



## **Time Out Market in Chicago's West Loop** *the best of the city under one roof*

CHICAGO — [Time Out Market Chicago](#) opened to the public on November 21. Located at 916 W Fulton Market, the highly anticipated food and cultural market brings the best of the city under one roof, including 18 of Chicago's most outstanding chefs and restaurateurs, exciting craft cocktails, culinary and cultural experiences from local talent and more—all handpicked by Time Out Chicago's editorial team.

Spanning 50,000 square feet and three floors, Time Out Market Chicago celebrates the very best the city has to offer. From morning through night, guests can experience Time Out Market Chicago's 18 kitchens, demonstration kitchen, event kitchen, three bars, entertainment platform with bleacher seating and an all-season rooftop bar complete with impressive skyline views.

*"Time Out Market Chicago brings a new culinary and cultural experience to the West Loop—we are excited to welcome our guests to this spectacular space" said Didier Souillat, CEO of Time Out Market. "We created this place to showcase the outstanding talent of which Chicago is so rich. Every day of the week from morning to night, our guests get to enjoy some of the city's best food, see top chefs in action, sip cocktails created by leading local mixologists and come together around communal tables—and if this wasn't enough, there are also exciting cultural activations. This year, we have opened five Time Out Markets in North America and the one in Chicago is the largest of them—it's a big celebration of this fantastic city and it is dedicated to democratizing fine dining. We are making fine dining casual, and casual extraordinary."*

### **Time Out Market Chicago's curated mix: A lineup of top chefs and restaurateurs**

To select the city's best culinary talents, the Time Out Chicago editorial team trawled the city in search of the best chefs and restaurants, and then invited the very best to join Time Out Market's all-star lineup. This curated selection offers an incredible range of local cuisine—served on fine china with flatware, and made affordable and accessible. Time Out Market Chicago features the following top chefs and restaurateurs:

- **Band of Bohemia brings its award-winning brewpub concept to Time Out Market**

Rooted in the namesake bohemian spirit of collective ingenuity and dedicated to providing an elevated level of cuisine, libations and service, Band of Bohemia was envisioned by co-founders and Midwest natives Michael Carroll (Head Brewer) and Craig Sindelar (Director of Operations), who met while they were working at three-Michelin star Alinea. Since opening in 2015 in Ravenswood, Band of Bohemia has been praised for Carroll's ability to craft beers that pair seamlessly with an ever-changing, seasonal menu curated by Chef Soo Ahn, alongside Sindelar's extensive wine knowledge and superior service standards. With the belief that one can create a unique beer that is appropriate, if not essential, to a finer dining experience, Band of Bohemia is the first brewpub to have been awarded a Michelin star. Now Carroll and Sindelar bring their elevated, chef-driven eats and fascinating beers to Time Out Market Chicago starting with their coveted Jasmine Rice Ale with future beers rotating in harmony with the seasons. On the menu: signature eats like the beloved eggplant naan with Old Bay aioli and sport peppers or the braised pork belly with coconut, tamarind, banana and fennel.

- **Chef Brian Fisher of Michelin-starred Entente offers approachable high-end dishes**

Backed by a culinary career that spans top kitchens from New York to San Francisco, Brian Fisher has explored many cuisines and cooking styles. His dream of opening his own restaurant became a reality with Entente, where he acts as chef and partner, alongside Ty Fujimura. After just one year in business, the restaurant earned its first Michelin star in 2017, which it retained in 2018 under Fisher's leadership. Dedicated to delivering high-end dishes in a casual atmosphere, Entente is a fine dining hot spot that is affordable and approachable. The restaurant's culinary vision is contemporary and imaginative with masterful, ever-changing dishes driven by seasonal ingredients—the result of the creativity and

collaboration of a diverse and talented team. In 2018, Fisher was named a James Beard Award semifinalist in the 'Best Chef: Great Lakes' category. At Time Out Market Chicago, visitors enjoy Fisher's unexpected and flavor-bending dishes that are unique to his acclaimed restaurant.

- **John Manion shares his vibrant flame-kissed flavors**

Chef John Manion explores the bold culinary essence of South America at his celebrated West Loop restaurants, El Che Steakhouse & Bar and La Sirena Clandestina. Manion's love of the region started when his family moved to Sao Paulo, Brazil, when he was eight years old. For five years, he soaked in the culture and, most importantly, the food. Through authentic flavors and masterful fire-cooking techniques, Manion showcases Argentinian and Brazilian cuisines in Chicago, and, in the process, his restaurants have received both local and national acclaim. In 2017, Manion was nominated for Chef of the Year at the Jean Banchet Awards and was recognized as a Master of the Flame by the Chicago Tribune in the Critics Choice Dining Awards. At Time Out Market Chicago, Manion shares the vibrant flame-kissed flavors his devotees have come to know and love through dishes such as BBQ Pork Shoulder, Chimichurri Chicken Thighs and Porteno Poutine.

- **Chef Bill Kim serves unique takes on casual Asian cuisine**

Chef Bill Kim's earliest food memory is standing at his mother's side in their kitchen in Seoul, grinding sesame seeds with mortar and pestle. Years later in Chicago, with the opening of urbanbelly in 2008, Kim kickstarted the wave of fine dining chefs branching into creative casual fare. His boldly flavored brand of dumplings, booze and bowls, now a decade strong, is on full display at his Wicker Park restaurant and in the pages of his first cookbook, "Korean BBQ: Master Your Grill in Seven Sauces." This year, Kim and Cornerstone Restaurant Group opened a full-service restaurant in partnership with Crate and Barrel. Kim's border-blurring cuisine is celebrated nationwide, and Time Out Market Chicago guests are treated to his "radically delicious and curiously familiar" fare through dishes like Edamame Dumplings, Katsu Udon Noodle Soup and a Spicy Thai Basil Leaf Bowl with Aromatic Jasmine Rice.

- **Chef Thai Dang offers vibrant flavors through his masterfully executed modern Vietnamese fare**

Chef Thai Dang explores the depths of Vietnamese cooking at his nationally acclaimed Pilsen restaurant, HaiSous, which he owns and operates with his wife Danielle. Born in Vietnam and raised outside of Washington, D.C., Dang grew up celebrating the heirloom recipes his family brought from their homeland. Through bold, authentic flavors and masterful execution, Dang is highlighting what modern Vietnamese cuisine can be. In 2018, HaiSous was a James Beard Award semifinalist in the 'Best New Restaurant' category and Chef Dang has recently been nominated as a semifinalist for 'Best Chef: Great Lakes'. The restaurant was also honored with a Michelin Bib Gourmand Award the past two years. At Time Out Market Chicago, Dang introduces visitors to the vibrant flavors found at HaiSous through dishes like Hàu Ẩn Sốt (grilled oysters with scallion confit, roasted peanuts and Nuoc Cham), Cánh Gà Chiên (fried chicken wings with caramelized fish sauce) and Bún Tôm Hoa (thick rice noodles with minced prawns, coconut milk, fried shallots and Vietnamese herbs).

- **The Purple Pig Salumeria serves shareable, mouth-watering charcuterie boards**

Fondly referred to as Chicago's "cheese, swine and wine emporium," The Purple Pig is famous for its vast charcuterie and cheese selection. Chef/partner Jimmy Bannos, Jr., a fourth-generation restaurateur, will now share his love for Mediterranean food at Time Out Market Chicago. The noteworthy restaurant has received numerous accolades since opening in 2009, including the Bib Gourmand designation from the Michelin Guide. In 2013, Bannos was nominated for the James Beard Foundation Award for 'Rising Star Chef' and won the title in 2014. Bannos and his team have tirelessly perfected the art of charcuterie-making and bring their expertise to Time Out Market Chicago through mouth-watering specialties, from Mortadella and N'duja to Sopressata. Cheese lovers have something to celebrate, too, with bold and funky Bohemian Blue and a semi-soft Camembert.

- **Chef Kevin Hickey of The Duck Inn offers scrumptious signature hot dogs**

Five-generation Bridgeport native and Michelin-recognized restaurateur Kevin Hickey will bring his Duck Fat Dogs to Time Out Market Chicago. While his restaurant, The Duck Inn, has received much acclaim—including an Eater Award and being named as one of the best new restaurants by Esquire Magazine—for its haute bar food and modern American cuisine, the signature Duck Fat Dogs have become a menu hallmark. The dish is a tasty tribute to the iconic Chicago-style hot dog, prepared with beef and duck fat, topped with classic ingredients made in-house and stuffed inside a pillowy brioche poppy seed bun. Time Out Market Chicago offers the first permanent outpost of Duck Inn Dogs. Hickey also unveils the latest addition to the family, the Chicken Thigh Duck Fat Dog, appropriately named The Chickinn Dog. He

offers twists on the classic and will serve sausages topped with chili and cheese, elotes and kimchi. Guests are also able to add on fries, cheese curds and other tasty morsels.

- **Abe Conlon debuts a unique and diverse Portuguese-inspired menu**

James Beard Award-winning Chef Abe Conlon's bold and vibrant global cuisine is a reflection of his Azorean-Portuguese heritage and deep-dive travels where he explores historic food ways and culinary traditions. Alongside business partner Adrienne Lo, Chef Conlon opened Fat Rice in Chicago's Logan Square neighborhood in 2012. The menu at the acclaimed restaurant explores the varied cuisines of the Portuguese-speaking world with an emphasis on Macau, China, where historic trade routes enriched heritage recipes that combine techniques and ingredients from Portugal, Brazil, Africa, Malaysia, India, China and Japan. Since opening, Chef Conlon, Fat Rice and adjoining concepts, The Bakery at Fat Rice and The Ladies' Room, have been recognized with the following honors: The James Beard Foundation Award Best Chef: Great Lakes 2018, StarChefs: "Rising Star" 2015, Jean Banchet Award for Restaurant of the Year 2015 (Chicago), Bon Appetit Magazine: Hot 10 Best New Restaurants in America 2013 #4, Jean Banchet Award (Chicago): Best New Restaurant 2013, Time Out Chicago: Best New Restaurant 2013, and Michelin Guide: Bib Gourmand (2014 – 2019), and more. At Time Out Market, Chef Conlon embraces his roots by presenting straightforward, rustic and hearty dishes from his travels to the Portuguese mainland, the Azores and Madeira. As a tribute to Time Out Market's origins in Lisbon and the Chef's own Portuguese roots, the menu features clever takes on unique offerings such as Arroz de Mariscos; a creamy risotto-like dish chock-full of fish and shellfish, as well as sardines and conservas highlighting Portugal's best tinned seafood. Plus special appearances by Fat Rice's infamous Pastéis de Nata (egg tarts)!

- **Split-Rail introduces its pristine fried chicken and crave-worthy biscuits**

James Beard Award-nominated Chef Zoe Schor spent years perfecting her fried chicken recipe, and her hard work shows. Now she brings her perfect poultry—plus sides and sauces—to Time Out Market Chicago. In her early career, Schor worked in acclaimed California kitchens like Craft Restaurant, Beso and Bouchon. She eventually moved to Chicago to help DMK Restaurants open Ada Street in 2012, where she helmed the menu for over three years. In 2017, Schor launched her first solo venture, Split-Rail, which now has a second home at Time Out Market Chicago serving Crispy Chicken, addictive Buttermilk Biscuits and gooey Green Chili Mac 'n' Cheese.

- **Mini Mott offers its signature burger, lauded as one of the best in the country**

Back in 2015, Chef Edward Kim was challenged to add a burger to the menu at Mott St, his celebrated Asian-American restaurant in Wicker Park. He happily accepted and ended up creating one of the best patties in the country. Opening a separate spinoff burger hub made total sense, and in 2018, Mini Mott debuted in Logan Square. Chef Kim's goal has always been both simple and difficult: to make really good food. His restaurants have been honored with awards and accolades from Michelin, Bon Appétit, The New York Times and Food & Wine. At Time Out Market Chicago, diners are able to try Mini Mott's signature patty, which is loaded with melty American cheese, hoisin aioli, pickled jalapeños, pickles, miso butter, sautéed onions and a cloud of sweet potato frizzles.

- **The Art of Pizza serves fan-favorite creations and award-winning pies**

For almost 30 years, The Art of Pizza has been serving award-winning pies from their humble Lakeview shop. Chicagoans flock to the North Side neighborhood for thin, deep dish, and stuffed pizza and are now able to visit the recently opened South Loop location on State Street. Behind the scenes, owner Art Shabez goes the distance when it comes to sourcing excellent ingredients—from Wisconsin cheese to California vine-ripened tomatoes. Time Out Market Chicago serves these fan-favorite creations, from Art's Meaty Delight—with sausage, bacon, ground beef, pepperoni and sliced Italian beef—to Art's Vegetarian, featuring fresh mushrooms, onions, green peppers, tomatoes, broccoli and spinach. Over the years, The Art of Pizza has frequently been ranked as one of the top Chicago pizza establishments and at Time Out Market Chicago, guests are able to grab a slice or have a pizza cooked to order from this iconic local favorite.

- **Pretty Cool Ice Cream touts their much-lauded hand-crafted artisan ice cream**

It wouldn't be an overstatement to call Dana Salls Cree one of the best pastry chefs in all of Chicago. Before partnering with Michael Ciapciak to open her passion project Pretty Cool Ice Cream in 2018, she worked in some of the world's finest kitchens, including Spago, Noma, Kadeau and Alinea. Prior to following her ice cream dreams and opening Pretty Cool in Logan Square, Salls Cree helmed the pastry program at Blackbird, where her impeccable work earned her two James Beard nominations for 'Outstanding Pastry Chef' as well as the Jean Banchet award for 'Best Pastry Chef'. Ciapciak founded Bang Bang Pie and Biscuits in 2012 and the neighborhood darling has earned him numerous awards, including a Rising Star award for 'Best Restaurateur' in 2018. Pretty Cool Ice Cream is a unique spin on the classic neighborhood

scoop shop, centered around hand-crafted artisan ice cream on a stick. Time Out Market Chicago guests have the chance to try these delightful frozen novelties, with options like Red Cherry Party Pops and Coffee Pretzel Toffee Custard Bars.

- **Lost Larson unveils a drool-worthy pastry program**

Sibling duo Bobby and Bree Schaffer had a simple goal in mind when they opened their Andersonville bakery and café, Lost Larson: to maintain the integrity of traditional craftsmanship and honor the art of baking while using ingredients of the highest quality. Lost Larson is also an homage to the neighborhood's Scandinavian roots and the siblings' grandfather's forgotten last name, Larson. The bakery reconnects the brother and sister to their own Scandinavian roots in many ways. Bree offers her expertise in coffee and tea, creating a robust beverage selection that she brings to Time Out Market. Bobby brings with him an extensive knowledge of baking, which is backed by a star-studded resume that includes stints leading the pastry programs at three-Michelin-starred Grace in Chicago and Blue Hill at Stone Barns in New York. At Time Out Market Chicago, Lost Larson serves coffee, pastries and breakfast, and offers guests hand-rolled cinnamon rolls, cardamom buns, lingonberry almond cake, princess cake, seasonal fruit tarts and more drool-worthy pastries and delightful confections.

- **FARE makes visitors feel their best with healthy, clean and flavor-forward dishes**

After five years of meticulously working to create a restaurant that accurately reflects their clean food values and inspires others to experience pure foods with honest ingredients, founders Kasia Bednarz and Britni deLeon brought FARE to life. The two Chicago hospitality veterans bonded over their combined love of food and passion for self-care and opened FARE with one goal: to create food with purpose by serving flavor-forward dishes that are built with clean, seasonal ingredients. To nourish customers' bodies from the inside out, the restaurant boasts a menu with simple, delicious and filling dishes—including gluten-free and vegan options—made with thoughtful, locally-sourced ingredients and no added refined sugars. At Time Out Market Chicago, FARE diners are not only able to enjoy the restaurant's signature bowls (with a choice of seasonal vegetables and sustainably-sourced protein topped with a house-made sauce) for lunch and dinner, they are also able to start their day with the FARE's inspiring breakfast choices, including a house-made coconut yogurt, avocado toast and sweet potato egg bowl (slow roasted sweet potatoes topped with a farm-fresh egg, local sheep's milk feta, pink pickled onions and spicy red pepper sauce).

- **Arami brings traditional and contemporary Japanese cuisine to Time Out Market**

One of the pioneering restaurants in Chicago's now-booming West Town neighborhood, Arami brings both traditional and contemporary Japanese cuisine to Time Out Market Chicago. Precise and flavorful dishes executed by Executive Chef Joseph Fontelera feature a range of sashimi, nigiri, maki and warm small plates – many showcased in exciting signature presentations. When Arami debuts at Time Out Market Chicago in early December, food lovers may discover the vibrant combinations of Sake-Ko (salmon, salmon roe, miso, scallion), Akami Torotaku (lean bluefin tuna, bluefin tuna belly radish tartare), Hamachi Mentaiko (yellowtail mentaiko, avocado, spicy mayo, jalapeño, cilantro, lime and crunchy mochi), Spicy Tako Maguro (spicy octopus, spicy tuna, fried shallot, tempura crunch, eel sauce and chili oil) and additional items. A number of the restaurant's popular small plates – including warm and vegetarian options – will also be available. Owned by Fujimura Hospitality, Arami has earned the prestigious Bib Gourmand Award by Michelin every year since 2016, and has been profiled extensively in *Time Out Chicago*, *Chicago Tribune*, *Crain's Chicago Business*, *Thrillist* and more.

- **Dos Urban Cantina offers a menu rooted in Mexican flavors**

Dos Urban Cantina is the partnership of husband-and-wife team Brian and Jennifer Jones Enyart. The couple met while working under master chefs Rick Bayless and Charlie Trotter, respectively, and soon developed a mutual love of food and travel. Brian and Jennifer eventually opened a restaurant of their own, Dos Urban Cantina, where they serve a menu that's deeply personal. The dishes here are original interpretations of Mexican staples that embrace contemporary flavors and techniques. The chefs' keen understanding of Mexican ingredients has allowed them to create elegant, playful and truly addictive dishes that have earned them a Michelin Bib Gourmand. The Logan Square restaurant has also received recognition in *Chicago Tribune*, *Chicago* magazine and more. At Time Out Market Chicago, the Dos Urban Cantina team shares fan-favorite dishes such as Tamal tots with habanero crema; Tacos; Pork carnitas with guacamole, salsa verde, onion and cilantro; Baja style crispy cod with slaw and pumpkin seed salsa; and their "Best piece of (chocolate) cake" (according to *Chicago* magazine).

- **Chef Kevin Hickey and Brandon Phillips offer a fresh take on Italian beef with the debut of Decent Beef**

From the minds behind the Duck Inn comes an exciting new concept devoted to one of Chicago's most iconic dishes. Chef Kevin Hickey and Brandon Phillips spent a lot of time developing their own spin on

Chicago's beloved Italian Beef, respecting the original flavors and building the sandwich with the finest ingredients and best techniques. To create their signature Italian Beef, the duo uses all-natural, hormone free prime rib from Creekstone Farms, slow-roasted every night and heated in classic veal bone broth and flavored with garlic, Calabrian chilies, oregano and basil. The meat is then piled into a crusty roll from Chicago's own, D'Amato's Bakery, and can be ordered hot (house giardiniera), sweet (grilled sweet peppers), melted (aged provolone), dipped (their unique take on this traditional style), or do all of the above and order a Mad Decent! Of course, there's an option for a classic combo with Italian Sausage, too. Going one step further, Hickey and Phillips developed a vegan interpretation of the sandwich, cleverly dubbed the Beet Street, which is crafted with farm-fresh beets that are similarly seasoned and slow roasted, then thinly sliced into a vegan umami broth before getting tucked into the same D'Amato's roll. Want a vegan classic combo? Add Italian sausage from Beyond Meat as well. Decent Beef is a tribute to Hickey and Phillips' love of Chicago's uniquely American food scene, and Time Out Market guests have the exclusive opportunity to indulge in one of the city's favorite dishes, crafted by this expert team.

- **Sugar Cube serves whimsical sweet treats at Time Out Market Chicago**

Christine McCabe and Jason Chan—two long-standing hospitality industry veterans and friends—have joined forces to create Sugar Cube, a new dessert concept that celebrates old-school Americana with new-school sensibilities. Called a “creator of magic” by esteemed *Chicago Tribune* dining critic Phil Vettel, McCabe's impressive career includes stints at some of the world's top restaurants, such as Joël Robuchon in Paris, Charlie Trotter's in Chicago and Metropolitan in Salt Lake City. In 2005, *Bon Appétit* magazine named her Pastry Chef of the Year, and her work has been featured in *The New York Times*, *Food & Wine* and *Town & Country*. A successful restaurateur for over 30 years, Jason Chan has brought his deep knowledge and passion of the Chicago hospitality industry to an elite “who's who” collection of establishments and restaurant groups nationwide. Ohba, Butter, Urban Union, Juno and Katana are among the highly acclaimed restaurants he conceptualized throughout his professional career as a partner/owner and consultant. At Sugar Cube, Time Out Market Chicago guests can expect a cozy and decadent Americana-style patisserie. Pastries and baked goods are handmade daily using natural ingredients. Glass candy jars filled with colorful and fluffy meringues satisfy any sweet tooth, as do a range of seasonal malted milk and hot chocolate beverages. And for the ultimate indulgence? A personal, made-to-order specialty dessert is available for dine-in guests (while supplies last daily). At Sugar Cube, “Life is pretty sweet, especially when you add a treat!”

- **Tortello brings a taste of Italy to Time Out Market Chicago**

Guests of Time Out Market Chicago have the opportunity to learn how to make pasta from scratch with Tortello's hands-on pasta-making classes, part of the market's rotating culinary programming. Hosted at the second-floor demo and event kitchens, diners learn techniques of making various types of pasta from Tortello's head sfogliana (pasta maker) Alex Mulgrove, using imported Italian flour and local eggs. Following the class, guests enjoy a family-style dinner, prepared by the team at Tortello led by executive chef Duncan Biddulph, who draws from his personal experiences in Italy as well as Italian native owner Dario Monni's family recipes. From *gnocchetti sardi* to *tortelli*, *agnolotti* to *garganelli*, no matter what guests make, everything is sure to be “handmade with love.”

- **Chef Erick Williams of award-winning Virtue introduces an enriching culinary event series geared toward local youth at the second-floor demonstration kitchen**

In 2018, chef-owner Erick Williams debuted Virtue Restaurant in Hyde Park, where he melds his fine dining background with culinary prowess and a love of Southern cuisine. The restaurant has garnered rave reviews and awards in record time: just this year, Virtue was awarded a Michelin Bib Gourmand, was listed as one of the best new restaurants in Chicago by Time Out and named one of the 16 best new restaurants in America by Eater. A Chicago native, Williams has embedded himself in the city's culinary scene beginning with his time as executive chef/partner at mk the Restaurant. Along the way, he has made it a priority to donate his time, expertise and talent in partnering with charities to give back to the community with the belief that—as his father once said—“sharing a meal is a universal expression of respect and dignity.” Now, Williams brings an enriching educational event series to the demonstration kitchen and event space on the second floor of Time Out Market Chicago. His mission is to give Chicago youth a behind-the-scenes look at how chefs work, including hands-on demonstrations, dinners and open discussions. “I'm excited about this collaboration between Virtue and Time Out Market Chicago,” says Williams. “The activations we bring to the food and cultural market are committed to philanthropic causes. This will be a wonderful opportunity and space to inform our city's youth about food and get them excited about it.”

- **Lost Lake co-owners Paul McGee and Shelby Allison debut Secret Sound, a brand-new cocktail concept**

Time Out Market Chicago features on the second floor a hidden speakeasy where Paul McGee and Shelby Allison of Lost Lake fame debuted a brand-new cocktail concept called Secret Sound. The award-winning team is known for its imaginative tiki cocktails and tropical concoctions, which have elevated the Logan Square bar to institution status. Secret Sound specializes in the bold, rum-soaked tiki drinks that earned Lost Lake the title of Best Cocktail Bar in America from Tales of the Cocktail last year, Bar of the Year at the 2018 Time Out Chicago Bar Awards and 2018 finalists for the James Beard Foundation Outstanding Bar Program award (and semi-finalists 2015-2017).

#### **Curated activations at the market's second floor experiential space**

*Time Out Chicago* magazine isn't just about food, and neither is Time Out Market. Guests can expect cultural experiences and activations that run the gamut from storytime with drag queens and holiday craft markets to wellness workshops and themed tasting menus. The second floor temporarily displays an interactive mural, which showcases the Chicago skyline and is inspired by the unique design found on West + Wilder wine cans, sold exclusively at Time Out Market Chicago bars. Additionally, a series of cooking classes and pop-ups will be hosted in the demo and event kitchens on the second floor including Chicago favorite, Tortello.

#### **A beverage program to complement Time Out Market Chicago's culinary offerings**

Time Out Market Chicago is home to three bars—one on the first floor, one on the second floor and one on the rooftop (in addition to hidden speakeasy Secret Sound). Keeping with its mission to bring the best of the city under one roof, the market's editorially curated beverage program features inspired libations created by leading mixologists from some of Chicago's top cocktail destinations, as well as a selection of drinks that celebrate the city's rich history.

Guests can choose from a variety of signature cocktails, such as the Punch Mission from the crew at Punch House, blending Control C pisco, Dimmi, ginger liqueur, pomegranate, spa water, lime and lemon; Never Let Go Rose crafted by the bar team at Arbella, made with Glendalough rose gin, Lillet rose syrup, brut rosé, grapefruit soda and lemon; Her Name Was C-O-L-A curated by Billy Sunday and made with Fernet Branca, Plantation Original Dark Rum and housemade cola; The Millennial by the team of Best Intentions featuring Evan Williams bonded bourbon, Harvey's Bristol cream sherry, Luxardo Amaro Abano, sugar and bitters; and the sunny Sea Legs from Liz Pearce and the Flora Fauna crew with Plantation 3 Star rum, Chateau aloe liqueur, blueberry cordial, lime and mint.

Diners can also sip cocktails inspired by Chicago and its current and past markets, including the carrot juice-spiked Green City Bazaar, the yuzu-infused Argyle Street and the aptly named Fulton Market Handshake, which includes a Malört-based cocktail and a Hopewell Lil Buddy beerback. The bars also feature a robust selection of wine, local beers and non-alcoholic beverages.

More information about Time Out Market Chicago's vendors, bars and hours of operation can be found at [www.timeoutmarket.com/chicago](http://www.timeoutmarket.com/chicago).

#### **Time Out Market Chicago is part of the global expansion of this successful culinary phenomenon**

Following the success of [Time Out Market Lisbon](#)—which the editorial team behind Time Out Lisbon opened in 2014 and is now the most popular attraction in the country with 3.9 million visitors in 2018—the Chicago location is one of five food and cultural markets Time Out Group has brought to North America this year: Time Out Market Miami and New York opened in May 2019, Boston in June 2019, and Montréal and Chicago in November 2019. Time Out Market is also set to come to Dubai (2020), London-Waterloo (2021) and Prague (2022).

*"We opened our first Time Out Market in Lisbon in 2014 and it has been a great success, loved by both locals and visitors. Now we are rolling this fantastic format out to other great cities around the world,"* said Julio Bruno, CEO of Time Out Group plc. *"Today, there are six Time Out Markets, offering a total of 185,000 square feet and food from 120 of the world's best chefs—each and every one is handpicked by our local editors who know the city really well. That's why Time Out Market is a perfect extension of our iconic Time Out brand: for over 50 years, we have helped people go out better in the world's greatest cities with our unique content. Now we are bringing this editorial curation of the very best of the city to life in physical locations around the world for everyone to enjoy."*

Time Out Market is rooted in the heritage of Time Out—a magazine created in London in 1968 to inspire and enable people to explore and enjoy the best of the city. Since then, Time Out editors have been writing about the best food, drink and cultural experiences. Today, a global team of local expert journalists is curating the best things to do in 327 cities in 58 countries across websites, magazines, social media and live events. Now this curation is brought to life at Time Out Market.