

Time Out

Chicago

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◀ We get our undies in a bunch over lingerie football

FALL PREVIEW



Your playbook to the season's top cultural events

EAT OUT

We reveal Paul Kahan's new resto concept

THEATER

The Goodman's female Harpo speaks out

MUSIC

Kylie Minogue: Why I'm a gay icon

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Kylie Minogue

In anticipation of her first North American tour, the Aussie sensation helps us (scientifically) deconstruct her gay-icon status.



LYRICS 19%

We say *Love me, love me, love me, my pulse is racing and I'm feeling high. Yup, classic gay drama.*
She says "I have a certain style that [gays] recognize. I'm writing about the cosmos and the stars, broken hearts and love."

VIDEOS 23%

We say Have you seen the video for "Slow"? It's hot men in Speedos thrusting in sync.
She says "'Slow' is genius. Gay men come up to me and they say, 'Oh, we just love that video.' I have to tell them there were women in the video, [they] just didn't see them."

WHO
 Kylie Minogue
WHEN Oct 7
WHERE Congress Theater, 2135 N Milwaukee Ave (773-276-1235)

MUSIC 32.5%

We say Straight-up disco and dance pop—just the way we like it.
She says "It's getting ready, going to and getting home from the club. It's reaching that stage, that moment of bliss."

TRIUMPH OVER TRAGEDY 14.5%

We say Minogue was virtually ignored stateside for the first 15 years of her career and recently battled cancer.
She says "There's plenty of moments in my life that make up an interesting life story: troubled beginnings, hard worker; I've been way up and way down. My gay audience [started] supporting me at a time when I was being picked on by the press."

LIVE SHOWS 11%

We say On past tours, pink feather boas and scantily clad dancers abounded.
She says "I'm having outfits designed by Jean Paul Gaultier and Dolce & Gabbana. There's costume changes, dancers, an incredible live band and lots of video screens. We have a moment where it's just me—and I play the old songs." —Jason A. Heidemann

Check out our extended Kylie interview, essential playlist and slide show at timeoutchicago.com/features.

Double A

This River North lounge wants to spoil you rotten—if you can get in.

"I've worked with or opened most of the hot lounges in New York," says Aalexander Julian, managing partner of the soon-to-open lounge Double A, located below the also soon-to-open restaurant Mercadito. This is Julian's first Chicago venture, but he's had a hand in opening and overseeing the door at famed Manhattan nightspots Pink Elephant, Cain and, most recently, Tenjune. Julian's partner in Double A, Alfredo Sandoval, is

more familiar with our native landscape, having opened SushiSamba Rio in 2003.

With a capacity of only 65, Julian anticipates a stringent door policy. "We're looking for the bon vivants, those that appreciate the finer things in Chicago," he says. "Obviously, not everyone is going to get in, but once you do, you're going to be catered to."

WHAT
 Double A, a new River North lounge
WHEN Aiming for a mid-September opening
WHERE 108 W Kinzie St (312-329-2444)

They hope scenesters will dig that exclusivity, while foodies will



DRAWING ROOM This rendering hints at Double A's double pleasures: exclusivity and tableside service.

get off on the fancy cocktails. Tableside service is the name of the game here: Servers will mix drinks right in front of you—complete with exotic accoutrements such as grilled pineapple, garam masala syrup, mango and Thai basil. "You're not going to have a 50-year-old guy behind the bar with a bow tie and a white shirt saying, 'What can I get you?' and then leaving you," Julian explains.

DJs will round out the lounge vibe, providing a diverse musical tapestry including everything from rare mixes of Bob Marley to classic Chicago house. "But the music can only do so much; the drinks can only do so much," Julian says. "For you to know that Double A's a keeper, it's going to come from the people that are in there. Without the people, there's no party." —Joshua P. Ferguson

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But wait, there's more...

Rustico Grill

Early September

Even after its recent expansion, Mixteco Grill still can't hold all the people trying to get into it. So chef Raul Arreola's opening this Logan Square outpost, where he's serving Mixteco favorites in the hipster space that used to belong to Rustik—this time with margaritas. 2515 N California Ave, 773-235-0002.

FALL
PREVIEW

Nella Pizzeria Napoletana

Mid-September

Co-owners Scott Harris (Mia Francesca) and Nella and Frank Grassano (Nella was formerly the pizza maker at Spacca Napoli) imported not just the materials for their pizza oven from Italy—but the craftsmen to build it, too. 2423 N Clark St (no phone yet).

DMK Burger Bar

Mid-October

mk's Michael Kornick teams up with David Morton (of the Morton's the Steakhouse clan) for a high-end burger shack where everything—from the sodas to the ketchup—is made in-house. 2954 N Sheffield Ave (no phone yet).

Revolution Brewing

Late Fall

Handlebar co-owner Josh Deth will soon be brewing and pouring his own at this Logan Square brewpub. 2323 N Milwaukee Ave (no phone yet).

Floriolo

Late Fall

This French, organic bakery can barely keep the crowds at bay at Green City Market, so they'll soon start slinging its *canelés* at a storefront in Lincoln Park. No address or phone yet.

Balsan and Ria

Early September

Chef Jason McLeod is at the stove of both of these restaurants in the Elysian Hotel. Balsan is cheaper, more casual and serves all day; Ria is the flashy dinner-only spot. Both come with desserts by HotChocolate's Mindy Segal. 11 E Walton St (312-646-1300).

Mercadito

Early September

After conquering Manhattan, Patricio Sandoval is bringing his tacos-and-tequila concept to Chicago, where he's planting a lounge-bar-restaurant in the former La Pomme Rouge space. 108 W Kinzie St (312-329-9555).

menu includes whole pies and slices, and grilled chicken served with sides of porky black beans, rice and pita. You read that right: Brazilian pizza. It has a soft, doughy crust and comes in 50 combinations of ingredients such as codfish, pulled chicken and ranch dressing. Sounds like too much fusion? Then start with a *coxinha*—a shredded chicken-stuffed potato cake—in one hand and a Guarana soda in the other. You'll soon be convinced this place has Brazilian cred. 926 W Diversey Pkwy (773-880-8052). *El Brown, Purple (rush hrs) to Diversey*. Bus: 8, 11, 76. Lunch, dinner. Average slice of pizza: \$3.

• **Little Bucharest Bistro** When André Christopher, former chef of the Grocery Bistro, landed at this 30-year-old, historically Romanian restaurant, his fans were hoping for a repeat of his sausage-

stuffed chicken thighs and chocolate panini. The chicken thighs they'll find, but most of the menu is dedicated to traditional Eastern European fare. The schnitzel is done perfectly, but the bland eggplant spread and DiGiorno-quality flatbreads fall fast and flat. But there is an accordion player who roams the dining room, so at least someone in the place is making music. 3661 N Elston Ave (773-604-8500). Bus: 82, 152. Dinner. Average main course: \$15.

• **Merlo La Salumeria** Apparently, someone gave the Merlo family the memo that there is a recession going on, and the former Merlo Ristorante has been dialed down into this more affordable trattoria. The signature osso bucco remains (as does its \$29 price tag), but its fellow offerings now include impressive housemade pastas filled with ricotta and artichokes and

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