

König Ludwig proudly served on draft at the Hopleaf



The Hopleaf
5148 N Clark St.
Chicago, IL 60640

FOOD



Java, On the Rocks

As summertime wanes, so does the demand for cool, icy drinks. (Hey, no long lines at Jamba Juice!) But some drinks work year-round, like iced coffee. There are a few particulars to making it well, though: It tastes better if brewed, then refrigerated (instead of hot coffee poured on ice); having too many ice cubes dilutes the taste; and the colder the coffee, the better. Can local coffee makers follow these simple tenets? *The A.V. Club* got really jittery finding out.

Starbucks

Price: \$1.85-\$2.50 **Plus:** Baristas pour cold coffee from a pitcher, then shake it with the sweetener, creating a flavorful froth. (It's also available unsweetened.) **Minus:** The price is high—the most expensive of all the places surveyed. **Strength:** Average, as other flavors hide the strength. **Intangible:** Along with gum and chocolate, Starbucks sells generally crappy adult-contempo CDs in its impulse-buy area. Pair that drink with the smooth sounds of Corinne Bailey Rae!

Dunkin Donuts

Price: \$1.49-\$1.99 **Plus:** Cheap, and the small size provides a good amount. **Minus:** The temptation to pair it with an even-less-healthy doughnut. **Strength:** Adequate. It could be a little stronger, but it's not lifeless. **Intangible:** With plans to open roughly 11,000 more stores by 2015, Dunkin Donuts could become more common than Starbucks, which is a little terrifying.

Caribou Coffee

Price: \$1.80-\$2.30 **Plus:** With few ice cubes, there's more room for the good shit. **Minus:** Overly bitter taste, and the

cup sweats profusely from the rapidly melting ice. **Strength:** Mild, yet watery. **Intangible:** Not only is Caribou the second-largest specialty coffee company in the U.S., it's also the name of a good electronic band.

Peets Coffee & Tea

Price: \$1.50-\$1.80 **Plus:** It isn't bitter like Caribou, and it tastes fresh—even *tangy*—with an adequate amount of ice. **Minus:** The best of the group only has one location in Chicago (and one in Evanston). **Strength:** As advertised, full-bodied with extra punch. **Intangible:** At one point, Starbucks owned Peets, but allowed it to secede. Peets opted to keep it real by focusing more on its product than expansion.

Einstein Bros. Bagels

Price: \$1.49-\$1.69 **Plus:** Numerous locations and inexpensive, with a variety of iced teas and food. **Minus:** Flavorless, weak, and not very cool. **Strength:** Hearty at first, but it quickly subsides. **Intangible:** Along with Noah's Bagels, Manhattan Bagel, and Chesapeake Bagel Bakery, Einstein Bros. is part of the New World Restaurant Group's bagel empire. —*Garin Pirnia and Kyle Ryan*

NORTH CENTRAL

North Center, Ravenswood, Roscoe Village, St. Ben's

Brownstone Tavern & Grill

An upbeat bar in North Center, the Brownstone caters to a crowd in their 20s and 30s in a surprisingly classy environment. It offers more than the typical bar food—yes, wings are on the menu, but so are entrées such as Thai chili salmon and Australian lamb chops. For dessert, the skillet cookie is definitely worth the sugar-coma that will most likely follow. Great for: A place to watch sports and eat really well.

Entrées: \$7-\$18 Key: A, O, V. 773-528-3700, fourcorner-staverns.com, 3937 N. Lincoln Ave.

Kaze Sushi

Some diners think they like sushi, but lose their nerve when they see the menu. Kaze Sushi takes some of the sting out of the unknown by pairing sauces, spices, and buffers (apples, strawberries, and pumpkin, among others) with the usual fresh fish to create a new, non-threatening experience. The menu changes seasonally, but dinner highlights have included seafood pumpkin nog soup, diced tuna tartar (apples, onions, balsamic, tuna, and sesame), and sake (salm-

A: Alcohol
BYOB: BYOB
D: Delivery
O: Outdoor dining

V: Vegetarian friendly
L: Late-night dining [after midnight]
B: Brunch

on topped with enoki mushrooms, Japanese white pepper, and truffle oil). Great for: The less-adventurous sushi-eater. Entrées: \$8-\$15 Key: A. 773-327-6776, kazesusushi.com, 2032 W. Roscoe St.

NORTH LAKE

Andersonville, Edgewater, Rogers Park, Uptown

Andie's Restaurant

A family-owned restaurant specializing in Greek and Lebanese food, Andie's works for a casual bite or a special occasion. The large menu features numerous vegetarian options (like vegetable kebobs), but meat-lovers have plenty of choices, such as the popular lamb and beef gyros. During the holidays, Andie's changes its menu, serving a three-course meal that features newer, more expensive dishes. It can get crowded year-round, so reservations are a good idea, though the full bar makes the wait go by quickly. Great for: A meal that feels like home-cooking without a load of dishes. Entrées: \$11-\$17 Key: A, D. 773-784-8616, 5253 N. Clark St.

Noodle Zone

There's no need to pick just one type of Asian food when Noodle Zone offers them all, from Thai to Korean to a Japanese sushi bar. Even the salads are creative: One features shredded fresh papaya tossed with tomatoes, green beans, peanuts, lime juice, and chili pepper. Great for: A variety of reasonably priced Asian options. Entrées: \$5-\$8 Key: BYOB, D, V. 773-293-1089, noodlezone.net, 5427 N. Clark St.

LAKEVIEW/WRIGLEYVILLE/BOYSTOWN

Casbah Café

Brass vases and hookahs line the walls and surround the fireplace in this intimate Mediterranean restaurant, which is nestled among Broadway's bustling shops. It's hard to see much from the outside, but inside, the dim lighting and quiet regional music help provide a cozy dining experience. The southern Mediterranean selections include hummus, falafel, kebabs, dolmech, and thick, dark curries served with meat or vegetables and fresh couscous. Great for: Lunch or dinner before wandering along Broadway or seeing a movie at the Landmark Century Cinemas. Entrées: \$8-\$15 Key: BYOB, V. 773-935-3339, 3151 N. Broadway St.

Tango Sur

When the thought of Fogo De Chao is too much to bear, Tango Sur offers a lighter version of the Latin American meat onslaught. Steak, veal, and pork all get top billing on the menu, along with empanadas and salads. Great for: Dinner after the Music Box. Entrées: \$10-\$20 Key: BYOB. 773-477-5466, tangonadamas.com, 3763 N. Southport Ave.

DEPAUL/LINCOLN PARK

Bordo's

Billing itself as an eatery and bar, Bordo's actually tips more to the bar side for the see-and-be-seen crowd. The front room changes from dining area to lounge and then from lounge to club by the end of the night. The menu is a bit random, but most of the customers here are looking for something to munch on, not to fill them up. Try the grilled calamari or hummus-and-black-bean dip for an appetizer. The staff recommends any of the handmade pizzas for a large group. Great for: A complete night of indulgence. Eat and drink all night with the locals. Entrées: \$8-\$15 Key: A. 773-529-6900, 2476 N. Lincoln Ave.

Sushi O Sushi

In addition to sushi favorites like the Sushi O Sushi roll, this upscale Japanese restaurant offers fish-less options like the Hawaiian, a California roll with shrimp and pineapple. Great for: The sushi lover looking for some of the freshest fish in the city. Entrées: \$15-\$24 Key: A, D, V. 773-871-4777, 346 W. Armitage Ave.

DOWNTOWN NORTH

River North, Gold Coast, Streeterville, Old Town, River West, West Town

Mity Nice Grill

Mity Nice is another restaurant that features comfort food (meatloaf, mac and cheese, baby-back ribs), but fish is also a specialty: The dinner menu has up to five different kinds that customers choose and customize. The décor has a cool '40s-diner throwback style, though the restaurant itself can be difficult to

The Winds Cafe

2657 N. Kedzie, Chicago
773.489.7478

Breakfast, Lunch & Dinner

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