



# Macallans Public House & Restaurant

330 W Birch St, Brea, CA 92821  
(714) 529-1224 | [www.macallanspub.com](http://www.macallanspub.com)

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**OWNER DAN O'MAHONY**

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**EXECUTIVE CHEF ROMAN JIMENEZ**

## DEFINITION

A modern creation of your traditional pub. A new kind of pub!

## ABOUT

This is not your typical Irish pub ... this is a new kind of pub, selling food and drinks of a fresh, refined caliber. Attention and detail are what make this place exceptional and provides a warm and inviting space for their guests. Macallans Public House, now managed by the popular TAPS Fish House & Brewery, offers a remarkable selection of hard to find Scotch, Whiskey and Bourbon. Their food is as aesthetically pleasing as it is comforting. Macallan's fuses the expectations of fine dining in their food, and brings your experience full-circle with the approachability of your typical Irish pub experience filled with fun and excitement.

"You have to do what you are passionate in—there is something to be said about it. People see it." —Dan O'Mohony, Owner



## BAR

Macallan's Public House offers over 200 of the most sought after and rare Scotch, Whiskies, Bourbons and Cognac. The bartenders have tricks for days. Let them get to know your palate so that they can guide you during your drinking experience. Flights are great to go with your tasty bites, giving you the opportunity to explore the menu.

Enjoy their happy hour menu from 4 - 6 p.m. daily.

## MENU

Prepare to change the way you think about Irish pub food. Traditional favorites are reinvented with a contemporary approach serving up gastro pub style favorites. The food is taken to the next level with high quality seasonal freshness. Executive Chef Roman Jimenez describes the menu items as rustic with a purpose.

**Canadian Poutine With Shmaltz:** Duck Fat, fries, duck confit, quail egg, turkey gravy, blueberry ketchup and duck skin crumble.

**Welsh Rarebit:** Guinness Irish Cheese, Arugula, and burnt citrus jam nestled on top of perfectly charred farmer's bread.

**Short Rib:** Served with mashed potatoes, kale and Cippolini onions.

**Charred Octopus Salad:** Made with blistered tomatoes frisse, sweet corn puree and tangerine vinaigrette.

**Bourbon Maple Bread Pudding:** Made with challah bread, bourbon infused maple syrup, bananas and candied bacon.

## ADDITIONAL INFORMATION

### Hours of Operation:

Monday - Wednesday: 3:00 p.m. - 12:00 a.m.

Thursday - Friday: 3:00 p.m. - 1:30 a.m.

Saturday: 10:00 a.m. - 1:30 a.m.

Sunday: 10:00 a.m. - 12:00 a.m.

### Menu Pricing:

- Appetizers \$8 - \$13
- Soup and Salads \$8 - \$10
- Main Courses \$15 - \$30

**Seating:** Indoor and Outdoor Seating Available



For more information or interview requests please contact  
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