

Auld Dubliner Brings Best Of Ireland To Long Beach Pike

By Larry Hill

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Take some fixtures manufactured in Ireland, pour a few pints of Guinness, add some excellent Irish cookery and you'd

come up with something like The Auld Dubliner.

Who'd have thought The Pike would end up being the home of a great Irish pub? Long Beach needs to add a shuttle bus to the

door and home again, wherever you live in town. Now that I'm paying property taxes, I figure that's a good use for the money — at least as good as a cigar tent in Sacramento.



IN DUBLIN? Auld Dubliner makes guests feel like they are thousands of miles from Long Beach. —Photo by Maureen Vastardis

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and I decided to start with some Dubliner Hot Wings. Nora, our knowledgeable and accommodating server, told us that the same bleu cheese used with the spuds was also used in the dressing for the wings. We were satisfied.

The wings tie the best in town. Not as spicy as some I've had, but there's the addition of a touch of curry and some hot paprika that add a dimension that lifts these wings to the exalted height. No matter what some of you may think, I'm not dancing a jig here. The wings are exceptional.

Jennifer had her mind on fish and chips all day. And that is what she ultimately ordered. She was tempted by the Seared Beef Salad, Corned Beef and Cabbage, and, of course, the filet mignon.

The menu is extensive. You can choose appetizers and graze, or sandwiches from the vegetarian Ploughman's with horseradish mayo to a Bleu Cheese Burger, or, if you're ravenous, steaks, chops, salmon and sole full course entrees.

Jennifer's fish and chips came piled high on a platter. Two large pieces of Atlantic cod were coated with a light Black and Tan beer batter. Jennifer said the batter was light and the fish cooked to a perfect tender flake. She said that The Auld Dubliner's fish and chips were the best in town. Based on the wings, I'm taking her word for it.

I tried something I've never seen on a North American menu before. I've eaten in Irish pubs from Port Dalhousie to Newport Beach, but I've never seen a boxty on the menu. The menu says a boxty is a traditional Irish potato pancake stuffed with an assortment of tasty fillings.

They have an Irish stew boxty, corned beef, boxty, a veggie boxty, a salmon boxty, and a rashers and cheese boxty. I opted for the rashers and cheese. This boxty was stuffed with imported Irish bacon (back bacon) and melted Cheddar cheese. It is excellent, but it is rich, and not something my cardiologist would recommend. Who cares? Back bacon in Long Beach is worth his scowl.

The Auld Dubliner is a welcome addition to the nightlife of Long Beach. More importantly, it is an exceptional addition to the abundant restaurant choices in town. Good work, Dave and Eric!

The Auld Dubliner is located at 71 S. Pine Avenue and is open daily. There is some street-parking close by, but there is a huge parking garage a block away. Call 437-8300 for more information.

Lunch or dinner for two is \$15 to \$60, with an average dinner for two closer to \$30.

What makes The Auld Dubliner so good? Step in and you'll see the unmistakable charm of an Old World pub. All of the furniture was made in Ireland and shipped over for use in The Auld Dubliner. It's immediately comfortable.

If you tittle a bit, you'll find the Guinness is poured properly with a steady hand. If stout isn't your medicine of choice, try

some Irish dew, or a brand name tequila or two.

If you're an advocate of temperance, no problem: the food is good enough for you to make the trek many times.

For an appetizer, the baked potatoes with bleu cheese, the clams and mussels, the signature curry chips and the sausage rolls, tempted us. But Jennifer

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