How to Shop Like a Chef

Hard-to-find INGREDIENTS,
the tastiest CHEESES and CURED MEATS,
secret-weapon CONDIMENTS,
the ultimate ICE CREAM aisle, and more
The Hot List
10 places everyone’s talking about (in order of heat)

1. **OUTSIDE VOICES**
   - **What**: Lots and lots of natural wines, plus charcuterie, from the Scofflaw folks. Why: Geekery without the snobbery—they’ve put wine pronunciations on the menu. **Where**: 3204 W. Armitage Ave., Logan Square

2. **OSITO’S TAP**
   - **What**: A Latin speakeasy behind Moreno’s Liquors. Why: The store is a destination for mezcal; now people are staying for the cocktails. **Where**: 2553 S. Ridgeway Ave., Little Village

3. **STARBUCKS RESERVE ROASTERY**
   - **What**: A five-story wonderland of coffee flights and cocktails. Why: Catch the buzz of your choice, no matter the time of day. **Where**: 646 N. Michigan Ave., Near North Side

4. **MOODY TONGUE**
   - **What**: The inventive brewpub is back in bigger, fancier digs. Why: The tasting menu pairs truffle Squab with truffle Pilsner—it’s the ultimate spot for beer snobs. **Where**: 2515 S. Wabash Ave., Bronzeville

5. **TIME OUT MARKET**
   - **What**: A sprawling food hall from the quarterly mag. Why: It’s one tasty stall after another, including dishes from Split-Rail and HalSous’s Thai Dang. **Where**: 916 W. Fulton Market, West Loop

6. **LAO PENG YOU**
   - **What**: Two brothers who worked at Pilsen restaurants get back to their Chinese roots. Why: Their noodles and dumplings are made with love—that is, inspired by Grandma. **Where**: 2020 W. Chicago Ave., Ukrainian Village

7. **GIAMBOTTA PIZZA CO.**
   - **What**: A serious Neapolitan pizza and natural wine joint establishes a beachhead in Plainfield. Why: The wine list, packed with unexpected bottles, is drawing all the city somms. **Where**: 24136 W. Lockport St.

8. **PORTO**
   - **What**: Spanish-Portuguese seafood from the Beatnik team. Why: With tinned seafood and lush plants, this is a breezy taste of summer even when there’s dirty slush on the ground. **Where**: 1600 W. Chicago Ave., East Ukrainian Village

9. **AVLI**
   - **What**: A River North outpost of the Greek taverna. Why: With the fig-topped saganaki and bottles of crisp Assyrtiko, you’d swear you were in Mykonos. **Where**: 702 N. Wells St.

10. **BOQUERIA**
    - **What**: Tapas and vermouth cocktails from an East Coast import. Why: Start with the jamón, finish with the Nutella churro. **Where**: 807 W. Fulton Market, West Loop

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**COMMON THREADS**

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Join Common Threads as we celebrate 15 years of cultivating a culture that embraces a healthier lifestyle and celebrates diversity through food.

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