

# Food & Wine

The Bristol's chalkboard wall doubles as a menu, listing specials like Mexican-style corn.



WHERE TO GO NEXT

## new in chicago

*Honky-tonk taquerias, nose-to-tail dishes and ultra-seasonal chalkboard menus have energized the city, as have bars serving cult beers, small-batch liquors and esoteric wines. by heather shouse*

### *best places to drink now*

**Revolution Brewing** Brewmaster Jim Cibak hails from top Chicago craft breweries Three Floyds and Goose Island. At this new Logan Square brewpub, he's creating excellent house beers like Iron Fist pale ale, which has enough revved-up hops to satisfy the fiercest hop-head. 2323 N. Milwaukee Ave.; 773-227-2739.

**Rootstock Wine & Beer Bar** The collaboration of three former Webster's Wine Bar employees, Rootstock has one of the city's most fascinating lists of small-production wines, like the 2006 Movia Ribolla Brda from Slovenia, plus artisanal beers from the Lost Abbey. Cognac lamb sausage and other elevated pub foods are served until 1 a.m., making Rootstock the last call for local chefs. 954 N. California Ave.; 773-292-1616.

**Gilt Bar** Chef-owner Brendan Sodikoff brings French Laundry training to this swank saloon, where he serves roasted pork meatballs with white grits and other haute snacks. The bar offers esoteric wines like Irsai Olivér (a crisp Hungarian white) and classic cocktails from consultant Paul McGee of the Whistler, including the Death's Door Daisy made with Wisconsin-produced Death's Door vodka. 230 W. Kinzie St.; 312-464-9544.

### *great new hotel*

**The Elysian** This Gold Coast hotel exudes luxury with its Greco-Roman statues and crystal-starburst chandeliers. But its restaurant, Balsan, follows Chicago's casual trend, serving wood oven-fired pizzas and craft beers. Doubles from \$395; [elysianhotels.com](http://elysianhotels.com).