

OCT 2017

LA

ISSUE 38

# DOWNTOWNER®

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

PAGE 4

## THE SPIRIT GUILD

These carefully concocted spirits will move you to cherish the essence of California.



### 3SIXTEEN

This denim shop is here to fit you with a lifetime of comfort and care.

PAGE 6

### EVENT CALENDAR

ON BACK

### DOWNTOWN MAP

PAGE 8

### LITTLE FLUFFY HEAD

Cheese Tea? You'll have to come in to sip in the buzz surrounding this delicious drink.

PAGE 10

LADTR

# LONG LIVE DOWNTOWN

THE INSIDER'S VIEW OF DOWNTOWN CULTURE, FOOD, DRINKS, FASHION & THE PEOPLE WHO SHAPE IT.

A FERROCONCRETE PUBLICATION

— ferroconcrete.com —

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### IN THIS ISSUE

4

THE SPIRIT GUILD

6

3SIXTEEN

8

MAP OF DOWNTOWN

10

LITTLE FLUFFY HEAD

12

WHITE BOY TACOS

14

DON FRANCISCO'S COFFEE CASA CUBANA

# Next stop: the missing link.

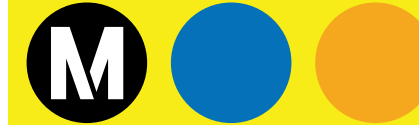


We're busy building the Regional Connector, the missing link between downtown Metro Rail lines.

As we work, please pardon our dust and plan ahead. We will be closing Flower St between 5th and 6th St on weekends only from September through December 2017. Businesses are open during construction.

To learn more, visit [metro.net/regionalconnector](http://metro.net/regionalconnector).

Contact us at 213.922.7277 or [regionalconnector@metro.net](mailto:regionalconnector@metro.net).



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# THE SPIRIT GUILD

## THE SPIRIT OF CALIFORNIA

*Written & Photographed By Kort Havens*

California. You feel it as soon as you approach the heavy wooden door with a worn, three-dimensional sun bursting out of it. You walk in to see the walnut paneled wall with new and vintage California inspired artwork, and turn to the raw wood tasting station where someone stands warmly waiting to pour you a taste of gin or vodka. Each spirit housed in a beautifully designed bottle covered in a label that evokes wooden crates filled with citrus, rolling orchards in the central valley, and sunshine. Sunshine is everywhere, streaming through the orange, red, and green stain glass windows, through the skylights in the barrel ceiling above the distillery, and in the clear crystal glasses that hold a taste of the Astral Pacific Gin or Vapid Vodka that Morgan and Miller have crafted from California clementines. Everything about The Spirit Guild on Mateo in The Arts District is steeped in California heritage and terroir.

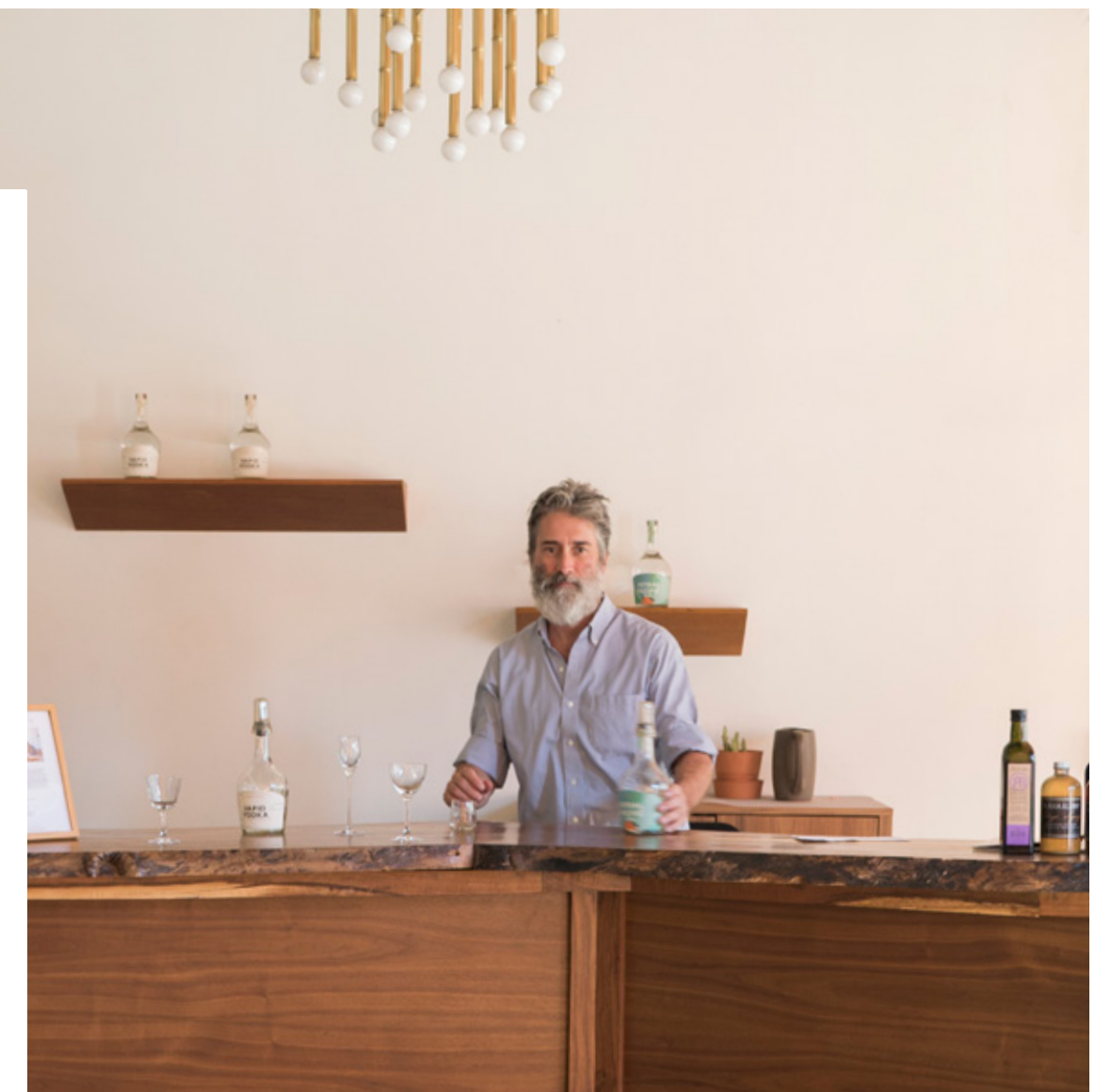
And it makes perfect sense, The Spirit Guild sprouted up out of a question the founders had one afternoon while sipping cocktails. "Morgan and I were sitting at a bar after returning from my family's farm in Bakersfield, and we wondered why California agriculture wasn't represented behind the bar. It felt like something was missing there. It doesn't speak to the incredible agricultural diversity we have here

in California," Miller says. There are very few liquors made in California that feature California agriculture as their base. The founders sourced fresh, local fruit and began experimenting with different recipes and distillation methods until they landed on their two flagship products, Astral Pacific Gin and Vapid Vodka, both distilled from a base of California clementines. "It wasn't a business idea at first, it started out as a project, and then this all happened."

The Spirit Guild holds strong to its California roots. The fruit and juice used for fermentation come from within roughly two hundred miles, and all steps of the fermentation, distillation and blending happen on site by Guild members. Not one step of the process is outsourced. The space itself was inspired by 1970s California design and features artwork and stained glass windows by Meagan Whitmarsh, a local artist. Sip the gin, and you'll note pink peppercorn and juniperus californica, both native to California.

The Spirit Guild released its gin and vodka about a year and a half ago, and you can already find the bottles throughout DTLA bars. Bar Mateo makes a delicious Clover Club with Astral Pacific Gin. Everson Royce Bar carries both Vapid Vodka and Astral Pacific Gin on its shelves too. Miller and Morgan love seeing their bottles at local watering holes. "The first few times I went to a bar and had a cocktail using our liquor, it was mind-blowing!" Next up, Morgan, the head distiller, is developing a limoncello and her twist on nocino using a base of walnuts harvested from the family farm. Whatever it is they make, it is California through and through.

**FIND IT HERE:**  
586 Mateo St.  
thespiritguild.com





# 3SIXTEEN

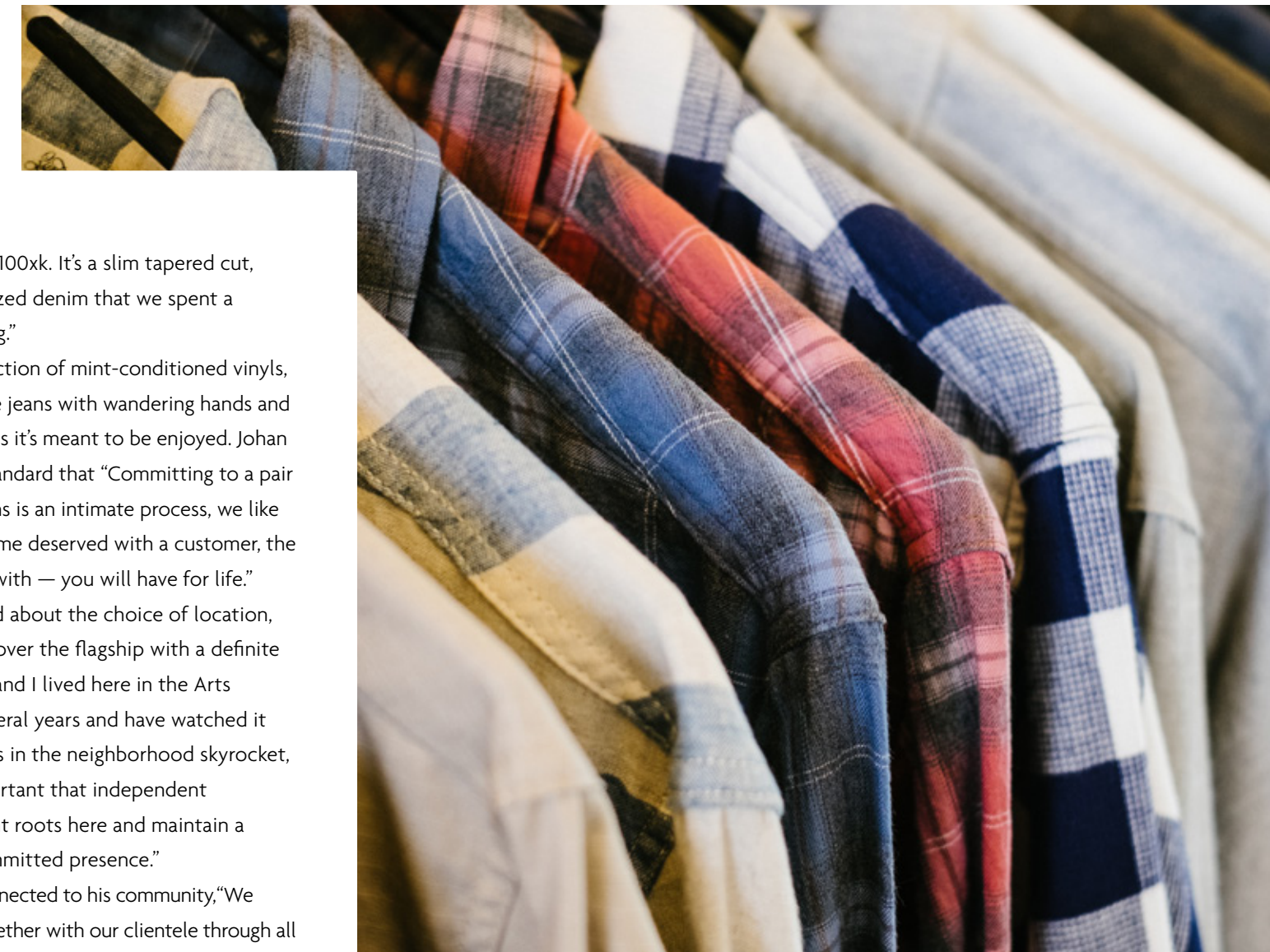
## MADE TO AGE

Written By Travis Platt  
Photographed By Eric Cacioppo

You've probably passed by it on E. Second Street unaware of it was. Without a determined eye the intimate space can easily be overlooked as the sun creates a reflective camouflage along the large factory windows. There is no signage, just instructions to buzz the code: 102. Once dialed, you'll be greeted to the openhearted squeak of an industrial door entering a flagship defined by another set of numbers standing for this emporium of stylistic simplicity, 3sixteen.

Inside feels like an art exhibit devoted to a modern man seeking the highest form of style and function. Stacks of white bricks meet smooth concrete and wooden shelves serve as platforms for the brand's collection. The focus here is 3sixteen's masterpiece, the denim. First and foremost, this is a denim brand, and has been since the team turned its attention to developing the finest men's denim nine years ago. "It's not about making jeans for a specific type of guy, but rather, a blank canvas for every guy to make their own," stresses co-owner Johan Lam,

Hanging single file are different fits and designs conceptualized from the team working with Okayama based Kuroki Mills in Japan to produce a custom fabric. Classic straight, or slim tapered are just a few choices offered in different tones and fabrics made to emulate a specific lifestyle or taste. Johan's go-to? "The pair that I've been wearing for the past few



years is our ST-100xk. It's a slim tapered cut, in an unsanforized denim that we spent a year developing."

Like a collection of mint-conditioned vinyls, sift through the jeans with wandering hands and let go of time as it's meant to be enjoyed. Johan revels in the standard that "Committing to a pair of 3sixteen jeans is an intimate process, we like to spend the time deserved with a customer, the pair you leave with — you will have for life."

When asked about the choice of location, Johan glanced over the flagship with a definite grin, "My wife and I lived here in the Arts District for several years and have watched it evolve. As rents in the neighborhood skyrocket, I think it's important that independent businesses plant roots here and maintain a strong and committed presence."

Johan is connected to his community, "We have grown together with our clientele through all these years." Seems like a fitting statement, as the pieces offered from 3sixteen are meant to evolve, to "age but never feel old." Deep down, isn't that how we all feel as men in Los Angeles? The items we chose to wear can assist in defining our brave Angeleno spirit, keeping us courageous at heart.

Johan affirmed that 3sixteen is a blank canvas, so get to work and make it your own. From the creases around the cuff after riding a Triumph down Spring St, or a deepening fade from sun lit gatherings on rooftops, let the denim from 3sixteen age with you, and all your endless California stories will forever be written in the fabric.

FIND IT HERE:  
941 E 2nd St. Ste 102  
3sixteen.com





# DRINK

A

## THE SPIRIT GUILD

586 Mateo St.  
thespiritguild.com

B

## LITTLE FLUFFY HEAD

203 W 7th St.  
littlefluffyhead.com

C

## DON FRANCISCO'S COFFEE CASA CUBANA

541 S Spring St.  
dfcasacubana.com



# EAT

D

## WHITE BOY TACOS

740 S Broadway  
whiteboytacos.website



# MOVE

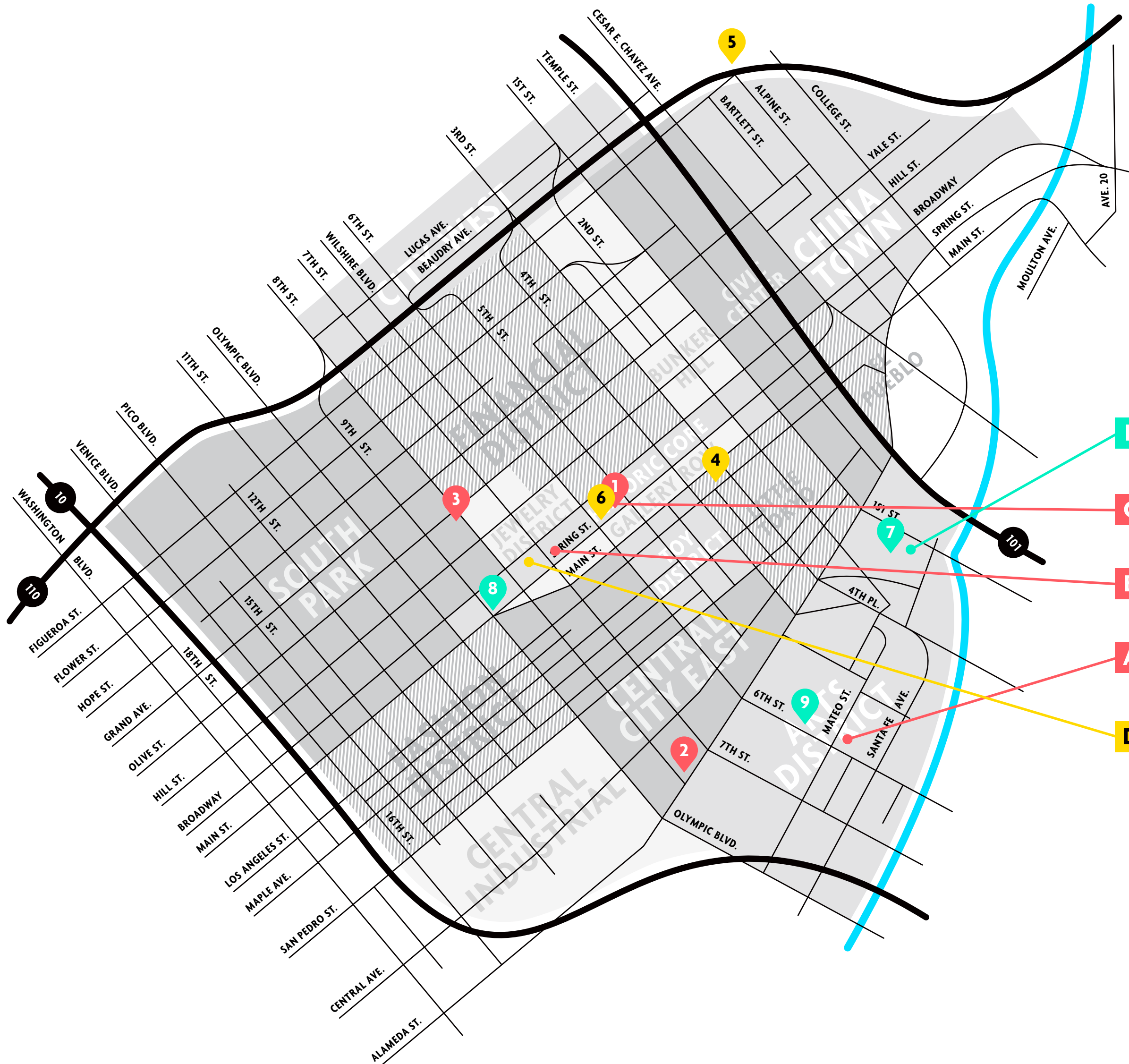
E

## 3SIXTEEN

941 E 2nd St. Ste 102  
3sixteen.com

- CITY STREETS
- FREEWAYS
- LA RIVER
- M METRO RAIL STATIONS

\*MAP SIMPLIFIED & NOT TO SCALE



# DOWNTOWN FAVORITES

1

## THE WOLVES

519 S Spring St. — [thewolvesdtdla.com](http://thewolvesdtdla.com)  
A gothic-themed supperclub located in a building rumored to be haunted by legendary actor Rudolph Valentino, The Wolves, opening soon, will have the only balcony dining inside and outside on Spring Street.

2

## POPDUP @SMORGASBURG

785 Bay St. — [popduplus.com](http://popduplus.com)  
Popdup makes natural sweeteners utilizing fresh fruits, herbs, and raw sugars. Check them out at Smorgasburg every Sunday.

3

## THE BROKEN SHAKER

416 W 8th St. — [freehandhotels.com/los-angeles](http://freehandhotels.com/los-angeles)  
Located above The Freehand Hotel, the newest and coolest kid on the block, the Broken Shaker is a James Beard Award finalist and winner of Tales of the Cocktail's Best American Hotel Bar award. Sip DTLA-inspired cocktails on this Instagram-worthy rooftop.

4

## BLACKSMITHS

117 Winston St. — [blacksmithsla.com](http://blacksmithsla.com)  
Just open and boasting tons of natural light, Blacksmiths serves delicious meat and seafood dishes in an industrial-chic dining room. Shimmy up to the well-stocked bar and order a Drunken'in Love while looking at the Shepard Fairey mural across the street.

5

## EASTSIDE MARKET ITALIAN DELI

1013 Alpine St. — [esmdeli.com](http://esmdeli.com)  
One of the last remaining true Italian delis in DTLA, opened in 1929 and still going strong. Mouth watering sandwiches and pasta as good as Grandma's.

6

## BLU JAM CAFE

541 S Spring St. — [blujamcafe.com](http://blujamcafe.com)  
Their French toast has been called the "Best Breakfast in LA" and with their new location downtown Blu Jam Cafe serves food as gorgeous as it is delicious. Get there early.

7

## ART DISTRICT FLORALS

130 South Hewitt St. — [artsdistrictflorals.com](http://artsdistrictflorals.com)  
Floral arrangements inspired by the creativity and dynamic energy of the Arts District, each arrangement is made with careful consideration of the client and the expression they are trying to craft with flowers.

8

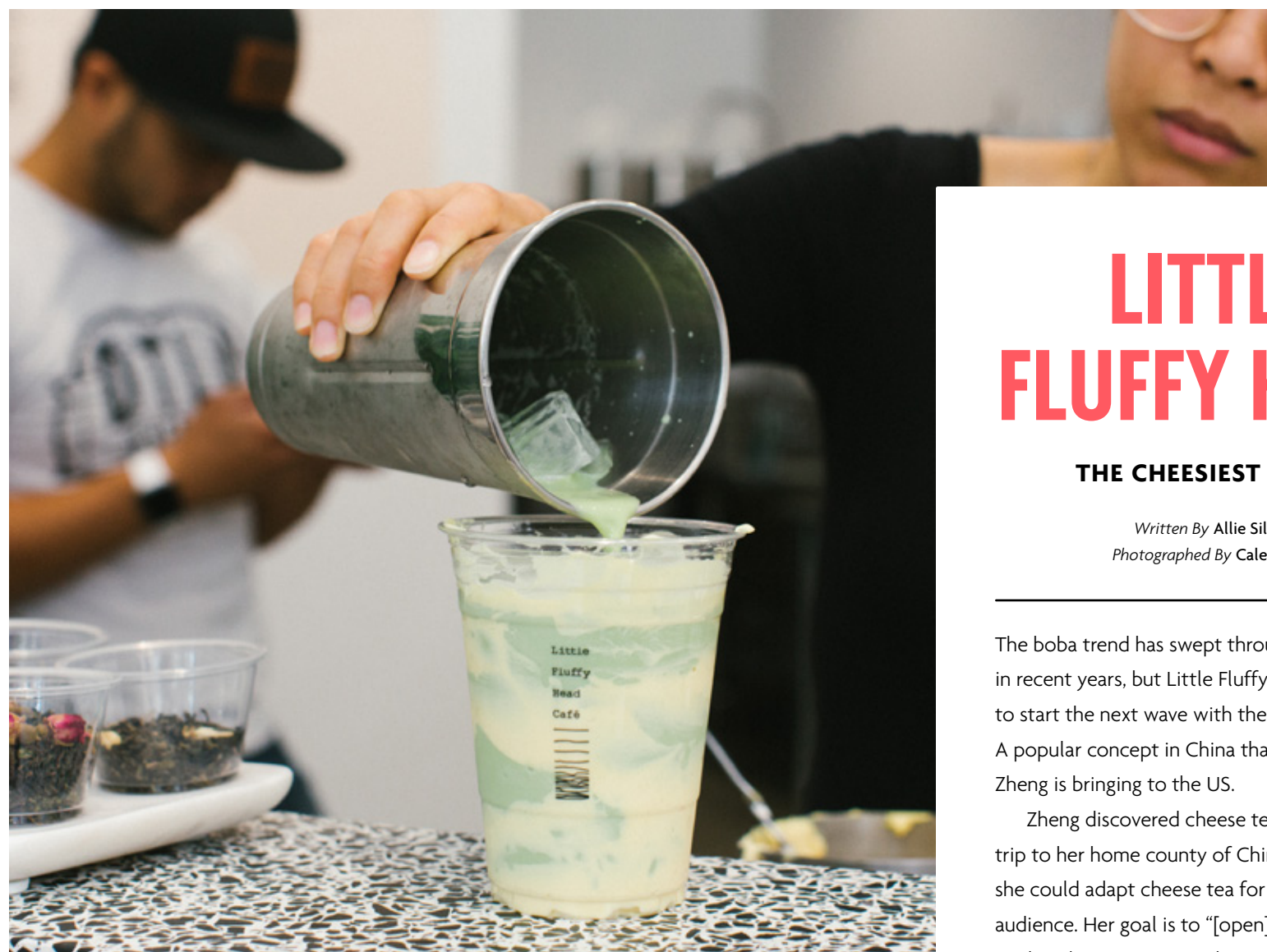
## H. MERRICK OF CALIFORNIA

115 W 9th St. — [heidmerrick.com](http://heidmerrick.com)  
Los Angeles-based designer crafting items known for their clean lines and refined silhouettes. In this modern American fashion house, all the clothing is designed in the studio below the store.

9

## LA BOULDERS

1375 E 6th St. #8 — [touchstoneclimbing.com/la-boulders](http://touchstoneclimbing.com/la-boulders)  
This 11,500 square feet climbing gym in the Arts District is bouldering only (so no ropes or tall walls) and is designed to challenge everyone, no matter your skill level. With classes ranging from yoga to hand-strengthening, this gym is a great place to add variety to your workout.



## LITTLE FLUFFY HEAD

### THE CHEESIEST DRINK

Written By Allie Silvas  
Photographed By Caleb Thal

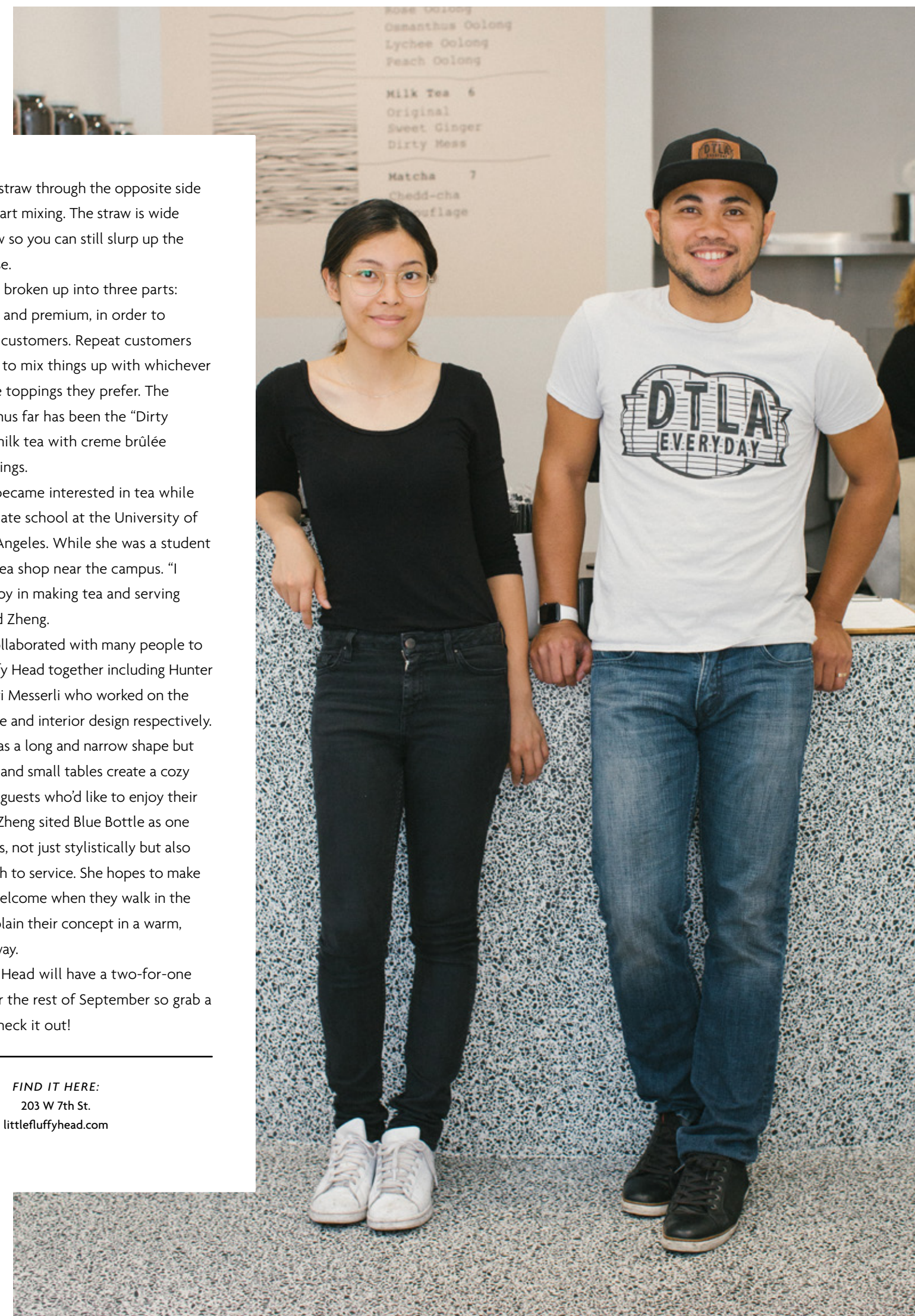
The boba trend has swept through Los Angeles in recent years, but Little Fluffy Head is hoping to start the next wave with their cheese tea. A popular concept in China that owner Jenny Zheng is bringing to the US.

Zheng discovered cheese tea during a return trip to her home county of China and felt that she could adapt cheese tea for an American audience. Her goal is to “[open] people’s minds so that they can accept cheese tea.”

She has personally sourced her teas creating custom blends and unique recipes for each of the cheese tea toppings. Using high quality ingredients was a driving factor in her adapted recipes which include California cream cheese, in-house whipped cream and Himalayan pink salt.

If you haven’t seen one of her creations, imagine an iced tea latte with a whipped cream topping. There are three variations of the topping, classic, a creme brulee flavor which is more salty and one that has bits of cheddar cheese giving it a different texture and more pronounced cheese taste.

Zheng made sure to source special lids which have a circular dime sized opening to allow for the perfect ratio of cheese to tea when sipping. Then when you’re about a third into the drink



you can poke a straw through the opposite side of the lid and start mixing. The straw is wide like a boba straw so you can still slurp up the remaining cheese.

The menu is broken up into three parts: classic, milk tea and premium, in order to guide first time customers. Repeat customers are encouraged to mix things up with whichever teas and cheese toppings they prefer. The most popular thus far has been the “Dirty Mess,” a black milk tea with creme brûlée and Oreo toppings.

Zheng first became interested in tea while attending graduate school at the University of California, Los Angeles. While she was a student she worked at tea shop near the campus. “I found a lot of joy in making tea and serving customers,” said Zheng.

Jenny has collaborated with many people to bring Little Fluffy Head together including Hunter Knight and Cheri Messerli who worked on the interior structure and interior design respectively.

The space has a long and narrow shape but the round seats and small tables create a cozy atmosphere for guests who’d like to enjoy their tea in the cafe. Zheng sited Blue Bottle as one of her influences, not just stylistically but also in their approach to service. She hopes to make everyone feel welcome when they walk in the door and to explain their concept in a warm, unpretentious way.

Little Fluffy Head will have a two-for-one drink special for the rest of September so grab a friend and go check it out!

FIND IT HERE:  
203 W 7th St.  
littlefluffyhead.com



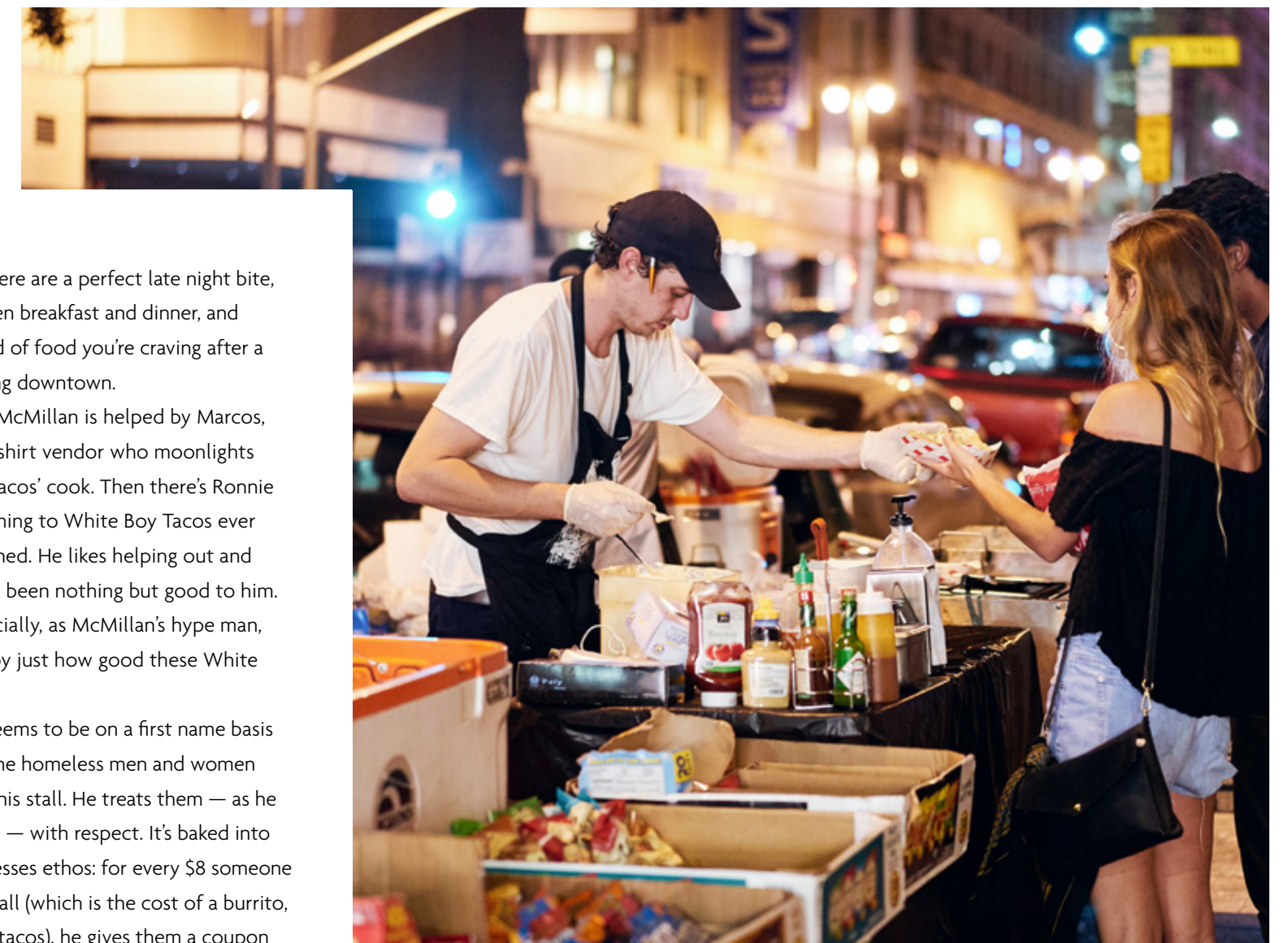
## WHITE BOY TACOS

### TACO BOUT TASTY

Written By Abel Horwitz  
Photographed By Jack Stutz

White Boy Tacos is not your typical taco stand. Helmed by Ben McMillan, the white boy in question, White Boy Tacos churns out unique tacos with a bold philosophy, putting this taqueria into a category unto itself. "I saw a market for quality tacos with good ingredients that didn't cost an arm and a leg," says McMillan, the chef and owner. "And because I'm a white boy, it didn't matter how authentic my tacos were, so I needed to make my own thing. I needed to stand out."

Stand out he does. Each of his tacos has a distinctive flavor profile all their own, each one excellent in their own way. "The Rooster Cogburn", named after John Wayne's cowboy character in "True Grit", has steak and hashbrowns, as Ben associates the character with a "real meat and potatoes kind of guy." "The Foghorn Leghorn" has sake-marinated chicken breast with scrambled eggs and is super delicious. "The Jane Goodall", his vegetarian option of orange juice and chili-marinated tofu with grilled banana is delightful. Not too sweet and filling, and "The Manuel Uribe", made with bbq pork, bacon and coleslaw, tastes like a 4th of July picnic wrapped up in a tortilla.



The tacos here are a perfect late night bite, halfway between breakfast and dinner, and exactly the kind of food you're craving after a night of partying downtown.

At his stall McMillan is helped by Marcos, a downtown t-shirt vendor who moonlights as White Boy Tacos' cook. Then there's Ronnie who's been coming to White Boy Tacos ever since they opened. He likes helping out and likes Ben, who's been nothing but good to him. He acts, unofficially, as McMillan's hype man, telling passersby just how good these White Boy Tacos are.

McMillan seems to be on a first name basis with many of the homeless men and women who walk past his stall. He treats them — as he treats everyone — with respect. It's baked into his small businesses ethos: for every \$8 someone spends at his stall (which is the cost of a burrito, or \$9 for three tacos), he gives them a coupon for a free taco, encouraging them to hand it out to someone on the street.

"I live downtown, I work here, I see homelessness every day," Ben says. "If I can get everyone involved, if they can touch the problem, it spreads awareness."

"I like taking care of people," he continues. "I don't want to just serve food. The personal aspect is really important to me. This stall is the culmination of my dreams and influences and everything that LA has afforded me."

Backed by his delicious tacos and his strong business ethos, McMillan and his stand are serving up something special.

FIND IT HERE:  
740 S Broadway  
[whiteboytacos.website](http://whiteboytacos.website)





# DON FRANCISCO'S COFFEE CASA CUBANA

MI CASA ES SU CASA CUBANA

Written By Linda Hosmer  
Photographed By Robiee Ziegler

If you've ever wondered what 140 years of experience and history tastes like or ever wanted to feel the warmth of Cuban culture then we suggest you take a trip to Don Francisco's Coffee Casa Cubana inside the Spring Arcade building.

The sounds of the Buena Vista Social Club will immediately draw you in as you order a nostalgically tasty café con leche. Take a sip and know you've just taken a sip of a story, a struggle and the ultimate success of a family you're about to meet – The Gaviñas. This family has relentlessly poured its heart and hard work into the coffee business, traveling from Cuba to LA, long before the doors of Casa Cubana opened this past August.

"We were coffee farmers with my great-grandfather and then my grandfather grew up on a plantation. That's where he learned about growing coffee, processing coffee and then he was the one that started roasting coffee in the 1930s in Cuba," says Lisette Gaviña Lopez, a proud fourth generation Gaviña. She's quick to warmly invite anyone into Casa Cubana as she would a family member because that's how this family-run, family-operated LA company sees its customers — they are part of the Gaviña family.

And how this family landed in Los Angeles is nothing short of a miracle. The Gaviña family was forced to flee their beloved Cuba in the 60s after the Cuban government seized their land along with everything else they owned. They had nothing. Once they finally arrived in LA, her grandfather, in his 60s mind you, longed to get back into the coffee biz so he started all over from scratch. "My grandfather did a lot of research and reached out to a lot of people.

Meanwhile, he's working at a restaurant as a dishwasher," says Lisette.

Eventually he scraped up enough cash to buy a roaster and in 1967 he was back in business. This year marks 50 years of roasting in Los Angeles. And if you're from LA you might already be familiar with Don Francisco's coffee brand as you flashback to your abuela's kitchen table.

Today, the new Casa Cubana is reintroducing itself in a fresh, daycation-worthy storefront with a lush plantscape, impeccable tile work and little pieces of the Gaviña story scattered in the details from the vintage coffee roaster upfront to the neon sign of the family crest in the back to wall dedicated to old family photos. And it all came together thanks to the architecture and interior design dream team over at Omgivning. "Their strong ties to their family to quality to coffee to LA to Cuba. There's already so much there that we can work with ... for the textures, for the feel, for the ambiance," says designer Nicole Stubblefield. "We really wanted this place to have all of these pockets ... and different environments within one place but still make it feel light and airy," points out designer Norella Carboni. That's why you'll find various sections to hang out in — from a living room to a bar counter to an outside patio.

Plus your coffee will never get lonely. The food here is absolutely drool-inducing and affordable. Two people can eat here for about 20 bucks. Lisette suggests ordering two of their savory sandwiches and splitting them with a friend for the best of both worlds. Get the pork and plantain hash — slow-roasted in house for 24 hours with a sunny-side up egg on fluffy brioche bread. Get ready to crave this once you leave. Also get the classic Cubano sandwich where every inch is stuffed to the brim with homemade goodies. Go find out firsthand what's inside. Trust us. Then wash it all down with a cortadito or get the Iced Havana Coconut Latte. Oh and don't forget to throw in a papa rellena because potato balls stuffed with salty meats should never be passed up!

With LA changing at a pace that's hard to keep up with these days, come in to Don Francisco's Coffee Casa Cubana, escape and sip LA at its best.

FIND IT HERE:  
541 S Spring St.  
dfcasacubana.com





**DOWNTOWN EVENT CALENDAR**  
**OCTOBER 2017**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p><b>1</b></p> <p><b>LA FERIA DE LOS MOLES</b> Grand Park 200 N Grand Ave. 10AM – 7PM</p> <p>Get to know mole, its origins and experience mole tastings.</p>	<p><b>2</b></p> <p><b>ATLAS OBSCURA PRESENTS SEE/SAW</b> Civic Center Studios 207 S Broadway 7 – 9PM</p> <p>take a closer look at the art of conjuring with playing cards.</p>	<p><b>3</b></p> <p><b>BURNING GHOSTS, EVIL GENIUS, RAGE TROMBONES</b> REDCAT Theatr 631 W 2nd St. 8:30PM</p> <p>Improvisation to blistering musical expression and emphatic new takes on "heavy metal."</p>	<p><b>4</b></p> <p><b>BERLIN LAB</b> LOT613 613 Imperial St. 4PM – 12AM</p> <p>Celebrate 50th anniversary of Berlin x LA sister cities with food, music, tech and art.</p>	<p><b>5</b></p> <p><b>BERLIN LAB</b> LOT613 613 Imperial St. 11AM – 12AM</p> <p>Celebrate 50th anniversary of Berlin x LA sister cities with food, music, tech and art.</p>	<p><b>6</b></p> <p><b>LA MAKER WALK</b> Arts District 12 – 7PM</p> <p>Self-guided factory tours for entrepreneurs, creatives, manufacturers and the business community.</p>	<p><b>7</b></p> <p><b>LOS ANGELES PAELLA, WINE &amp; BEER FESTIVAL</b> Pershing Square 532 S Olive St. 1PM</p> <p>Unlimited tasting paella, including the largest Paella ever cooked in California</p>
<p><b>8</b></p> <p><b>CICLAVIA</b> Historic Core 9AM – 4PM</p> <p>This years route will bring together Chinatown, Boyle Heights, Echo Park and DTLA</p>	<p><b>9</b></p> <p><b>PHANTASMA (1-15)</b> The Good Luck Gallery 945 Chung King Rd. 12AM</p> <p>Psychedelic graphics, hermetic alchemical illustrations, and outsider horror vacui.</p>	<p><b>10</b></p> <p><b>MARDI GRAS "CHUBBY TUESDAY" ALL NIGHT HAPPY HOUR</b> Little Easy 216 W 5th St. 4PM – 2AM</p> <p>Happy Hour drinks + Music. Pre-Prohibition style gypsy jazz and Southern Louisiana Creole music.</p>	<p><b>11</b></p> <p><b>COCKTAIL NIGHTS</b> Greenbar Distillery 2459 E 8th St. 7:30PM</p> <p>Unlock the mysteries of mixologists and get a hands-on cocktail making experience.</p>	<p><b>12</b></p> <p><b>NATURAL DYE WORKSHOP</b> Upstairs ACE Hotel 929 S Broadway 5PM</p> <p>Dye and paint with frozen fresh and dried flowers to create art on silk.</p>	<p><b>13</b></p> <p><b>HALLOWEEN HELLRAISER</b> American Contemporary Ballet 700 S Flower St. Suite 3200 7:30PM</p> <p>Eat what you shouldn't be eating, drink what you shouldn't be drinking, and support the most carnal of the arts.</p>	<p><b>14</b></p> <p><b>PAPERMAKING WORKSHOP WITH HIROMI PAPER</b> Institute of Contemporary Art 1717 E 7th St. 2 – 4PM</p> <p>Learn how to make sheets of hand-made paper— from pulp to press.</p>
<p><b>15</b></p> <p><b>AIDS WALK LA</b> City Hall 200 N Spring St. 8:30AM</p> <p>AIDS Walk Los Angeles is a 10-kilometer (6.2-mile) fundraising walk to fight HIV/AIDS, and usually takes about 2.5 hours to complete.</p>	<p><b>16</b></p> <p><b>BLACK VELVET MASTERPIECES</b> Velveteria 711 New High St. 11AM – 6PM</p> <p>Velvet painting museum.</p>	<p><b>17</b></p> <p><b>\$3 TACO TUESDAY</b> Mezcalero 510 S Broadway 3 – 8PM</p> <p>\$3 Tacos, 1/2 off select Mezcal + Tequila</p>	<p><b>18</b></p> <p><b>HUMP DAY SOUTHERN BBQ</b> Little Easy 216 W 5th St. 11AM – 11PM</p> <p>Smoked babyback ribs, bone-in chicken, sausage links and spiked tea cocktails.</p>	<p><b>19</b></p> <p><b>STARLIGHT MOVIE NIGHT</b> Undercurrent 417 E 15th St. 7 – 12PM</p> <p>A Romantic Movie Night under the Stars.</p>	<p><b>20</b></p> <p><b>FYF FEST IN THE BASEMENT WITH DJ MAX TROY</b> Crane's Bar 810 S Spring St. 9PM – 2AM</p> <p>Dance to Future Islands, Little Dragon, Felix Da Housecat, TVOTR, Interpol and more.</p>	<p><b>21</b></p> <p><b>OCTOBERFEST</b> Pershing Square 532 S Olive St. 12 – 8PM</p> <p>Local beers, sausages, pretzels, and live music and dancing!</p>
<p><b>22</b></p> <p><b>OCTOBERFEST</b> Pershing Square 532 S Olive St. 12 – 8PM</p> <p>Local beers, sausages, pretzels, and live music and dancing!</p>	<p><b>23</b></p> <p><b>RUNDALAY</b> Grand Park Fountain Terrace 200 N Grand Ave. 7:45 – 9PM</p> <p>Explore and run the beautiful urban streets of Downtown</p>	<p><b>24</b></p> <p><b>2017 LOUDWIRE MUSIC AWARDS</b> The Novo by Microsoft 800 W Olympic Blvd. 7:30PM</p> <p>Bringing together the giants in rock + metal.</p>	<p><b>25</b></p> <p><b>M. WARD + RHIANNON GIDDENS</b> Walt Disney Concert Hall 111 N Grand Ave. 8 – 10PM</p> <p>M. Ward will be delving into his acclaimed catalogue, Rhiannon Giddens her latest album.</p>	<p><b>26</b></p> <p><b>LUCHA VAVOOM</b> Mayan Theatre 1038 Hill St. 7PM</p> <p>This year's Halloween celebration will feature Mexican-style lucha libre wrestling, aerial, burlesque and dance performances.</p>	<p><b>27</b></p> <p><b>CALIFORNIA MARKET CENTER SHOWROOM SAMPLE SALES</b> California Plaza 11 E 9th St. 9AM – 6PM</p> <p>Opens to the public for big sample sales.</p>	<p><b>28</b></p> <p><b>LABYRINTH AND MASQUERADE BALL</b> Los Angeles Theatre 615 S Broadway 7PM</p> <p>An unearthly evening full of illusions and delight and Labyrinth on the big screen! With magic shows, live music, full bars, photo booth and surprises aplenty to explore in the hauntingly historic Los Angeles Theatre.</p>
<p><b>29</b></p> <p><b>COMMUNITY BREAD BAKE</b> Institute of Contemporary Art 1717 E 7th St. 3 – 5PM</p> <p>Live bread bake with artist Michael O'Malley and MOMO, his mobile sculpture-oven.</p>	<p><b>30</b></p> <p><b>MONDAY NIGHT BURLESQUE</b> Down &amp; Out Bar 501 S Spring St. 10 – 12PM</p> <p>Drink and enjoy an interactive burlesque, boylesque, cabaret, aerial, and performance art.</p>	<p><b>31</b></p> <p><b>LA BELLE ET LA BÊTE</b> Theatre at Ace Hotel 929 South Broadway 8 – 11PM</p> <p>Jean Cocteau's stunningly beautiful 1946 cinematic masterpiece is recast with an enchanting new soundtrack by Philip Glass.</p>	<p>OCTOBER 4TH &amp; 5TH</p> <p><b>berlin lab</b></p> <p>JOIN BERLIN LAB &amp; CELEBRATE 50 YEARS OF SISTER CITIES</p> <p>LOT 613   613 IMPERIAL ST.   FREE ADMISSION</p>			



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