

NOV 2018

LA

ISSUE 51

DOWNTOWNER[®]

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

PAGE 3

THE WOLVES

Separate From The Pack



RICE BOX

Authentic Cantonese BBQ So Good
They're Selling Out Daily

PAGE 6

MAP OF DOWNTOWN

Find your way

PAGE 8

ROLLING GREENS

Not Your Father's Nursery

PAGE 10



FINAL HOMES NOW SELLING
4320 Eagle Rock Blvd, Eagle Rock
 3 BED + DEN | 2.5 BATH | ROOFTOP DECKS
 1,800 TO 2,500 SQUARE FEET

.....

FROM THE \$800,000's
 INFO@THEERB.COM | 323.716.5505



theERB.com

CaBRE #01350025

Warmington Residential | tracy do | COMPASS

Square footages are approximate only. Details may vary considerably and are subject to change without notice. All renderings are artist's conception and are not intended to be an accurate representation of building, fencing, walls, driveways or landscaping and are not necessarily to scale. Furniture not included.

LADTR

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

A FERROCONCRETE PUBLICATION

— ferroconcrete.com —

Editor-in-Chief: Yo Santosa

Designer & Art Director: Mike Payne

Writers: Abel Horwitz, Linda Hosmer, Dakota Nate, Mariana Ramos

Photographers: GL Askew II, Rebekah Lemire, Chimera Singer, Robiee Ziegler

Faithfully delivered by Paper Pushers

SUBSCRIBE

For the latest finds & happenings:

LADowntowner.com/subscribe

Follow us on Twitter & Instagram:

@LADowntowner

Like us on Facebook:

facebook.com/LADowntowner

CONTACT US

Feedback or just to say hello:

hello@ladowntowner.com

Looking to advertise?

ads@ladowntowner.com

IN THIS ISSUE

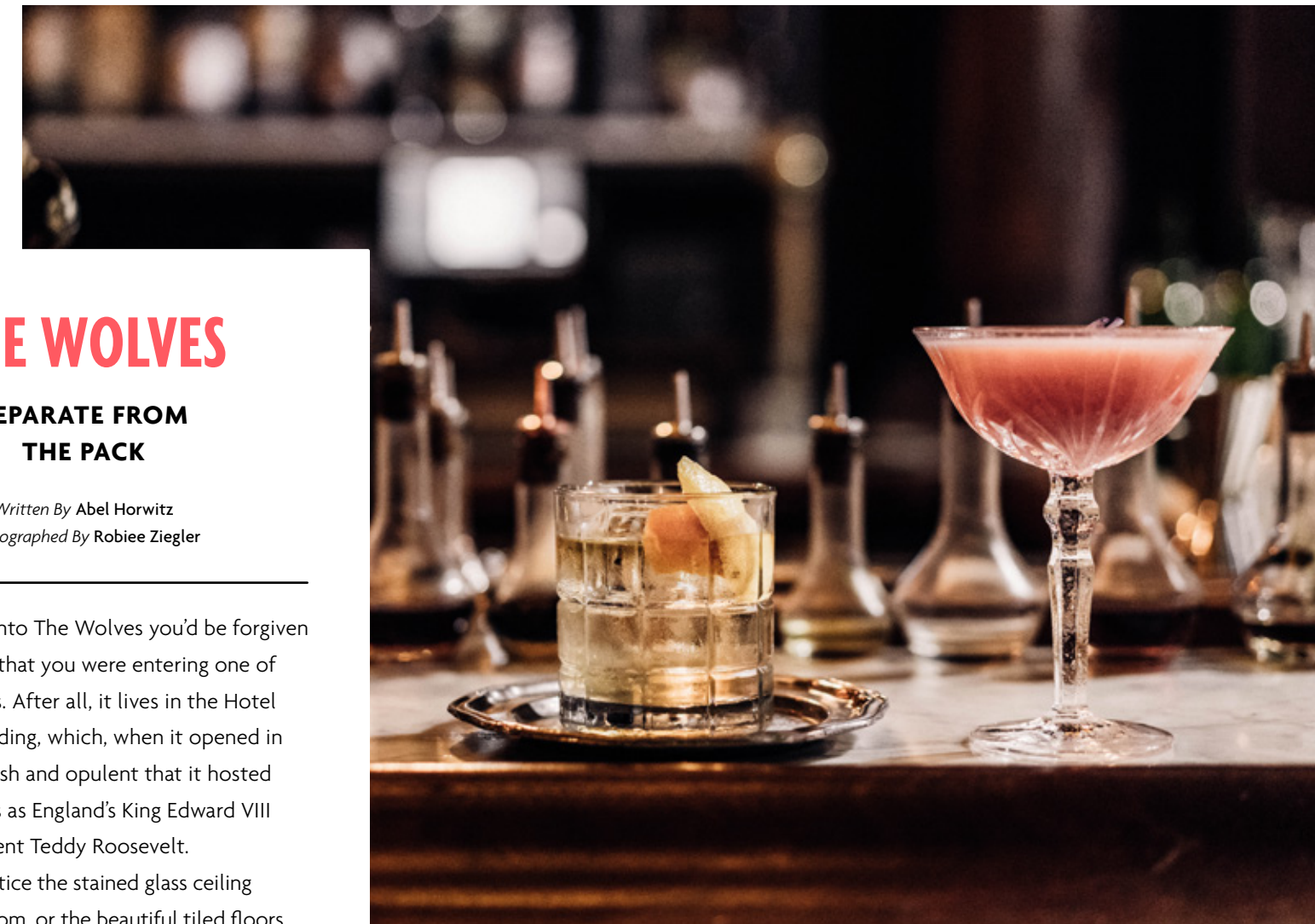
6 RICE BOX

8 MAP OF DOWNTOWN

10 ROLLING GREENS

12 BAR FRANCA

14 71ABOVE



THE WOLVES

SEPARATE FROM THE PACK

Written By Abel Horwitz

Photographed By Robiee Ziegler

Upon walking into The Wolves you'd be forgiven if you thought that you were entering one of LA's classic bars. After all, it lives in the Hotel Alexandria building, which, when it opened in 1911, was so lavish and opulent that it hosted such luminaries as England's King Edward VIII and U.S. President Teddy Roosevelt.

You may notice the stained glass ceiling covering the room, or the beautiful tiled floors. Perhaps you're drawn to the lighting, the bar, the tables, the booths. Everything feels right in place, everything feels as if it has been there forever.

"That was intentional," says co-owner Daniel Salin. "We started working on this project three years ago, and as soon as we walked into this space we knew we wanted to make a bar that felt like it had been here for a hundred years."

"The ceiling was taken from a train station in Paris, Illinois," notes co-owner Al Almada. "The tiles on the floor are original Batchelder tiles — one of the lead tilemakers of the early 20th century."

"We kept the patina on everything," says Salin. "We didn't want Disneyland. We wanted edgier. I describe it as 'dilapidated opulence.'"

(Continued on Page 4)





If the space wasn't magnificent enough, once you slide up to the bar you'll encounter a cocktail list put together by co-owner Kevin Lee and served by his crack team of master barmen and women. Lee, dressed impeccably, will present a menu that doesn't quite look like any other menu out there. The drinks Lee has concocted come with titles such as "Mostly Carrots" and "Beets & Plums". Why? "Because that's what they're made with," Lee explains.

"I make as much as I can in-house," says Lee. "My liquors, my Negroni, my Campari. Most people have never had homemade spirits before, just store-bought, so most cocktails taste the same no matter if you're in LA or Tokyo."

Lee has made it his mission to eat in some of the best restaurants in the world, which he notes directly inspires the care and craftsmanship that he puts into each and every one of his cocktails. He also feels strongly inspired by the fresh produce he can find in Southern California, using it to make his homemade liquors. "If I was making cocktails in Japan or Mexico my whole flavor profile would change."

The Wolves is what happens when master craftsmen meet and collaborate. Between Lee's cocktails and Alameida and Salin's design, The Wolves reaches just a bit farther and a bit higher than the already stellar selection of bars downtown.

"We knew it would be a great bar," says Salin, "but we knew if we went a little crazier it'd be an amazing bar."

It is for this reason that The Wolves separates itself from the pack. Come inside, turn off your phone, and let yourself get a little lost in the world that harkens back to a gilded past yet remains firmly in the present.

FIND IT HERE:
519 S Spring St.
thewolvesdla.com





RICE BOX

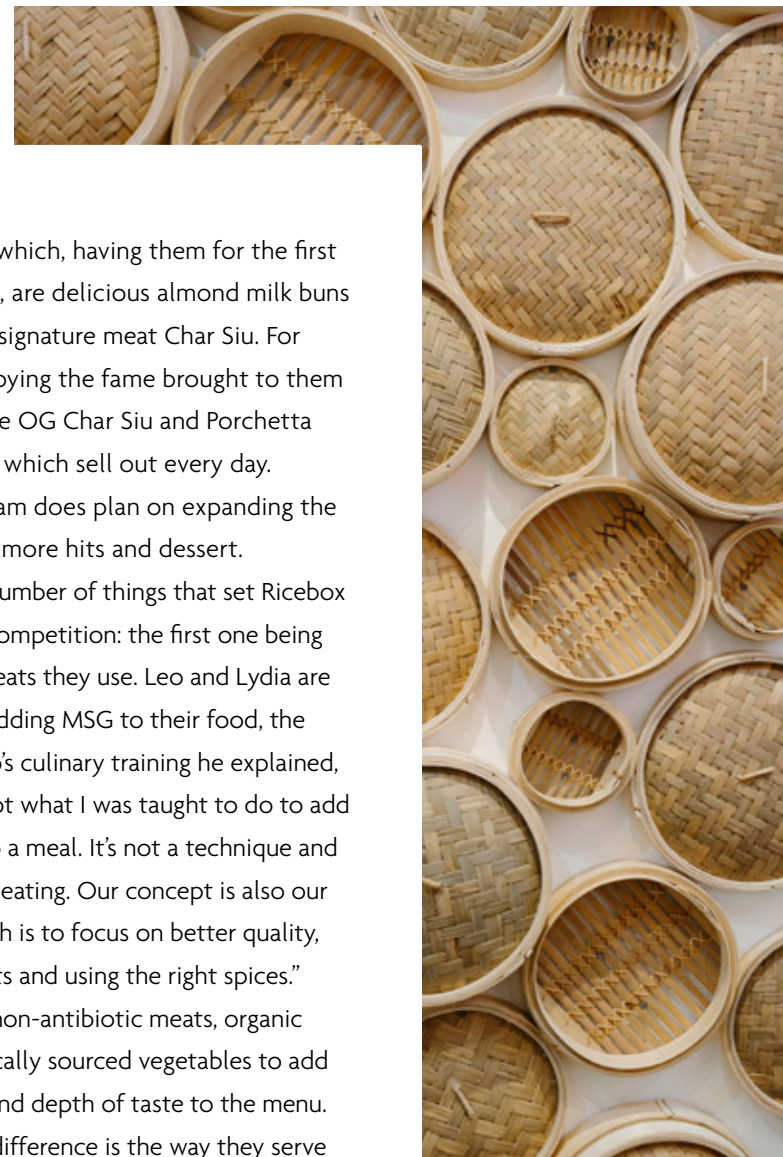
AUTHENTIC CANTONESE BBQ SO GOOD THEY'RE SELLING OUT DAILY

Written By Mariana Ramos
Photographed By Rebekah Lemire

The Spring Arcade is the heart of the Historic Core, a heart which is growing rapidly with delicious food options for all. The latest addition is Ricebox, a Cantonese barbecue joint that is quickly selling out of food daily and with reason. Wife and husband duo, Lydia and Leo Lee opened up what can only be described as- home, for Hong Kong culture and cuisine.

The idea for Ricebox came from Lydia's childhood memories of growing up in her grandpa's Cantonese BBQ restaurant, stories that inspired Leo's concept for the menu. From Hong Kong to Vancouver and later Southern California, Lydia's family recipe was passed down to her from generations. Leo lived most of his life in Mexicali, working for his parent's Chinese restaurant from a young age inspired him to gain top chef training from the Culinary Institute of America. Over the course of two years, he absorbed classic French culinary techniques. His expertise combined with Lydia's vision, and a great amount of passion, is what makes Ricebox an instant hit.

Leo's careful curation of the menu was put into practice months before opening for absolute perfection. You can BYOB (Build Your Own Box) with meat options, vegetables, rice, and a few other extras, or you could trust the experts. Leo put together 5 different boxes including different meats and a Mapo Eggplant option for vegans. They also offer traditional



Hong Kong Bao which, having them for the first time I can attest, are delicious almond milk buns filled with their signature meat Char Siu. For now, they're enjoying the fame brought to them by their signature OG Char Siu and Porchetta Crackling boxes, which sell out every day. However, the team does plan on expanding the menu by adding more hits and dessert.

There are a number of things that set Ricebox apart from the competition: the first one being the quality of meats they use. Leo and Lydia are strictly against adding MSG to their food, the reason being Leo's culinary training he explained, "Using MSG is not what I was taught to do to add flavor or taste to a meal. It's not a technique and it's a little like cheating. Our concept is also our movement, which is to focus on better quality, better ingredients and using the right spices." So, Leo uses all non-antibiotic meats, organic chickens, and locally sourced vegetables to add layers of flavor and depth of taste to the menu.

The second difference is the way they serve their food, it's moderately quick and very casual, but everything is made by the hour to guarantee freshness. Ricebox is open for lunch and dinner Tuesday-Saturday. The last factor is that Ricebox isn't in Chinatown, they came to the heart of the Historic Core because they didn't see their rich culture represented in this area of Downtown, it seems it was much needed considering they sell out almost every day.

Their biggest victory so far has been the approval of the community members that know Cantonese cuisine. Their two thumbs up authenticate that Lydia and Leo are doing it justice, to them that makes it all worth it.

FIND IT HERE:
541 S Spring St. #131
ricebox.net



DRINK

A **THE WOLVES**
519 S Spring St.
thewolvesdtla.com

B **BAR FRANCA**
438 S Main St.
barfranca.com

EAT

C **RICE BOX**
541 S Spring St. #131
ricebox.net

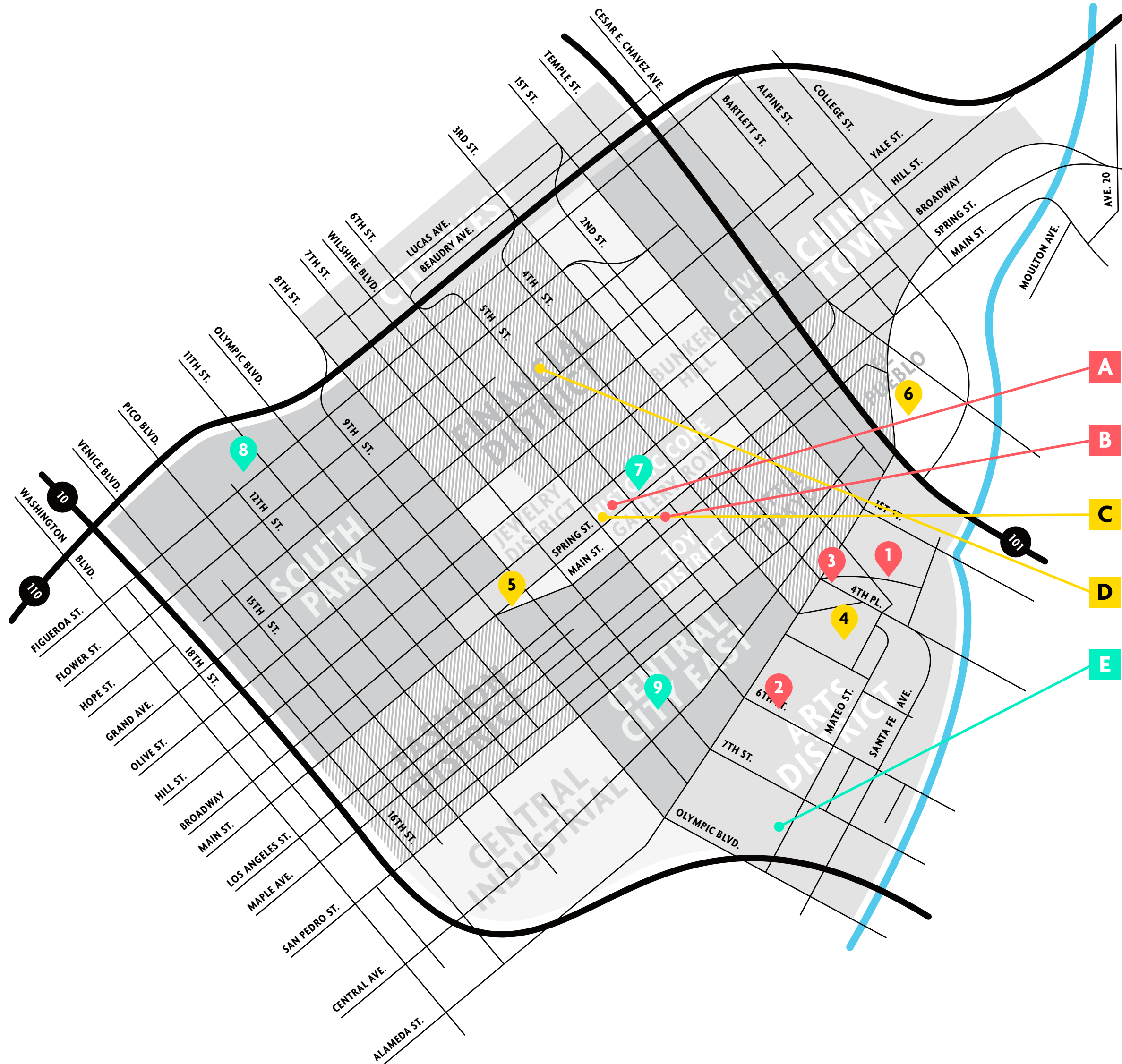
D **7IABOVE**
633 W 5th St.
7iabove.com

MOVE

E **ROLLING GREENS**
1005 Mateo St.
rollinggreensnursery.com

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

*MAP SIMPLIFIED & NOT TO SCALE



DOWNTOWN FAVORITES

1 **GO GET EM TIGER**
827 E 3rd St. — [gandb.coffee](#)
G&B Coffee, the stand inside of Grand Central Market has what the NY Times has called the "Best Iced Latte In America", which is a helluva endorsement. Their friendly neighborhood outpost, Go Get Em Tiger, opened in the Arts District last month, and yes, they have the famous iced latte.

2 **LOST SPIRITS**
1235 E 6th St. — [lostspirits.net](#)
Lost Spirits is what happens when Willy Wonka opens a liquor distillery. The creative team behind Lost Spirits figured out how to hack into whiskey and rum production, "aging" their liquors in a matter of days to the flavor and chemical profile of liquors that have been aged for 20 years. If that weren't impressive enough, the whole space looks like a Disneyland dark ride. You need to make reservations ahead of time to enjoy the whimsy.

3 **IN SHEEP'S CLOTHING**
310 S Alameda — [insheepsclouthighfi.com](#)
Inspired by Japanese jazz cafes, where patrons go to listen -- really listen -- to vinyl records played thru high quality sound systems, In Sheep's Clothing brings beer, cocktails, tea, and Japanese whisky to the Arts District. Patrons are instructed to put their phones away and keep conversation to a whisper; you're here to listen to high fidelity music. Sounds divine.

4 **SIMONE**
449 S Hewitt St. — [simoneartsdistrict.com](#)
James Beard Award winner Jessica Largey opened her first solo restaurant, Simone, in September, focusing on the higher end of seasonal California cuisine. The cocktail menu reads like a history of the Arts District; the drinks are inspired by various moments in the neighborhood's growth from vineyards to orange groves to an artist's colony to today's red hot center of the universe.

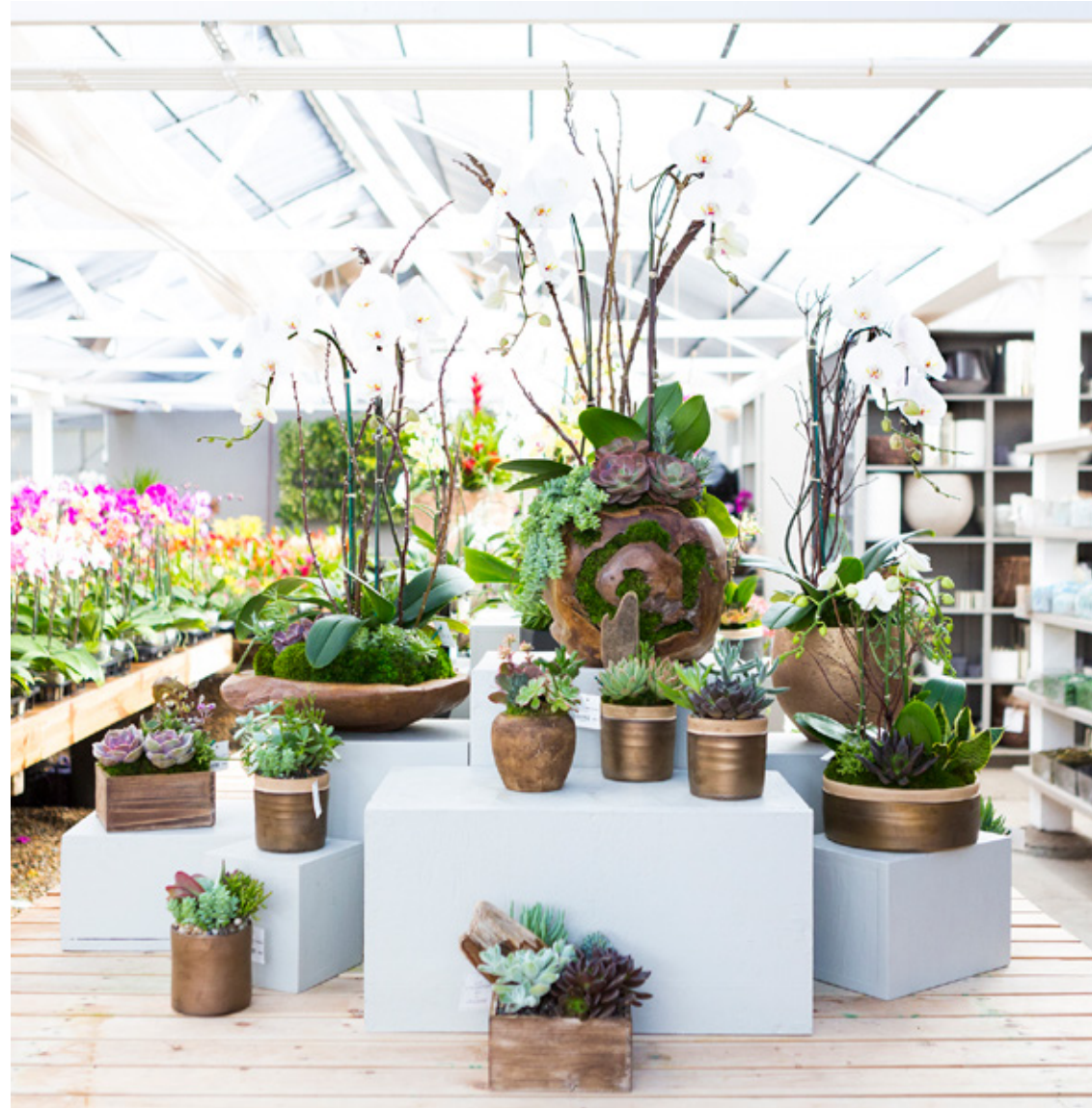
5 **PREUX & PROPER**
840 S Spring St. — [preuxandproper.com](#)
Combing Preux (their bar downstairs) and Proper (their upstairs restaurant) this little slice of New Orleans lives in one of the loveliest little buildings downtown. Step inside and enjoy some southern hospitality.

6 **IMPERIAL WESTERN BEER COMPANY**
800 N Alameda St. — [instagram.com/imperialwestern](#)
Lovingly restoring the former Harvey House space in Union Station -- which was designed in 1939 by Mary Elizabeth Jane Colter, one of the first female architects in the United States -- 213 Hospitality has created a restaurant/brewpub/cocktail lounge worthy of our beloved train station.

7 **THE MYSTIC REBEL HEALING COLLECTIVE**
453 S Spring St. Suite 641 — [themysticrebel.com](#)
Classes on mindfulness, clairvoyance, dreamwork, and the occasional cannabis-friendly yoga session can be found here. If you like your yoga with a slice of mysticism, The Mystic Rebel is the studio for you.

8 **THE LOS ANGELES LAKERS**
1111 South Figueroa St. — [nba.com/lakers](#)
The NBA season is in full swing, so head over to our neighborhood behemoth sports arena and watch LeBron James' debut season with the Lakers. Tickets are, um, not cheap.

9 **INNER CITY ARTS**
720 Kohler St. — [inner-cityarts.org](#)
Inner City Arts helps to teach students how to unlock their creativity and artistic potential. With school arts programs consistently threatened, Inner City Arts is a much needed oasis for an underserved community. There are dozens of ways to volunteer, donate, and support their mission of engaging young people through self-expression.



ROLLING GREENS

NOT YOUR FATHER'S NURSERY

Written By Dakota Nate
Photographed By Chimera Singer & Rolling Greens

At the ever-evolving southernmost end of the Arts District, spanning the entire block of Mateo Street between Bay and Sacramento Street, lies an 81,000 square foot work of art that's been eagerly awaiting it's reveal to the public. Rolling Greens, known as Southern California's premier destination for unique home decor and one-of-a-kind garden goods, unveils their On Mateo concept early this month. As many locals are familiar with the Rolling Greens brand and their thoughtfully picked collections of elegant, well-turned products ranging from precisely potted foliage to antique home furnishings with just about anything else that could possibly tickle the common phytophile's fancy in between, On Mateo will be an absolute game-changer.

Owners of Rolling Greens, Laurie Resnick and Greg Salmeri, have been working together since they founded Associated Group in 1986, a full-service commercial display firm serving the greater LA Area and beyond. When the pair came across the original Culver City location years ago, they grew quite a liking to it. After years of playfully inquiring about taking over the spacious hillside property, their dreams became a reality when they were finally able to purchase Rolling Greens. As they restructured and revamped the brand, they kept an open ear to needs of their customers, also taking the business from trade-only to the public eye and throwing a larger influence of decor into the mix. The Culver City location to this day holds a heavy emphasis on plants and plant goods, whereas upon opening their second location on Beverly Blvd, they noticed the demand of the neighborhood leaned more towards their selection of rare furnishings and arrangements.

"With the other locations we did learn what people wanted from us and what people thought was acceptable from Rolling Greens," says Salmeri, "and that formula is what we're trying to bring here with the combination of what we have with the Culver City store -- which is the authenticity of a greenhouse and people who truly know and understand plant material."

The first phase of the On Mateo opening will include Rolling Greens' largest Flagship Showroom featuring 15,000 square feet of home goods, complete with small plants, gifts, and an ample supply of artistic pieces carefully chosen from different corners of the world. In addition to The Showroom, the first opening

phase will include surrounding private event areas such as their 1,760 square foot trellised outdoor deck complete with an outdoor kitchen, and a 3,200 square foot event tent, which can accommodate a seated dinner of up to 250 people.

"This is the best of everything we do, says Resnick. "It's a different market, it's downtown, so there's this mystery as to who is going to find their way to us."

Another component as to what makes this location stand out is the wide-ranged culinary inclusion. With Food and Beverage Director Sasha Hagenlock at the helm of the food and beverage programs, a menu of small plates is in the works in addition to a thoughtfully curated wine list -- which to the experienced Sommelier, is very exciting to bring to life. Just don't expect a selection jam-packed with California reds to grace this garden.

"At Rolling Greens, we have a deep respect for all things that grow and give back to the earth," says Hagenlock. My selections will favor producers who follow our ethos in regards to organic, biodynamic and sustainable farming practices, used to produce wines with authenticity, balance, and purity, from all regions of the world."

While the second phase won't be open until Spring of 2019, there's still so much to look forward to in the meantime. A spacious 20,000 square foot Greenhouse will house an array of Rolling Greens' indoor plants including a boundless selection of seasonal blooms, trees, and planting accouterments galore. The exterior garden will house the outdoor plants in an open-air display, and can also be used as an event space. As Rolling Greens is known for their breathtaking arrangements, their signature Arrangement Bar will also be going about business, as usual, whipping up stunning creations designed for you.

A one-stop shop for any plant lover or gift-giver, On Mateo will be hosting their Opening Weekend on November 3rd and 4th. The store will be open from 10am-6pm all weekend offering retail specials and a gift with purchase, a DJ, and tasty beverages served by Matcha Bar, Paramount Coffee Project, MONK CBD Cocktails, Cocktail Academy, and Seedlip. As for the opening festivities, join Rolling Greens for wine tastings, fall succulent workshops accompanied by brews from Ogopgo, pet adoption, a sound bath by Sacred Light, and so much more throughout the weekend. Take a trip to the Arts District and see for yourself all that this exciting new oasis has to offer.

FIND IT HERE:
1005 Mateo St.
rollinggreensnursery.com





BAR FRANCA

RAISING THE BAR

Written By Linda Hosmer
Photographed By Rebekah Lemire

Look for the neon cherries to guide you into DTLA's latest bar - Bar Franca. And let's just say your first step into this place will quickly charm your chonies right off as soon as you check out the cozy front patio that's separated from the sidewalk by a classic concrete breeze block wall à la Palm Springs. It's truly the perfect airy spot to sip on some happy hour cocktails.

"A lot of people come in and they're like 'I don't even know where I am. I could be in Morocco, I could be in London, I could be in Mexico City, I could be in Paris' and that's what I wanted. I wanted you to be able to go to a bar Downtown, not a hotel. Go to a bar and not know where you are, not feel like you're in Downtown," says owner and designer Rachel Thomas.

Bar Franca is Rachel's fourth DTLA project (The Must, Perch, etc) but her first solo venture. As a decade long resident of DTLA and an ex-set designer she wanted to take the creative reins of this project and create a bar that felt like an International escape without playing into any pretentious BS. "I found that DTLA was lacking in adult bars ... It's quality, from the ambiance to the service to the cocktails, it's quality. I think people want that now. I think people are over the gimmicks," says Rachel.

The design of the long and narrow space is spot-on, from the old bank lounge chairs Rachel revived with custom upholstery to the muted pink walls painted with sexy sketches by artist Nathan Rapport to the sneaky skylight in the back to the winning feature — a high ceiling with a segmented arch. "I wanted it to feel like a



tunnel. I love train stations," says Rachel laughing.

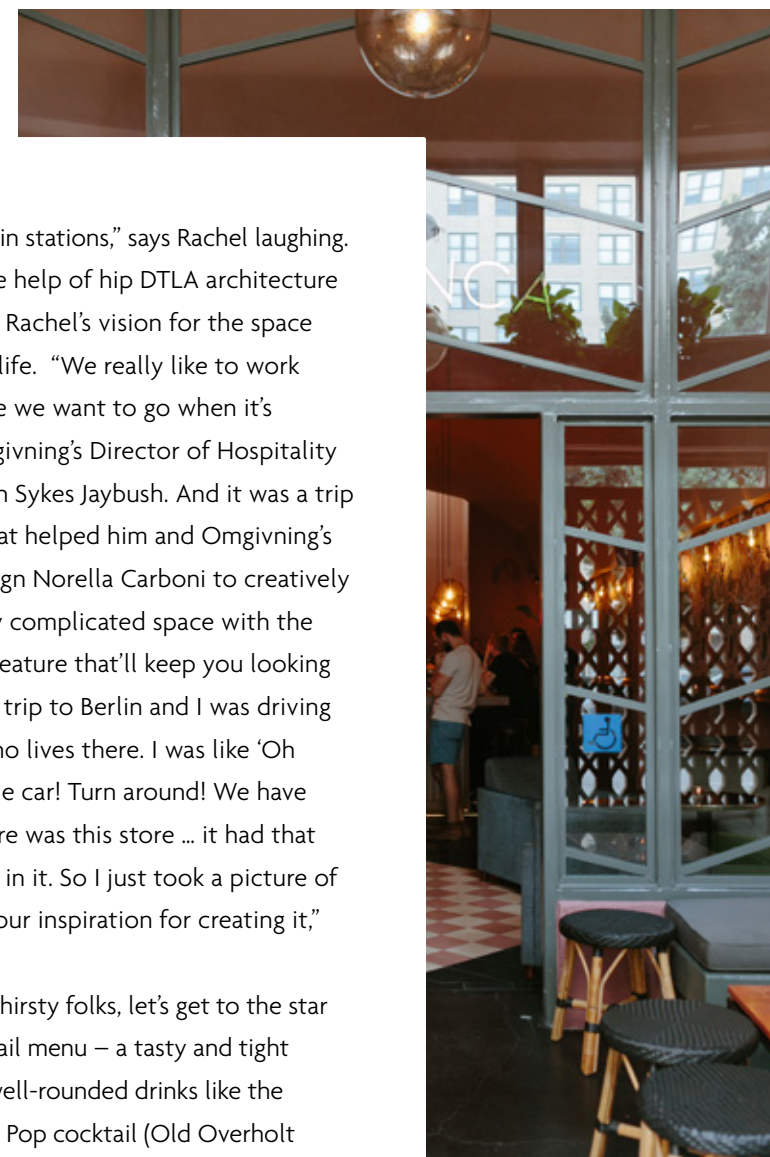
And with the help of hip DTLA architecture firm Omgivning, Rachel's vision for the space was brought to life. "We really like to work on spaces where we want to go when it's done," says Omgivning's Director of Hospitality Projects, Morgan Sykes Jaybush. And it was a trip Morgan took that helped him and Omgivning's Director of Design Norella Carboni to creatively solve an initially complicated space with the perfect ceiling feature that'll keep you looking up. "I went on a trip to Berlin and I was driving with a friend who lives there. I was like 'Oh my god! Stop the car! Turn around! We have to go back! There was this store ... it had that segmented arch in it. So I just took a picture of it and that was our inspiration for creating it,'" says Morgan.

But for you thirsty folks, let's get to the star here - the cocktail menu — a tasty and tight selection with well-rounded drinks like the signature Cherry Pop cocktail (Old Overholt Bonded Rye, Kola Nut Cordial, Cherry Bitters) to the popular Rodeo (Cazadores Blanco, Cucumber, Coconut Water, Lime and Grand Marnier) to an American riff on an Aperol Spritz — one that's made with tea. Rachel's also proud of her wine selection, telling us that no matter what you're in the mood for, you'll find it here.

Oh and if you made it this far in the article ... here's your reward ... if you go down the hall to the back of the bar, you'll find a hidden record store where you can shop for vinyl. You're welcome.

But what it all really comes down to here at Bar Franca is Rachel's simple and sincere wish for anyone walking into her bar, "I don't want you to leave. I want you to be comfortable. I want you to be cozy."

FIND IT HERE:
438 S Main St.
barfranca.com





71ABOVE

WHERE THE MEAL'S AS
GOOD AS THE VIEW

Written By Abel Horwitz
Photographed By GL Askew II

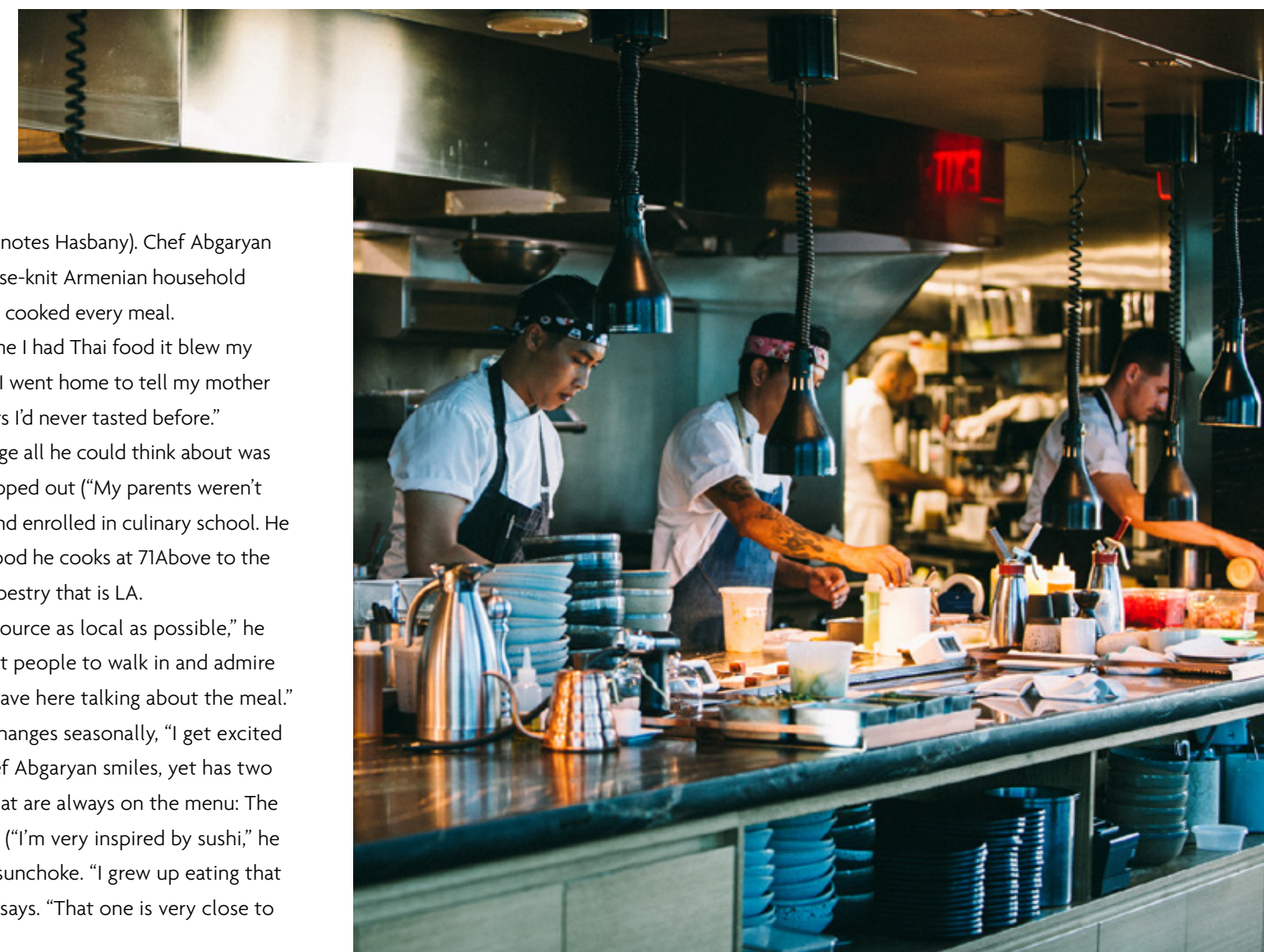
"During the day you look out at LA and it looks like a giant snow globe," describes 71Above's general manager, Alex Hasbany, his arms outstretched as he beckons to the sprawl of LA some seventy-one stories beneath his feet. "...but at night, when the lights of the city come out," Hasbany smiles, "it looks like Christmas."

71Above sits on top of the US Bank Building. As of now, it is the highest restaurant west of the Mississippi. ("That won't last forever," Hasbany says with a shrug.)

The view is, of course, incredible. Looking out over the LA basin one can see all the way to the ocean on a clear day. Looking closer, you can see the growth of downtown as numerous towers go up far, far below your feet. Even the spire of the Wilshire Grand Center, currently capping off the tallest building west of the Mississippi, is lower than eye level, since the US Bank Building is built on higher elevation.

"We know that anybody will come here once for the view," explains Hasbany, "but we didn't want just that. 71Above is designed to be a restaurant for locals, somewhere you'd want to come more than once. Of course, all are welcome, and we love it when out of towners come, but our best marketing is when a local resident tells their friends how incredible of a meal they had here."

The meal has been crafted by Chef Vartan Abgaryan, and for \$78 you get a three-course dinner ("As well as an amuse bouche before and



a digestif after," notes Hasbany). Chef Abgaryan grew up in a close-knit Armenian household where Grandma cooked every meal.

"The first time I had Thai food it blew my mind," he says. "I went home to tell my mother about the flavors I'd never tasted before."

During college all he could think about was food, so he dropped out ("My parents weren't too pleased,") and enrolled in culinary school. He attributes the food he cooks at 71Above to the multicultural tapestry that is LA.

"We try to source as local as possible," he notes. "We want people to walk in and admire the view, and leave here talking about the meal."

The menu changes seasonally, "I get excited by change," Chef Abgaryan smiles, yet has two staple dishes that are always on the menu: The poached oyster ("I'm very inspired by sushi," he notes) and the sunchoke. "I grew up eating that in Armenia," he says. "That one is very close to my heart."

If the view and the meal aren't enough, the bar and wine programs are truly outstanding. The bar puts out stellar cocktails while Lead Sommelier Catherine Morel guides the wine program. Drinks are front and center at 71Above. The first thing you see after exiting the elevator to the restaurant is the wine collection, the second thing is the bar overlooking the city below. "It's the best spot in the restaurant," says Hasbany.

71Above transcends the notion that a restaurant in the sky is a tourist-only venue. If this place was on the ground floor, it would still be considered one of LA's best and most affordable high-end meals. But by bringing it up some 700 feet in the air, high above the city we call home, the experience becomes heavenly.

FIND IT HERE:
633 W 5th St.
71above.com



NOV 2018

LA

ISSUE 51

DOWNTOWNER[®]

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

PAGE 14

71ABOVE

Where The Meal's As
Good As The View



THE WOLVES

Separate From The Pack

PAGE 3

MAP OF DOWNTOWN

Find your way

PAGE 8

BAR FRANCA

Raising The Bar

PAGE 12