

Restaurant Review:

Modern prices, ingredients at Antique Taco

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After being featured on Check, Please! PBS Chicago's restaurant review show, and receiving glowing recommendations from almost everyone I decided to stop into Antique Taco and try out these famous tacos. This little eatery in Wicker Park did not live up to the hype surrounding it.

Antique Taco is a very busy place. I went there around 2 p.m, well after lunchtime, and the place was still packed to the top with people. I could not imagine what it would be like during the lunch hours. The place is very small with only a few communal tables to sit at. If it were not freezing outside, there would have been some outdoor seating eliminating some of the crowd.

Despite the cramped place and other customers saving spots for their friends, I was able to snag a table from a couple finishing their meal. The wait for the food was pretty long, especially just for tacos, yet the kitchen was hard at work trying to keep up with all the customers and take out orders.

I was able to sample three dishes: the sweet and spicy chicken tacos, pork carnitas tacos, and a taco salad.

The chicken was cooked to perfection, extra juicy and seasoned great. There was a very interesting mix of non-traditional taco seasonings on it such as curry, honey yogurt, and pickled purple onion. The pork was just as good, cooked to fall apart in the mouth. It came with lime, avocado, barbeque sauce, bacon and more.

The salad was very sweet, a little too much for me, but still tasty. It was spiced up with tons of seasonings and some onions, tortilla strips, and spicy peanuts for crunch.

For dessert, I sampled the homemade pop tart, a dish of ice cream with a cinnamon encrusted puff filled with melted chocolate on the side. It was delicious, tasting just like s'mores fresh off the bonfire. Overall the food was excellent, providing an interesting non-traditional twist on tacos.

It was the atmosphere and prices that were a turn off for me. The place was extremely packed, making the communal seating necessary.

However, it is not the best place to share a conversation with people right over your shoulder. Contradicting the word "antique" in its name, the staff was an eclectic looking group, adding to the unique "rugged modern" atmosphere, a style not everyone appreciates.

Price wise, it was quite expensive; \$7 to \$8 for a single dish of just two tacos. It would have taken at least two to three of these dishes to fill me up completely, making it not the best economical choice.

If you have some extra cash to spend and don't mind a hipster interior, I could not think of a better place to eat. The food is delicious, not traditional, but well crafted.

Antique Taco

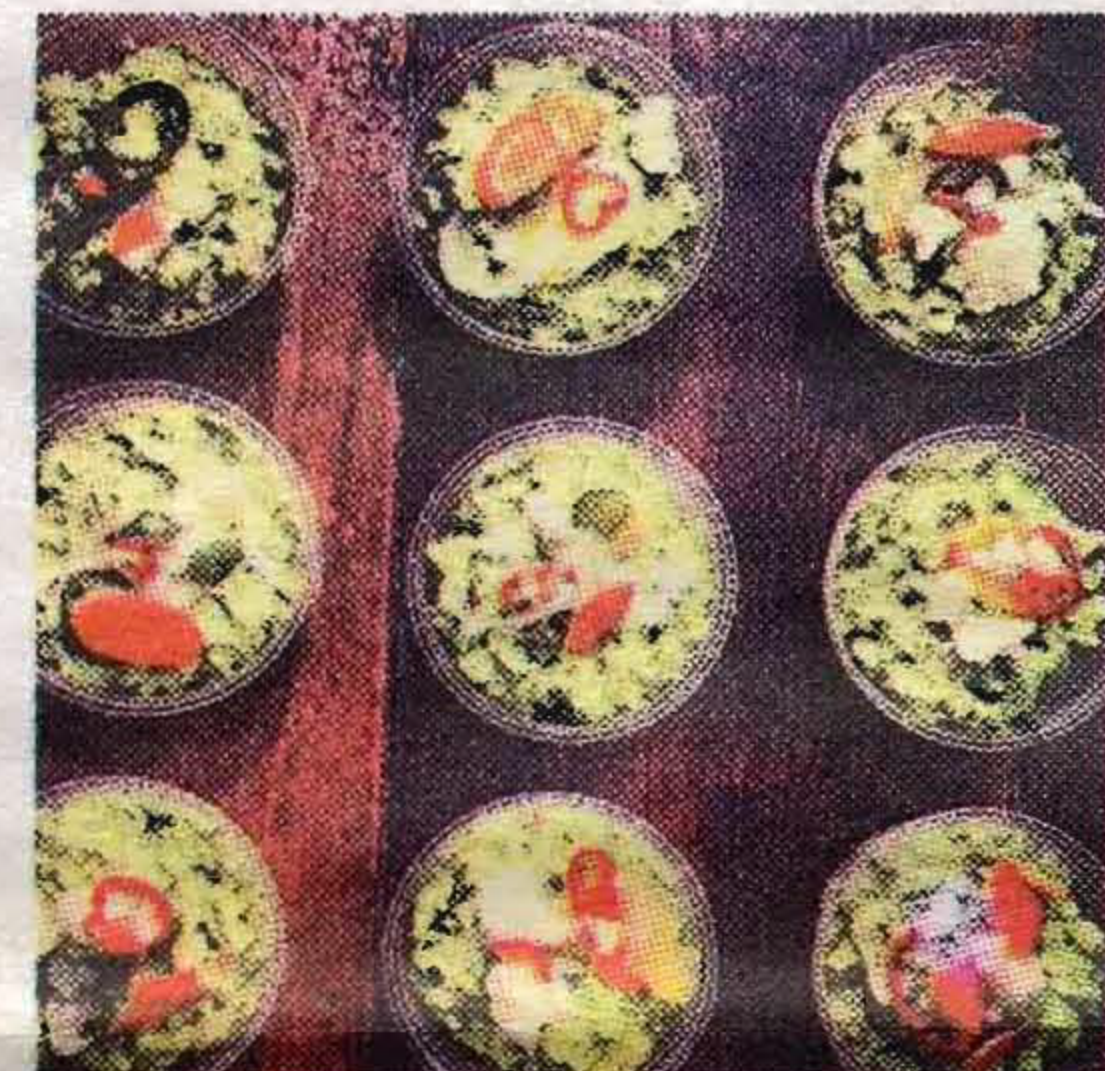
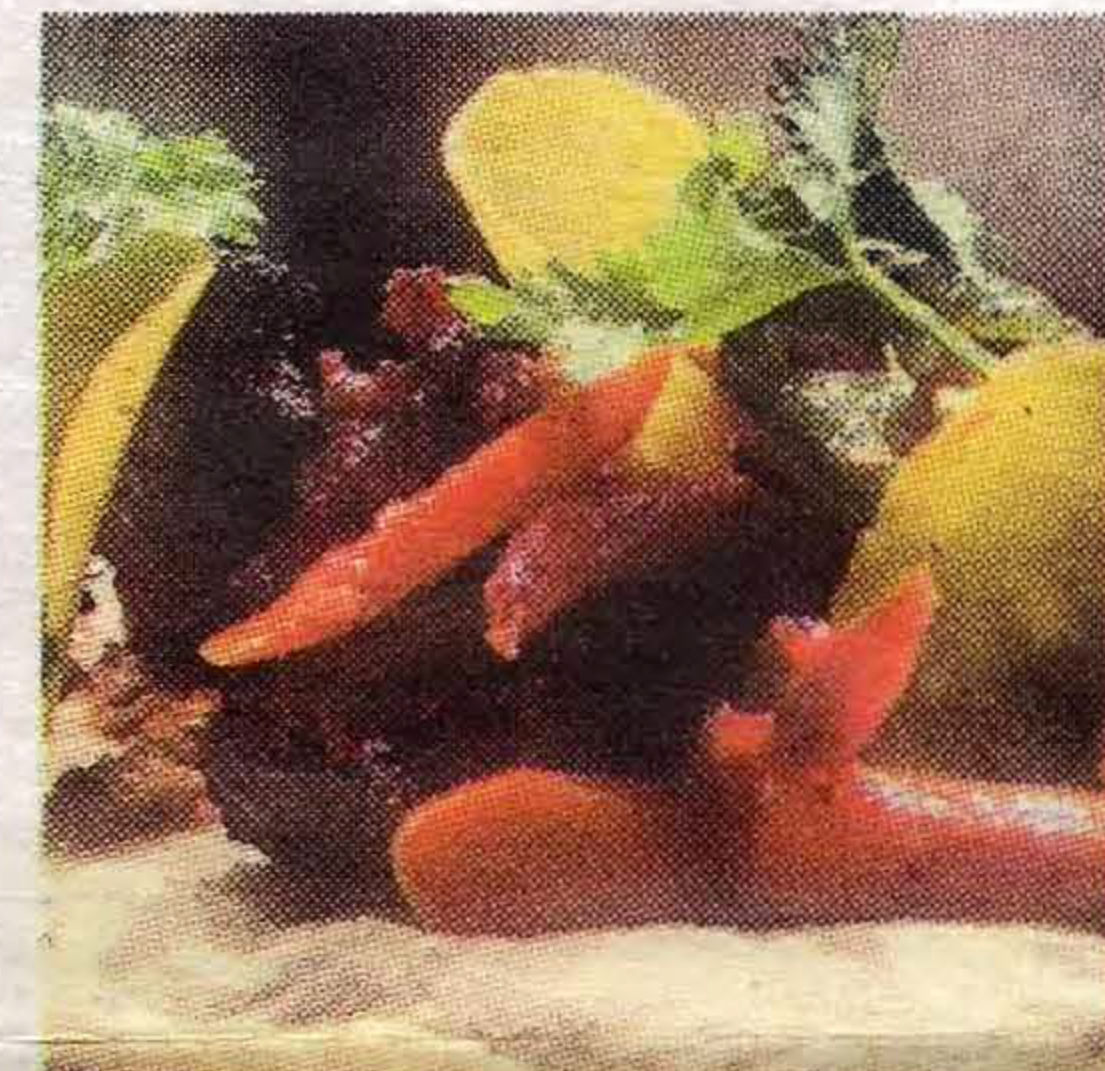
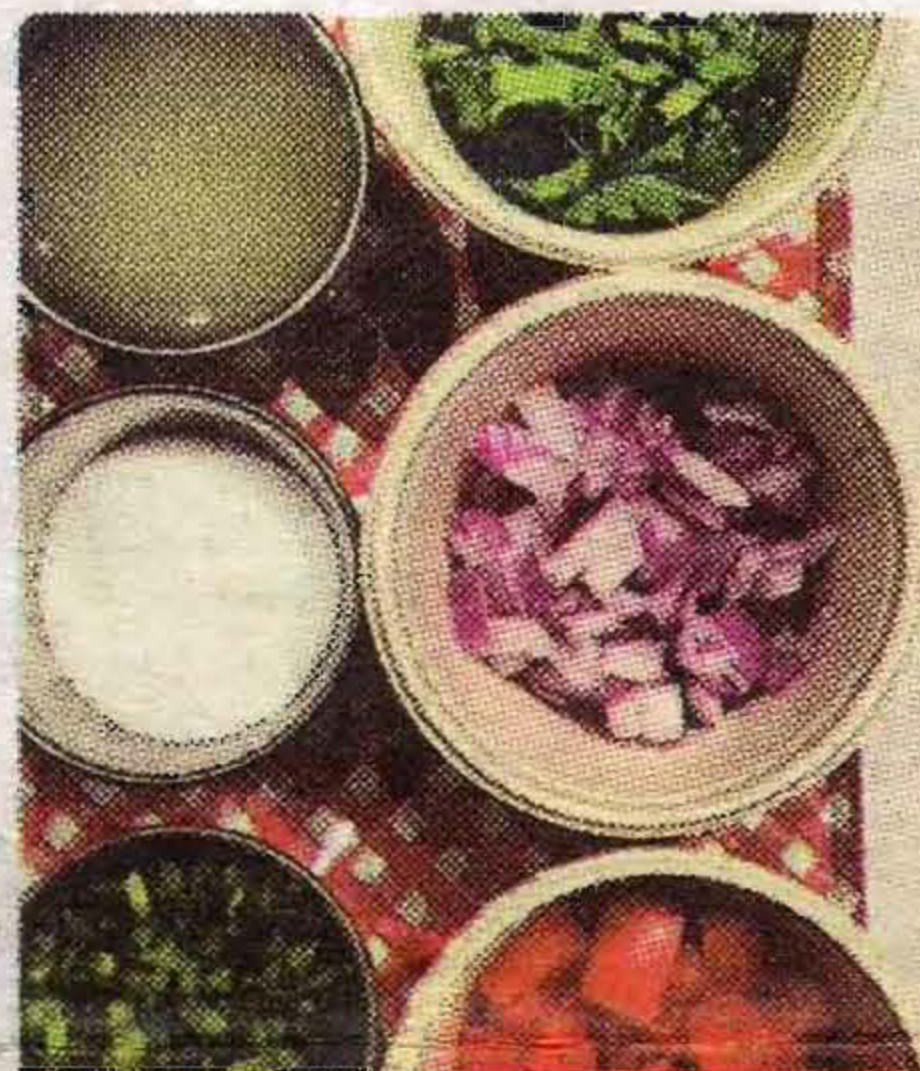
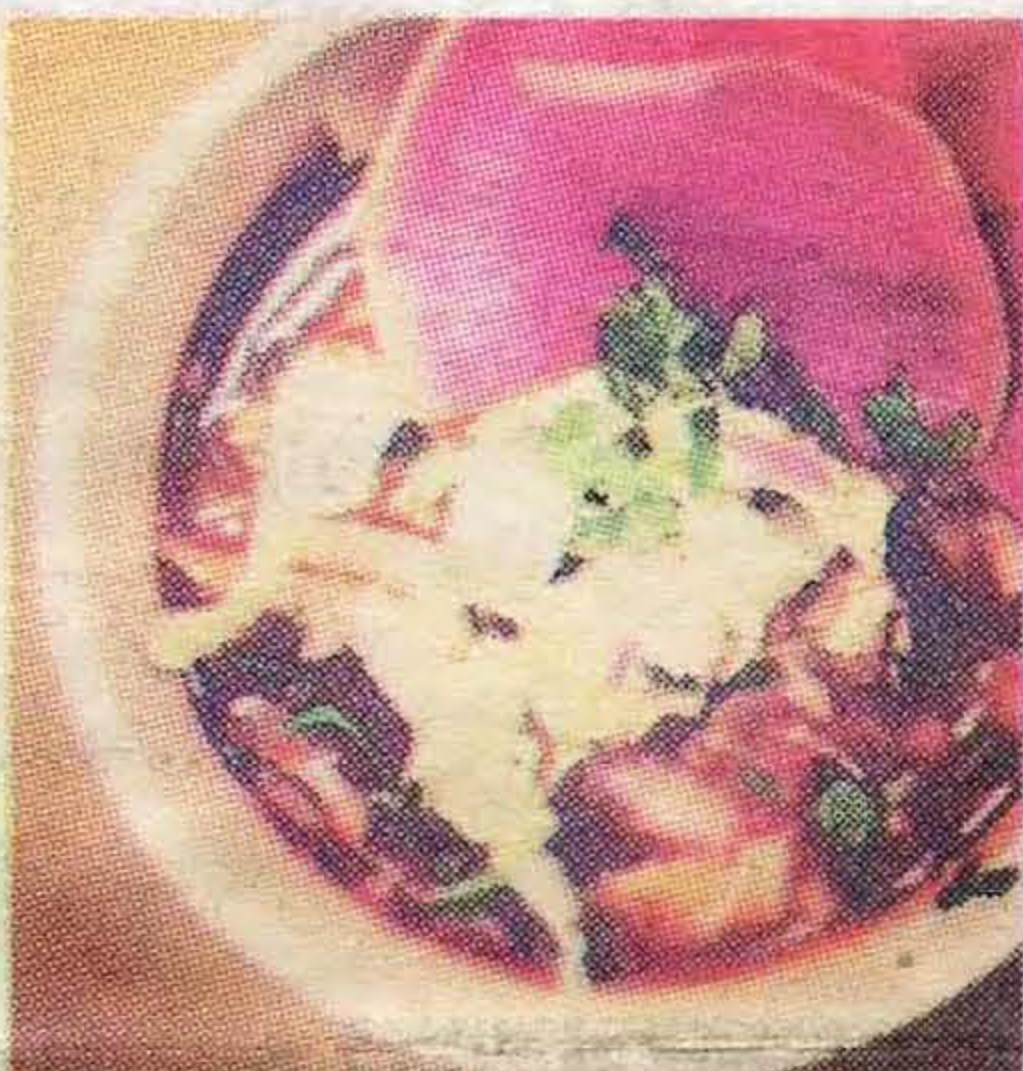
1360 N Milwaukee Ave
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Scale (1-10): Woo-hoo! on the food, eh on the atmosphere.

Cost: Average of \$15 to \$20 per person; additional sides at an additional cost, not including drinks.

Oddities: Hipster atmosphere, small location.

Visit www.antiquetaco.com for more information, and find them on Facebook, or their Instagram to keep up with these pricey but palatable tacos!



Photos courtesy of Antique Taco's Instagram, @antiquetaco

Road leading to Spring 2014 Career Fair

➤ **January 27-29: Pre-registration for Career Fair**— Avoid lines on Thursday! Stop by MTCC Bridge from 12-2pm to register or pre-register online (<https://recpass.com/illinois-institute-of-technology>) and stop by to pickup for name badge.

You MUST bring your student ID.

➤ **January 29: Fashion Show** — Need last minute tips on what to wear? See the show from 1-1:30pm in MTCC.

➤ **Resume Critiques** — Need last minute resume tips? See an advisor in HH 113 from 10am-5pm

➤ **January 29: Employers on campus**— Stop by to meet representatives from Marathon Petroleum, SLK Software, Fast Enterprises, and Jernberg Industries. Check the CMC website and Jobs4Hawks on times and locations.

➤ **January 30th: Spring Career Fair** — HH from 12-4pm

Remember to check the CMC calendar (www.cmc.iit.edu) for Professional Development Workshops that will help you prepare for the career fair.

Questions?? Contact the CMC at 312.567.6800 or cmc@iit.edu