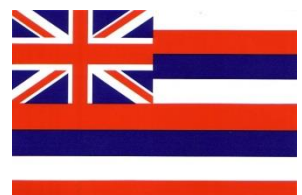
3541 N. Western Ave., 60618

773-525-3241

Mon-Sat 10am-9pm/ Sun 11am-6pm

Hawaiian

Hawaiian cuisine is a heterogeneous mix of American, Chinese, Filipino, Japanese, Korean and Portuguese dishes, influenced by immigrants from these countries settling in Hawaii to work on the plantations. The common plant and animal food sources commonly used in Hawaiian cuisine were similarly imported from all parts of the world, including the iconic pineapple.



Sweet potatoes, yams, coconuts, sugar cane and bananas are examples of imported crops that have become staples in Hawaiian cuisine.

Foods

- Poke
- Kalua pig
- Chicken long rice
- Lomi salmon
- Poi
- Lau lau

Herbs and Spices

- Sea salt
- Soy sauce
- Kukui nut
- Green onions
- Chile peppers
- Seaweed

Sola Restaurant

3868 N. Lincoln Ave., 60613

773-327-3868

www.sola-restaurant.com

Mon-Fri 5:30pm-last reservation/Sat-Sun 10am-2pm, 5:30pm-last reservation

Indian

As a land that has experienced extensive immigration and intermingling through many millennia, India has benefited from numerous food influences. The diverse climate in the region, ranging from deep tropical to alpine, has also helped considerably to broaden the set of ingredients readily available to the many schools of cookery in India. In many cases, food has become a marker of religious and social identity, with varying taboos and preferences. These social limitations have driven these groups to innovate extensively with the food sources that are deemed acceptable.



Foods

- Naan
- Alu Roti
- Plain Dosa
- Dahi Ki Dal
- Dal Fry
- Chana
- Sheek Kabab
- Manchurian Chicken
- Khorma

Herbs and Spices

- Chili Pepper
- Black Mustard Seed
- Turmeric
- Fenugreek
- Asfoetida
- Ginger
- Garlic
- Cumin

Essence Of India

4601 N. Lincoln Ave., 60625

773-506-0002

www.essenceofindiachicago.com

Mon 5pm-10pm/Wed-Thu 5pm-10pm/Fri noon-10:30pm/Sat 10am-10:30pm/ Sun 10am-9:30pm

Irish

The first recorded Irish cuisine was based on meat and dairy products, supplemented with seafood in coastal regions and the odd vegetable gathered from the wild. This simple diet persisted until the arrival of the Normans in the 8th century, after which the Irish no longer had free reign to hunt wherever they pleased. Households began growing their own vegetables, and with this practice, the standard of living improved and the wealth of new dishes increased greatly. Livestock was the main currency of the times, and in general, the Irish dined well on meat and vegetables. In fact, some claim that it is only within the last 50 years that the quality of the Irish diet has reverted to its form at the start of the eighth century. The introduction of the potato from the "New World" marked a drastic change for the Irish, and it quickly became a staple food. Today, no Irish meal is considered complete without potatoes.



Foods

- Bacon
- Cabbage
- Corned Beef
- Potatoes
- Salmon
- Cod

Herbs and Spices

- Bay leaves
- Parsley
- Onion
- Black Pepper
- Thyme
- Sage

Mrs. Murphy and Sons Irish Bistro

3905 N. Lincoln Ave., 60613

773-248-3905

www.irishbistro.com

irishbistro@gmail.com

Mon-Thu 5:30pm-10pm/Fri 5:30pm-11pm/Sat

11am-2:30pm, 5:30pm-11pm/ Sun 10am-last

reservation, 5pm-9pm

O'Lanagan's

2335 W. Montrose Ave., 60618

773-583-2252

O'Shaughnessy's Public House

4557 N. Ravenswood Ave., 60640

773-944-9896

www.oshaughnessyschicago.com

oshaughnessypub@gmail.com

Italian

Italian cuisine has evolved extensively over the centuries. Although Italy as we know it had not officially formed until the 19th century, its cuisine can claim roots going back as far as 4th century BC. Through various influences throughout the centuries—neighboring regions, conquerors, high-profile chefs, political upheavals as well as the discovery of the New World—a concrete cuisine has formed into what is today known as one of the world's most famous and sought-after cuisines.



Foods

- Insalata caprese
- Bruschetta
- Minestrone
- Pizza Margherita
- Calzone
- Lasagne
- Ravioli
- Salame
- Spaghetti

Herbs and Spices

- Thyme
- Basil
- Fennel
- Oregano
- Sage
- Coriander
- Ginger
- Nutmeg
- Black Pepper

Anna Maria Pasteria

4400-4404 N. Clark St., 60640

773-506-2662

www.anamariapasteria.com

Mon-Thu 5pm-10pm/Fri 5pm-11pm/Sat 11am-11pm/Sun 11am-9pm

Caro Mio Italian Ristorante

1825-1829 W. Wilson Ave., 60640

773-275-5000

www.caromiochicago.com

Mon-Thu 4pm-10pm/Fri-Sat 4pm-11pm/Sun 3pm-9pm

Due Lire Vino & Cucina

4520 N. Lincoln Ave., 60625

773-275-7878

www.due-lire.com

Tue-Thu 5pm-10pm/Fri-Sat 5pm-11pm/Sun 5pm-10pm

Himmel's

2251 W. Lawrence, 60625

773-784-8777

Mon-Thu 5pm-10pm/Fri-Sat 12pm-11pm/Sun 11:30am-10pm

<http://himmelschicago.com/>

La Bocca della Verità

4618 N. Lincoln Ave., 60625

773-784-6222

www.labocchicago.com

Trattoria Trullo

4767 N. Lincoln Ave., 60625

773-506-0093

www.trattoriatrullo.com

11am-11pm

Japanese

Japanese cuisine has developed over the centuries as a result of many political and social changes. The cuisine changed with the advent of the Medieval age, which ushered in the age of Shogun rule. In the early modern era, massive changes took place that introduced Western culture to Japan. The modern term "Japanese cuisine" (*nihon ryōri*, 日本料理 or *washoku*, 和食) means traditional-style Japanese food, similar to what existed before the end of national seclusion in 1868. In a broader sense of the word, it could also include foods whose ingredients or cooking methods were subsequently introduced from abroad, but which have been developed by the Japanese, who made them their own. Japanese cuisine is known for its emphasis on seasonality of food (旬, *shun*),^[1] quality of ingredients, and presentation.



Foods

- Sushi
- Kayu
- Katsudon
- Oyakodon
- Soba
- Somen
- Ramen
- Champon
- Anpan

Herbs and Spices

- Wasabi
- Sesame
- Ginger

Fin Sushi Bar

1742 W. Wilson Ave., 60640

773-961-7452

www.finsushibar.com

Tue-Thu 11:30am-10pm/Fri-Sat 11:30 am-10:30pm/Sun 12pm-10pm

Grand Katachi

4747 N. Damen Ave., 60625

773-271-4541

www.grandkatachi.com

Sun-Sat 5-10pm

House of Sushi and Noodles

1610 W. Belmont Ave., 60657

773-935-9110

Sun 2pm-9pm

Rolls 'n Bowls

5501 N. Lincoln Ave.

773-728-2939

<http://www.rollsnbowlsrestaurant.com/>

Mio Bento

2245 W. Irving Park Rd., 60618

773-539-2500

www.miobento.com

miobento@gmail.com

Mon-Th 11:30am-9pm/Fri-Sat 11:30am-10pm

Nano Sushi

4256 N. Western Ave., 60618

773-588-6266

www.nanosushichicago.com

Tank Neighborhood Sushi

4514 N. Lincoln Ave., 60625

773-769-2600

www.tanksushi.com

Mon-Thu 11am-2:30pm, 5pm-10pm/Fri 11am-2:30pm, 5pm-11pm/Sat 1pm-11pm/Sun 1pm-9pm

Yin Dee Restaurant

1824 W. Addison St., 60613

773-525-4040

www.yindee.info

11am-10pm

Korean

The roots of Korean cuisine can be traced back to antiquity—much of the foundation of the cuisine is told in myths and legends. Evolving from a cuisine which was highly influenced by Chinese culture, the cuisine eventually came into its own by differentiating itself in a number of ways. Korean food is largely based on rice, noodles, tofu, vegetables, and meats. Traditional Korean meals are noted for the numerous of side dishes (*banchan*) that accompany steam-cooked short-grain rice. Kimchi, a fermented spicy vegetable dish, is usually served at every meal. Korean cuisine involves heavy seasoning with sesame oil, *doenjang* (fermented soybean paste), soy sauce, salt, garlic, ginger, and *gochujang* (red chili paste).



Foods

- Daeji Kalbi
- Pajun
- Bulgogi
- Galbi
- Hoe
- Namul
- Kimji jjigae
- Bibimbap
- Ramyeon

Herbs and Spices

- Sesame
- Garlic
- Chili Pepper
- Ginger

Cho Sun Ok Restaurant

4200 N. Lincoln Ave., 60618

773-549-5555

www.chosunokrestaurant.com

info@chosunokrestaurant.com

Mon-Sat 10:30am-10:30pm/ Sun 10:30am-10p

Song Do

4918 N. Lincoln Ave. 60625

773-878-0999

Mon 4pm-10:30pm, Tue-Sun 11:30am-10:30pm

Mediterranean

Mediterranean cuisine comes from the 21 countries that surround the Mediterranean Sea, including Italy, France, Spain, Greece, Turkey, Lebanon, and various other countries. Proximity to the sea allows for fresh seafood, an often-used ingredient in this cuisine. Fresh fruits and vegetables, as well as poultry, rice, beans, grains and pastas are also prominent. Olive oil is often used in food preparation, because olive trees grow in abundance in the Mediterranean region. Yogurt and cheese are important ingredients. This cuisine is very flexible, and is characterized by a wide range of foods across many different regions.



Foods

- Pita
- Gyros
- Salad
- Kebabs
- Falafel

Herbs and Spices

- Garlic
- Capers
- Anchovies
- Mustard
- Anise
- Pine nuts

Andies Restaurant II

1461-1467 W. Montrose Ave., 60613
773-348-0654
www.andiesres.com
11am-11pm

Balkan Café

2321 W. Lawrence Ave., 60625
773-878-7764
www.thebalkancafe.com
Mon-Sat 10am-8pm/ Sun 10am-5pm

Mediterranean Grill and Cuisine

4609 N. Lincoln Ave., 60625
773-293-4491
11am-10pm

Stella Mediterranean Cuisine & Grill Food

2200 W. Irving Park Rd., 60618
773-588-2222
Mon-Fri 10am-8pm/Sat 10am-7pm

Mexican

Mexican cuisine is known for its intense and varied flavors, colorful decoration, and variety of spices. Corn is its traditional staple grain, but today, rice is equally important. According to food writer Karen Hursh Graber, the initial introduction of rice to Spain from North Africa in the 4th Century led to the Spanish introduction of rice into Mexico at the port of Veracruz in the 1520s. This, Graber says, created one of the earliest instances of the world's greatest fusion cuisines.



Foods

- Burrito
- Carne asada
- Chorizo
- Fajita
- Chimichangas
- Gorditas
- Tacos
- Nachos
- Tortillas
- Empanadas
- Chilaquiles

Herbs and Spices

- Black cumin
- Oregano
- Cumin
- Chili pepper
- Allspice
- Onion
- Black Pepper

Burrito House

3547 N. Lincoln Ave., 60647
773-975-6060
www.burritoohouse.com

El Gallo Bravo #5 Su Taquiera

1429 W. Montrose Ave., 60613
773-404-5358
www.gallobravo5.com
Sun-Wed 10am-2am/Thu-Sat 10am-4am

Chilapan Restaurant

1522 W. Montrose Ave., 60613
773-878-1077
www.tenangrypitbulls.com/chilapan
Mon-Thu 5pm-10pm/Fri-Sat 5pm-11pm

El Tapatio Café

3400 N. Ashland Ave., 60657
773-681-9499
www.cafeeltapatio.com

Clark Food & Cyber Café

4401 N. Clark St., 60640
773-271-3331

El Torito Restaurant

1825 W. Montrose Ave., 60613
773-929-5404

Erick's Taco

1967 W. Lawrence Ave., 60640
773-334-6920
www.ericks-tacos.com
Sun-Thu 6pm-10pm/Fri-Sat 6pm-11pm

The Famous Taco Burrito King

3603 N. Western Ave., 60618
773-529-4402
www.tacoburritoking.com

Fast Super Burrito

1924 W. Irving Park Rd., 60613
773-248-4081
Sun-Thu 9am-midnight/Fri-Sat 9am-4am

FDM Mexican Cuisine

3908 N. Lincoln Ave., 60613
773-348-7635
www.fdmrestaurant.com/concept.html
info@fdmrestaurant.com
Mon-Thu 5pm-10pm/Fri-Sat 5pm-11pm/Sun 11am-3pm

Fernando's Restaurant

3450 N. Lincoln Ave., 60657
773-477-6930

Garcia's Mexican Restaurant

1758 W. Lawrence Ave., 60640
773-784-1212
Mon-Thu 10am-1am/Fri 10am-3am/Sat 10am-4am

Garcia's Restaurant

4749 N. Western Ave., 60625
773-769-5600
Mon 10am-1am/Tue 11am-1am/Wed-Thu 10am-1am/Fri 11am-3am/Sat 10am-4am/Sun 10am-11pm

La Amistad Restaurant

1914 W. Montrose Ave., 60613
773-878-5800
Mon-Thu 10am-11pm/Fri-Sat 10am-midnight/Sun 11am-10:30pm

Los Nopales Restaurant

4544 N. Western Ave., 60625
773-334-3149
www.losnopalesrestaurant.com
Tue-Sun 11am-10pm

Mixteco Grill

1601-1603 W. Montrose Ave., 60613
773-868-1601
www.mixtecogrill.com
Tue-Thu 5pm-10pm/Fri 5pm-11pm/Sat 10am-2:30pm, 5pm-11pm/Sun 10am-2:30pm, 5pm-9pm

Nuevo Taco Loco

1724-1726 W. Lawrence Ave., 60640
773-784-1881
www.nuevotacoloco.com
nuevotacoloco@yahoo.com
24/7

Taco Palace

2114 W. Lawrence Ave., 60625
773-989-7195
4pm-3am

Taqueria El Asadero #1

2213 W. Montrose Ave., 60618
773-583-5563
Mon-Fri 10am-10pm/Sat-Sun 10am-midnight

Uptown Taqueria

1708 W. Lawrence Ave., 60640
773-275-0703
10am-10pm

Peruvian

Peruvian cuisine is a fusion between local dishes and influences from Spanish, Chinese, African, Japanese and Italian immigrants. The traditional staples of Peruvian cuisine are corn, potatoes and chili, and due to a lack of availability of ingredients from their native countries, immigrants incorporated these staples into their own traditional cooking, creating a unique fusion. However, foreign staples such as rice, wheat and meat were used when they could be found. In recent years, traditional foods such as quinoa and kaniwa have become more favored in Peruvian cooking due to a revival in interest in traditional Peruvian history and cooking.



Foods

- Cerviche
- Empanadas
- Butifarras
- Papa rellena
- Arroz con pollo

Herbs and Spices

- Aji pepper
- Cilantro
- Red rocoto pepper
- Garlic

Machu Picchu Restaurant

3856 N. Ashland Ave., 60613

773-472-0471

www.machupicchicago.com

machupicchicago@gmail.com

Mon-Thu noon-10pm/Fri-Sat noon-11pm/ Sun noon-9pm

Puerto Rican

Puerto Rican cuisine has its roots in Spanish, African, and Amerindian Taíno practices. More recently, the United States has had some influence on Puerto Rican cuisine, especially by contributing new ingredients to be used in preparation. Today, Puerto Rican food is popular in its own right, a unique mixture of diverse cultural influences, and is cooked and consumed far beyond the boundaries of the island.



Foods

- Chicharón
- Tostones
- Canoa
- Arroz con habichuelas

Herbs and Spices

- Cilantro
- Garlic
- Pepper
- Salt
- Cloves
- Cumin
- Paprika

Borinquen Lounge

3811 N. Western Ave., 60618

773-442-8001

Sun-Thu 10am-10pm/Fri-Sat 10am-midnight

Thai

Thai Cuisine is known for its balance of five fundamental flavors in each dish or in the overall meal - hot (spicy), sour, sweet, salty and bitter (optional). Although popularly considered a single cuisine, Thai food would be more accurately described as food from one of four regional cuisines corresponding to the four main regions of the country: Northern, Northeastern (or Isan), Central and Southern. Though the cuisines share similar dishes, each are influenced by their own geographic area, and even by neighboring countries.



Foods

- Khao Pad
- Pad Thai
- Rad Na
- Pad See Ewe
- Pad Kee Mao
- Khao Soi
- Lad Nar

Herbs and Spices

- Onion
- Lemon Grass
- Curry Powder
- Garlic
- Turmeric
- Basil

Always Thai

1825 W. Irving Park Rd., 60613

773-929-0100

www.alwaysthaichicago.com

Mon 8am-3pm/Tue-Fri 8am-6pm/Sat 8am-3pm

773-334-6589

Mon 11am-9:30pm/Tue-Fri 11am-11pm/Sat-Sun 4pm-11pm

Aroy Thai Restaurant

4654 N. Damen Ave., 60625

773-274-8360

www.aroythaichicago.com

11am-10pm

Me Dee Café

4805 N. Damen Ave., 60625

773-989-4444

www.medeecafe.com

4pm-1:30am

Late Night Thai

1650 W. Belmont Ave., 60657

773-327-9945

www.latenightthai.com

Namo Thai

3900 N. Lincoln Ave., 60613

773-327-8818

www.namothai.com

namo.thaicuisine@gmail.com

Legge Rice And Noodles

1810 W. Montrose Ave., 60613

Opart Thai House

4658 N. Western Ave., 60625

773-989-8517

www.opartthai.com

Sun-Thu 11am-10pm/Fri-Sat 11am-11pm

Pho's Thai Cuisine

3332 N. Lincoln Ave., 60657

773-755-1995

Roong Petch Thai Restaurant

1828 W. Montrose Ave., 60613

773-989-0818

www.roongpetch.com

Mon-Thu 11:30am-9:30pm/Fri-Sat 11:30am-10pm

Rosded Restaurant

2308 W. Leland Ave., 60625

773-334-9055

Mon –Sat 11:30am-9:00pm/Sun noon-8:30pm

Royal Thai Cuisine

2209 W. Montrose Ave., 60618

773-509-0007

www.royalthaichicago.com

Mon 11:30am-9:30pm/Wed-Thu 11:30am-9:30pm/Fri-Sat 11:30am-10pm/Sun noon-9:30pm

Siam Country

4637 N. Damen Ave., 60625

773-271-0700

www.siamcountrychicago.com

Mon-Tue 11:30am-9:45pm/Thu 11:30am-9:45pm/Fri-Sat 11:30pm-10pm/Sun 11:30am-9:30pm

Snow Spice Thai Cuisine

4825 N. Western Ave., 60625

773-754-7660

www.snowspicethai.com

Mon-Sat 11am-9:30pm/Sun 4pm-9pm

Spoon Thai Restaurant

4608 N. Western Ave., 60625

773-769-1173

www.spoonthai.com

11am-10pm

Sticky Rice

4018 N. Western Ave., 60618

773-769-1173

www.stickyricethai.com

Mon-Sat 11:30am-11pm/Sun noon-10pm

Thai Kitchen

1513 W. Irving Park Rd., 60613

773-471-9090

www.newthaikitchenchicago.com

Mon 4pm-11pm/Tue-Fri 11:30am-11pm/Sat 12pm-11pm/Sun 4pm-10pm

Thai Oscar

4638 N. Western Ave., 60625

773-878-5922

www.thaioscar.net

Mon-Thu 11am-10pm/Fri-Sat 11am-11pm/Sun 4pm-10pm

Thai Room Restaurant

4022 N. Western Ave., 60618

773-539-6150

www.thairoomchicago.com

Tue-Thu 11am-10pm/Fri 11am-10:30pm/Sat noon-10:30pm/Sun noon-10pm

Thai Thank You

3248 N. Lincoln Ave., 60657

773-348-7199

www.thaithankyouricenoodles.com

Turkish

Taken as a whole, Turkish cuisine is not homogeneous. Aside from common Turkish specialties that can be found throughout the country, there are few common threads. Each region has many specific specialties. The Black Sea region's cuisine (northern Turkey) is based on corn and anchovies. The southeast—Urfa, Gaziantep and Adana—is famous for its kebabs, *mezes* and



dough-based desserts such as *baklava*, *kadayıf* and *künefe*. Especially in the western parts of Turkey, where olive trees grow abundantly, olive oil is the major ingredient used for cooking. The cuisines of the Aegean, Marmara and Mediterranean regions display basic characteristics of Mediterranean cuisine as they are rich in vegetables, herbs, and fish. Central Anatolia is famous for its pastry specialties such as *keşkek* (kashkak), *mantı* (especially of Kayseri) and *gözleme*.

Foods

- Eggplant
- Lamb
- Veal
- Yogurt
- Lentil soup
- Dolma
- Shish Kebab

Herbs and Spices

- Onion
- Garlic
- Parsley
- Cumin
- Black Pepper
- Paprika
- Mint
- Oregano
- Thyme

Cafe Orchid

1746 W. Addison St., 60613

773-327-3808

www.cafeorchid.com

cafeorchid@yahoo.com

Sun-Thu 11am-10pm/Fri-Sat 11am-11pm

I-Café, Sukur's Place

1814 W. Irving Park Rd., 60613

773-755-4022

www.sukursplace.com

24/7

Vietnamese

Vietnamese cuisine is known for its common use of fish sauce, soy sauce, rice, fresh herbs, fruits and vegetables. Vietnamese recipes use many vegetables, herbs and spices, including lemon grass, lime, and kaffir lime leaves. Throughout all regions of Vietnam, fresh vegetables and/or fresh herbs are served as side dishes along with dipping sauce. The Vietnamese also have a number of Buddhist vegetarian dishes. The common meats used in Vietnamese cuisine are pork, beef, chicken, shrimp, cockles and various kinds of seafood. Duck and goat are used sparingly.



Foods

- Pho
- Goi Cuon
- Bo Cuon
- Tom Cuon Ram
- Bo Lui
- Chao Tom
- Banh Xeo
- Goi Ga
- Bun Rieu

Herbs and Spices

- Cardamom
- Lemon Grass
- Star Anise
- Black Pepper
- Onion
- Basil
- Coriander
- Peppermint
- Dill

Ba Le French Bakery

5014 N. Broadway St., 60640

773-561-4424

www.balesandwich.com

New Saigon

5000 N. Broadway St., 60640

773-334-3322

American

American cooking is characterized by the fusion of multiple ethnic or regional approaches into completely new cooking styles. The cuisine of the South, for example, has been heavily influenced by immigrants from Africa, France, and Mexico, among others. Asian cooking has been similarly incorporated into the landscape of American cuisine. While some dishes considered typically American originated in other countries, American cooks and chefs have made substantial alterations over the years. The American versions have become so popular that they have eclipsed many of the original dishes and are now considered predominantly American. Hot dogs and hamburgers are one example. Both based on traditional German dishes, they were brought to America by German immigrants. Similarly, pizza has a known Italian influence. Their modern counterparts, however, can reasonably be considered American dishes.



Food

- Pizza
- Hot Dog
- Jambalaya
- Hamburger
- Clam Chowder
- Fried Chicken

Herbs and Spices

- Onion
- Cinnamon
- Sage
- Garlic
- Coriander
- Bay leaves
- Black Pepper
- Allspice
- Parsley

42 N. Latitude

4500 N. Lincoln Ave., 60625
773-907-2226
www.42nlatitude.com

The Bad Apple

4300 N. Lincoln Ave., 60618
773-360-8406
www.badapplebar.com
info@badapplebar.com

Bad Dog Tavern

4535 N. Lincoln Ave., 60625
773-334-4040
www.baddogtavern.com

Browntrout

4011 N. Lincoln Ave., 60618
773-472-4111
www.browntroutchicago.com
info@browntroutchicago.com
Wed-Thu 5pm-10pm/Fri-Sat 5pm-11pm/Sun 11am-3pm, 5pm-10pm

The Big Cheese

4229 N. Lincoln Ave., 60618

773-661-6993

www.bigcheeseonlincoln.com

Blue Sky Bakery & Café

3720 N. Lincoln Ave., 60613

773-880-9910

www.blue-sky-bakery.org

Tues 7am-7pm/Wed-Fri 7am-5pm/Sat 8am-5pm/Sun 8:30am-1:30pm

Brownstone Tavern & Grill

3937 N. Lincoln Ave., 60613

773-528-3700

www.brownstonetavern.com

Mon-Fri 5 pm-2 am/Sat 11 am-3 am/Sun 11am-12:30 am

Café Selmarie

4729 N. Lincoln Ave., 60625

773-989-5595

www.cafeselmarie.com

cafeinfo@cafeselmarie.com

Mon 11am-3pm/Tue-Thu 8am-9pm/Fri-Sat 8am-10pm/Sun 9am-8pm

Chalkboard

4343 N. Lincoln Ave., 60618

773-477-7144

www.chalkboardrestaurant.com

Chicago Joe's

2252-2256 W. Irving Park Rd., 60618

773-478-7000

www.chicago-joes.com

Mon-Fri 11am-2am/Sat 11am-3am/Sun 10am-10pm

City Provisions

1816-1820 W. Wilson Ave., 60640

773-293-2489

www.cityprovisions.com

info@cityprovisions.com

Corner 41 Bar & Grill

4138 N. Lincoln Ave., 60618

773-327-3500

www.corner41.com

The Daily Bar & Grill

4560 N. Lincoln Ave., 60625

773-561-6198

www.dailybar.com

11am-10pm

Diner Grill

1635 W. Irving Park Rd., 60613

773-248-2030

noon-midnight

Elizabeth Restaurant

4835 N. Western Ave. Unit D, 60625

773-681-0651

info@elizabeth-restaurant.com

First Slice Café

4401 N. Ravenswood Ave., 60640

773-506-7380

www.firstslice.org

Fizz Bar & Grill

3220 N. Lincoln Ave., 60657

773-348-6000

www.fizzchicago.com

Mon-Fri 4pm-2am/Sat 11am-3am/Sun 11am-2am

Foley's Bar & Grill

1841 W. Irving Park Rd., 60613

773-929-1210

Mon-Fri 4pm-2am/Sat noon-3am/Sun 2pm-2am

Fork

4600 N. Lincoln Ave., 60625

773-751-1500

www.forkchicago.net

info@forkchicago.net

Fountainhead

1968-1970 W. Montrose Ave., 60613
773-697-8204
www.fountainheadchicago.com
Mon-Fri 4pm-2am/Sat noon-3am/Sun 10:30am-2am

Gio's Bar & Grill

4857 N. Damen Ave., 60625
773-334-0345
www.giosbarandgrill.com
info@giosbarandgrill.com
Mon-Thu 4pm-2am/Fri 3pm-2am/Sat 9am-3am/Sun
9am-2am

Glenn's Diner

1820-1822 W. Montrose Ave., 60613
773-506-1720
www.glennsdiner.com

Golden Angel Restaurant

4344 N. Lincoln Ave., 60618
773-583-6969
24/7

Golden Nugget Pancake House

1765 W. Lawrence Ave., 60640
773-769-6700
www.goldennuggetpancake.com
lawrence@goldennuggetpancake.com

The Grafton Pub & Grill

4530 N. Lincoln Ave., 60625
773-271-9000
www.thegraffton.com

Horseshoe

4115 N. Lincoln Ave., 60618
773-248-1366
Sun-Thu 5pm-1am/Fri 5pm-2am/Sat 5pm-3am

Jeri's Grill

4357 N. Western Ave., 60618
773-604-8775

Lincoln Restaurant

4008 N. Lincoln Ave., 60618
773-248-1820
Sun-Thu 6:30am-10pm/Fri-Sat 6:30am-11pm

Lutz Continental Café & Pastry Shop

2454-2458 W. Montrose Ave., 60618
773-478-7785
www.lutzcafe.com
Sun-Thu 7am-7pm/Fri-Sat 7am-8pm

M & A Bakery

1527 W. Lawrence Ave., 60640
773-275-4444

M & G Char Grill

1821 W. Irving Park Rd., 60613
773-327-7088
www.mngchargrill.com
Sun-Mon 8am-3pm/Tue-Fri 8am-6pm/Sat 8am-4pm

Marmalade

1969 W. Montrose Ave., 60613
773-883-9000
www.marmaladechicago.com
Sun-Mon 7:30am-2:30pm/Wed-Sat 7:30am-2:30pm

Oakwood '83

1959 W. Montrose Ave., 60613
773-327-2785

O'Donovan's

2100 W. Irving Park Rd., 60618
773-478-2100
www.odonovansbar.com
odonovans2100@gmail.com
Mon-Fri 11am-2am/Sat 11am-3am/Sun 10am-2am

Orange Juice

4546 N. Clark St., 60640
773-878-8374

Over Easy Cafe

4943 N. Damen Ave., 60625

773-506-2605

www.overeasycafechicago.com

Tues-Sat 7am-2:30pm/Sun 7:30am-2:30pm

The Piggery

1625 W. Irving Park Rd., 60613

773-281-7447

www.thepiggerychicago.com

Mon-Fri 11am-2am/Sat 8:30am-3am/Sun 8:30am-midnight

The Rail Bar & Grill

4707-4709 N. Damen Ave., 60625

773-878-9400

www.therailbar.com

therail@comcast.net

Mon 4pm-2am/Tue-Fri 11am-2am/Sat 11am-3am/Sun 11am-2am

Real Kitchen

1433 W. Montrose Ave., 60613

773-281-2888

www.realkitchenchicago.cominfo@realkitchenchicago.com

Mon-Sat 10:30am-8:30pm

Rockwell's Neighborhood Grill

4632 N. Rockwell St., 60625

773-509-1871

www.rockwellsgrill.cominfo@rockwellsgrill.com

Mon-Wed 4pm-midnight/Thu-Fri noon-midnight/Sat-Sun 10am-midnight

Smokin' Woody's

4160 N. Lincoln Ave., 60618

773-880-1100

www.originalsmokinwoodys.com

Mon 11am-9pm/Wed-Thu 11 am-9 pm/Fri-Sat 11 am-10 pm/Sun 12 pm-9 pm

Snappy's Shrimp House

1901 W. Irving Park Rd., 60613

773-244-1008

Mon-Sat 11am-10pm/Sun 11:30-9pm

Southport & Irving

4002-4004 N. Southport Ave., 60613

773-857-2890

www.southportandirving.cominfo@southportandirving.com

Mon 5pm-10pm/Tue-Thu 11:30am-3pm, 5pm-10pm/Fri 11:30am-3pm, 5pm-11pm/Sat 10am-3pm, 5pm-11pm/Sun 10am-9pm

Tiny Lounge

4352 N. Leavitt St., 60618

773-463-0396

www.tinylounge.cominfo@tinylounge.com**Waterhouse Tavern & Grill**

3407 N. Paulina St., 60657

773-871-1200

www.waterhousechicago.com**Wishbone Restaurant**

3300 N. Lincoln Ave., 60657

773-549-2663

www.wishbonechicago.com

Vegetarian/Vegan

Vegetarianism and veganism can be undertaken for a variety of reasons—ethical, nutritional, economic or environmental. Whatever the reason, though, Vegetarianism has been practiced for thousands of years. The first vegetarians came from ancient India and ancient Greece in the 6th Century BCE. In Greece and Egypt, vegetarianism had to do with ritual purification, but it disappeared with the advent of Christianity in Europe, only to reappear in the



Renaissance. In India, it had to do with respect towards animals, and has persisted for that reason to this day. The first vegetarian society was founded in England in 1847, and since then vegetarianism has become a common practice. For vegetarians, vegans and vegetarian-curious alike, the vegetarian restaurants in our ward are worth visiting.

Delicious Cafe

3827 N. Lincoln Ave., 60613

773-773-9840

www.deliciouscafechicago.com

Mon-Fri 7am-8pm/Sat-Sun 8am-6pm

Earth's Healing Café

1942 W. Montrose Ave., 60613

773-728-0598

www.earthshealingcafe.com

info@earthshealingcafe.com

Mon 10am-6:30pm/Wed-Sat 10am-6:30pm/Sun
10am-3pm

Urban Vegan

1605 W. Montrose Ave., 60613

773-404-1109

www.urbanveganchicago.com

Mon 4:30pm-9:30pm/Tue-Thu 11am-9:30pm/Fri-
Sat 11am-10pm/Sun noon-9pm

Fast Food

Chicago has a proud history of fast food. One of the first McDonald's stores, located just outside Chicago in Des Plaines, Illinois, has been converted into a museum to commemorate the development of what is now one of the largest fast food chains in the world. Chicago is famous for its Chicago-style hot dogs, which were invented by street vendors during the Great Depression, and feature a "salad on top" – toppings including tomatoes, pickle, onion and relish. Chicago is also home to the first Potbelly sandwich shop, which is now a national chain with stores across the country. Here in the 47th Ward, we have our fair share of fast food restaurants—worth exploring for any Chicagoan on the go.



Alley Dogs

3700 N. Western Ave., 60618

773-348-3647

Budacki's Drive-In

4739 N. Damen Ave., 60625

773-561-1322

Mon-Sat 11am-8pm

Burger King #1232

1323 W. Irving Park Rd., 60613

773-348-3669

www.bk.com

Mon-Fri 6am-11pm/Sat-Sun 6am-1am

Byron's Hotdogs

1701 W. Lawrence Ave., 60640

773-271-0900

www.byronshd.com

Mon-Th 10:30am-10pm/Fri-Sat 10:30am-11pm

Capt'n Nemo's

3650 N. Ashland Ave., 60613

773-929-7687

www.capnemos.com

Mon-Sat 11am-9pm/Sun 11am-8pm

Costello's Sandwiches
4647 N. Lincoln Ave., 60625
773-929-2323
www.costellosandwich.com

Dunkin' Donuts
5130 N. Broadway St., 60640
773-878-4323
www.dunkindonuts.com
24/7

Dunkin' Donuts
1743 W. Lawrence Ave., 60640
773-334-0554
www.dunkindonuts.com
24/7

Dunkin' Donuts
4645-49 N. Western Ave., 60625
773-275-5551
www.dunkindonuts.com
24/7

Dunkin' Donuts
1755 W. Addison St., 60613
773-248-4777
www.dunkindonuts.com

Dunkin Donuts/Baskin Robbins
4010 N. Western Ave., 60618
773-348-7000
www.dunkindonuts.com
24/7

Dunkin' Donuts/Baskin Robbins
1441 W. Montrose Ave., 60613
773-348-4888
www.dunkindonuts.com
11am-10pm

Hero's Submarine Sandwich Shop
3600 N. Western Ave., 60618
773-327-6363
Mon-Sat 9:30am-10pm/Sun 11am-8pm

Jimmy John's
5109 N. Clark St., 60640
773-728-4888
www.jimmyjohns.com
10:30am-9pm

Jimmy John's
2336 W. Lawrence Ave., 60625
773-728-5598
www.jimmyjohns.com
Mon-Sat 11am-9pm/Sun 11am-6pm

Mangi's Fast Foods
3801 N. Lincoln Ave., 60613
773-477-0406

McDonald's #4417
2608 W. Addison St., 60618
773-477-8687
www.mcdonalds.com
Mon-Thu 5am-11pm/Fri-Sat 5am-midnight/Sun
7am-11pm

Pockets
4301 N. Lincoln Ave., 60618
773-755-4111
www.PocketsOnline.com
Mon-Sat 11am-11pm/Sun 11am-10 am

Popeyes #2857
1600 W. Irving Park Rd., 60613
773-549-0202
www.popeyes.com
10am-10pm (1am drive-through)

Popeye's #9104
2355 W. Addison St., 60618
773-549-0202
www.popeyes.com
Sun-Wed 10am-11pm/Thu-Sat 10am-midnight

Potbelly Sandwich Works #114
4709 N. Lincoln Ave., 60625
773-755-4111
www.potbelly.com

Quiznos

3322 N. Western Ave., 60618

773-755-3734

www.quiznos.com

Mon-Sat 10:30am-9am/Sun 11am-8am

Quiznos #1097

4701 N. Damen Ave., 60625

773-728-4858

www.quiznos.com

Mon-Fri 10am-9pm/Sat-Sun 10am-8pm

Quick Bite Carry Out

5155 N. Western Ave. 60625

773-989-4918

Mon-Fri 11am-9pm, Sat 11am-5pm

Slim's

2020 W. Montrose Ave., 60618

773-878-SLIMS (7546)

www.slimschicago.com

slimschicago@gmail.com

Sun 11am-7pm/Mon-Sat 11am-9pm

Subway

3601 N. Western Ave., 60618

773-248-3614

www.subway.com

Mon-Sat 10am-9pm

Subway #22222

1427 W. Montrose Ave., 60613

773-728-7534

www.subway.com

24/7

Subway #2295

4771 N. Lincoln Ave., 60625

773-506-0077

www.subway.com

Subway #24428

3952 N. Ashland Ave., 60613

773-281-7276

www.subway.com

Mon-Fri 7am-10pm/Sat 8am-10pm/Sun 9am-10pm

Subway #24661

4019 N. Lincoln Ave., 60618

773-935-9098

www.subway.com

Mon-Fri 7am-10pm/Sat 8am-10pm/Sun 9am-10pm

Subway #25458

1818 W. Montrose Ave., 60613

773-275-1350

www.subway.com

Subway #27895

1938 W. Lawrence Ave., 60640

773-506-0077

www.subway.com

Mon-Fri 7am-midnight/Sat 8am-midnight/Sun 9am-10pm

Tina's Hot Dog Place

2415 W. Montrose Ave., 60618

773-478-2055

Wendy's #001106

3610 N. Western Ave., 60618

773-525-7368

www.wendys.com

Wendy's #899

2053 W. Lawrence Ave., 60625

773-275-1090

www.wendys.com

9am-2am

Wingstop

3326 N. Western Ave., 60618

773-697-0009

www.wingstop.com

Pizza

“Chicago-style pizza” is a term heard around the country—Chicago is famous for its pizza, and the 47th Ward is filled with a representative sample of exquisite Chicago pizza. Giordano’s pizza (along with Nancy’s Pizza) is credited with developing the first Chicago-style stuffed pizza in the 1970s. After an article in *Chicago Magazine*, the style was imitated by pizza restaurants in Chicago and across the country.



Apart Pizza

2205 W. Montrose Ave., 60618
773-588-1550
www.apartpizzacompany.com
11am-close

Armand's Pizzeria

4159 N. Western Ave., 60618
773-463-5200
www.armandspizzeriaexpress.com

Big Bricks

3832 N. Lincoln Ave. 60618
773-525-5022
<http://bigbrickschicago.com>
Mon-Fri 5pm-Midnight
Sat-Sun Noon-Midnight

Carreno's Pizzeria

1955 W. Addison St., 60613
773-248-0455
www.carrenospizzeria.com
Mon-Thu 4pm-11:30pm/Fri 4pm-12:30am/Sat 3pm-12:30am/Sun 3pm-11:30pm

Chicago's Pizza

1919-1921 W. Montrose Ave., 60613
773-348-1700
www.chicagos-pizza.com
11am–10pm daily

Domino's Pizza #2759

1415 W. Irving Park Rd., 60613
773-871-3030
www.dominos.com
Sun-Thu 10:30am-midnight/Fri-Sat 10:30am-1:30am

Frasca Pizza and Wine Bar

3358 N. Paulina St., 60657
773-248-5222
www.frascapizzeria.com
Mon-Thu 4:30pm-10pm/Fri 2pm-11pm/Sat 10am-11pm/Sun 10am-9pm

Giordano's Pizza

2010 W. Montrose Ave., 60618
773-275-4600
www.giordanos.com

HomeMade Pizza Company

4603 N. Lincoln Ave., 60625
773-275-7600
www.homemadepizza.com
2pm-9pm

Papa John's

3927 N. Lincoln Ave., 60613
773-525-7272
www.papajohns.com
Sun-Thu 5:30am–10pm/Fri-Sat 5:30am–11pm

Papa Romeo's Pizza

1617 W. Irving Park Rd., 60613
773-327-5000
www.papa-romeos.com
Sun-Thu 11am-3:30am/Fri 11am-4am/Sat 10:30am-3:30am

Pete's Pizza

3737 N. Western Ave., 60618

773-463-7770

www.pizzapetes.comMon-Thu 10am-midnight/Fri-Sat 10am-1:30am/Sun
10am-midnight**Pizza Art Café**

4658 N. Rockwell St., 60625

773-539-0645

www.pizzaartcafe.infoTue-Thu 4:30am-10pm/Fri-Sat 4:30-11pm/Sun
4:30am-10pm**Pizza D.O.C.**

2251 W. Lawrence Ave., 60625

773-784-8777

Mon-Thu 5pm-10pm/Fri-Sat noon-11pm/Sun
11:30am-10pm**Pizza Hut #714390**

2309 W. Lawrence Ave., 60625

773-878-3400

www.pizzahut.com

Sun-Thu 11am-midnight/Fri-Sat 11am-1am

Pizza Serio

1708 W. Belmont Ave., 60657

773-525-0600

www.pizzaserio.comcontact@pizzaserio.com**Sarpino's Pizzeria**

1435 W. Montrose Ave., 60613

773-281-1800

www.sarpinos.com

Sun-Thu 10:30am-4am/Fri-Sat 10:30am-5am

Spacca Napoli

1769 W. Sunnyside Ave., 60640

773-878-2420

www.spaccanapolipizzeria.com

Ice Cream, Gelato & Frozen Yogurt

People have always craved frozen desserts in the hot summer. In the 5th Century BCE, Persians poured grape juice concentrate into snow and ate it as a frozen treat. Ice cream recipes, as we know them today, first appeared in the 18th Century, and were introduced to America by Quaker colonists. America's first presidents ate the dessert, and First Lady Dolley Madison served it often, contributing to the dessert's popularity. Today, ice cream is widespread, and can be the perfect treat on a summer night.

**Margie's Candies**

1813 W. Montrose Ave., 60613

773-348-0400

www.margiesfinecandies.com**Paciugo**

2324 W. Giddings St., 60625

773-989-1926

www.paciugo.com/lincoln-squarechicago02@paciugo.netMon-Wed 11am-10pm/Thu - Sat 11am-11pm/Sun
11am-10pm**Scooter's Frozen Custard**

1658 W. Belmont Ave., 60657

773-244-6415

www.scootersfrozenscustard.comscooter@scootersfrozenscustard.com

Mon-Fri 2pm-10pm/Sat 1pm-10pm/Sun 1pm-9pm

Yogurt Square

4701 N. Lincoln Ave., 60625

773-681-0104

www.yogurt-square.com

Mon-Thu 11am-10pm/Fri-Sat 11am-11pm

Coffee & Pastry Shops

The history of coffee dates back to at least the 13th Century in Ethiopia. There is a story that it was developed even earlier by Ethiopian goatherder Kaldi in the 9th Century, but there are doubts about this story's authenticity. Since its discovery in Ethiopia, coffee has steadily spread throughout the world, and is now enjoyed daily by more than 50% of working Americans. In the 47th Ward, there are many shops where you can get your coffee fix.



Ace Coffee Bar, Inc.

3300 N. Campbell Ave., 60618
630-233-2800

www.acecoffeebar.com
vending@acecoffeebar.com

Mon-Fri 7am-4:30pm

Angel Food Ltd.

1636 W. Montrose Ave., 60613
773-728-1512

www.angelfoodltd.com
yumcake@angelfoodltd.com

Asado Coffee Company

1432 W. Irving Park Rd., 60613
773-661-6530

www.asadocoffee.com
info@asadocoffee.com

Mon-Fri 7am-4pm/Sun-Sat 8am-4pm

Beans & Bagels

1812 W. Montrose Ave., 60613
773-769-2000

www.beansandbagels.com

Beans & Bagels

2601 W. Leland Ave., 60625
773-649-0015

www.beansandbagels.com
beansandbagels@gmail.com

Mon-Fri 6:30am-5pm/Sat 7am-3pm/Sun 7:30am-3pm

The Bookcellar

4736 N. Lincoln Ave., 60625
773-293-2665

www.bookcellarinc.com
words@bookcellarinc.com

Bourbon Café

4768 N. Lincoln Ave., 60625
773-769-3543

Ch'ava Café

4656 N. Clark St., 60640
773-942-6763

www.chavacafe.com

Mon-Fri 6:30am-9:30pm/Sat-Sun 7:30am-9:30pm

Dinkel's Bakery

3329 N. Lincoln Ave., 60657
773-281-7300

www.dinkels.com
cakes@dinkels.com

Tue-Fri 6am-7pm/Sat 6am-5pm/Sun 8am-4pm

Dolce Casa Cafe

4947 N. Damen Ave., 60625
773-506-0708

www.dolcecasacafe.com
info@dolcecasacafe.com

Mon-Fri 7am-7pm/Sat-Sun 8am-6pm

The Grind Café

4613 N. Lincoln Ave., 60625
773-271-4482

Mon-Fri 7am-6pm/Sat-Sun 8am-6pm

Julius Meinl

4363 N. Lincoln Ave., 60618
 773-868-1876
www.meinl.com

Julius Meinl

4115 N. Ravenswood Ave., 60613
 773-883-1862
www.meinl.com

The Perfect Cup

4700 N. Damen Ave., 60625
 773-989-4177
www.perfectcupchicago.com
 Mon-Fri 6:30am-9pm/Sat 7:30am-9pm/Sun 7:30am-8pm

Pickle's Playroom Café

2315 W. Lawrence Ave., 60625
 773-293-7747
www.picklesplayroom.com
 Mon-Wed 9am-5pm/Thu 9am-6pm/Fri-Sat 9am-5pm

Red Eyes Coffee

4164 N. Lincoln Ave., 60618
 773-327-9478

Starbucks Coffee

3356 N. Lincoln Ave., 60657
 773-871-6888
www.starbucks.com

Starbucks Coffee #2378

4553-57 N. Lincoln Ave., 60625
 773-878-5609
www.starbucks.com

Starbucks Coffee #2449

4015 N. Lincoln Ave., 60618
 773-348-5776
www.starbucks.com
 Mon-Fri 5am-9pm/Sat 5:30am-9pm/Sun 6am-9pm

Starbucks Coffee #2491

1900 W. Montrose Ave., 60613
 773-878-5609
www.starbucks.com
 Sun-Thu 5:30am-10pm/Fri-Sat 5:30am-11pm

Sweet Sensations Pastry

1918 W. Montrose Ave., 60613
 773-275-0697
www.sweetsensationspastry.com

Taverns

The word “tavern” derives from the Latin *taberna* or the Greek *taverna*, meaning shed or workshop. Today, we don’t have to drink in our sheds—the 47th Ward has a variety of taverns perfect for a night out. Weather you’re looking for a meal or just a drink, put on your dancing shoes, grab a billiard cue, and explore!

**AJ Hudson's Public House**

3801 N. Ashland Ave., 60613
 773-348-2767
www.ajhudsonspubhouse.com
 Mon-Fri 11am-2am/Sat 10am-3am/Sun 10am-2am

The Belmont Lounge

1622 W. Belmont Ave., 60657
 773-883-8888
 Tue-Fri 6pm-2am/Sat 6pm-3am/Sun 11am-2am

Black Rock Pub

3614 N. Damen Ave., 60618

773-348-4044

www.blackrockbar.com

Mon-Thu 2pm-2am/Fri Noon-2am/Sat Noon-3am/Sun Noon-2am

Celtic Crown

4301 N. Western Ave., 60618

773-588-1110

www.celticcrownpub.com

Sun-Fri 11am-2am/Sat 11am-3am

The Northman

4337 N. Lincoln Ave. 60618

forthcoming

Cork Lounge

1822 W. Addison St., 60613

773-404-5318

www.corklounge.com

corklounge@gmail.com

Sun-Fri 12pm-2am/Sat 11-3am

Crabbby Kim's

3655 N. Western Ave., 60618

773-404-8156

Sun-Fri 11am-2am/Sat 11am-3am

Finnley Dunne's Tavern

3458 N. Lincoln Ave., 60657

773-477-7311

www.finleydunnes.com

Gannon's Pub

4264 N. Lincoln Ave., 60618

773-281-1007

www.gannonspub.com

The Globe Pub

1934 W. Irving Park Rd., 60613

773-871-3757

www.theglobepub.com

inquiries@theglobepub.com

Sun-Fri 11-2am/Sat 11-3am

Grace & Leavitt Tavern

2157 W. Grace St., 60618

773-472-1138

www.graceandleavitt.com

Mon-Thu 2pm-2am/Fri & Sun 11am-2am/Sat 11am-3am

Grace Street Tap

3759 N. Western Ave., 60618

773-463-7120

www.gstap.com

Mon-Thu 4pm-2am/Fri 11am-2am/Sat 11am-3am/Sun 11am-2am

Half Acre Beer Co

4257 N. Lincoln Ave., 60618

773-248-4038

www.halfacrebeer.com

Huettenbar

4721 N. Lincoln Ave., 60625

773-561-2507

www.huettenbar.com

June's Inn

4333 N. Western Ave., 60618

773-463-3122

Mon-Fri 10am-2am/Sat 10am-3am

High-Hat Club

1920 W. Irving Park Rd., 60613

773-697-8660

www.highhat.club

Mon-Fri & Sun 5:30pm-2am/Sat 5:30pm-3am

Keenan O'Reilly's Pub

3916 N. Ashland Ave., 60613

773-857-3800

www.keenanoreillys.com

Mon-Fri 3pm-2am/Sat 11am-3am/Sun 11am-2am

The Long Room

1612 W. Irving Park Rd., 60613

773-665-4500

www.longroomchicago.com

Mon-Fri 5pm-2am/Sat 5pm-3am/Sun 7pm-2am

Martyrs' Pub

3855 N. Lincoln Ave., 60613

773-404-9494

www.martyrslive.com

Mon-Fri 6pm-midnight/Sat 6pm-1am

The Pony

1638 W. Belmont Ave., 60657

773-828-5055

www.theponychicago.com

Red Brick

1938 W. Irving Park Rd., 60613

773-904-8540

Mon-Fri 4pm-2am/Sat 11am-3am/Sun 11am-midnight

Ricochets

4644 N. Lincoln Ave., 60625

773-271-3127

www.ricochetstavern.com

Roscoe Village Pub

2159 W. Addison St., 60618

773-472-6160

Mon-Thu 2pm-2am/Fri noon-2am/Sat noon-3am/Sun noon-2am

Spyners Pub

4623 N. Western Ave., 60625

773-784-8719

www.spyners.com

maureen@spynerspub.com

Time Out Sports Bar

4641 N. Rockwell St., 60625

773-583-4888

Tues-Fri 4pm-10pm/Sat 11am-10pm/Sun 11am-7pm

Wild Goose Bar and Grill

4265 N. Lincoln Ave., 60618

773-281-7112

www.wildgoosebar.com

Windy City Inn

2255-2257 W. Irving Park Rd., 60618

773-588-7088

Sun-Fri 11am-2am/Sat 11am-3am

Scot's

1829 W. Montrose Ave., 60613

773-528-3253

www.chicagoscotsbar.com

Sunnyside Tap

4410 N. Western Ave., 60625