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NOSH NEWS

LOCAL FLAVOR Frontera Grill, Topolobampo and Adobo Grill veteran Chuy Valencia has opened Chilam Balam, a laid-back Lakeview BYO that's heavy with dishes like Oaxacan-glazed pork ribs and house-made tortillas. *3023 N. Broadway St., 773.296.6901, chilambalamchicago.com.*

THE SCOOP Gelato traditionalists can opt for Mediterranean sea-salt caramel or tiramisu at Lakeview's new Paciugo Gelato Caffè, but the 30-plus flavor menu at this Texas import comes flush with more cheeky choices, such as banana beet and black

pepper olive oil. *3241 N. Broadway St., 773.248.8433, paciugo.com.*

BETWEEN FRIENDS Pair a beer Martini (Absolut Citron and triple sec shaken with lime juice and topped with light beer) with a duo of spicy beef sliders on steamed bao bread from Between Boutique Café's new chef, Jose Victorio. *1324 N. Milwaukee Ave., 773.292.0585, betweenchicago.com.*

ON A ROLL At newcomer Makisu Sushi Lounge and Grill, chef/partner David Kim serves sexed-up sushi like the Fire Cracker maki, a combo of battered spicy tuna, cream cheese, shitake mushroom and wasabi tobiko, wrapped with a soybean sheet and drizzled with wasabi and sweet soy. *7150 Carpenter Rd., Skokie, 847.677.9030, makisu-sushi.com.*

HOP ON POPS Pop go the taste buds at Pops for Champagne, where exec chef Andrew Brochu serves the lightest foie we've tried, teamed with airy brioche and sweet Georgia peach pudding. *601 N. State St., 312.266.7677, popsforchampagne.com.*



Makisu Sushi Lounge also serves signature dishes like the Makisu crab cake.