



CALIFORNIA COASTAL CUISINE CELEBRATED AT JAMES REPUBLIC

“A body of persons engaged in a savory pursuit to celebrate locality and sustainability and cultivate community through the dining experience”

Long Beach, CA – Located in downtown Long Beach, James Republic is a casual yet upscale eatery honoring the best of California living in food, culture and style. James Republic has quickly become an integral part of the Long Beach landscape, welcoming and nourishing neighbors and visitors alike.



Highlighting the seasons’ vibrant, locally sourced bounty from both land and sea, Restaurateur Chef Dean James Max shares, “James Republic provides an atmosphere that truly resonates with the local community and celebrates the best of what surrounds us—great food and drinks with friends and neighbors whether for work or pleasure, sharing past and progress.”

Paying tribute to Long Beach’s nautical roots as a port town, the sunlit urban restaurant embraces SoCal living. Floor-to-ceiling windows open and wrap around the corner restaurant providing a seamless transition from indoor to outdoor dining on the dock-style patio. A warm pallet of color, natural woods, and blown glass complement the vintage naval details at James Republic. A 20-foot communal table serves as the centerpiece, while the expansive bar area features high-top tables and comfortable seating for mingling. Discreetly tucked away with couches, den-style chairs and built-in bookshelf filled with personal items from the James Republic team, the Library offers another area to meet and mingle.

Restaurant Chef David MacLennan inspires his team and his patrons daily, offering creative, intuitive and original menu items boasting local flavors and celebrating sustainability. “The specialty of our product is the defining factor in everything that we do,” says MacLennan. “Sourcing for us is a constant and the core of our inspiration.” From the fresh hand-picked produce, naturally raised meats, daily fresh-from-the farm eggs, locally sourced craft beers and hand-distilled spirits, the quality can be tasted in the every bite, sip and detail.”



With an ever changing menu, market-fresh options range from Heirloom Tomato & Strawberry Salad; fresh Pacific Mussels in a broth of spicy tomatoes;

Mary's Half Roasted Chicken or Grilled Cauliflower Steak. The signature House Blend Grass Fed Burger is considered a staple by many of the regular crowd.

The "seasonal kitchen" approach carries over to the bar with hand-crafted cocktails, fine small batch and locally distilled spirits, ripe produce, herbs and spices. Beer and wine lists vary, offering rare and interesting selections, many sourced locally and directly from the brewers and producers. And coffee lovers celebrate flavors from local coffee roaster, Lord Windsor, enhanced by the artful touch of the restaurant's barista.

Open for breakfast, lunch and dinner and serving Sunday brunch, reservations can be made by calling (562) 901-0235 or visiting OpenTable.

About James Republic

The celebrated James Republic, a Chef Dean James Max restaurant, combines modern sensibilities with old-world principles to afford a genuine gathering place for the neighborhood and distinctive dining destination in the heart of Long Beach. Guests enjoy a welcoming setting of comfort and class embracing the California coastal dining experience. Serving breakfast, lunch and dinner, menus change daily and feature local farm-to-table ingredients dictated by the season's finest products of place and time.

James Republic, 500 East First Street, Long Beach, California 90802, (562) 901-0235.
<http://jamesrepublic.com>, like us on [Facebook](#) and follow us on [Twitter](#) and [Instagram](#).

About DJM Restaurants

DJM Restaurants, a full service restaurant consulting and management company specializes in developing modern, local and sustainable dining experiences. Principal and Chef Dean James Max engages his proven pedigree, contagious passion and strong foundation to guide his team of dedicated professionals to continued success. The DJM portfolio includes their flagship 3030 Ocean Restaurant at Harbor Beach Marriott Resort in Ft. Lauderdale, Latitude 41 at Renaissance Columbus, Ohio, The Brasserie in Grand Cayman, AMP 150 at Marriott Cleveland, Asador restaurant at Dallas Renaissance and Parallel Post restaurant in Trumbull, Connecticut and James Republic in Long Beach, California.

For more information, visit <http://djmculinary.com/>.

About Marriott International

For more information on Marriott International, Inc. or reservations, please visit www.marriott.com and for the latest company news, visit www.marriottnewscenter.com.

#

Courtyard Long Beach Downtown
500 East First Street
Long Beach, CA 90802
(562) 435-8511

Press Contact:
Lisa Roughley
Roughley Speaking Public Relations
(425) 437-0122
lisa@roughleyspeakingpr.com