

# A unique dining experience: Old Oak Tap



**By Rebecca Waterloo**  
A&E EDITOR

In 2008, a small charismatic restaurant opened in Ukrainian Village that's too tucked away for our own good. The Old Oak Tap is located at 2109 W. Chicago Ave and provides an environment, experience and menu that is completely underrated.

The décor is an earthy atmosphere with tall ceilings, paintings of natural silhouettes, art nouveau window frames and lanterns, a stone fireplace and a modest shade of green on all four walls. During the day it is well-lit and comfortable; the usual crowd surrounding you is young hipsters (probably the friends of the restaurant's creator).

The menu is just as creative as the demeanor of the restaurant. Items are vegetarian- and carnivore-friendly, with entrees such as the delicious Black Bean Burger with cotija cheese, pico de gallo, avocado, spicy aioli on an egg bun (\$9), or the Chicken Apple Brie, a grilled chicken, melted brie, granny smith apples, cranberry mustard, on a baguette (\$9). Their items sound as healthy as they are inventive and arrive decorative and covering the large plate they're served on. They have salads and soups (such as truffled white bean and ham) and lots of appetizers to choose from (including a basket of spicy fries with cheddar ranch dip). Another extensive brunch menu is available Saturdays and Sundays from 10 a.m. to 3 p.m.

The full bar offers weekend cocktails like a \$3 Bellini (champagne and peach nectar) or Mimosa, as well as too-good-to-be-true prices for pints (\$5 to \$8) including the hipster favorite: PBR, which leaves their beer choice questionable, but still affordable.

The service is perfect, having waitresses and waiters that are prompt but not too in your face. The prices are affordable for the quality of food you're receiving, and the experience is well worth the signature when you sign the check. For an artistic meal be sure to check out Old Oak Tap at <http://www.theoldoaktap.com>.

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## Coffee Club escapades: Café Descartes: "I Drink, Therefore I am"

**By Harshita Iyer**  
TECHNEWS WRITER

Last week, the IIT Coffee Club went to Café Descartes, found just a short way from the Randolph and Wabash stop on the green line at 327 North Michigan Avenue.

As the name suggests, Café Descartes reflects the mood of philosophy and deep thought. With paintings of famous philosophers from all over the world hanging on the walls and a deep woody feel to everything in the store, one can feel the immediate change from the bustle of the streets of Chicago to the quiet calmness of the café when they walk in.

The person who started the café is originally from Pakistan, which shows through the portraits of eastern philosophers like Khalil Gibran, along with those of Aristotle and Plato.

The prices were quite reasonable, ranging between \$3 and \$10 for most items. They had almost everything coffee-related, as well as the ever popular hot chocolate. The drinks were delicious, as promised by the aroma. Service

was a little slow, but that's always acceptable as there were enough interesting things to look at around the shop (be it the pretty work on the mirror frame, or the painting of Café Descartes from 1991, proudly showing off its motto: "I drink, therefore I am").

The coffee shop has Wi-Fi, which makes this a great place to go do homework (and maybe get inspired by some of the great minds hanging from the walls). Café Descartes is highly recommended for the philosopher in everyone.

*Coffee Club is the perfect break from the mundane and a great way to see the little places you might miss out on otherwise. So if you want to join in, just email [iitcoffeeclub@gmail.com](mailto:iitcoffeeclub@gmail.com) to be added to their mailing list. Or even easier, just show up at 11 a.m. at the MTCC, next to Global Grounds on a Saturday or Sunday, and tag along with the group of people you see, onto the next coffee adventure..*

*Photo courtesy Harshita Iyer*

