



THE PUB TIMES

“Cead Mile Failte” A Hundred Thousand Welcomes

August 2009, Issue 2

Launch of our Monthly Newsletter

We are excited to launch our **Monthly Newsletter - The Pub Times**. It gives us a chance to share useful information with our guests and give you, the reader, the opportunity to learn more about the Pub. Each month we will cover stories about our upcoming events, pub promotions & special offers, our staff, menu, and so on. We hope you find this newsletter both informative and enjoyable. Please let us know if you would like to be added to our e-mailing list to receive a copy of this newsletter every month.

SPECIAL POINTS OF INTEREST

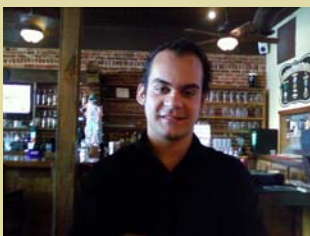
Draft Beers o'the Month Fat Tire

(An Amber Ale from Colorado)

Stella Artois

(A premium Belgian pilsner lager)

Employee O' the Month



Jonhas been with the Pub since we first opened in April 2008. He has been responsible for helping to build a loyal lunch, dinner, poker and live acoustic night crowd. He is one of the first people we ask to help train new employees because of his knowledge. Jon, thanks for being a key part of the team.

ALL GOOD RESTAURANTS ARE ONLY AS GOOD AS THEIR TEAM BEHIND THE SCENES

For many folks, when thinking of a 'Pub', one imagines a place where you can enjoy a drink.....often one of the stronger variety. However, the really good Pubs back home in Ireland and the UK, i.e., the ones that have remained popular since they were first established, are renowned for their excellent array of homemade dishes. This was always our goal here, hence the name, Irish Bred Pub & Restaurant. To achieve this, you have to have the right expertise behind the scenes, and we are very lucky to have **Jason, our Head Chef**, and his talented team of cooks. Jason has been with us since we opened and has played a major role in developing the menu. He is recently married to Angela and has an 11-year old son, thankfully with a little more hair than his Dad.

Below is a behind-the-scenes interview with Jason:

Jason, how did you get into the food service business?

My father was a meat cutter at Ryan's Family Steak House and that is where I had my first introduction into the food industry. Thereafter, cooking came natural to me, and I have since worked at a number of restaurants including Ruby Tuesday's and was the Nutrition Manager at Green Acres Pre-school before joining the Irish Bred Pub.

Why do you like the business?

There are endless dishes you can create, it just takes a good imagination, plus the craft of some experienced cooks on the team. I love to be creative and then see how much satisfaction this brings to our guests. There is no better feeling that seeing our guests leave with big smiles on their faces.

What's your favorite dish on the menu?

I would have to say the BBQ Ribs. The Irish Bred Pub is famous for its Ribs, and we have worked very hard to make even further improvements. After weeks of tweaking things here and there, we couldn't be happier with the outcome.....and everyone who tries the ribs, just raves about them.

What motivates you?

Simply to be better than I was yesterday. My father once said, "Never settle for what's in front of you, look beyond that and see what no one else sees. Then believe it to achieve it". This is what motivates me, and I know that by working hard and learning from those around me, I can reach my potential.



WHAT'S MONDAY MUG NIGHT ALL ABOUT?

We are pleased to introduce our **Irish Bred Pub 20oz beer mugs**. We took this idea from one of the co-owner's favorite places - a popular hang out for the locals in Charleston called Poe's Tavern (their burgers are nearly as good as ours but not quite!).

Rather than just buy the beer



friends on the porch, we want our regulars to benefit from buying a mug on a weekly basis at the Pub.

So buy a mug (\$10 each), and simply bring the mug with you on any or every Monday and receive \$1 off every 20oz beer you enjoy (applies to all draft beers, both import and domestic).

In most cases, this makes the cost of a 20oz beer cheaper than that of a 16oz beer.

We hope you enjoy the Pub's Mug Night!

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PATRON O' THE MONTH!

August's Patron & Pub Scholar o' the Month is **Teresa**. Apart from being a loyal guest, Teresa, you are a great friend of the Pub. Enjoy a dinner & dessert on us!!



UPCOMING EVENTS AT THE PUB

O'NEAL PLAZA CHARITY BASKETBALL TOURNAMENT & END OF SUMMER BEACH PARTY SATURDAY AUGUST 29TH

Inaugural Charity Basketball Tournament on O'Neal's Plaza

10 teams will compete to win **\$1,000** for their charity of their choice. This **3-on-3 tournament** will be played in front of the Plaza Stage. There will be a Cook-Out on the Plaza for family, friends, supporters, and spectators to enjoy, while watching all the action. Tip-off is at 1:00pm.



End of Summer Beach Party

One last summer hoorah on the Plaza. Rain or shine, wear your shorts and bring a beach ball. The live music starts from 5:00pm and our evening Cook-Out will allow you to enjoy our Burgers and BBQ Ribs, as well as our full menu on the Plaza. Cold beers will be plentiful, as we will have our outdoor patio bar. The Bud Girls will also join the fun with lots of giveaways.

A day of fun sports action, great food & drink, and the best live music in town is guaranteed. Fun for all the family!

• 1:00 - 4:30pm: Charity Basketball Tournament



• 5:00 - 7:00pm: Live Acoustic with **Dustin Benefield**

• 7:00 - 10:00pm: The Pubs' favorite band, **Turnstile**, returns to the Downtown

• 9:00pm - 12:30am: The fun continues with our **DJ Party** on our 2nd floor

Hope to see you here on the 29th!



BEST BURGERS IN TOWN? YOU BETCHA!

All restaurant menus have their signature dishes and guest favorites. Fish 'n Chips, Shepherd's Pie, Kerry Classic, BBQ Ribs and Maytag Chips could all vie for the number one position on our menu. However, there is not one dish that seems to be more popular than our **Blarney** or **Tipperary Burgers**.

Ingredients:

Our burgers are made only from Black Angus Fine Ground Beef. The reason we use this meat is simply the taste it provides. As Jason, our Head Chef, says: "Anyone can make a burger, the challenge is making a burger that has a lot of flavor and makes customers want to return for more."

To further enhance the taste, we hand patty all our burgers, thus ensuring the burger holds the beef juices and spices, giving it a fuller favor.



An 8oz Blarney Burger

Presentation:

By making all the burger patties by hand, they naturally have that all-important homemade presentation. As for why we stack the burgers....well, we want each customer to look and savor the moment the dish is being presented to them. We like to call it the WOW factor: "Wow, that is a great looking burger," and "Wow, it is excellent value for money."

New Menu Choices:

We have recently added a new option to both our Blarney & Tipperary Burgers. In addition to the regular 8oz burger, you can now enjoy a **10oz burger** for just a dollar more. And Tuesday's **\$5 Burger Lunch Special** is a big hit.

We realize that saying, "We have the best burgers in town," is a little arrogant, but we honestly believe we do. Please let us know if you agree!

We're on the Web! Check out our website at www.theirishbredpub.com/douglasville