



Paradise Vendors

CHICAGO BOARD GAME CAFE



Snacks

- HOUSE BEEF JERKY (GF) \$8
Marinated overnight in fish sauce, dried, and tossed with burnt chile vinaigrette and lime zest. Tender & intensely flavored.
- BOQUERONES, PRESERVED CITRUS (GF) \$7
Delicate Spanish anchovies with white wine vinegar and pickled fennel.
- PHO GA POPCORN (GF) \$6
Popcorn tossed with chicken skin, pho spice, lime, and chile.
- LOTUS CHIPS (GF) \$5
Crispy sliced Lotus Root. Shrimp, chile, salt.
- SMOKED OLIVES, GARLIC (GF, V*) \$6
Lightly smoked Spanish gordal olives, brined with garlic and orange.
- PINEAPPLE, LI HING MUI (GF, V*) \$5
Pineapple seasoned with Li Hing, a savory dried plum powder from Hawaii.



Small Plates

BREAD AND BUTTER (V) \$5

Hope Creamery Butter

House made Lepinja bread with whipped butter from Hope Creamery. They use traditional churning techniques and their butter is regarded as one of the best in the midwest.

CHEESE BOARD (GF, V) \$16

Rotating Cheeses, Apple Butter, Marcona Almond

CHARCUTERIE BOARD (GF) \$16

Rotating Meat Selection, Pickles, House Mustard

CARI FRIES (GF, VR) \$12

Crispy Potato Fries, Vietnamese Curry, Rau Thom, Jasmine Rice

Chipperbec potatoes, coconut curry, and herb salad served over jasmine rice. The ultimate comfort food with flavors from Vietnam, India, and Thailand.

○ Fuck it, add a fried egg / \$2

YELLOWTAIL CRUDO (GF) \$12

Cured Kona Kampachi, Green Curry Oil, Turmeric Chip, Green Papaya

Sustainably farmed yellowtail, cured in salt and coriander, marinated with southeast Asian herbs; served with green curry oil and crispy, candied turmeric.

SALAD (GF, V*) \$10

Mixed Greens, Seasonal Fresh Vegetables, Edamame Hummus, Berbere Vinaigrette

KEBAB HALABI (GF) \$14

Lamb and Beef Kebab, Aleppo Pepper, Sumac, Tomato, Lebne

Seasoned with sumac (the non-poisonous kind), a spice used in Middle Eastern cuisine for acidity before citrus was available.



Large Plates



BÚN (GF) \$14

Rice Noodles, Coconut, Pickled Vegetables, Sesame, Rau Thom

Working-class noodle dish from Vietnam with fresh herbs and dipping sauce. This is what Barack Obama had with Anthony Bourdain in Hanoi. Pick a few proteins to accompany the noodles. Do it for Barack.

- Add crispy, boneless chicken hindquarter. We worked on the technique for this chicken for over a year; it's custom butchered to maximize crispy chicken skin to meat ratio. Marinated in Nước chấm. / \$6
- Add 3 oz ribeye filet / \$9
- Add salt and pepper tofu / \$3
- Add fried egg / \$2



HUARACHES (GF, V) \$16

Griddled Corn Masa, Guajillo Chile, Queso, Arroz Verde, Black Beans

An antojito ("little craving") from Mexico City. Fluffy masa cakes with Cotija cheese, served with Salsa Verde (Mild) and Salsa Negra (Smoky, charred, acidic, spicy. Some people believe it's addictive. Outlawed on the streets of Merida because the smoking process is too intense).

- Add braised pork collar / \$5
- Add mushroom / \$4



PISTO MANCHEGO (GF, V) \$14

Fried Eggplant, Spanish Squash, Crispy Potatoes, Aioli

Vegetable stew from La Mancha. Like ratatouille but with more flavor. The department of public health does not allow rats to prepare food in our kitchen.

- Add braised pork collar / \$5



NAM TOK NEUA (GF) \$21

Grass-fed Beef, Leaf Lettuce, Ginger, Pickled Shallot

Charcoal-grilled beef tossed with raw cucumbers, local greens, toasted rice, and crispy shallots. We sourced specialty Thai charcoal for our Konro grill that gives a clean, smoky taste to the meat.



24oz RIBEYE "VACA VIEJA" FOR TWO (GF) \$75

Crispy Potatoes, Vegetable of the Day

Matured, grass-fed, black angus beef ribeye. Pasture raised for 5 years, butchered into deckle and eye, cooked in a cast iron pan with garlic, herbs, and butter. Served with an overwhelming cavalcade of sauces.