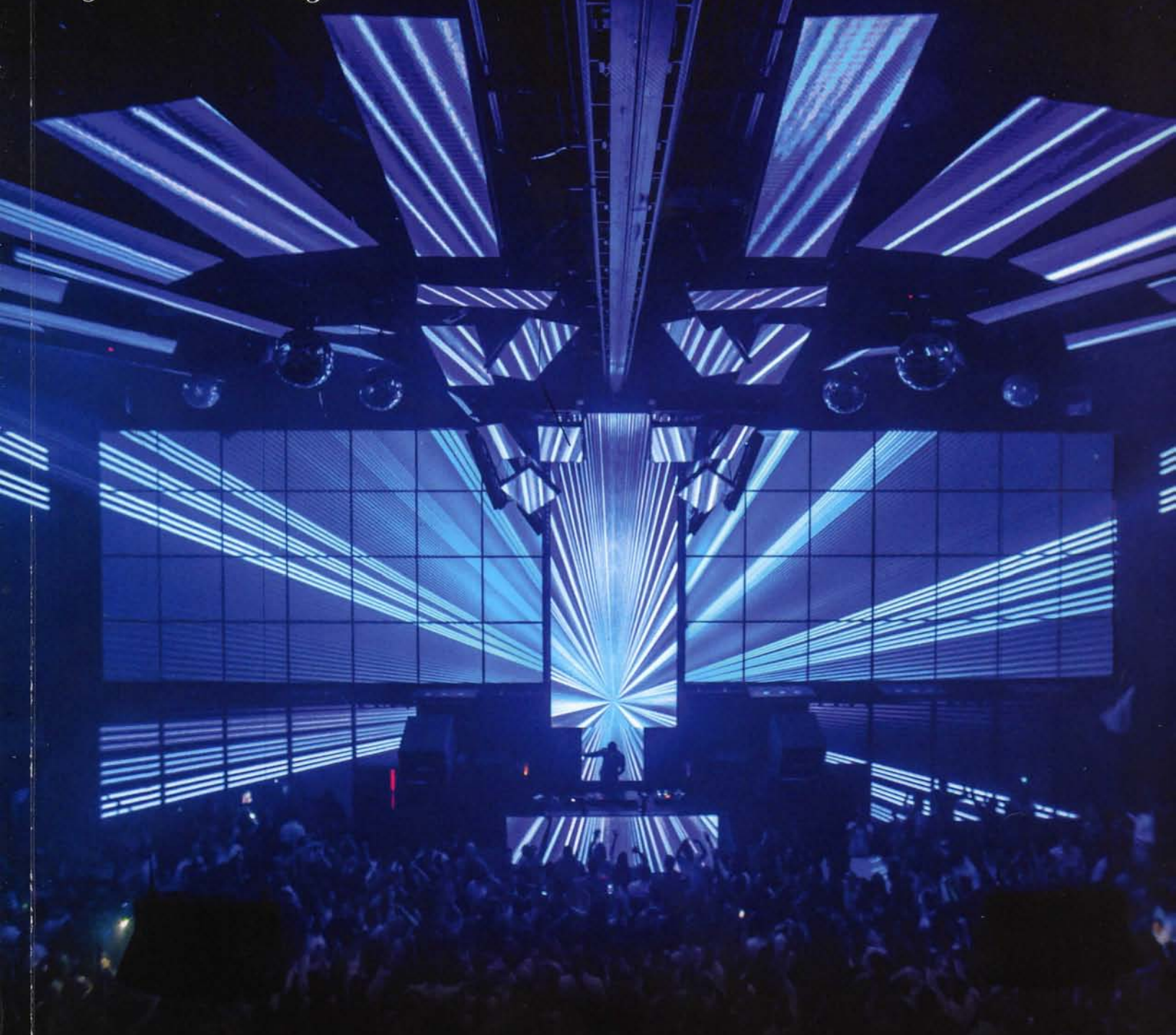


rated

vegas rated magazine



the nightlife issue

THREE SQUARES

THE CURE FOR THE COMMON HANGOVER

'Tis the season to indulge! Holiday parties, family gatherings, and, oh, that little night called New Year's Eve are just a few reasons why we overdo it the last month of the year. For those who can't spring back like they used to, check out these dishes meant to cure what ails you—even if it was self-inflicted.

Breakfast: Machaca Chilaquiles, Border Grill

If you went to the all-you-can-eat Border Brunch and only ordered dish after dish of *machaca chilaquiles*, you'd be doing just fine. *Chilaquiles* are like nachos that are cooked in salsa until the tortilla chips are the right bite of chewy versus crispy. Lots of cheese get loaded on, as do roasted chilies and chef Mike Minor's shredded *machaca*, or slow-braised beef brisket. And the hangover killer? The egg on top, prepared to your liking. We vote for poached or sunny-side up, for optimum runny-yolk saturation. *Saturdays and Sundays, \$35, in Mandalay Bay, 702.632.7403; mandalaybay.com*

Lunch: Fried Chicken, Culinary Dropout

Grease. Breaded. Handheld. You don't care what the vehicle is, as long as it's crunchy and deep-fried. Be a little discerning and opt for the chicken from Culinary Dropout.



FRIED CHICKEN, CULINARY DROPOUT.

It takes about 20 minutes, so be patient, because soon a plate will arrive with all of your much-needed food groups: fried chicken (crispy and seasoned well), honey biscuits and mashed potatoes with gravy. Make sure you find a cozy spot to pass out afterward. *\$22, in Hard Rock Hotel & Casino, 702.522.8100; hardrockhotel.com*

Dinner: Pho, Pho Kim Long

If you're still hurting by the time dinner

rolls around, congratulations! It must have been an epic night. But eating something crazy-heavy and greasy late in the evening won't make you feel much better the following day. Instead, opt for a bowl of *pho tai* at Pho Kim Long, just a few blocks away from the Strip. The Vietnamese beef noodle soup with rare sliced beef is light but filling, with an aromatic broth that undoubtedly has restorative properties. *\$6, 4023 Spring Mountain Rd., 702.220.3613*

QUICK FIRE

More Than Meatballs

It can't be easy taking over the reins of a restaurant that's been around more than 115 years. But Rao's chef de cuisine Fatimah Madyun is doing just that, now that Nicole Grimes has moved to Los Angeles to open the new Rao's in Hollywood. Not only is it about getting the Rao's classics right—including Uncle Vincent's lemon chicken, the seafood salad with citronette and the storied meatballs—but it's also important for chefs to make their own mark. Madyun, who has been with Rao's since 2008, assumes the post confident in her ability to cook the famous dishes, while enhancing the menu with her own flavors.

How does it feel to now be heading up the kitchen?

It feels great to finally get to do some of my food and also represent Rao's. I've been there a long time, and it's great to be part of this crazy, nonstop organized chaos.

Where can we find your touches on the menu?

On the menu that came out in November, I've got a caprese salad with *burrata*, beef lasagna and a lot of new dishes, including braised short ribs.

What is one dish you must have on your holiday table?

I'm a big dressing person. Sage dressing and mac and cheese are the staple dishes. Besides turkey, of course! *In Caesars, 702.731.7267; caesarspalace.com* —GB



A Tale of Three Pubs

So many pubs, so little time. Here's a quick reference to help figure out which celebrity chef-driven pubs suit your eating, and, more importantly, drinking needs.

The British Pub

Gordon Ramsay Pub & Grill at Caesars Palace is the only one to actually boast a legit Brit's name on it, and between the Union Jacks, bulldog logo and rude boy suspenders worn by the servers, you can't miss exactly how British this place is. Then take a look at the

menu, which features classics such as fish and chips with mushy peas, shepherd's pie and an ale onion soup, all meant to be washed down with any of the 36 beers on tap or the 63 available in a bottle. You might as well be across the pond. *In Caesars Palace, 877.346.4642; caesarspalace.com*

The Drinker's Pub

Pub 1842 takes its name from the year the pilsner was created, and sticks with the theme of being a great place to drink. Michael

Mina's interpretation of the pub boasts an American-inspired menu that includes a peanut butter-slathered burger (trust us, it works), but a lot of focus is given to its beverage program. There are beer flights for the indecisive, and barrel-aged cocktails and seasonal punches for mixology aficionados. Feeling bubbly without the need for Champagne? There's a whole line of carbonated cocktails called Fizzy Lifting Drinks. *In MGM Grand, 702.891.3922; mgmgrand.com*

The Modern Pub

In Todd English's case, P.U.B. stands for Public Urban Bar, and is a place for serious beer drinking. With more than 80 craft and boutique selections, beer pong, pour-your-own draft tables and dartboards, it's like being at your favorite college bar, but with way better beer. Take the Seven Second challenge—if you can pound a pint in seven seconds or less, you get the pint for free. *In Crystals at CityCenter, 702.489.8080; toddenglishpub.com* —GB



From top: Gordon Ramsay Pub & Grill, Pub 1842 and Todd English P.U.B.

