



The Men's Issue // Late Fall 2017

AND FINALLY...



MAN UP, CHICAGO!

From cigar bars to race cars, these are the manliest ways to experience the Windy City this fall.

BY MEGAN SCHALTEGGER

TAP THAT

With more than 30 craft beer taps to choose from, the city's first and only self-serve watering hole, **@TapsterChicago [1]**, gives you the power to pour. #HappyWeekend

PUCK YEAH

Catch the **@NHLBlackhawks [2]** as they hit the ice for another (slap) shot at replicating their 2015 championship season. #TakeBackTheCup

NEW TAKE ON STEAK

Get in touch with your carnivorous

side at sleek River North hot spot **@Steak_48 [3]**. #WeMeatAgain

SWEAT EQUITY

Challenge yourself to the ultimate manly feat: crossing the Grant Park finish line at the **@ChiMarathon [4]**, now in its 40th year. #26MilesLater

PUFF DADDY

Kick back with a Cuban at opulent Gold Coast cigar lounge **Biggs Mansion [5]**, a 15,000-square-foot mecca for tobacco enthusiasts. #StogieParadise

LIBATION EDUCATION

Strap on an Oculus headset and venture through oak forests, vineyards and **@The_Macallan** distillery with **#Baptiste&Bottle's [6]** exclusive virtual reality Scotch tasting. #TechMustTry

MAN THE GRILL

Channel your inner meat master at **@The_Chopping_Block [7]** with comprehensive courses on brining, slow cooking, marinating and more. #FiredUp

READY TO ROCK

Break out the air guitar: Legendary hard rock hitmakers **@GunsNRoses [8]** turn up the United Center with their Not in This Lifetime tour on Nov. 6. #WelcomeToTheJungle

REV IT UP

Speeding is not only allowed, it's encouraged at **@AutobahnCC [9]**, whose Radical Racing School puts you behind the wheel of some sweet rides. #BurnRubber

PHOTOGRAPHY: (1) GREGG DEGEN, (2) JEFFREY M. HARRIS, (3) JEFFREY M. HARRIS, (4) JEFFREY M. HARRIS, (5) JEFFREY M. HARRIS, (6) JEFFREY M. HARRIS, (7) JEFFREY M. HARRIS, (8) JEFFREY M. HARRIS, (9) JEFFREY M. HARRIS

STEAK 48

Mastro's founders Jeffrey and Michael Mastro have brought their latest carnivorous concept to the heart of River North this summer. The 12,000-square-foot dining spot boasts sleek design, a lively patio and creative fare like fried deviled eggs, superfood salads, a king crab avocado stack and 28-day wet-aged prime NY strips, bone-in rib eyes and filets mignons cut in-house by the restaurant's master butcher. 615 N. Wabash St., steak48.com *steakhouse-chicago*