

Time Out

Chicago

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ALFRESCO
DINING
GUIDE

Take it Outside

With more
than 100
spots like
these, there's
no excuse
to eat inside
*(except maybe those
damn cicadas)*

NICE GLASS
Buxom mosaic sculptures
take root at Garfield Park

Cover Price \$2.50



18

0 71896 44501 5

6 NoMI

Despite what you may have heard, NoMI doesn't have to be a five-course, \$300, put-on-your-best-suit experience. In fact, when it comes to its roof deck, it's often a short-sleeves-and-sunglasses affair, with guests from the Park Hyatt checking out the posh Gold Coast locals (and vice versa). If it's NoMI's fine-dining menu you're craving, you're in the wrong place—they only serve off the lounge menu. It's still a far cry from standard bar food, with items such as chicken empanadas with chimichurri (\$14) and a duo of grilled sausages (morcilla and chorizo, \$12). But if all you need is a good cocktail (a new tequila cocktail list has been unveiled for the season), some beautiful people to rub elbows with and a nice view of Chicago's toniest neighborhood, you've come to the right place. *800 N Michigan Ave, 312-239-4030—DT*

7 Volo

Even if there weren't an alfresco option, we'd skip a summer evening outdoors for this Roscoe Village

8

Sidetrack

If you're one of those heterosexuals who swears nothing can turn you gay, you obviously haven't seen the outdoor space at Sidetrack yet. Stretching over two levels of flower-lined deck, it's roomy enough to house your entire crew without imposing on anybody else's space—or find a nook for some one-on-one time. That's not to say it doesn't get crowded (who wants to down one of Sidetrack's vodka slushies, \$5.50, indoors?), but prime people-watching is kind of the point. Just be sure to look and not touch—Lord only knows how many straight guys are playing the part just to get a piece of the atmosphere. *3349 N Halsted St, 773-477-9189—DT*

BEST RACK Handlebar

At most places, your beloved bicycle could get nabbed while you're eating. Not at biker-haven Handlebar, which has beer garden bike racks. Here, tire kicking and cigarette smoking go hand in hand with beer guzzling. *2311 W North Ave, 773-384-9546*

wine bar's tasting flights (\$8–\$18) and round after round of chef Stephen Dunne's small plates (the roasted bone marrow, \$8, and duck leg confit, \$15, are two favorites). Luckily though, this spot offers two choices for outdoor eating—the Roscoe Street sidewalk café (which is perfectly acceptable) or the more private backyard. Opt for the latter and, if you can, ask for one of four wooden cabanas outfitted with chaise



Sidetrack