

# *As you wish*

An Event Planning Company

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## **The Cubby Bear**

1059 West Addison Street  
773.327.1662

Whether a Cubs fan or not, most everyone has spent at least one fun filled evening at the quintessential Wrigleyville sports bar - The Cubby Bear. When we think of The Cubby Bear, it is usually for casual fun, suds, bar food, innumerable TV screens, local bands and a mean game of competitive "bags". It is all that and a bag a peanuts as we were surprised by the level of gourmet food being produced by their kitchen.

That being said, do not knock the bar food because one cannot go to The Cubby Bear without at least a "serious" tasting of all things you expect to see on a sports bar menu! They feature several kinds of wings and we started with two of the more non-traditional flavors. The Thai Ginger Wings were coated in a slightly sweet sauce with a bit of a kick and the oh so Spicy Garlic Wings had us looking around for more. Sliders are fun for sharing and The Cubby Bear has one to fit everyone's taste including bacon cheddar, Italian beef, meatball hoagie, pizza burger and buffalo chicken tenders. We treated ourselves to the gourmet sliders featuring a flavorful Wagyu Beef patty and a tangy wasabi-Dijon mustard sauce.

Waiting for us next in the batter's box were the Duck Confit Tacos served open faced on soft homemade corn tortillas with chopped onion, cilantro and a squeeze of lime with a orange, honey and soy reduction. Both pretty to the eye and great for the taste buds - we would go back just for these little treasures! We are both big fans of chili and The Cubby Bear puts together a delicious version. Topped with the customary sour cream, cheese and onions, their chili was a perfect blend of ground beef, beans, tomatoes and spices. And if you would like to kick it up a notch, just ask for the jalapeno version! The Mac & Cheese Bites took us back to our days of the "blue box" and paired nicely with a honey Dijon mustard. We admit to skipping the burgers, Chicago dogs, Italian beef and salads at this tasting but will attest to their yummi-ness!

Following our round of appetizers and small plates, we tried several of their larger entrees including the Jamaican Fish & Chips. A beautiful tilapia fillet crusted with ancho chili, topped with pineapple pico de gallo and served on a bed of Jasmine rice accompanied by fried plantains totally reminded us of our recent trip to the Bahamas! Our need for good comfort food was satisfied by the hickory smoked Baby Back Ribs smothered in a rich slightly sweet barbeque sauce and paired with chunky red skin garlic mashed potatoes. The Ancho Rubbed Pork Sandwich was a hit with its smoky and slightly spicy flavor derived from the ancho, guajillo and chipotle peppers served with grilled onions on a baguette leaving no taste bud untouched!

Dessert is a fun take on the classics. The Cubby Bear Cookie is a HUGE warm chocolate chip cookie topped with scoops of vanilla ice cream, chocolate sauce, whipped cream and cherries. The Cubby Bear also brews its own root beer, so do not skip the Root Beer Float. It will remind you of your days as a Little Leaguer!



**During March 2009, bring this flyer to The Cubby Bear (Wrigleyville)  
and receive a complimentary appetizer with the purchase of two entrees.**



The Cubby Bear plays in the big league with great food, fun atmosphere, nightly live entertainment and numerous private events spaces for any type of gathering. Batter up!

**Welcome to a world where dining is... AS YOU WISH!**

Claudia & Jane

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*from the small details... to the big picture*

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## Hours

Monday - Friday: 11:00 a.m. - 2:00 a.m.

Saturday\*: 11:00 a.m. - 3:00 a.m.

Sunday\*: 11:00 a.m. - 2:00 a.m.

\* Cubby Bear opens at 10:00 a.m. on Saturday & Sunday game days.

## Contact

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[www.cubbybear.com](http://www.cubbybear.com)

*from the small details... to the big picture*