

ARTS & ENTERTAINMENT

San Pedro Brewing Co.: A menu of high definition flavors

Restaurant Review

Reviewed by Lillian St. John
Special to the News

San Pedro Brewing Co., An American Grill, should be called A Great American Grill. It is, truly, a fantastic bar and grill — one of the best that you will ever find.

Located at 331 W. Sixth St. in the heart of downtown San Pedro, it has a picture-perfect setting with the dark wood and red brick of a pub, but one that defies being typecast.

It is an authentic neighborhood watering hole, micro-brewery and, during the day and early evening hours, a lively, family friendly eatery that serves up some of the most amazing food around.

Just inside the door is the bar area with wooden tables and roomy booths. The tables offer quiet seating next to the front windows. Television screens over the long bar give every seat a vantage view. The room bends around like a horseshoe leading out to a patio area that has an open wall onto Sixth Street. A local artist's paintings of San Pedro scenes adorn one of the walls, which also boast a mural by another area artist that doubles as the brewery's official logo.

And make no mistake, San Pedro Brewing Co. brews some incredibly tasty and interesting hand-crafted ales and lagers.

On the evening of our visit, owner and host James Brown offered my dinner guest and I a tasting of the house-made beers. We had just settled in at a booth in the bar area when James arrived tableside to welcome us with the warmth that is both the pub's hallmark and his own remarkable style. A South Bay native born and raised on the Palos Verdes Peninsula, James, like his sister



Eric Sabroff, Daily Breeze

San Pedro Brewing Co. is located in the heart of downtown San Pedro. The microbrewery and restaurant features a menu of lagers, ales and ambers named for the town's colorful history.

Christine, has hospitality and food service in his blood. He has embraced San Pedro and has christened the house brews with names that immortalize the town's special history: Longshoreman Lager, Harbor Hefeweizen, Point Fermin Ale, Beacon Street Bitter, Shanghai Red Ale, Angel's Gate Amber and India Pale Ale. Each name touches on a part of San Pedro's storied past or lively present.

We sampled several including a few chalkboard specials — the full-flavored James Brown British Lager and Smoked Lager, a dark brew with the surprising taste of barbecue on the tongue.

My guest and I favored the light, refreshing Longshoreman Lager and the Harbor Hefeweizen, a tasty wheat beer, but I couldn't

resist the full-bodied flavor of the Shanghai Red Ale.

San Pedro Brewing Co.'s menu, like its beer list, is a flavor bonanza. We started with a house favorite appetizer — hot artichoke and spinach dip with freshly made tortilla chips and zesty pico de gallo. You can find this appetizer listed on hundreds of menus, but from the first bite you will discover San Pedro Brewing Co.'s version is something very special. The warm dip with cheese melted on top was rich with exceptional flavor and the warm freshly made chips were delicious with a touch of "secret" seasoning. The portion is very ample and the taste irresistible.

For an entrée my guest chose the jambalaya pasta — a mountain of fettuccini noodles crowned with a fabulous,

savory sauce loaded with slices of spicy Andouille sausage, tender shrimp and chicken sautéed in Cajun butter with onions, bell peppers and tomatoes. My entrée selection was the Santa Maria tri-tip — certified Angus beef deep-rubbed with spices that gave the meat an earthy flavor.

This is a menu with high definition flavors: skin-cut fries, creamed corn with a sensational taste of butter and heavy cream, crunchy cole

slaw with just the right balance of sweetness and zest. Everything served was distinctively full flavored — a sure sign that each dish was created with the freshest, finest quality ingredients.

With burgers, pastas, salads, steaks, chops and seafood on the menu, San Pedro Brewing Co. is the South Bay's own Great American Grill. Don't miss it.

San Pedro Brewing Co. is located at 331 W. Sixth St. in San Pedro. It is open daily for lunch and dinner. Happy hour is 3:30 to 6:30 p.m. Monday through Friday. Full-bar service with premium spirits and wines, house-made ales and lagers, as well as a full menu of domestic and international beers. Every Tuesday is Martini Day with house-special martinis just \$6 from 6 p.m. until closing. Come dance to live bands every Friday, Saturday and the first Thursday of each month. Special catering menus and full-service custom catering offsite are available. Family friendly, San Pedro Brewing Co. has a special children's menu. Call (310) 831-5663 or go online at www.sanpedrobrewing.com for the current calendar of events or other information.