

What do you get when you combine chicken and beer? Ironically, it's not a riddle—it's Bayside's new favorite for Korean fusion. Its name? Chimac.

Chimac is the blending of the Korean words for chicken and beer, but that's not all you'll find here. As many diners discover after their first visit, they quickly become family. Renowned for turning first-timers into regulars, Chimac provides that home-away-from-home vibe in a friendly, casual setting complete with spacious seating amid an atmosphere reminiscent of a living room—only better—with over seven HD screens to catch your favorite sports while relishing your meal.

It's no wonder why less than a year after Jae and Don Chai bought the restaurant and reimagined the menu, Chimac has racked up a great number of new customers. As chef, Jae Chai presents dishes that aren't just aromatic and mouthwatering, but art unto themselves. Jae's love of what he does is evident in the Spicy Pork Chops and Rice dish displayed on the menu, a tribute to when at the age of 10, he surprised his parents with an anniversary dinner consisting of a menu he'd created himself and "waited" on the table.

Chimac's specialty is Korean chicken dishes such as their Original Crispy Fried Chicken and Wings, and you'll find part of the addiction at this area eatery is in the authentic, sweet, savory and spicy sauces Jae creates. Easily capturing diners' attention with uncommon specialties, the menu also features flavorful appetizers like Bulgogi Nachos Supreme, a shareable dish layered with Korean BBQ beef, three cheeses and house special sauce, as well as the Kimchi Quesadilla, stuffed with Monterey Jack and cheddar cheeses. Fusion-style burgers served are Korean BBQ finished with vinaigrette scallions sided with Chimac's signature fries. The menu meanders through hearty stews, fresh seafood creations, and house favorites, including the spicy Hangover Ramen Noodle Soup (which may or may not be the all-time best cure to a hangover) and the Spicy Korean BBQ Pork, a piquant take on the idea of BBQ you thought you knew. Coming soon is a spanking-new summer brunch menu, sure to hold even more appealing items.

Chimac's fare is complemented by the offering of over 20 varieties of international and domestic beers, enjoyable anytime or during their weekday happy hour held from 4 p.m. to 8 p.m., featuring BOGO draft beers and \$7 regular cocktails. Entertaining the idea of a party or catered event? Consider Chimac for both, and be prepared for wow. Visit this Bayside destination for a fusion experience you won't forget at 42-24 Bell Boulevard seven days a week.