



The Restaurant Gal's **Dining Out**



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Carmen Freeland
a 20 year restaurant veteran, brings the fabulous "Cuisines of the South Bay" to life in her restaurant reviews every Friday in the Daily Breeze

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A New Spot for Food and Fun: Mickey McColgan's

The bond between father and sons is a special one. With Shane and Scott McColgan, that relationship is even bigger. Their father Mickey died on Memorial Day 2012. He was a well-known member of the South Bay community with many long-time friends. As a tribute the sons, owners of Shark's Cove and The Crest, decided to open Mickey McColgan's, an Irish pub with American and Irish food. The spot, just a couple of blocks from the sand in Hermosa Beach, is attracting a vibrant crowd that is finding a great vibe for fun and serious eating.

There is a lot of Mickey's spirit in the place. In fact Shane says that every time he enters the premises he feels his dad's presence. Stamped decorative tiles line the ceiling. Wood floors weave throughout the space along with vintage lighting and Irish pictures that are true to the theme.

Executive Chef Jason Lawlor, formally of the San Fernando Valley's Smoke City Market and also Admiral Risty, has put together a menu that is innovative and delicious.

You should definitely start with an appetizer.



Brussels' sprouts have gotten a bad rap over the years, but this version should not be missed.

The morsels are combined with onions, garlic, bacon, truffle oil and a hint of golden raisins for a bit of sweetness. They are not bitter at all, and if this is your first experience, it will get you hooked. Irish Nachos (\$9.00) are wedge fries with corned beef, caramelized cabbage, cheddar cheese, avocado cream and scallions. You can find a worthy mac 'n cheese with a choice of bacon or corned beef.

The sandwich menu, appropriately named "Between the Bun" is filled with options for everyone. Mickey's Pub Burger (\$12.00) is anchored by an Angus beef patty. Also in the mix is cheddar cheese, onion, tomato, arugula and garlic aioli. Add-ons include bacon and avocado. You can also order a lamb or veggie burger made with

a house-made vegetable patty, arugula, tomato and red onion.

The Reuben is one of the most popular. The sandwich features sliced corned beef, braised sauerkraut, Swiss cheese and Thousand Island dressing sitting between rye bread. Reuben's cousin Rachel is constructed with sliced pastrami.

Five salads are a welcome part of the fare. Strawberry N' Spinach (\$9.00) is a colorful collection of berries, red onion, blue cheese, toasted almonds, baby spinach and poppy seed dressing. There are also Caesar, Cobb plus Beet and Arugula offerings. Mickey's Pub Chili is available by the cup or bowl and is topped with lots of cheese, avocado cream and scallions.

The "Plates" section is punctuated with



selections from many parts of the world. Irish Fish N' Chips (\$13.00) feature Guinness-battered cod with seasoned fries. There is also a choice of three dishes from the emerald island including Bangers N' Mash, Corned Beef N' Cabbage and Sheppard's Pie. Sausage for the bangers is grilled and combined with crispy onions and au jus. The corned beef features a nice collection of braised cabbage, carrots, pearl onions and fingerling potatoes. The Sheppard's pie is a compelling stew of lamb and vegetables with mashed spuds on top.

From Italy noodle



lovers can enjoy Shrimp N' Linguini (\$14.00) made with a choice of sundried tomato wine or cioppino sauce. Chicken and clams are also available with the linguini.

Grilled salmon has a nice infusion of honey glaze and citrus sauce in a version that also includes rice pilaf and seasonal vegetables.

Dessert is a nice finale to the proceedings. There is cheesecake with strawberries, crème brulee and chocolate fudge cake.

A compelling mix of wine and beer is offered including the world-famous Dark and Tan, a 20-ounce blending of Guinness and Smithwicks. It goes well with an order of fish and chips. Altogether 15 beers are on tap and the list of wines will keep

you satisfied.

Mickey had a daily gathering called the 4:00 Club that went on for years. He would have many of his friends get together for beer, food and conversation. The sons are reviving that tradition. Every weekday from 4:00PM to 6:00PM they offer discounts: 3 dollars off of all beer and 2 dollars off of each glass of wine.

This is great spot for private parties. They can accommodate 60 for special events.

This could be the start of something big. Shane and Scott hope to open other locations in the area. With the spirit of Mickey looming so large, that should become a reality soon.

Mickey McColgan's, Open every day from 11:00AM-12 Midnight. Kitchen open until 11:00PM. Weekend breakfast coming soon. 934 Hermosa Ave., Hermosa Beach. (310) 372-9700.

• Bob Gourley has been doing restaurant reviews for over 20 years. He is currently heard nationally on Issues Today Radio and locally on KTYM 1460AM

Restaurant owners, if you are interested in a Restaurant Review, please contact **Carmen** at (310) 503-9702 carmen.freeland@dailybreeze.com