

RESTAURANTS

Long Beach set to bust out its burgers

Weeklong promotion will offer deals, one-off options

By Richard Guzman
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Long Beach will be the place to be for burger lovers this month, as more than a dozen restaurants take part in the fourth annual Long Beach Burger Week.

"We are looking to bring burger lovers to Long Beach restaurants to enjoy either over-the-top burgers that are made specially for Burger Week, or to get special deals on burgers," said Terri Henry, organizer of the event, which will take place July 21-28 at several restaurants.

Like restaurant weeks in various other cities, Long Beach's Burger Week means eateries will offer deals on burgers and combo meals on their menu, or even create new burgers specifically for the week.

The fare will range from

hefty, meaty offerings to vegan to classic burgers at \$5, \$10, \$15, \$20 or \$25 price points. While the specifics are still being ironed out, Henry said the more expensive burgers usually include pairings like a beer or sides.

"There's going to be a lot of burgers to eat, so for those who want to try something a bit different, here are five of the more unusual and original offerings. For more information go to hburgerweeklb.com.

Garlic cheese bread burger

Parkers' Lighthouse, 435 Shoreline Village Drive, 562-432-6500 or parkerslighthouse.com

This seafood staple isn't known for its burgers, but one menu favorite is the garlic cheese bread. For Burger Week that bread will be used to create a ground

beef and brisket burger with housemade pickles.

Heavy metal burgers
Grill 'Em All, 5411 E. Ocean Blvd., 562-343-1284 or grille-mailburgs.com

Known for its distinctive touch and the motto "Death to false burgers," this heavy metal-inspired spot will have deals on popular offerings like the Ozzy Osbourne. This hefty burger comes with a house-made chimichurri sauce plus garlic aioli, blue cheese and onion frizzle on a black bun.

Mahalo Madness
ISM Brewing, 210 E. Third St., 562-436-0497 or ism.beer

This island-inspired burger has a square patty covered in strips of pork belly and topped with grilled oyster mushrooms, onions, pineapple and a housemade teriyaki sauce.

The Pastrami Monster

The Nook, 1798 E. Willow St., 562-426-6006 or nook-kfspt.com

The Nook is known for its eggs, omelets, pancakes and other dishes meant to help you start your day. But it also serves burgers. So for the special food event, it'll offer The Pastrami Monster burger, which is made with a beef patty topped with pastrami, a house sauce, Swiss cheese and sauerkraut on a brioche bun. It comes with fries and soda.

Burger Hand Pie

Polly's Pies, 3490 Atlantic Ave., 562-595-5651 or pollyspies.com

Polly's Pies is getting into the Burger Week spirit by creating a seasoned beef patty with cheese and wrapping it in flaky pie crust. So yes, this is pretty much a burger pie.



COURTESY OF POLLY'S PIES

The Burger Hand Pie at Polly's Pies is among the unusual offerings available during Long Beach Burger Week.



COURTESY OF ANDY HARRIS

ISM Brewing's Mahalo Madness makes a Hawaiian statement with pork belly, pineapple and teriyaki sauce.

FOOD

FORK, KNIFE, GLASS, BLINDFOLD



PHOTOS COURTESY OF DINING IN THE DARK

Dining in the Dark will offer customers at City Club in Los Angeles a nine-course Peruvian dinner. But first, the blindfold.

9-course Dining in the Dark takes away your sight to shift the sensory experience

By Charlie Vargas
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Eating is a multisensory experience full of tastes, smells, sounds and textures, but it's not often that dinner is served to blindfolded customers with the lights low.

Dining in the Dark, a sensory experience that has been staged in 80 cities around the world, will bring its blindfolded dinner to the City Club in Los Angeles.

On various nights through Sept. 20, guests will be invited to step into a darkened room, don a blindfold and let their taste buds take the lead. This event will bring guests a nine-course Peruvian dinner experienced in a candlelight ambience. By depriving customers of sight with a blindfold, the chefs aim to break the routine of everyday dining.

"Fantastic and well thought out experience. Really had to rely on other senses to get your way through the table and manage to carefully grab your wine without spilling. Food menu was well



Customers will be able to choose from three Dining in the Dark menus offering meat, seafood or vegan selections.

thought out... Had a great time and would recommend to all," reads a review by Aishlea S. on Dining in the Dark's website.

"My experience was very fun. The waiters were very nice and helpful. The food tasted good (even though I never got a chance to see my plate lol). The dimly lit room and the blindfold made the experience even more interesting. I will definitely be a returning patron of this event," reads another review by Keenan C.

Based on the event's Instagram pages, Dining in the Dark seems to cook up its menus based on the region's culinary staples. For example, Boston's upcoming dates feature a seafood menu, while New York City's event boasts Italian pastas and pizzas.

The Los Angeles diners will ask guests to pick Peruvian dishes from a Red Menu (meat), Blue Menu (seafood) and Green Menu (vegan).

A drink menu is designed to pair with the food, including beer, wine and cocktails available for additional purchase.

Attendees must fill out a form indicating their dietary requirements as soon as they purchase dinner tickets to ensure the correct dishes are allocated and help the restaurant construct seating plans, created five days in advance.

The event has a dress code, and guests are asked to arrive snazzy.

More details about the attire do's and don'ts, plus additional information, can be found at dininginthedarkexperience.com.

CRAFT BEER

Beachwood to uncork parties as it turns 13

New brews and food, games, music and more at 5 locations

By Richard Guzman
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Beachwood Brewing is celebrating 13 years of making beer by throwing a big daylong birthday party.

"It's surreal and it's humbling. It's been a pretty amazing journey," said Julian Shrago, founder, co-owner and brewmaster of Beachwood Brewing.

The award-winning brewery is holding celebrations at its five locations Saturday that will include beer releases, food specials, live music, even a magic show. "I think it's going to be a fun and busy day," Shrago said.

Gabriel Gordon and his wife, Lena Perelman, opened Beachwood BBQ & Brewing in Seal Beach in 2006 as one of Orange County's first gastropubs. But Beachwood didn't make its own beer until 2011, when the couple teamed with Shrago to open Beachwood Brewery in Long Beach.

Since then the brewery has won several prestigious awards, including the 2013 prize for Midsize Brewpub of the Year at the Great American Beer Festival in Colorado, the World Beer Cup champion large brewpub at the World Beer Cup Awards in 2016, and the silver and bronze at the Great American Beer Festival in 2023.

"We're fortunate to live in an area where there is a strong beer culture," Shrago said.

"We've been able to create a continuous, passionate culture at Beachwood where people are really enthusiastic about the products and getting behind the products. We're also always seeking to make things better," he said.

While the original Long Beach brewery and restaurant in downtown Long Beach, as well as the Seal Beach spot, have closed, Beachwood has expanded through

the years, opening other locations in Long Beach, Huntington Beach and Garden Grove.

Here's how the parties will roll out Saturday:

New IPA

Beachwood will introduce the new Hyperspeed IPA at all locations. If you love hops, this is the beer for you, and it comes in at 7.1% alcohol by volume too, so yeah, it's a good party beer.

Sour beers

These will only be available at Beachwood Brewing & Blendery at 247 N. Long Beach Blvd. in downtown Long Beach. The five new sours include the Funk Yeah Batch 6, a Gueuze-inspired sour ale; the City of Chaos, which is fermented and aged in bourbon barrels; and the Pineapple Dragon OG. It's fermented and aged in oak barrels with pineapple and dragon fruit.

The magic of pizza

The Beachwood Pizzeria and Taproom at 5205 Warner Ave., Huntington Beach, will have a new, 16-inch sourdough pie on the menu, plus magicians performing tricks from 6 to 8 p.m.

Cornhole tournament

Show off your cornhole skills at the Bixby Knolls taproom at 3630 Atlantic Ave., Long Beach, during a tournament hosted by Long Beach Cornhole. The competition starts at 11:30 a.m. There will also be live music at 7 p.m.

Get tatted

Don't worry, they're just temporary Beachwood tattoos offered at the Second and PCH taproom at 6430 Pacific Coast Highway, and the Garden Grove location at 12900 Euclid St.

The Garden Grove taproom will also have a craft market and DJs spinning tunes.

For more information go to beachwood-brewing.com



PHOTO BY SCOTT VARLEY

Julian Shrago is the founder, co-owner and brewmaster of Beachwood Brewing, which is turning 13. To mark the occasion, the brewery's five locations in Long Beach, Huntington Beach and Garden Grove will have new products and a variety of activities Saturday.