

McMullan's Irish Pub

MEDIA KIT

About McMullan's Irish Pub

Not your typical local bar, McMullan's Irish Pub – located at 4650 W. Tropicana, just west of The Orleans Hotel & Casino – brings an authentic Irish flavor to the heart of Las Vegas. The pub is 8,000 square feet and consists of a 150-cover restaurant, banquet and meeting rooms for 100 people, two bars and 15 machines.

Established by Irishman Brian McMullan in 2002, McMullan's Irish Pub is as much restaurant as it is pub. Providing home-cooked comfort food visitors can rely on, McMullan's food-to-drink sales ratio is nearly equal, with food sales at a surprising 54 percent of ticket items, according to McMullan's estimations.

Open 24 hours a day, seven days a week, McMullan's boasts a welcoming and often lively pub atmosphere amid a backdrop that's almost 95 percent straight from Ireland. McMullan runs the pub with his wife, Lynn. The duo fosters a family-like atmosphere among staff as well; four of the pub's kitchen team members have been with McMullan's since it opened its doors, and the daughter of another longtime employee began working there almost as soon as she turned 21, finally an employee after enjoying the restaurant's food and ambience since she was 9.

The McMullans believe that by valuing, supporting and encouraging their staff to be happy and successful, they cultivate loyalty and foster an environment of top customer service. The couple also place a high value on the community they serve and, in turn, the pub's patronage is largely made up of repeat local business.

That being said, McMullan did once ship an order of Shepherd's pie out-of-state to a previous customer who emailed him saying she was dying for some of his amazing dish. McMullan had never previously frozen and shipped his food, but learned how to do it just for her.

On TripAdvisor, McMullan's is ranked – as of Dec. 2, 2015 -- No. 239 of 3,965 Las Vegas restaurants and No. 261 of 4,269 places to eat in Las Vegas.

Self-proclaimed “Purveyors of the Perfect Pint,” McMullan's offers weekly food, drink and gaming specials; [live entertainment and social events](#); and minority sports (as far as Americans are concerned) viewing.

Additionally, the pub is known for its strong support of nonprofits, especially St. Baldrick's Foundation, a volunteer-powered charity committed to funding the most promising research to find cures for childhood cancers and give survivors long, healthy lives. Every year for the past nine years – this year being the tenth – McMullan's has served as one of Las Vegas' St. Baldrick's fundraising/“shave for the brave” head shaving event locations.

Leadership

BRIAN McMULLAN

Co-Owner/Publican

Born of Irish parentage, publican Brian McMullan of The Celtic Hospitality Group established McMullan's Irish Pub in the heart of Las Vegas in 2002. In doing so, he fulfilled a lifelong dream of continuing his grandfather's tradition of pub ownership.

McMullan has 47 years of experience in the hotel, resort, gaming, restaurant and entertainment industry, serving many years in senior management positions for some of the largest companies in Great Britain, the United States and South Africa. The McMullan family has been in the hotel and bar/restaurant business since 1908, when McMullan's paternal grandfather bought The Farmers Hotel in Glenarm, Antrim. It has been McMullan's dream to continue the family tradition of pubs with great food and drink coupled with friendly service and a convivial atmosphere.

McMullan was born and raised in South Africa, where he graduated from college and spent a year as an accounting and economics teacher. He left South Africa in 1968 at age 21 and entered the gaming industry as a dealer in London, England. His career in Britain culminated as director of gaming operations for five of the 20 casinos in London, including the two largest British casinos, The Victoria Casino and The Playboy Club of London. During those years in England, McMullan always found an excuse to travel across the Irish Sea to visit family and friends in his family's hometown and to extensively tour Ireland.

In 1986 McMullan joined Sun International as director of gaming operations. One of the largest casino resort operations in the world, the Sun International Group of companies has facilities in the United States, Europe, the Caribbean, Africa and the Indian Ocean. During his six years with the company, McMullan was a key member of the management and development team responsible for the design, construction and operation of six new resorts and the expansion of another nine. Included in the portfolio was Sun City, the most prestigious resort on the African continent, which includes four hotels, two championship golf courses, a casino and a 5,000-capacity indoor entertainment arena.

In 1992, McMullan immigrated to the United States to establish Seven Circle Resorts, which was primarily focused on the gaming resort industry. As president of the company, McMullan led the team that designed, built and operated three resort casinos: Prairie Knights Casino & Resort for the Standing Rock Sioux in Ft. Yates, North Dakota; Speaking Rock for the Isleta del Sur (Tiguas) in El Paso, Texas; and the \$300 million Resort at Summerlin (now J.W. Marriott and Rampart Casino).

Within the Resort at Summerlin, McMullan designed, built and operated JC Wooloughan's Irish Pub.

In early 2000, McMullan left Seven Circle Resorts to form The Celtic Hospitality Group, which specializes in building and/or operating Irish pubs, as well as his own gaming consulting and management company, SilverWind Resorts.

McMullan is also sales and operational business developer of the United States arm of The Irish Pub Company, a company with offices in Ireland, Japan, Australia, Dubai and which has built 70 pubs in the United States, including Nine Fine Irishmen in New York New York Hotel & Casino; JC Wooloughan's in J.W. Marriott, and more than 700 pubs worldwide.

Nine Fine Irishmen in New York New York Hotel & Casino is the highest grossing Irish pub in the United States, selling more than twice the number of Guinness kegs as any single establishment in the country.

A dual British/American citizen, McMullan is married and has five children.

LYNN MCMULLAN

Co-Owner

Lynn McMullan didn't intend to get into the restaurant and pub business, but when her husband, Brian, opened McMullan's in 2002, she lent a hand as "free labor." With a bachelor's degree in psychology, she ran a management consultancy before staying home with their children. McMullan's came around as her children were starting school.

Her goal is to make the pub a happy place, somewhere people want to go to on a Tuesday night or whenever they're in town. While the pub's slogan is "Purveyors of the perfect pint," Lynn McMullan feels the statement means more than simply pouring a perfect pint. Rather, she feels the fastidiousness that goes into pouring a perfect pint of Guinness is a metaphor for each customer's overall experience at McMullan's – the pub's ultimate definition of success.

NEIL BURNS

Pub Manager

Neil Burns is just like many of the details at McMullan's Irish Pub – authentic. Hailing from Enniskillen in Northern Ireland, Burns, a social worker, came to the United States with his wife, an American he met in Ireland. Upon his arrival in the States, he found the qualifications and licensing for social workers was much different than back home, so he took a job at a local pub, using his Irish brogue and drawing upon his university experience working in bars and restaurants.

Other than moving to Chicago with his wife for a brief time for her schooling, Burns has worked at McMullan's for the last 12 years. As pub manager, he helped create the open bar feeling at McMullan's, which included encouraging owner Brian McMullan to tear down a wall and opening the 60-seat patio. Although anyone can open a bar and call it an "Irish pub," Burns says McMullan's is the most authentically Irish pub he's visited in the States and the only one that reminds him of his favorite pub in Ireland.

Burns enjoys the camaraderie of the pub, but his favorite time is during the annual McMullan's Golf Tournament to benefit the St. Baldrick's Foundation, as it raises money for a good cause and he gets to hang out with his co-workers and patrons outside the pub. His free time is spent with his wife and three young sons.

DALLAS PERRY

Head bartender/manager

Little did Dallas Perry know that when he took a part-time job as a bartender while attending college in New Mexico, it would become his career. After gaining experience at restaurants such as TGI Friday's and Bennigan's, Perry moved west to pursue a career in Las Vegas. Twenty years ago, the city was the place to be for bartenders as the tips were high, the jobs were plenty and it was center stage for celebrity status, and Perry wanted to be a part of it. He worked at the Flamingo and Las Vegas Hilton (now the Westgate Hotel and Casino) before coming aboard to help open McMullan's Irish Pub in 2002.

Since Perry first started, the sheen of bartending in Las Vegas has tarnished a little – a recession will do that – but for those who weathered the storm, it's a badge of honor. One Perry wears with pride.

As one of the pub's managers and head bartender, Perry also emcees the popular McMullan's trivia night on Tuesdays. Today, there are more days than not to remind him why he became a bartender in the first place. The charity work with St. Baldrick's Foundation and the annual St. Patrick's Day extravaganza are on the top of his list of anticipated annual events.

JAVIER TOPETE

Head chef

Mexico native Javier Topete began his culinary career more than 20 years ago as a dishwasher at American Bistro but quickly moved on as a prep cook. As his career began to grow, he gained experience with Landry's Seafood, the Harley Davidson Café, Mon Ami Gabi at the Paris Hotel and Casino and the Blue Note inside the Aladdin (now Planet Hollywood Resort). After the Blue Note closed, Topete had a decision to make – go to work at the Blue Note in New York or stay in Las Vegas and take a position at the freshly opened McMullan's Irish Pub. Topete, who began working at the pub two months after it opened, has now worked for Brian McMullan for 13 years.

Since then, he constantly upgrades and changes the menu to keep things fresh. The current recipe for the Irish nachos, a pub favorite, was one of the changes Topete made to the menu. He replaced the cheese sauce and tortilla chips typical of nachos with fresh cheese and homemade potato chips and added blackened chicken and ground beef. As a result, he's never been able to take the item off the menu because customers love it so much. He's also taken traditional Irish dishes – such as shepherd's pie and lamb stew – and added some "Latin flavor" to add a bit more flair to the taste. Seasonal touches also are worked into the menu during the year along with special events such as whiskey and wine pairings, which keep him up night – in a good way.

"I sometimes go home and lie down to sleep, and I find that I can't because I'm cooking in my head," he said. "So, then I come in the next day knowing exactly how I want the food to taste. I carry that taste with me."

One of the most fulfilling parts of the job is feeling like an artist and having the freedom to create food McMullan's customers love.

Offerings

Click on hyperlinked categories for more details

Dining & Drinks

- Main menu items
- Food and drink specials
- Seasonal food items
- Kids menu
- Late-night and breakfast options
- Fully stocked bar
- Irish whiskey and scotch options
- Beer and wine options

Gaming

- Reward promotions
- 25-cent Poker and Keno progressives
- Bingo
- Video Poker and Video Poker Happy Hour

Events

- The Great Guinness Toast
- St. Patrick's Day
- First Fridays
- Live music
- Pub quiz and darts
- Golf Tournament
- McCraic Card Rewards
- Private events/banquets
- Tasting dinners
- St. Baldrick's

Sports viewing

- Women's Soccer World Cup
- Men's Soccer World Cup
- Men's Soccer Gold Cup
- Rugby World Cup
- Six Nations Rugby
- Australian Rules football (AFL)
- National Rugby League (NRL)
- College football
- Major League Soccer (MLS)
- GAA hurling
- GAA football
- Major League Baseball extra innings

Merchandise

- Rugby shirts
- T-shirts
- Hooded sweatshirts
- Jerseys
- Pint/shot glasses
- Gift certificates

Q&A with Brian McMullan

Q: Short of being in Ireland, what makes an Irish pub the real deal?

A: First of all, the pub has to be “authentic,” but most of all, it has to be a center of conviviality.

Q: Why did continuing your grandfather’s legacy in pub ownership appeal to you so much?

A: I guess it’s in the genes

Q: Why is it important to you to book local bands when you bring in entertainment?

A: Local bands are the fabric of entertainment in the town. The musicians are part of the atmosphere that we offer. Local bands create a personal following, and it’s as if the customers become part of the band.

Q: How much money, total, has been raised at your location for St. Baldrick’s since you began your involvement?

A: \$2,870,000

Q: Can you talk about why you’re such a big supporter of St. Baldrick’s?

A: My wife and I are determined to play our part in the eradication of childhood cancer worldwide. It can and will be done.

History

McMullan's Irish Pub derives its history from the ancient shores of Ireland. Its publican, Brian McMullan, is the grandson of Thomas McMullan who, in 1908, bought Glenarm's Farmer's Hotel from a man named Thomas Charles for 780 pounds. For his price, he not only got the pub, but also Charles' horses and undertaking business. Therein began the publican dynasty, the fruits of which can be seen at McMullan's Irish Pub.

Thomas McMullan also bought another watering hole in 1919, this one called the Seaview Hotel, which the family held onto until just after World War II, when we sold it on to James McAllister. This, incidentally, is now a private residence.

Following Thomas McMullan's death in 1934, his son, Jim McMullan, faithfully continued the family businesses. Jim McMullan, active in the area Platoon Home Guard during the war years and a keen member of the local boxing club, worked hard until 1974 when, at his passing, the pub (today known as The Coast Road Inn) was sold out of the family to the McConnells of Ballyclare.

With Thomas McMullan as its patriarch, the McMullan family had shifted from its early beginnings in farming and moved into the pub business and the undertaking business, and it also began running the only taxi service and post office in town. A regular entrepreneur, Thomas McMullan was, in 1915, the first in the area to secure a motor car for funeral services.

Still, the pubs thrived, remembered all these years later as always having good crowds; they were renowned for their traditional pints and food thanks to the fresh produce from the farm, fresh salmon from the Antrim river and an abundance of locally caught seafood. And so, for generations, the McMullans have prided themselves on serving wholesome food to compliment the pouring of a perfect pint.

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