After working 35 hours in a stuffy, small office on Dublin’s north side, I yearned for the chance to relax and have a pint of Carlsberg beer with friends.

I interned at a newspaper in Dublin this summer and I quickly found my “place” to drink a pint. The Workman’s Club faces the River Liffey, a waterway that divides the city’s north and south sides. The darkening blue sky and street lights reflected on the river, leaving me relaxed and warm after the seven-hour day.

It wasn’t necessarily the Carlsberg that made me feel warm. It was the end-of-day sunlight seeping in through Workman’s second-floor windows, brightening the checkered linoleum floor. It was the familiarity and personality of the bartenders. It was my friends, whose laughter echoed through the relatively empty bar.

What I really enjoyed about Workman’s was its flexibility. After 9 p.m., the club was packed with young Irish faces, and even visitors like me. On the first floor, you could catch local or international artists playing in a cabaret-like room with maroon walls. In contrast, on the second floor, you’d find a DJ playing pop and EDM tracks, with bar-goers jumping and stirring. The movement could be felt from the first floor.

There’s a theme here — a loose one — but it’s all tied together through individuality. It’s not always about the Happy Hour deals, or a tasteful whiskey sour, but often it’s about the warm feeling you get after you find your place to relax after a long week of work or classes. Temple’s nearly 40,000 students all have different interests and quirks. In this year’s Bar Guide, The Temple News gives an inside look into the city’s top bars, whether you’re interested in music, good food, dancing or dive bars. Whatever fills you with warmth on your days off, there’s a place for you here.
The 700: a ‘regulars’ bar by day, dance club by night

Ukiah Carbone-Gambon, a regular at the bar, said the Northern Liberties bar is the closest he’ll ever come to being in the TV show “Cheers.”

“I can just walk in and [the bartender] will have a drink ready most of the time and everybody knows each other, everybody supports each other and it’s the midway end crew I’ve ever met,” Carbone-Gambon said. “I’ve met some of the most wonderful people ever here.”

The 700, on 2nd Street near Fairmount Avenue, is often screening soccer games on the ground floor. There’s a set of regulars, including Carbone-Gambon, artists, contractors, and the “Happy Hour Hen,” who sells fresh eggs harvested from her farm in South Jersey on Thursdays.

On weekends, though, the second floor opens and the bar becomes a club.

“Once Friday night, Saturday night rolls around and it’s like 10, all the kids start lining up and they all want to go up to the club, which is the dance floor,” Carbone-Gambon said. “So that’s the other big appeal. That’s one of the best parts about this place, is that it changes its face, it becomes a whole different thing. So as older heads, we don’t mind getting out and letting the kids go.”

Clara Jones, a bartender at The 700 since 2005, said the bar “has a corner-bar feel, but then it has the first house-element upstairs.” She said the low prices, the Northern Liberties location and the dancing attract college students from all over the city.

The bar serves more than 80 bottled beers, including beer from local microbreweries like Philadelphia Brewing Company, Sly Fox and Yards.

“On the weekend it gets very young and fun and very old-school, like hip-hop and dance,” Jones said. “And they’re always busy, it’s crazy.”

Carbone-Gambon said the bar’s versatility is what makes it “one of the most special places” in the city.

“It’s not like anything goes here, but it’s a very supportive community,” he added.

-ERIN MORAN

Menu highlights

- Phillips IPA, Sly Fox & Yards beers: $4
- Cocktails start at $4.50

If you’re interested in The 700:

try these

- Howl at the Moon
- The Barber
- Rum

Food

London Grill: American-style dining and domestic drinks

John Bradley’s favorite dish at the London Grill is the signature London Burger with a fried egg.

“Once you start eating it, there’s no stopping,” said Bradley, the bar’s manager and a 2014 finance alumnus. “Once it’s cracked, it becomes a mess.”

London Grill is a restaurant and bar on Fairmount Avenue near 23rd Street.

The building has been a bar since 1843, but 1981 English and communications alumna Terry Birch McNally and Chef Michael McNally took ownership of the bar in 1991. When it first opened in the 19th century, it was called the Golden Lager Saloon, Bradley said.


The friendly, relaxed atmosphere extends from the restaurant and bar areas to its outdoor seating.

Ronald Turner, a senior architecture major and waiter, said a lot of college students visit the bar regularly.

“I think a lot of people are looking for that kind of place that’s away from campus, something that’s a different atmosphere,” Turner said. “It’s just the perfect spot to get out and do your thing and not feel the weight of school or anything like that.”

Bradley said the Szechuan duck spring rolls — which have been on the menu for 20 years — are the best appetizer on the menu.

The London Grill has an extensive back bar. It’s known for craft beers and cocktails, like the sweet tea vodka, house lemonade cocktail and the Chocolate Cherry Love Child, made with cherry vodka, chocolate bitters, yards Love Stout and Coca-Cola. One of the bar’s specialty beers is Stoudt’s Willie Sutton lager, which was named after a resident who lived across the street from the London Grill.

“We do have one of the most extensive back bars in the city,” Bradley said. “We have hundreds of bottles behind there. So if you came in and wanted something, more than likely, I could make it.”

-MORIAH THOMAN

Menu highlights

- Szechuan duck spring rolls: $13
- Londonburger: $13
- Beer Bucket Special: 4 craft cans for $15

If you’re interested in The London Grill, try these

- Silk City
- Taproom on 19th
- Good Dog Bar
Locust rendezvous: an unchanging atmosphere

The inside of Locust Rendezvous looks the same as it did on Michelle Recupido’s first day behind the bar 27 years ago.

Recupido is the general manager of the dive bar, which is nicknamed “The Vous,” on Locust Street near 15th in Center City. She said the nostalgic atmosphere created by the wood paneling, black ceiling and twinkle lights is intentional.

“We make everybody feel real at home,” Recupido said. “If you’re here and in 45 minutes time you say to somebody, ‘This place reminds me of...’ you hooked you.”

Recupido said college students are attracted by cheap drink prices — none of the bar’s “Back to Basics” bottled beers are more than $6. Two beers and one shot are featured each week at reduced prices. The Vous also hosts Quizzo every Wednesday night. The bar’s food is 90 percent homemade. Recupido said the crick of French onion soup, made with apple-Jack brandy and red wine, is “absolutely killer,” she said.

Over the past three decades, Recupido said she’s seen the neighborhood change a lot, but the bar has developed a regular set of faces that “team members see every day. ’’

“We’re constant in the transient Center City,” Recupido said.

—GRACE SHALLOW

Menu highlights

$1 off all draft beers and Narragansett cans
Weekly featured craft beers: $3.50 a pint
Weekly featured domestics: $2 a can

If you’re interested in Locust Rendezvous, try these
Oscar’s Tavern
Black Bar & Lounge
Tattooed Mom

—TAYLOR HORN

music

Bourbon & Branch: live music and ‘grandma’s cooking’

The food at Bourbon & Branch is perfect if you miss your grandma’s cooking, Larissa Karan, the bar’s services manager, said.

Bourbon & Branch, on 2nd Street near Fairmount Avenue, is a restaurant and live music bar. The Northern Liberties bar focuses on cooking delicious food at low prices, accompanied by musical performances every night.

“It’s super casual and very comfortable,” Karan said. “It’s just a good place to chat with the people who work here, hang out with your friends, eat delicious food and, of course, drink.”

The restaurant menu at Bourbon & Branch is inspired by southern Creole cooking, which Alex Carbonell — the executive chef and owner — became interested in after he started cooking Cuban “comida criolla,” or local cuisine, when he was growing up in Florida.

Carbonell took over the restaurant in 2014 and renamed it Bourbon & Branch after his wife’s favorite drink. He has opened five restaurants so far in his career.

Until 2 p.m. on weekends, the downstairs restaurant serves Southern-style brunch. The menu features a $14 eggs Benedict topped with pork that is slow-smoked for 30 hours. The dish is served with Texas toast, poached eggs, roasted tomato and a beer-cheese sauce to tie it all together.

It also has a Quizzo night every Monday, when customers can win $500 in cash by competing in the trivia game and a finalist can win $1000 at the end of a tournament.

Karan said the upstairs section of Bourbon & Branch has shows almost every night, including hip-hop, comedy, indie and drag shows.

Bourbon & Branch began hosting singer-songwriter Jesse Hale Moons, a 2010 film and media arts alumna, as an artist-in-residency last week. He will play on Thursday and again on March 16. Kingfisher, a jazz-rock fusion band made up of Temple students, will play on March 24.

The bar also has a large selection of bourbons, fitting with its name. It also offers specialty drinks like “The Flaming Bitch” which has platted cherries flambéed with raw sugar. St. Germain liqueur, cardamom-infused gin, lime and angostura, a botanically-infused alcoholic mixture.

At Bourbon & Branch, happy hour is on week-
days from 5 to 7 p.m. (on Tuesdays and Wednes-
days, another happy hour goes from 9-11 p.m. and features $3 whiskey cocktails.)
Some students work full-time as bartenders after class to make extra cash.

By Grace Shallow
Deputy Features Editor

Making a drink for someone is a lot like comforting a little kid. “You’ve got to be able to read people,” Halle High-Benson, the head bartender at Pub Webb, said. “You have to know how and when to talk to customers.”

High-Benson, a senior sport and recreation management major, is one of several students who bartend after class to make extra cash — despite long hours, which stretch from 4 p.m. until it closes at 2 a.m., clocking in about 40 hours a week on top of a full-time internship for the Philadelphia Soul, an Arena Football League team.

She said she averages about four hours of sleep a night, but her love of interacting with people makes the long days and nights worthwhile. “I love just coming in here, being around the atmosphere and the people I work for, who are like my best friends and like my family,” High-Benson added.

Colin Pawlowski, a senior media studies and production major, said he’s a hard worker and one of the co-owners of the bar, said the atmosphere and the people he works with makes bartending a natural side-job.

Pawlowski has worked at Punch Line Philly, a comedy club and bar in Fishtown, since it opened in July 2016. He started working in the restaurant business during high school, and eventually worked as a barback — a bartender’s assistant who completes tasks like restocking ice and alcohol — at shows at the More Center for the Performing Arts in Fairmount Park.

“One weekend, after the band Phish performed at the venue, he walked home with $700 and said he knew he had to stay in the business,” she said. “He said working late hours is a good practice for college students because it allows them to go to classes and get homework done during the day. He added that everyone should work in customer service at least once. ‘It’s a humbling experience,!’ Pawlowski said. ‘I have learned so much from people who are completely different than I am through working outside of school. … You’re also serving people from all over the place!’

It’s also taught him life skills like being a leader and being quick on his feet, he said. “I have learned so much from people who are completely different than I am through working outside of school. … You’re also serving people from all over the place!”

He added that everyone should work in customer service at least once. ‘It’s a humbling experience,!’ Pawlowski said. ‘I have learned so much from people who are completely different than I am through working outside of school. … You’re also serving people from all over the place!’

“Making a drink for someone is a lot like comforting a little kid. ‘You’ve got to be able to read people,’ Halle High-Benson, the head bartender at Pub Webb, said. ‘You have to know how and when to talk to customers.’

High-Benson, a senior sport and recreation management major, is one of several students who bartend after class to make extra cash — despite long hours, which stretch from 4 p.m. until it closes at 2 a.m., clocking in about 40 hours a week on top of a full-time internship for the Philadelphia Soul, an Arena Football League team.

She said she averages about four hours of sleep a night, but her love of interacting with people makes the long days and nights worthwhile. ‘I love just coming in here, being around the atmosphere and the people I work for, who are like my best friends and like my family,’ High-Benson added.

Colin Pawlowski, a senior media studies and production major, said he’s a hard worker and one of the co-owners of the bar, said the atmosphere and the people he works with makes bartending a natural side-job.

Pawlowski has worked at Punch Line Philly, a comedy club and bar in Fishtown, since it opened in July 2016. He started working in the restaurant business during high school, and eventually worked as a barback — a bartender’s assistant who completes tasks like restocking ice and alcohol — at shows at the More Center for the Performing Arts in Fairmount Park.

“One weekend, after the band Phish performed at the venue, he walked home with $700 and said he knew he had to stay in the business,” she said. “He said working late hours is a good practice for college students because it allows them to go to classes and get homework done during the day. He added that everyone should work in customer service at least once. ‘It’s a humbling experience,!’ Pawlowski said. ‘I have learned so much from people who are completely different than I am through working outside of school. … You’re also serving people from all over the place!’

It’s also taught him life skills like being a leader and being quick on his feet, he said. ‘I have learned so much from people who are completely different than I am through working outside of school. … You’re also serving people from all over the place!’

He added that everyone should work in customer service at least once. ‘It’s a humbling experience,!’ Pawlowski said. ‘I have learned so much from people who are completely different than I am through working outside of school. … You’re also serving people from all over the place!’

“Making a drink for someone is a lot like comforting a little kid. ‘You’ve got to be able to read people,’ Halle High-Benson, the head bartender at Pub Webb, said. ‘You have to know how and when to talk to customers.’

High-Benson, a senior sport and recreation management major, is one of several students who bartend after class to make extra cash — despite long hours, which stretch from 4 p.m. until it closes at 2 a.m., clocking in about 40 hours a week on top of a full-time internship for the Philadelphia Soul, an Arena Football League team.

She said she averages about four hours of sleep a night, but her love of interacting with people makes the long days and nights worthwhile. ‘I love just coming in here, being around the atmosphere and the people I work for, who are like my best friends and like my family,’ High-Benson added.

Colin Pawlowski, a senior media studies and production major, said he’s a hard worker and one of the co-owners of the bar, said the atmosphere and the people he works with makes bartending a natural side-job.

Pawlowski has worked at Punch Line Philly, a comedy club and bar in Fishtown, since it opened in July 2016. He started working in the restaurant business during high school, and eventually worked as a barback — a bartender’s assistant who completes tasks like restocking ice and alcohol — at shows at the More Center for the Performing Arts in Fairmount Park.

“One weekend, after the band Phish performed at the venue, he walked home with $700 and said he knew he had to stay in the business,” she said. “He said working late hours is a good practice for college students because it allows them to go to classes and get homework done during the day. He added that everyone should work in customer service at least once. ‘It’s a humbling experience,!’ Pawlowski said. ‘I have learned so much from people who are completely different than I am through working outside of school. … You’re also serving people from all over the place!’

It’s also taught him life skills like being a leader and being quick on his feet, he said. ‘I have learned so much from people who are completely different than I am through working outside of school. … You’re also serving people from all over the place!’

He added that everyone should work in customer service at least once. ‘It’s a humbling experience,!’ Pawlowski said. ‘I have learned so much from people who are completely different than I am through working outside of school. … You’re also serving people from all over the place!’

“Making a drink for someone is a lot like comforting a little kid. ‘You’ve got to be able to read people,’ Halle High-Benson, the head bartender at Pub Webb, said. ‘You have to know how and when to talk to customers.’

High-Benson, a senior sport and recreation management major, is one of several students who bartend after class to make extra cash — despite long hours, which stretch from 4 p.m. until it closes at 2 a.m., clocking in about 40 hours a week on top of a full-time internship for the Philadelphia Soul, an Arena Football League team.

She said she averages about four hours of sleep a night, but her love of interacting with people makes the long days and nights worthwhile. ‘I love just coming in here, being around the atmosphere and the people I work for, who are like my best friends and like my family,’ High-Benson added.

Colin Pawlowski, a senior media studies and production major, said he’s a hard worker and one of the co-owners of the bar, said the atmosphere and the people he works with makes bartending a natural side-job.

Pawlowski has worked at Punch Line Philly, a comedy club and bar in Fishtown, since it opened in July 2016. He started working in the restaurant business during high school, and eventually worked as a barback — a bartender’s assistant who completes tasks like restocking ice and alcohol — at shows at the More Center for the Performing Arts in Fairmount Park.

“One weekend, after the band Phish performed at the venue, he walked home with $700 and said he knew he had to stay in the business,” she said. “He said working late hours is a good practice for college students because it allows them to go to classes and get homework done during the day. He added that everyone should work in customer service at least once. ‘It’s a humbling experience,!’ Pawlowski said. ‘I have learned so much from people who are completely different than I am through working outside of school. … You’re also serving people from all over the place!’

It’s also taught him life skills like being a leader and being quick on his feet, he said. ‘I have learned so much from people who are completely different than I am through working outside of school. … You’re also serving people from all over the place!’

He added that everyone should work in customer service at least once. ‘It’s a humbling experience,!’ Pawlowski said. ‘I have learned so much from people who are completely different than I am through working outside of school. … You’re also serving people from all over the place!’