

# EAT IT UP

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A Food Guide for  
Uptown, Chicago

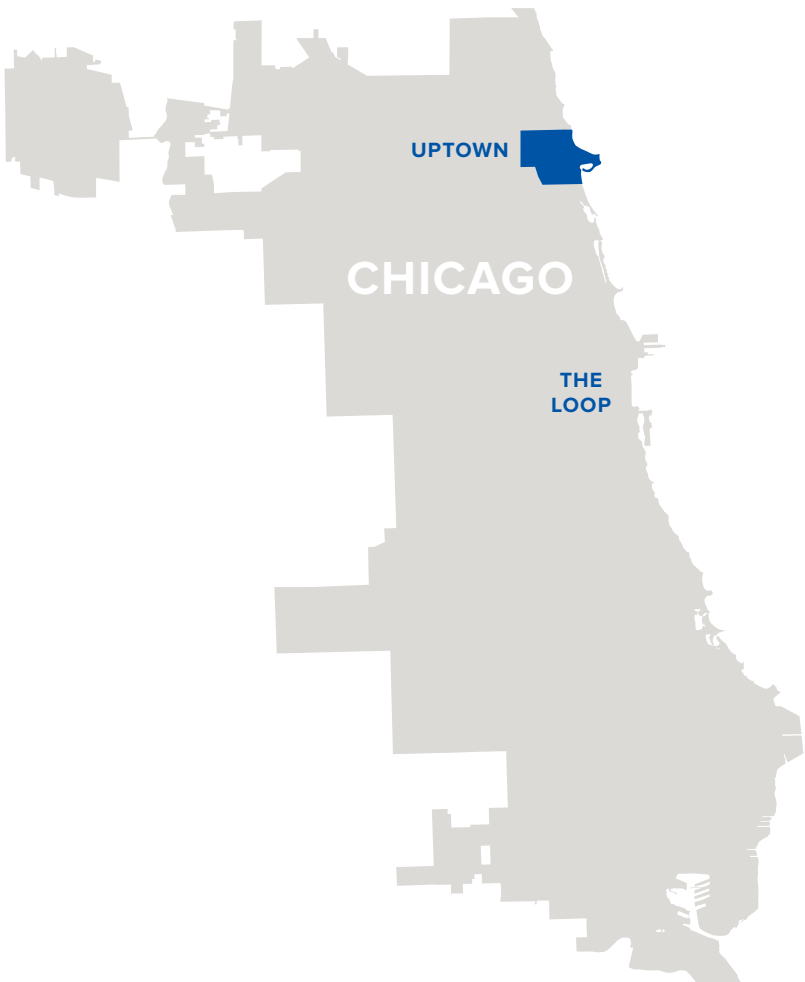


**UPTOWN**  
Chamber of Commerce

# A Living Tapestry

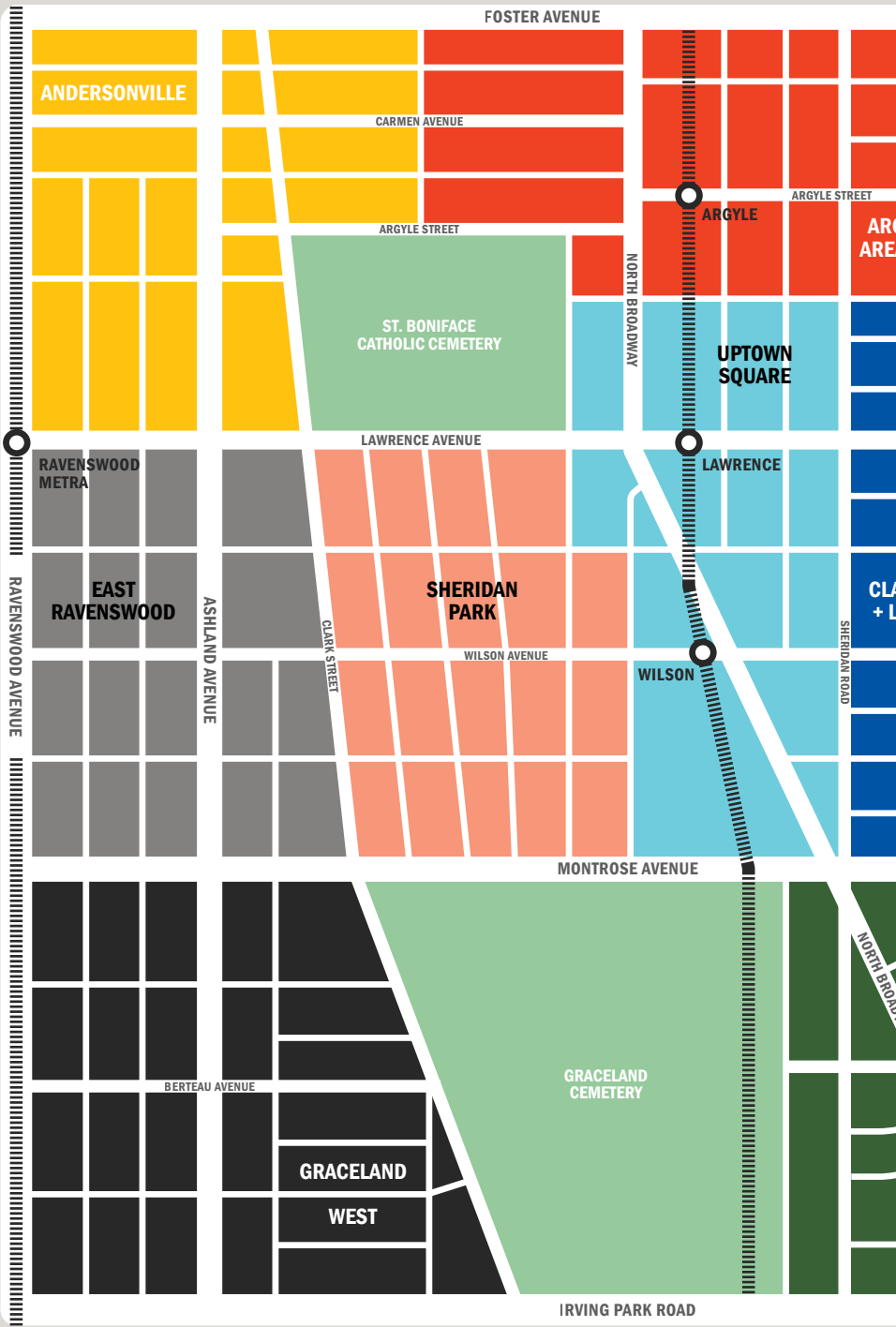
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Established in 1900, Uptown has a colorful history as a hotspot for arts and entertainment. The neighborhood's iconic Prohibition-era venues and ornate architecture are as beloved today as they were in the early decades of the 20th century.



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, we 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.

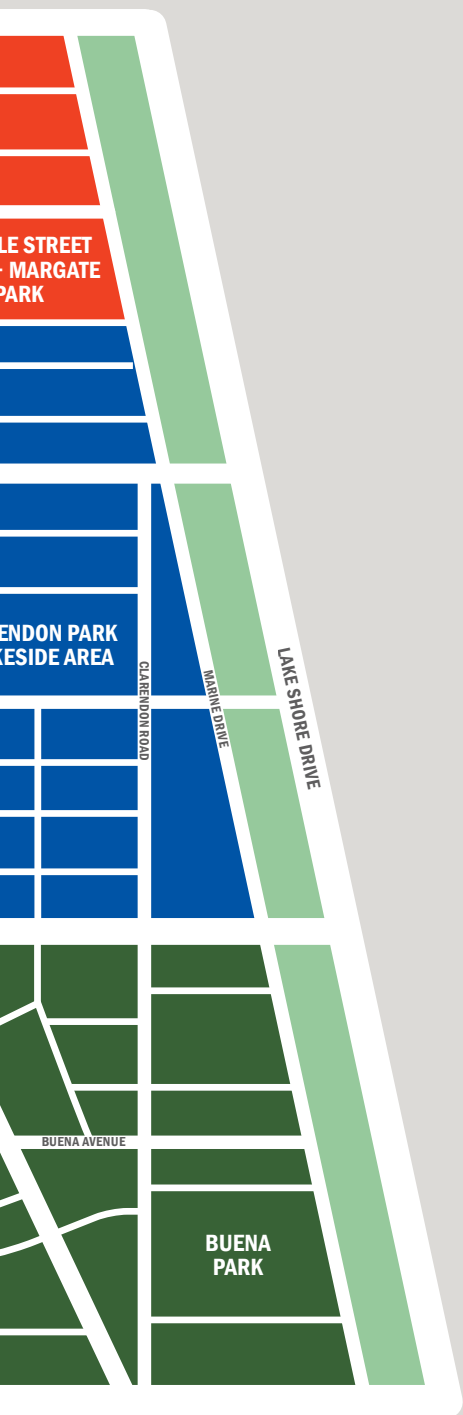
# UPTOWN



# Neighborhoods

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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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**EAT IT UP**

# BAKERY & DESSERT

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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

### Downstate Donuts

1132 W Wilson Ave.  
Chicago, IL 60640  
[downstatedonuts.com](http://downstatedonuts.com)  
@downstatedonuts

### Everybody's Coffee

935 W Wilson Ave.  
Chicago, IL 60640  
(773) 303-6220  
[everybodyscoffee.com](http://everybodyscoffee.com)  
@everybodyscoffee

### First Sip Cafe

1057 W Argyle St.  
Chicago, IL 60640  
(773) 234-3858  
[firstsip.cafe](http://firstsip.cafe)  
@firstsipcafe

### Klein's Bakery & Cafe

4155 N Broadway  
Chicago, IL 60613  
(773) 857-0525  
[kleinsbakerycafe.com](http://kleinsbakerycafe.com)  
@kleinbakery

### Nebala Cafe

4660 N Broadway  
Chicago, IL 60640  
(630) 452-3764  
@nebalacafe

### Stan's Donuts & Coffee

4601 N Broadway  
Chicago, IL 60640  
(630) 202-4224  
[stansdonuts.com](http://stansdonuts.com)  
@stansdonutschicago

### Sunflour Bakery & Cafe

4250 N Marine Drive  
Chicago, IL 60613  
(inside Go Grocer)  
(773)-432-5502  
[sunflour.cafe](http://sunflour.cafe)  
@sunflourchicago



# Klein's Bakery

*credit Hac Tran, exploreuptown.org/stories*

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Jessica Klein's baking journey began long before opening the doors of Klein's Bakery in Uptown's Buena Park neighborhood. Raised by her grandmother who owned a bakery in Venezuela, Jessica and her sister learned the craft of baking at a very young age. Although Jessica was a dentist back in her home country and her sister an accountant, upon arriving to the U.S. they had to shift careers. Moving to the U.S. in 2015 and making Uptown their home, they worked their way through the food service industry at local favorites North Buena Wine & Deli and Michael's Pizzeria. After two years, Jessica and her family realized their dream and opened the doors of Klein's Bakery 4155 N Broadway.

Jessica would always pass the corner of Buena and Broadway and notice the empty storefront and she knew that the location would be the future home of Klein's Bakery. "We started looking for a place and this corner was empty, we saw this place available, and I wanted to stay here. I lived at Hazel and Buena and I never checked out any other neighborhood...its the only place that we knew since we moved here, so we feel like family, you know?," says Klein.

Upon entering the café, you'll notice that the menu offers American breakfast menu items alongside Venezuelan specialty pastries, cakes, and desserts. "Mostly in our dessert area, they are all inspired by the Venezuelan culture", says Klein. What you'll see is cachito, a savory pastry stuffed with ham, cheese, and often times turkey, usually eaten for breakfast back in Venezuela. They also offer golfeados, a cinnamon roll type dessert with a bed of cheese and anise seed on top, and a Venezuelan variation of tres leches cake. These items have become very popular in the neighborhood with many non-Venezuelans always picking up cachitos and golfeados for the go or dine-in. "We are very proud of bringing our culture because Venezuelan culture wasn't well know here in the U.S. until about five years ago... not many people knew about Venezuelan culture and food...we were one of the pioneers, one of the first businesses that opened and offered Venezuelan food," says Klein. Customers, old and new, always are eager to try new Venezuelan pastries Jessica puts on the menu, and that level of support has led to Klein's Bakery's success in the neighborhood.



# Cachitos

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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.



# Everybody's Coffee

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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.



*Karl Sullivan and Rich Troche from Wilson Abbey and Everybody's Coffee*

# Vietnamese and Hong Kong Style Bakeries

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**La Patisserie P**  
1052 W Argyle St.  
Chicago, IL 60640  
(773) 878-3226  
[lapatisseriep.com](http://lapatisseriep.com)  
[@lapatisseriep](https://www.instagram.com/lapatisseriep)



# La Patisserie P

[credit.diningchicago.com/restaurants/la/patisserie-p](http://credit.diningchicago.com/restaurants/la/patisserie-p)

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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.



*Owner and classically-trained baker Peter Yuen*

# Honky Tonk to Drag Show

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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

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### **Bar on Buena**

910 W Buena Ave.  
Chicago, IL 60613  
(773) 525-8665  
[baronbuena.com](http://baronbuena.com)  
@thebaronbuena

### **Baton Show Lounge**

4713 N Broadway  
Chicago, IL 60640  
(773) 644-5269  
[thebatonshowlounge.com](http://thebatonshowlounge.com)  
@batonshowlounge

### **Big Chicks**

5024 N Sheridan Rd.  
Chicago, IL 60640  
(773) 728-5511  
[bigchicks.com](http://bigchicks.com)  
@bigchicks\_theuptownbar

### **Carol's Pub**

4659 N Clark St.  
Chicago, IL 60640  
(773) 754-8000  
[carolschicago.com](http://carolschicago.com)  
@carolschicago

### **Fat Cat**

4840 N Broadway  
Chicago, IL 60640  
(773) 506-3100  
[fatcatbar.com](http://fatcatbar.com)  
@fatcatchicago

### **The Green Mill**

4802 N Broadway  
Chicago, IL 60640  
(773) 878-5552  
[greenmilljazz.com](http://greenmilljazz.com)  
#thegreenmill

### **Hopleaf Bar**

5148 N Clark St.  
Chicago, IL 60640  
(773) 334-9851  
[hopleafbar.com](http://hopleafbar.com)  
@thehopleaf

### **Larry's Cocktail Bar**

1020 W Lawrence Ave.  
Chicago, IL 60640  
(872) 873-1001  
[larryschicago.com](http://larryschicago.com)  
@larryschicago



# Carol's Pub

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Carol's Pub, the beloved honky tonk dive bar, has been a popular spot for cheap beer and live country music for nearly 50 years in Uptown. In the 1950s and 1960s, the Uptown neighborhood of Chicago had gained a reputation as a "Hillbilly Heaven". For several decades, the neighborhood was locally famous for being an enclave of white Southern migrants, many of whom were from Appalachia. Appalachian people moved to Chicago in droves during this time seeking jobs. While many Appalachian and Southern migrants settled in other Chicago neighborhoods, the Appalachian population was the densest and the poorest in Uptown. Carol's Pub, a country-and-western bar, is one of the few remaining legacies of the Appalachian community in Uptown.

Current owner Ed Warm feels Chicago holds an underrated place in the history of country music. When Carol's closed under previous ownership, he felt a responsibility to take the torch and ensure that Carol's would continue to host live music. Carol's also has a late-night liquor license so it can serve until 4 a.m. every day; until 5 a.m. going from Saturday night into Sunday morning. Those wanting another drink after last call on the North Side often head to Carol's.



# 2 Bears Tavern

*credit Hac Tran, exploreuptown.org/stories*

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Mike Sullivan and Mark Robertson, co-owners of 2Bears Tavern Group, which owns and operates four LGBTQIA+ focused taverns in Chicago—2Bears Tavern Uptown, Meeting House Tavern, The SoFo Tap, and Jackhammer—have been in the hospitality businesses since 2010 after spending time as a lawyer and CPA respectively. Mike and Mark’s first venture, Crew Bar + Grill, was located at the intersection of Lawrence and Broadway, but since it closed, they had a desire for another bar concept on top of their already existing businesses. When the former Nick’s on Wilson space became available during COVID, they felt it was the perfect spot. “The transformation of the Broadway/Wilson area of Uptown over the past 5 years has been amazing. With a first-rate CTA station, Truman College, and more than 1,000 new residential units in the immediate area, it is a great place for a neighborhood LGBTQIA+ tavern. The area has already seen several new retail and entertainment projects, including the Baton Lounge, Double Door, and Chicago Market—a cooperative grocery—joining great retail and dining options along Wilson Avenue,” says Sullivan. Uptown is home to both the owners. It’s also one of the most diverse neighborhoods in the city, both in terms of its residents and its businesses. It’s a success story as to how a neighborhood can be a diverse, vibrant, and welcoming community. Sullivan and Robertson are excited to help be a part of Uptown’s renaissance and it reflects in each of their businesses. “Each of our taverns has its own vibe, but our overall business model is to create safe spaces for our communities to come together and find a relief valve of the outside world. 2Bears Uptown is designed to be a neighborhood LGBTQIA+ gathering spot, but of course we welcome everyone so long as they respect our community and our space. Many of our customers that have come from our other bars have commented on how different the feel of 2Bears Tavern Uptown is. That’s what we were going for: relaxed/no attitude environment, upscale design but not pretentious, good value and that “Chicago neighborhood bar” vibe,” says Sullivan and Robertson.



## Bars (continued)

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### **Le Nocturne**

4810 N Broadway  
Chicago, IL 60640  
(773) 271-5441  
[nocturnechicago.com](http://nocturnechicago.com)  
[@lenocturnechicago](https://twitter.com/lenocturnechicago)

### **Mao Bar**

4949 N Broadway  
Chicago, IL 60640  
(773) 739-9444  
[immmchicago.com](http://immmchicago.com)  
[@immmchicago](https://twitter.com/immmchicago)

### **Max's Place**

4621 N Clark St.  
Chicago, IL 60640  
(773) 739-9444

### **Meeting House Tavern**

5025 N Clark St.  
Chicago, IL 60640  
(773) 696-4211  
[meetinghousetavern.com](http://meetinghousetavern.com)  
[@meetinghousetavernchi](https://twitter.com/meetinghousetavernchi)

### **My Buddy's**

4416 N Clark St.  
Chicago, IL 60640  
(773) 728-3397  
[mybuddyschicago.com](http://mybuddyschicago.com)  
[@mybuddyschicago](https://twitter.com/mybuddyschicago)

### **The Reservoir**

844 W Montrose Ave.  
Chicago, IL 60613  
(773) 275-4000  
[reservoirchicago.com](http://reservoirchicago.com)  
[@thereservoirchicago](https://twitter.com/thereservoirchicago)

### **The SoFo Tap**

4923 N Clark St.  
Chicago, IL 60640  
(773) 784-7636  
[thesofotap.com](http://thesofotap.com)  
[@thesofotap](https://twitter.com/thesofotap)

### **2Bears Tavern**

1140 W Wilson Ave.  
Chicago, IL 60640  
(773) 672-4900  
[2bearstavernuptown.com](http://2bearstavernuptown.com)  
[@2bearstavernuptown](https://twitter.com/2bearstavernuptown)

### **Uptown Lounge**

1136 W Lawrence Ave.  
Chicago, IL 60640  
(773) 878-1136  
[uptownlounge.net](http://uptownlounge.net)  
[@uptownloungechicago](https://twitter.com/uptownloungechicago)

### **Uptown Taproom**

1265 W Wilson Ave.  
Chicago, IL 60640  
(312) 598-2968  
[neighborhoodtaprooms.com](http://neighborhoodtaprooms.com)  
[@uptowntaproom](https://twitter.com/uptowntaproom)

# Asia on Argyle

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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

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### Uni Uni Bubble Tea

1130 W Argyle Street

Chicago, IL 60640

(773) 878-3333

[uniuni.us](http://uniuni.us)

@uniuni\_us



# Burgers & Diners

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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!

## Breakfast, Burgers, and Brunch

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### **The Bar on Buena**

910 W Buena Ave.  
Chicago, IL 60613  
(773) 525-8665  
[baronbuena.com](http://baronbuena.com)  
@thebaronbuena

### **Chicago Pickle Eatery**

4515 N Sheridan Rd.  
Chicago, IL 60640  
(773) 961-8182  
[cp-eatery.com](http://cp-eatery.com)  
@chicagopickleeatery

### **Breakfast House Uptown**

1020 W Lawrence Ave.  
Chicago, IL 60640  
(773) 564-9620  
[breakfasthousechicago.com](http://breakfasthousechicago.com)  
@breakfasthousechicago

### **Fat Cat**

4840 N Broadway  
Chicago, IL 60640  
(773) 506-3100  
[fatcatbar.com](http://fatcatbar.com)  
@fatcatchicago



**Golden House Restaurant  
& Pancake House**

4744 N Broadway  
Chicago, IL 60640  
(773) 334-0406  
[goldenhousepancakes.com](http://goldenhousepancakes.com)  
@goldenhousepancakes

**Jake's Pup in the Ruf**

4401 N Sheridan Rd.  
Chicago, IL 60640  
(773) 728-1188  
[jakespupintheruf.com](http://jakespupintheruf.com)

**My Buddy's**

4416 N Clark St.  
Chicago, IL 60640  
(773) 728-3397  
[mybuddyschicago.com](http://mybuddyschicago.com)  
@mybuddyschicago

**Ragadan**

4409 N Broadway  
Chicago, IL 60640  
[ragadan.com](http://ragadan.com)

**The Reservoir**

844 W Montrose Ave.  
Chicago, IL 60613  
(773) 275-4000  
[reservoirchicago.com](http://reservoirchicago.com)  
@thereservoirchicago

**Tiztal Cafe**

4631 N Clark St.  
Chicago, IL 60640  
(773) 271-4631  
[tiztalcafe.com](http://tiztalcafe.com)  
@tiztalcafe4631

**Uptown Taproom**

1265 W Wilson Ave.  
Chicago, IL 60640  
(312) 598-2968  
[neighborhoodtaprooms.com](http://neighborhoodtaprooms.com)  
@uptowntaproom



*Golden House Restaurant*

# Try the Duck

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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

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### **Hon Kee Restaurant**

5009 N Winthrop Ave.

Chicago, IL 60640

(773) 878-6650

[honkeerestaurant.com](http://honkeerestaurant.com)

@honkeebbq

### **Sun Wah BBQ**

5039 N Broadway

Chicago, IL 60640

(773) 769-1254

[sunwahbbq.com](http://sunwahbbq.com)

@sunwahbbq

### **Honeymoon Café**

1138 W Argyle St.

Chicago, IL 60640

(773) 271-6668

[honeymooncafechicago.com](http://honeymooncafechicago.com)

@honeymooncafeargyle

**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.**





# Hon Kee BBQ & Seafood

*credit Hac Tran, exploreuptown.org/stories*

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For over 40 years, Paul Tsang, the owner of Hon Kee BBQ & Seafood, has experienced Lunar New Year celebrations on Argyle. He and his family opened their restaurant in 1981 and have remained a mainstay of the community since then. Specializing in Hong Kong barbeque – roasted duck, chicken, and pork – and much more, Hon Kee provides those within the diaspora specialized Lunar New Year food items for dine-in and carry-out. Aside from his special Lunar New Year roasted meats, Paul mentions that the grocery stores around the area also sell important food items like mandarin oranges and candies that signify good luck and good fortune for the coming year.

If you ask Paul or any other business and community leader in the community, Lunar New Year to the Argyle community is one of the most important holidays for the Asian diaspora in this community. The significance of the Lunar New Year is that it brings in a new spirit – things like progress, good luck, good health are looked for in welcoming the new year. Each animal of the Chinese zodiac represents something specific for that new year.



# Sun Wah

*credit Hac Tran, exploreuptown.org/stories*

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Sun Wah started its journey in New York’s Chinatown where it was crammed 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 phas 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.



# Only a Rooster...

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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

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### Chicago Flavas

Chicago, IL 60626

(773) 654-1118

[chicagoflavas.com](http://chicagoflavas.com)

@chicagoflavaspittbabe

### Jake’s Pup in the Ruf

4401 N Sheridan Rd.

Chicago, IL 60640

(773) 728-1188

[jakespupintheruf.com](http://jakespupintheruf.com)

### Harold’s Fried Chicken

1118 W Wilson Ave.

Chicago, IL 60640

(773) 654-1118

[haroldschickenscorp.com](http://haroldschickenscorp.com)

@haroldschickencorp



# Filter Coffee, Not People

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The coffee shops in Uptown have been the melting pot and “third space” for those whom have helped shape the area as it is today. 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 & Teas

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### **Crema**

1401 W Wilson  
Chicago, IL 60640  
(773) 944-0109  
[shopcrema.com](http://shopcrema.com)

### **Drink Happy Thoughts**

942 W Montrose Ave.  
Chicago, IL 60613  
(815) 370-7392  
[happymondaycoffee.com](http://happymondaycoffee.com)  
@drink.happy.thoughts

### **Elevate**

1325 W Wilson Ave.  
Chicago, IL 60640  
(312) 900-9033  
[elevatecoffee.us](http://elevatecoffee.us)  
@elevatecoffeechi

### **Emerald City Coffee**

1224 W Wilson Ave.  
Chicago, IL 60640  
(773) 857-3041  
[emeraldcitychicago.com](http://emeraldcitychicago.com)  
@emeraldcitycoffee



## Coffee Shops (continued)

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### **Everybody's Coffee**

935 W Wilson Ave.  
Chicago, IL 60640  
(773) 303-6220  
[everybodyscoffee.com](http://everybodyscoffee.com)  
@everybodyscoffee

### **Fat Miilk**

5018 N Broadway  
Chicago, IL 60640  
[fatmiilk.com](http://fatmiilk.com)  
@fatmiilk

### **First Sip Cafe**

1057 W Argyle St.  
Chicago, IL 60640  
(773) 234-3858  
[firstsip.cafe](http://firstsip.cafe)  
@firstsipcafe

### **Heritage Lawrence House**

1020 W Lawrence Ave.  
Chicago, IL 60640  
(773) 961-7583  
[heritagebicycles.com](http://heritagebicycles.com)

### **Klein's Bakery & Cafe**

4155 N Broadway  
Chicago, IL 60613  
(773) 857-0525  
[kleinsbakerycafe.com](http://kleinsbakerycafe.com)  
@kleinbakery

### **Nabala Cafe**

4660 N Broadway  
Chicago, IL 60640  
(312) 955-0135  
@nabalacafe

### **Queen Sheba Ethiopian Cafe**

4851 N Broadway  
Chicago, IL 60640  
(773) 654-3788

### **Uptown Nutrition at the UpSpot**

4548 N Broadway St  
Chicago, IL 60640  
(312) 899-6358  
@uptownnutritionchi





# Golden Milk

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**“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 Cafe in Uptown”**

**- Chicago Magazine**

# Dumplings & Dim Sum

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Feasting on an array of dumplings and bao 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... And Then Some

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### **Furama Restaurant**

4936 N Broadway  
Chicago, IL 60640  
(773) 271-1161  
[furamachicago.com](http://furamachicago.com)  
[@furamachicago](https://www.instagram.com/furamachicago)

### **Lao Sze Chuan**

4832 N Broadway  
Chicago, IL 60640  
(773) 293-4653  
[laouptown.com](http://laouptown.com)  
[@laoszechuan.uptown](https://www.instagram.com/laoszechuan.uptown)

### **Silver Seafood Restaurant**

4829 N Broadway  
Chicago, IL 60640  
(773) 784-0668  
[silverseafoodil.com](http://silverseafoodil.com)  
[@silverseafoodil](https://www.instagram.com/silverseafoodil)

### **Rakkan Ramen**

4926 N Broadway  
Chicago, IL 60640  
[rakkanramen.com](http://rakkanramen.com)



*Rakkan Ramen*



# Dim Sum

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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.



# Fine Dining with Fingers

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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

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### **B&Q Afro Root Cuisine**

4701 N Kenmore Ave.  
Chicago, IL 60640  
(773) 878-7489  
[@bquptown](#)

### **Demera Ethiopian Cuisine**

4801 N Broadway  
Chicago, IL 60640  
(773) 334-8787  
[demerachicago.com](#)  
[@demeraethiopianchi](#)

### **Iyanze Bar And Cafe**

4623 N Broadway  
Chicago, IL 60640  
(773) 944-1417  
[iyanzechicago.com](#)  
[@iyanzechicago](#)

### **Nigerian Kitchen**

4447 N Broadway  
Chicago, IL 60640  
(773) 271-4010  
[nigeriankitchen.net](#)



# Tradition Served Family-Style

*credit demerachicago.com*

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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.



*Demera Ethiopian Restaurant*



# Tiré Siga

*credit voyagechicago.com November 14, 2017*

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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**

## Ethiopian & West African (continued)

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### **The Mukase**

1363 W Wilson Ave.

Chicago, IL 60640

(773) 754-7121

[themukase.com](http://themukase.com)

@themukaserestaurant

### **Mama Osas African**

1027 W Wilson Ave.

Chicago, IL 60640

(773) 561-2754

### **Palace Gate Restaurant**

4548 N Magnolia Ave.

Chicago, IL 60640

(773) 769-1793

@palace\_gate\_restaurant

### **Selam Ethiopian Kitchen**

4543 N Broadway

Chicago, IL 60640

(773) 271-4300

[selamkitchen.com](http://selamkitchen.com)

@selamkitchen

### **Michuu Ethiopian Restaurant**

1023 W Wilson Ave.

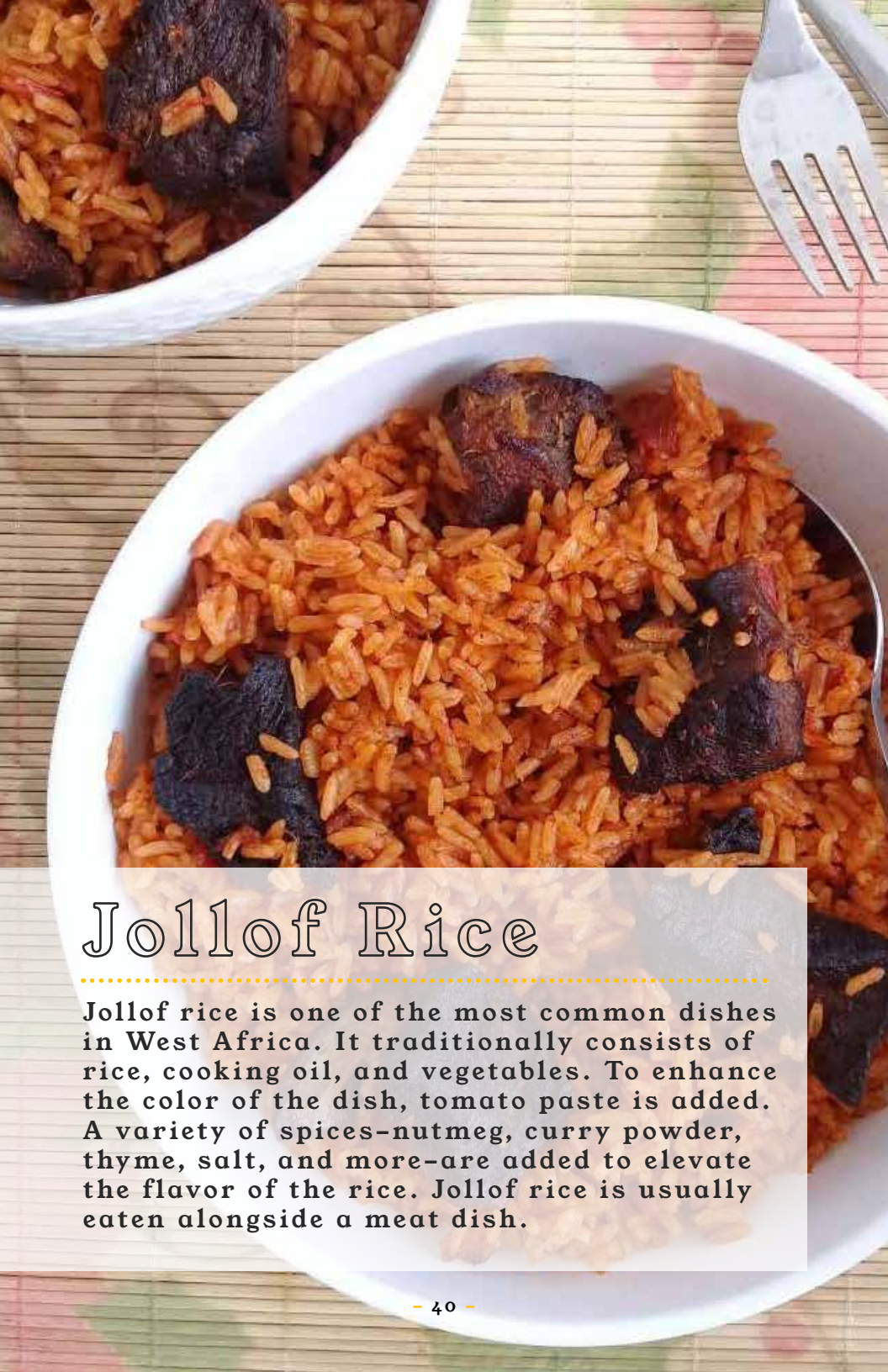
Chicago, IL 60640

(312) 394-9171

@michuuethiopian



*The Mukase*



## 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.



# Iyanze

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The Uptown neighborhood has a significant west African immigrant population, resulting in a number of unique and authentic family-run restaurants. Since emigrating from Nigeria more than 20 years ago, Emmanuel Abidemi has created a hub for Chicago's West Africa community. Iyanze opened in Uptown in 2009 and has been serving traditional Nigerian cuisine ever since. You can mix and match a wide variety of Nigerian stews, starches, meats, fish, and mollusks at Iyanze - a staple of Uptown's West African food scene. The food is prepared from scratch daily and served cafeteria style. Get whatever looks good to you that day, and a couple of extra scoops in case you can't make a decision. Our favorite is the jollof rice, a rice dish from West Africa. The dish is made with long-grain rice, tomatoes, onions, spices, vegetables, and meat in a single pot. African restaurants are well-known for their leisurely pace, but here the mother-and-son team behind Bolat goes the opposite route: Customers place their orders at a counter and watch as their food goes from steam table to plate in a matter of minutes. Technically, that makes this stuff fast food, but the flavors are clearly the result of slow cooking. Other favorites include goat meat which has seemingly endless layers of hot and mild peppers; peanut soup which has that nut's savory edge but also a peppery bite; and jerk chicken which is cloaked in a sauce redolent of cardamom and cloves.



# How We Roll

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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 conveyor 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

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### **Agami**

4712 N Broadway  
Chicago, IL 60640  
(773) 506-1845  
[agamisushi.com](http://agamisushi.com)  
@agamisushi

### **Gorilla Sushi Bar**

4617 N Clark St.  
Chicago, IL 60640  
(773) 728-3333  
[gorillasushibaronclark.com](http://gorillasushibaronclark.com)  
@gorillasushibaronclark

### **Dodomi Rotary Sushi & Ramen**

4521 N Sheridan Rd.  
Chicago, IL 60640  
(773) 561-9000  
[dodomisushi.com](http://dodomisushi.com)  
@dodomisushirotya

### **Pokiology**

4600 N Magnolia Ave.  
Chicago, IL 60640  
(773) 961-7624  
[pokiologychi.com](http://pokiologychi.com)  
@pokiologychicago



*Dodomi Rotary Sushi & Ramen*

The image shows a top-down view of four black ceramic bowls filled with poke, a Hawaiian dish. Each bowl contains white rice topped with various fresh ingredients including tomatoes, green onions, jalapeños, and chunks of protein. Two wooden chopsticks are placed across each bowl. To the right of the bowls are three small round containers with dipping sauces in light green, orange, and red. The entire scene is set on a light-colored wooden surface.

# Poke

Poke is a native Hawaiian dish originally eaten by fisherman 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.

# Late Night, Date Night, Brunch Right

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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 in Chicago.

## Mexican, Latin America, & America Sur

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### **Birrieria Zaragoza**

4800 N Broadway  
Chicago, IL 60640  
(773) 334-5650

[birrieriazaragoza.com](http://birrieriazaragoza.com)

### **Carino**

4662 N Broadway  
Chicago, IL 60640  
(312) 722-6838

[carinochicago.com](http://carinochicago.com)

@carino\_chicago

### **Carmela's Taqueria**

1206 W Lawrence Ave.  
Chicago, IL 60640  
(773) 275-5321

[carmelastaqueria.com](http://carmelastaqueria.com)

@carmelastaqueria

### **El Rincon de Fabio**

1002 W. Argyle St.  
Chicago, IL 60640  
(773) 654-3650

[elrincondedefabio.com](http://elrincondedefabio.com)

@elrincondedefabiollc

### **Fiesta Mexicana Restaurant**

4806 N Broadway  
Chicago, IL 60640  
(773) 769-4244

[fiestamexicanachicago.com](http://fiestamexicanachicago.com)

@fiestamexicanauptown

### **Kie-Gol-Lanee**

5004 N Sheridan Rd.  
Chicago, IL 60640  
(872) 241-9088

[kiegol.com](http://kiegol.com)

@kiegolchicago



2020, 2021,  
2022, 2023, 2024  
MICHELIN BIB  
GOURMAND

### **Marina's Cafe and Rum Bar**

4554 N Magnolia Ave.  
Chicago, IL 60640  
(773) 354-3320

[marinascafechicago.com](http://marinascafechicago.com)

### **Mr. Salsa**

1025 W Montrose Ave.  
Chicago, IL 60640  
(773) 880-0355

### **Tiffany's on Broadway**

4645 N Broadway  
Chicago, IL 60640  
(773) 293-7323

# Authentic Oaxacan

*credit kiegol.com and mfgdesignlab.com*

After cooking traditional Oaxacan food for several years, the team behind Kie-Gol-Lanee decided to move from their hometown Santa Maria Quiegolani (Kie-Gol-Lanee), Oaxaca, Mexico to Chicago in 2004. Their culinary experience was enriched when they started cooking contemporary Italian cuisine at Antepima in the Andersonville neighborhood. In 2016, they saw the opportunity to take over the space where Riques Cocina was in Uptown and in September of that year, they opened their doors to launch a Oaxacan menu showcasing authentic flavors from their native state and in 2022 they introduced their bar program.

The culinary team is led by two siblings, Maria and Reynel Mendoza along with their respective spouses, Leo Ramos and Sandra Sotz, whose mission has been to preserve the original family recipes. At Kie-Gol-Lanee, you will find traditional favorites 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, the Uptown restaurant was added to the prestigious Michelin Guide's Bib Gourmand list and continues to be featured in Chicago's list. Uptown United and the Uptown Chamber of Commerce have proudly supported Kie-Gol-Lanee since they opened with sidewalk cafe permitting, obtaining a liquor license, and securing space for them in Argyle Night Market so they can bring their authentic Oaxacan cuisine to the streets! In 2024, Kie-Gol-Lanee opened their second location in Logan Square.



# Double Happiness

*credit Michael Gebert, Chicago Reader, December 2, 2014*

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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.



# Send Noods!

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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

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### **Hon Kee BBQ**

5009 N Winthrop Ave.

Chicago, IL 60640

(773) 878-6650

[honkeerestaurant.com](http://honkeerestaurant.com)

@honkeebbq

### **Sun Wah BBQ**

5039 N Broadway

Chicago, IL 60640

(773) 769-1254

[sunwahbbq.com](http://sunwahbbq.com)

@sunwahbbq

### **Lao Szechuan**

4832 N Broadway

Chicago, IL 60640

(773) 293-4653

[laoszechuanusa.com](http://laoszechuanusa.com)

WHERE TO  
SLURP IT UP

# Italian Noodles

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## **Anna Maria Pasteria**

4400 N Clark St.  
Chicago, IL 60640  
(773) 506-2662

[annamariapasteria.com](http://annamariapasteria.com)

@annamaria.pasteria

## **Munno**

4656 N Clark St.  
Chicago, IL 60640  
(773) 942-7575

[munnochicago.com](http://munnochicago.com)

@munnochicago



2021, 2022, 2023, 2024  
MICHELIN  
BIB  
GOURMAND

**“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*







## al Bolognese

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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!

# Thai Noodles

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## **Immm Thai Street Food**

4949 N Broadway  
Chicago, IL 60640  
(773) 293-7378  
[immmchicago.com](http://immmchicago.com)  
[@immmchicago](https://www.instagram.com/immmchicago)

## **Thai Pastry**

1113 W. Argyle St.  
Chicago, IL 60640  
(773) 784-5399  
[thaipastry.com](http://thaipastry.com)  
[@thai.pastry.restaurant](https://www.instagram.com/thai.pastry.restaurant)

## **In-On Thai**

4641 N Broadway  
Chicago, IL 60640  
(773) 944-0114  
[inonthaichicago.com](http://inonthaichicago.com)  
[@inonthai](https://www.instagram.com/inonthai)

**“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*



# In-On Thai

*credit Uptown Update, March 6, 2018*

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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 the Uptown Chamber of Commerce 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!



*In-On Thai*

# Immm Thai Street Food

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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!



# Vietnamese Noodles

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## **Café Hoang**

1065 W Argyle St.  
Chicago, IL 60640  
(773) 878-9943

[cafehoang.com](http://cafehoang.com)

@cafe.hoang\_uptown

## **Danang Kitchen**

1019 W Argyle St.  
Chicago, IL 60640  
(773) 654-3564

[danangkitchenchitown.com](http://danangkitchenchitown.com)

@danang\_kitchen

## **Hai Yen Restaurant**

1055 W Argyle St.  
Chicago, IL 60640  
(773) 561-4077

[haiyenchicago.com](http://haiyenchicago.com)

@haiyen\_chicago

## **Miss Saigon**

1129 W Argyle St.  
Chicago, IL 60640  
(773) 681-5700

[misssaigonchicago.com](http://misssaigonchicago.com)

@miss\_saigon\_chicago

## **Nha Hang Vietnam Restaurant**

1032 W Argyle St.  
Chicago, IL 60640  
(773) 878-8895

## **Pho 777**

1104 W Argyle St.  
Chicago, IL 60640  
(773) 561-9909

## **Pho 888**

1137 W Argyle St.  
Chicago, IL 60640  
(773) 907-8838

[orderpho888.com](http://orderpho888.com)

@pho888.chicago

## **Pho Loan**

1114 W Argyle St.  
Chicago, IL 60640  
(773) 334-4500

[pholoantogo.com](http://pholoantogo.com)

@pholoan

## **Pho Viet**

4941 N Broadway  
Chicago, IL 60640  
(773) 769-1284

[chicagophoviet.com](http://chicagophoviet.com)

@phovietuptown

# Mi 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.



# Pho 777

[credit.dininginchicago.com/restaurants/pho-777](http://credit.dininginchicago.com/restaurants/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.





## Bun Cha Ha Noi

Bun Cha Ha Noi 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.



# Bun Bo Hue

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**Bun Bo 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.**



# Café Hoang

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Cafe 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 Cafe Hoang in 2000.

The menu at Cafe 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.



*Cafe Hoang (Photo by John Lee)*

# Who Needs Deep Dish?

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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

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### **Gigio's Pizzeria**

4643 N Broadway  
Chicago, IL 60640  
(773) 271-2273

[gigiospizzachicago.com](http://gigiospizzachicago.com)

@gigios\_in\_uptown

### **Munno Pizzeria & Bistro**

4656 N Clark St.  
Chicago, IL 60640  
(773) 942-7575

[munnochicago.com](http://munnochicago.com)

@munnochicago



2021, 2022, 2023, 2024  
MICHELIN  
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GOURMAND

### **Michael's Original Pizzeria**

4091 N Broadway  
Chicago, IL 60613  
(773) 929-4149

[michaelspizzachicago.com](http://michaelspizzachicago.com)

@michaelspizzachicago



*Munno Pizzeria & Bistro*

# 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-crust piece of pizza, Gigio's more than fills the role.



Gigio's Pizzeria

# A Global Marketplace

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

## Supermarkets, Delis, & Spirits

### Chicago Market (coming soon)

4620 N Broadway

Chicago, IL 60640

[chicagomarket.coop](http://chicagomarket.coop)

@chicago\_market

### North Buena Deli & Wine

4200 N Broadway

Chicago, IL 60640

(773) 270-4179

[northbuenadeliandwine.com](http://northbuenadeliandwine.com)

@northbuenadeli

### Dalia Food Mart

4661 N Broadway

Chicago, IL 60640

(773) 275-7690

@daliafoodmarket

### Epic Wine & Spirits

4411 N Broadway

Chicago, IL 60640

(773) 809-2121

### Foremost Liquor Store

1040 W Argyle St.

Chicago, IL 60640

(773) 989-0808

@foremostliquorsuptown

### Rupee Wine & Spirits

4812 N Broadway

Chicago, IL 60640

(773) 809-0936

[rupeewinespirits.com](http://rupeewinespirits.com)

@rupeewinespirits



## Supermarkets, Delis, & Spirits (continued)

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### **GNS Foods**

4092 N Broadway  
Chicago, IL 60613  
(773) 248-8642  
[@gnsbuenapark](#)

### **Kaneshie Supermarket**

4552 N Broadway  
Chicago, IL 60640  
(773) 506-2800

### **Makola African Supermarket**

1019 W Wilson Ave. #1017  
Chicago, IL 60640  
(773) 654-1971

### **Old World Market**

5129 N Broadway  
Chicago, IL 60640  
(773) 989-4440

### **Park to Shop Supermarket**

4879 N Broadway  
Chicago, IL 60640  
(773) 334-3838

### **Rayan's Fine Wine & Spirits**

4559 N Clark St.  
Chicago, IL 60640  
(773) 989-1025  
[rayanliquors.com](#)  
[@rayansliquors](#)

### **Shan Grocery**

5060 N Sheridan Rd.  
Chicago, IL 60640  
(773) 769-4961  
[chicagoshanrestaurant.com](#)

### **Sky's Beverage Depot**

4635 N Broadway  
Chicago, IL 60640  
(773) 809-8909  
[skysbeveragedepot.com](#)  
[@skysbeveragedepot](#)

### **Tai Nam Food Market**

4925 N Broadway  
Chicago, IL 60613  
(773) 275-5666

### **Uptown Deli**

4759 N Sheridan Rd.  
Chicago, IL 60640  
(773) 944-1150

### **Viet Hoa Plaza**

1051 W Argyle St.  
Chicago, IL 60640  
(773) 334-1028

# Uptown Deli

*credit Hac Tran, [exploreuptown.org/stories](https://exploreuptown.org/stories)*

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Mohammed Abuhashish, the owner of Uptown Deli, located at 4759 N. Sheridan, has always called the Northside of Chicago his home. Mohammed's father came to Chicago with his older brother from Jordan when he was 12 years old. Years later, his parents met in the city, got married, and welcomed Mohammed into the world. They always lived throughout different neighborhoods on the Northside, with Uptown being one of them, but after years of moving around, Mohammed decided to move back to Uptown because of the love he felt from the community and all the excitement the neighborhood had to offer.



# EAT IT UP

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A Food Guide for  
Uptown, Chicago

Uptown Chamber of Commerce

773-878-1184

[www.exploreuptown.org](http://www.exploreuptown.org)

**UPTOWN**  
Chamber of Commerce