

DOWNTOWNER

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

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WOODSPOON

Homestyle goes beyond attitudes and into the aesthetics of WoodSpoon. For nine years, the Fashion District favorite has been serving traditional small plates and lesser-known Brazilian staples.



Photographed by: Kort Havens & Logan Havens

ELECTRIC DUSK DRIVE-IN

Your car wishes you would take it somewhere nice for once. One place in particular comes to mind: the Electric Dusk Drive-In Theater.

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BARREL DOWN

When the Financial District decides to stop work a little early, Barrel Down welcomes all with open arms and 40 taps.

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LADTR

LONG LIVE DOWNTOWN

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

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— ferroconcrete.com —

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D'VINE WINE CELLAR

A SOUTH PARK WINE CAVE

Written By Janica de Guzman & Photographed By Caleb Thal

Just off the sidewalk on Flower Street is a set of stairs that descend deep underground into an amber lit wine cave. Give it a moment, eyes will adjust and senses will kick in — soon you'll find yourself standing face to face with the holiest of juices. Enter D'Vine Wine Cellar: it's cozy, authentic, and not the least bit pretentious.

Choose a seat at the bar and the personable bartenders will engage in friendly banter or be the buffer to first date silence. Joe Ochs, bar manager and wine director, will aid your choosing with knowledge and wit while selecting through over 40 wines, a dozen spirits, and 6 craft beers on tap. He'll start with the basics, "Red or white? Dry or sweet?" His quick survey directs his discretion and palettes will be satisfied. In true tasting room fashion, D'Vine does not condone cocktails; all spirits are served neat or on the rocks. Sip it, swish it and take that whiskey with pride. "We drink like adults in the cellar," says Joe. Accompany your tasting with wine friendly food items such as charcuterie boards, foie gras, and pork belly rillettes — all are served with warm, buttered baguettes. Go ahead and treat your taste buds to a little pampering.

Despite D'Vine's obvious sophistication, nostalgic 90s rock jams pump through the speakers to ease up any hint of pretension. You can sip without sniff; there will be no scoffing at this low-key hideaway.

Happy Hour is 5–7PM daily and \$4 will fill your cup with house red or whites. Fellow industry folks are not forgotten — bartenders, chefs, dishwashers etc. can bring in a recent pay stub and receive 20% off the entire bill. "It's important to me to take care of our hospitality brothers and sisters, especially those in the neighborhood," says Joe. Just like good ol' Downtowner values, leave it to D'Vine to pour it forward.

FIND THEM HERE:
821 S Flower St. / dvinela.com



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WOODSPOON

MADE WITH LOVE: BRAZILIAN HOME COOKING

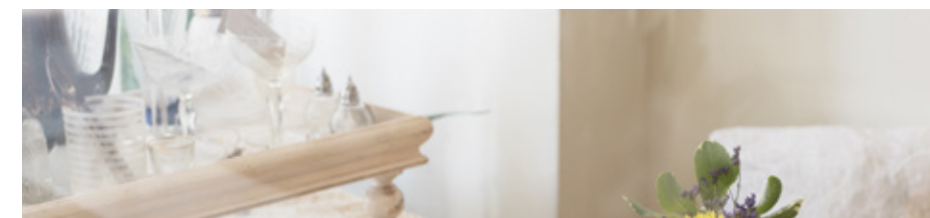
Written By Ryan Thompson
& Photographed By Kort Havens & Logan Havens

After long, hot days under the South American sun, friends and neighbors would gather outside to taste and share the diverse cuisine of Minas Gerais, Brazil. Natalia Pereira reminisces about these evenings in her Brazilian hometown. As the head chef and owner of WoodSpoon, Pereira recreates that authenticity in the culture of her restaurant.

For nine years, the Fashion District favorite has been serving traditional small plates and lesser-known Brazilian staples. It's not another meat-intensive Brazilian steakhouse, but rather a restaurant serving real Brazilian food. "Everything is made with love, not with money," said Pereria, describing her attitude in the kitchen. "Like in Brazil, it's all about sharing and good company."

Homestyle goes beyond attitudes and into the aesthetics of WoodSpoon. Nestled in a very small and intimate space along 9th Street, WoodSpoon's seating is limited to twelve tables. The simple decor has a certain 1970s garage sale chic. It's a deliberate and successful attempt at creating an environment reminiscent of home.

The "small plates" are a professional take on traditional Brazilian street foods. Coxinha wraps a creamy chicken salad filling inside a warm,



teardrop shaped dough. Pastel Portuguese fuses coconut sauce with shrimp inside a deep-fried dumpling. And the Potato Croquette, gives you the same deep-fried goodness, just without the meat. All are served with WoodSpoon's homemade sauce — a delicious blend of mayo, imported herbs, oregano, parsley, green chili, and fresh malgueta peppers.

Empadão de Frango is WoodSpoon's signature dish, and the Brazilian equivalent to Chicken Pot Pie. A recipe traditionally prepared by Pereira's mother for special Sunday lunches, it's become a "must try" at WoodSpoon. The flaky crust is decorated with a hand traced spoon, which folds in with the touch of a fork to reveal a creamy blend of shredded chicken, hearts of palm, olives, and corn.

On Saturdays, the restaurant serves a special brunch menu that blends Brazilian breakfast specials with the lunchtime menu. Here, the bread assortment is not to be overlooked. Pereira takes great pride in her cornbread and cheese bread. The two are served with a delicious assortment of homemade jams and butter.

And when washing it all down, opt for WoodSpoon's homemade Sangria. Available in red or white, the Sangria is a strong, but delicious accomplice to Saturday brunch.

FIND THEM HERE:
107 W 9th St.
woodspoonla.com

AND WATCH THE FEATURETTE:
ladowntown.com/woodspon



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ELECTRIC DUSK DRIVE-IN

MOVE OVER NETFLIX, THEY STILL EXIST

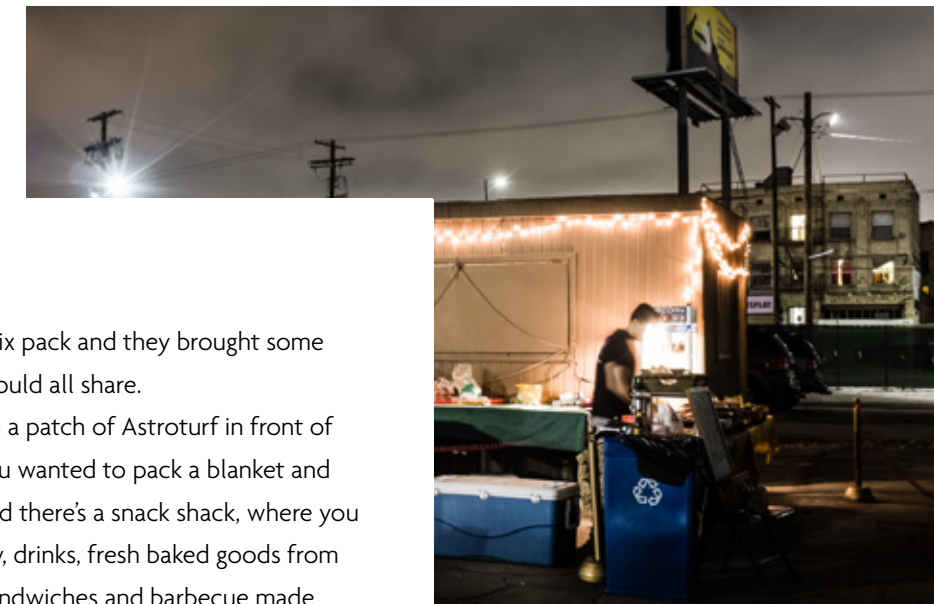
Written By Rayna Jensen & Photographed By Christian Thomas

Everyday in the life of your car seems the same. Mornings, your car trundles down the freeway until it deposits you at your desired location, where it waits for hours in a parking garage, or bakes at the edge of a grimy curb, and traffic breathes its hot, foul breath right in your car's face until you return. Your car endures this, day after day, only to make the same tedious, idling crawl back home.

Your car wishes you would take it somewhere nice for once. One place in particular comes to mind: the Electric Dusk Drive-in Theater.

Your car could sit with all the other cars, watch a movie on the pop up-screen, maybe a classic like *The Princess Bride* or *The Big Lebowski*, something you could watch a hundred times, the skyline glinting behind like a postcard. From here, LA almost seems like a different city. For once, even in downtown, your car could find a moment of solace.

You would have a really great time too, your car wants you to know. Tickets routinely sell out, so you'd hardly be alone. There are regulars who come to nearly every show, there are couples who haven't been to a drive-in in twenty years, there are friends sitting on their tailgates. If



you brought a six pack and they brought some popcorn, you could all share.

There's even a patch of AstroTurf in front of the screen if you wanted to pack a blanket and a lawn chair. And there's a snack shack, where you could get candy, drinks, fresh baked goods from Golden Bear, sandwiches and barbecue made on the spot (there's a real grill!). It's different from the other drive-ins.

Listen, it's easy. You buy your tickets online — plan to get car tickets early, and lawn tickets a few days in advance. Then you go to the big lot on the south side of San Julian St, you tune into the audio on your car radio, or sit close to the speakers up front, and that's it. There's an intermission, so you and your car can mingle.

Man, this is a business your car could really get behind. It's owned by husband-and-husband team, Eric and Darryl Heusinger, and staffed by a group of dedicated employees who have been with the drive-in since the start. And it speaks to the character of downtown — it's indestructible. After Electric Dusk's previous rooftop location got demolished, it relocated to the quiet, open lot in the City Market. It's a pop-up drive in, so even in the evolving landscape of downtown, it can go just about anywhere. Even your own backyard, if you wanted (ask them about their private events!).

Otherwise, there are showings two to three times a month. This month, catch *E.T.* (July 13th) and *Clue* (July 18th). Really, it would be good for both of you.

FIND THEM HERE:
1000 San Julian St.
electricduskdrivein.com



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BARREL DOWN

YOU HAD US AT "BEER"

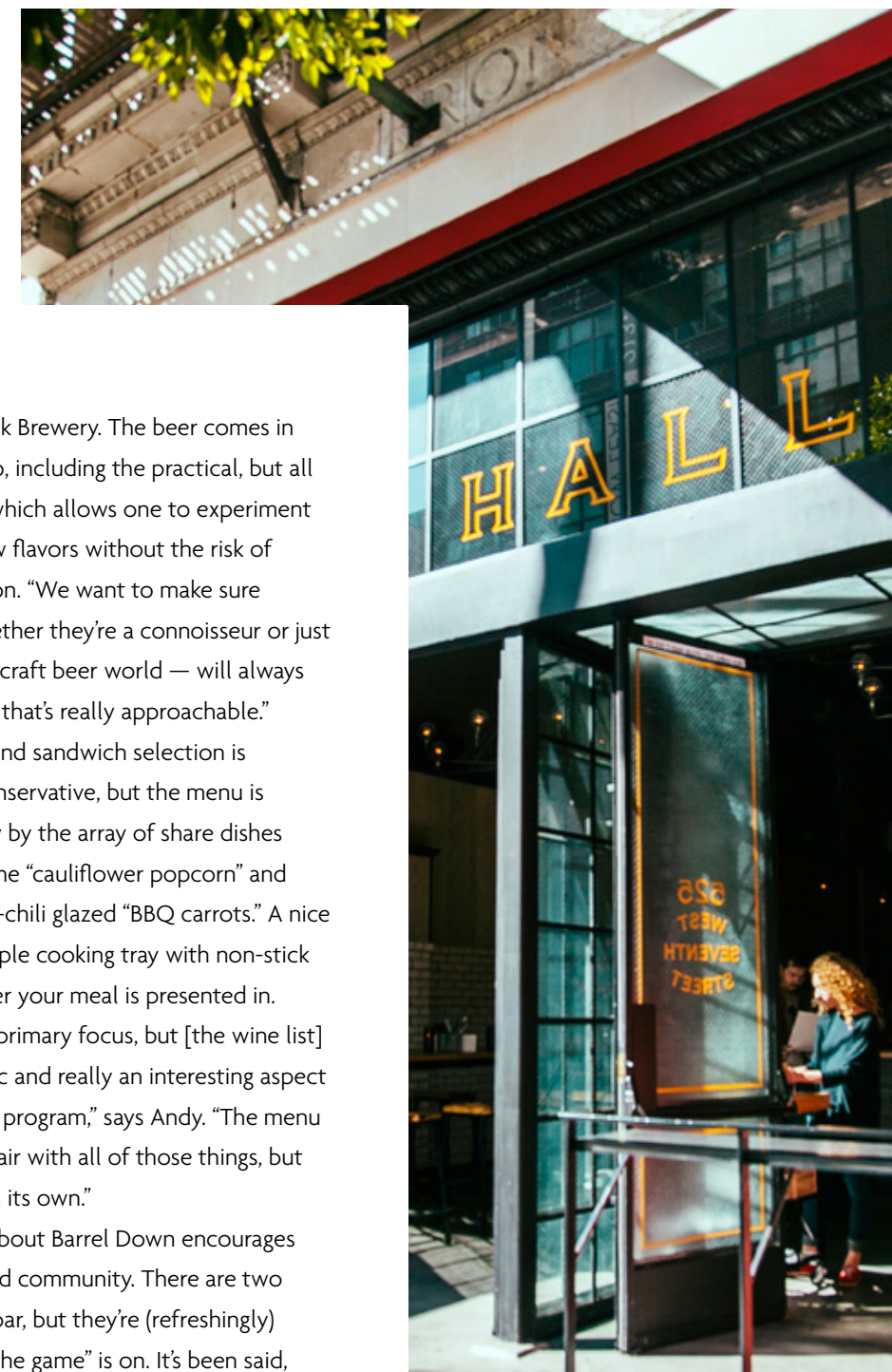
Written By Stephen Day
& Photographed By Heidi Min



Barrel Down is all business: minimal aesthetic, no frills, and unapologetically masculine. Housed in a refined firehouse fit-out, Barrel Down's All-American garage is long, narrow, and inviting. The high ceilings and worn floor compliment the ambient lighting and soft, charcoal and wooden color palette to create a comfortable new watering hole that's perfect for both the lone ranger or with a gaggle of friends.

"We just don't want to have a stuffy vibe," says Jacki Wakefield, assistant general manager. "We don't want to come across like beer snobs, but we do take our beer seriously."

The bar is home to a 40-tap yeast Mecca that features a mouthwatering core menu and a rotating cast of craft characters. "We have been focusing on hitting every style," says general manager Andy Comegys about their diverse selection of porters, stouts, and ales, including the excellent Solidarity Black Mild from L.A.



locals Eagle Rock Brewery. The beer comes in varying sizes too, including the practical, but all too rare "half", which allows one to experiment and explore new flavors without the risk of severe inebriation. "We want to make sure anybody — whether they're a connoisseur or just getting into the craft beer world — will always have something that's really approachable."

The burger and sandwich selection is comfortably conservative, but the menu is enlivened nicely by the array of share dishes — particularly the "cauliflower popcorn" and exquisite honey-chili glazed "BBQ carrots." A nice touch is the simple cooking tray with non-stick parchment paper your meal is presented in.

"Beer is our primary focus, but [the wine list] is pretty esoteric and really an interesting aspect of our beverage program," says Andy. "The menu is designed to pair with all of those things, but also to stand on its own."

Everything about Barrel Down encourages conversation and community. There are two TV's above the bar, but they're (refreshingly) left off unless "the game" is on. It's been said, 'the best place to drink is in good company', but with or without, 40 craft beers on tap is a damn good place to start.

FIND THEM HERE:
525 W. 7th St.
barrelowntla.com



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DRINK

A

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821 S Flower St.
dvinela.com

B

BARREL DOWN

525 W 7th St.
barreldowntla.com

C

SAM'S HOFBRAU

1751 E Olympic Blvd.
samshofbrau.com



EAT

D

WOODSPOON

107 W 9th St.
woodsponla.com

E

MADCAPRA

317 S Broadway
madcapra.com



MOVE

F

ELECTRIC DUSK DRIVE-IN

1000 San Julian St.
electricduskdrivein.com

G

THESE DAYS

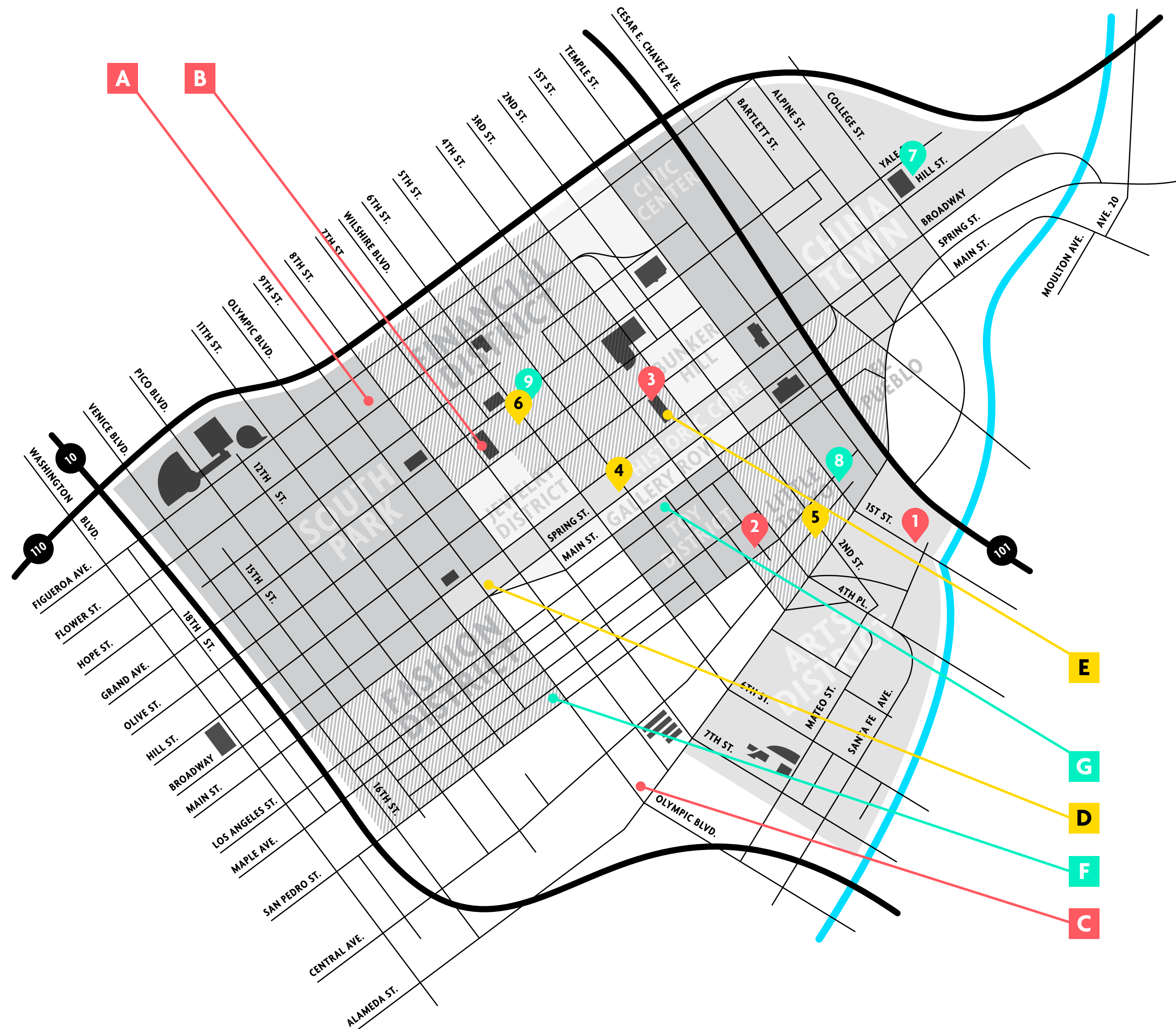
118 Winston St.
thesedaysla.com

CITY STREETS

FREEWAYS

LA RIVER

*MAP SIMPLIFIED & NOT TO SCALE



DOWNTOWN FAVORITES

1

OSSO

901 E 1st St. — ossodtla.com
A new fusion gastropub that's taken over the former One Eyed Gypsy. Order the 'Padre' with gin, kalamansi and lemon. Bring a date or get rowdy with friends.

2

MUMFORD BREWING

416 Boyd St. — mumfordbrewing.com
Bring your own food at this new microbrewery and taproom that's brewing IPAs, cream ales, and The Black Mamba, an American black ale. Open Sat. & Sun. from noon – 8PM.

3

G&B COFFEE

324 S Hill St. Ste C19 — gandbcoffee.com
Located on the street side of the Grand Central Market, G&B is your spot for a quick coffee on-the-go or the food coma's liquid savior.

4

TABACHINES COCINA

517 S Spring St. — tabachinescocina.com
A brand new spot on Spring Street, serving authentic Mexican food. Try their Jamburgesa or Tostada Tower, you won't regret it.

5

KINJIRO

424 E 2nd St. — kinjiro-la.com
An artisanal izakaya in Little Tokyo, offering variety of traditional & modern small plates such as homemade tofu and Wagyu Carpaccio.

6

MADAME MONSIEUR

512 W 6th St. — madamemonsieurla.com
It's Paris on 6th street. Flaky croissants and traditional and California inspired sandwiches made with warm, crusty baguettes baked daily.

7

CHINATOWN ARTS DISTRICT

936 Chung King Rd. — chinatownla.com
Culturally fitted with galleries, art shows, and artists spaces, Chung King Road is quickly becoming a new destination for artists and admirers.

8

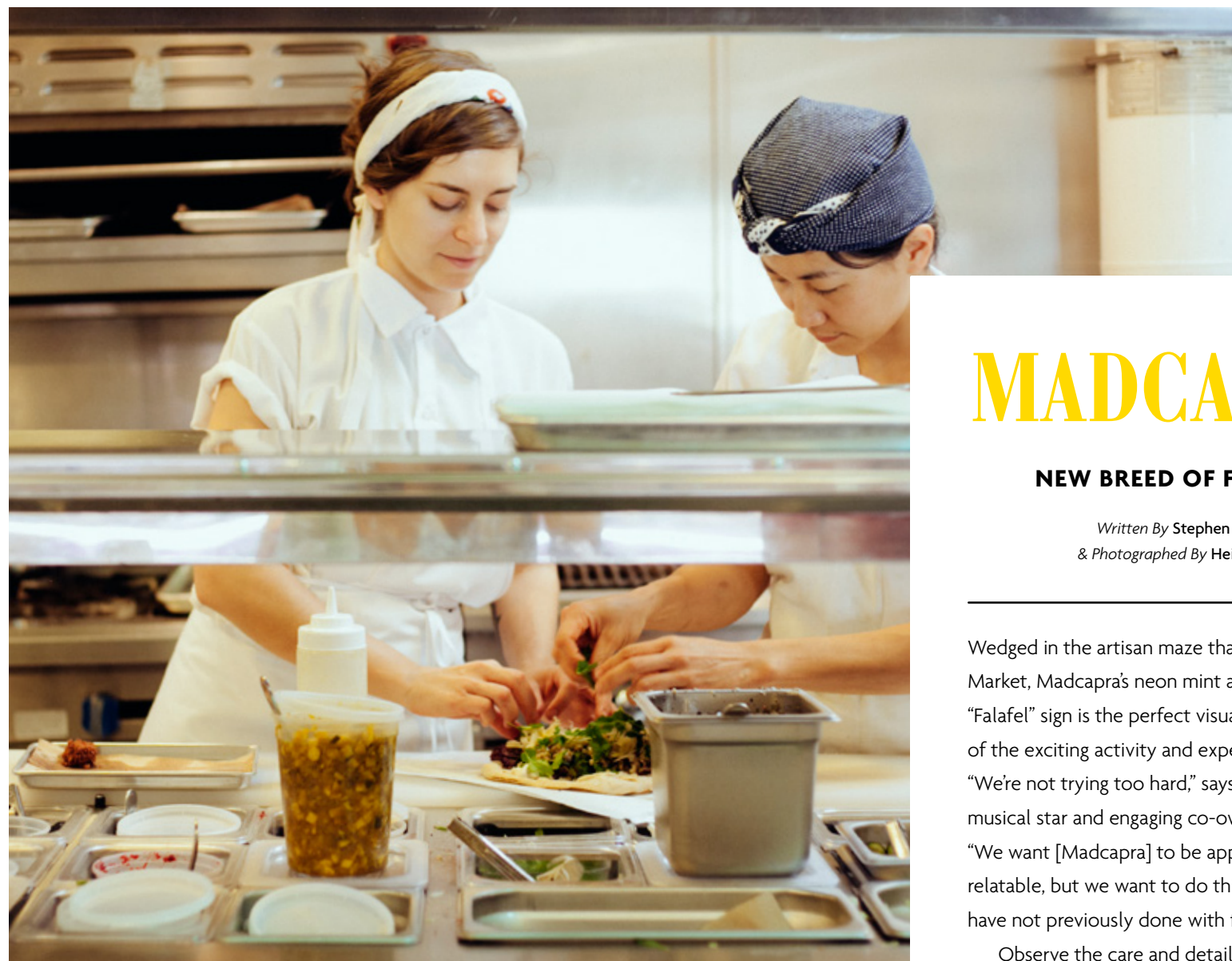
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9

CARAVAN BOOK STORE

550 S Grand Ave. — (213) 626-9944
Book stores are a dying breed. Caravan has been holding down the fort since the mid 50s. Selling decades old books, antiques and memorabilia.



MADCAPRA

NEW BREED OF FALAFEL

Written By Stephen Day
& Photographed By Heidi Min

Wedge in the artisan maze that is Grand Central Market, Madcapra's neon mint and off-white "Falafel" sign is the perfect visual representation of the exciting activity and experience below. "We're not trying too hard," says former Broadway musical star and engaging co-owner Sara Kramer. "We want [Madcapra] to be approachable and relatable, but we want to do things that people have not previously done with falafel."

Observe the care and detail given to every step of the process as your flatbread is tossed on the grill, your labneh is smeared over the toasted dough, and your fresh fennel, mint and coriander leaves are shaken of excess water and placed onto the bread. Now start preparing yourself for the most deliciously Mediterranean experience DTLA has to offer as your squash is shaved carefully into 3mm slices, arranged around the greens, and your falafel is wrapped inside this delicious warm blanket and handed over the counter to you.

"We're being playful without being overly experimental," adds Sarah Hymanson, former



acrobat and circus gymnast turned full-time businesswoman and chef — Madcapra's delightful other half.

Kramer & Hymanson were approached about opening in Grand Central Market by management after moving to LA and have quickly found their place in the gritty, 'hustle and bustle' space. "We feel relieved to be a part of the community we are as a first foray," says Kramer. "We're very happy to fill the healthy niche in the market."

The two traveled to the Middle East before opening the shop to get a better sense of the culture and cuisine. "Look at all of the people who make falafel — they're all in Israel — we figured we should go and see what they're doing," says Kramer.

The partners' cultured perspective and years of experience have helped them to master the crazy business lunch rush hours, "It's all very intentional," says Kramer. "We are focused on creating vibrant, interesting, flavorful sandwiches, as it's a style of cuisine that has seen little love in terms of a contemporary lens . . . this is food we want people to feel comfortable eating every day for lunch."

FIND THEM HERE:
Grand Central Market — 317 S Broadway
madcapra.com



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THESE DAYS

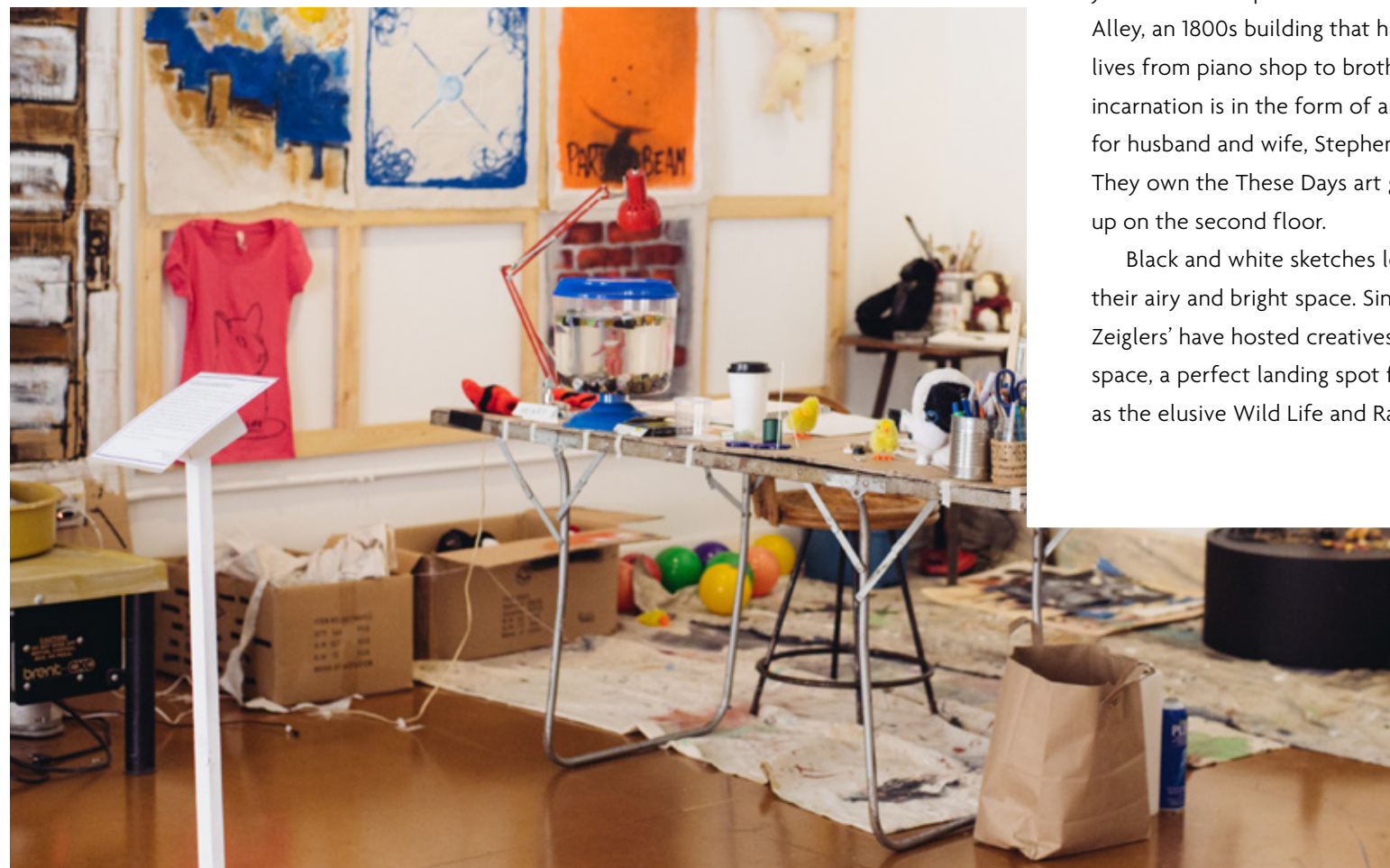
LOVE & ART

Written By Linda Hosmer
& Photographed By Alyse Gilbert

The intersection at Los Angeles and Winston feeds you visual slices of downtown's gnawing grit and inevitable growth. It's a snapshot of the downtown that was and the downtown that's on its way.

When you arrive at 118 Winston Street you'll notice it's part of the historic Indian Alley, an 1800s building that has lived many lives from piano shop to brothel. The latest incarnation is in the form of an artistic nest for husband and wife, Stephen and Jodi Zeigler. They own the These Days art gallery and shop up on the second floor.

Black and white sketches lead you up to their airy and bright space. Since 2008 the Zeiglers' have hosted creatives in their gallery space, a perfect landing spot for artists such as the elusive Wild Life and Raymond Pettibon.



The space is a marriage of interests. Stephen is an accomplished photographer and Jodi's a beautifully polished prop stylist. Last October both decided to expand the gallery into a shop. The shop holds a careful collection of California makers such as F.I.E.L ceramics and Alexes Bowyer jewelry.

The most eye-catching pieces belong to artist Jim Olarte. His large-scale macramé spirals cling to the ceiling while his beautiful shipwreck mobiles hang in the windows allowing the sunlight to highlight the pieces of fiberglass still frosted by the ocean's salty residue. Jodi says picking what pieces to carry is organic, "Artists that we follow, that we like, that we want to encourage."

But the main attraction anchoring the shop is Stephen's obscure and signed photography book selection. The rarity tucked away in the pages inspires research and a quick conversation with the two will have you jotting down names to look up later.

At the end of the day Stephen and Jodi value the community they're helping to build through art, "We've always envisioned this as a community space, for people coming together."

FIND THEM HERE:
118 Winston St.
thesedaysla.com



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WHAT ARE YOUR FAVORITE HANG-OUTS IN DOWNTOWN?

Where do I begin? My friends and I all live in the Historic Core, so we never go beyond what we can walk — our perimeter being Ace Hotel or Shin-Sem-Gumi. I subsist on the El Pollo at Baco Mercat and hand rolls at Kazu Nori, two places that have become my daily rituals. My favorite bar is Tony's Saloon, especially on Sundays when you can grab their special: a mac and cheese pizza from Pizzanista. I never get tired of walking Grand Central Market, and Blacktop/Alchemy Works is still my favorite place to catch up with friends in the neighborhood.

WHAT BEST REPRESENTS THE STYLE OF DOWNTOWN?

There's a strong sense of individual style being celebrated in Downtown, it's such a huge melting pot of people and influences that there isn't one overarching trend that people abide by.



Photos courtesy of lusttfornlife.com



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SAM'S HOFBRAU

WHERE IT RAINS 365 DAYS A YEAR

Written By Janica de Guzman & Photographed By Janica de Guzman & Scott Meisse

Unrelenting bass trembles behind a red velvet curtain. It is this curtain that separates smog from sugarplums and tangles grimy boots to glittered platforms. Peer past the curtain and feast your eyes on Sam's Hofbrau: dinner, drinks, and dissipation.

A dancer enters the stage; her silhouette is back-lit against an NBA game, she moves towards the center, seducing slowly as she surveys the crowd. She sees faces — some captivated, some bashful, and some flushed with fervent bloodstreams. The music gets heavier; she whips her cherry scented hair and gyrates her body like heated molecules on the verge of combustion. Dollars are thrown and she gives her undivided attention to the patron dispensing the most singles.

Sam's was once a German beer haus that added a few poles and private booths then claimed its fame by treating customers to nights of simulated rap music videos. The floor constantly flows with women steering customers towards the walls lined with singular vinyl booths. It's mirrored, padded, and equipped for 2-3 minutes of teasing. For \$10 a song, buy a dance for yourself or gift one to a friend, it's the Sam's version of a gift basket. The bar is stocked with imported beers and champagnes, as well as virgin dollar bills to tuck between a patch of nylon and buttercream skin.

From the suit and tie crew of Bunker Hill to the blue-collar workers of commodity warehouses and the swanky women of the Fashion District, Sam's unites Downtowners who are looking for an even happier hour.

FIND THEM HERE:
1751 E Olympic Blvd.
samshofbrau.com

DOWNTOWN EVENT CALENDAR

JULY 2015

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
28 SUNDAY SOUL BBQ Villains Tavern 1356 Palmetto St. 4PM – 9PM Soul, Motown and finger lickin' goodness.	29 JAZ COLEMAN Regent Theatre 448 S Main St. 8PM Renaissance principles for the 21st century.	30 TACO TEQUILA TUESDAYS Escondite 410 Boyd St. 9PM \$2 tacos, \$3 tequila and a night full of good times.	1 ACOUSTIC CAFFEINE: ARGUS STRING QUARTET The Gas Company Tower 135 N Grand Ave. 8AM Your early morning dose of coffee and acoustic tunes.	2 INFECTED MUSHROOM Club Nokia 800 W Olympic Blvd. 9PM The debut of flame throwing, steam blasting, "Steampunk" themed production.	3 MATILDA, THE MUSICAL Ahmanson Theatre 135 N Grand Ave. 8PM Roald Dahl's twisted genius brought to life on the stage.	4 GRAND PARK BLOCK PARTY Grand Park 200 N Grand Ave. 3 – 9:30PM Free block party with 30,000 of your neighbors for music, food and fireworks.
5 ROCK 'N' ROLL FLEA MARKET Regent Theatre 448 S Main St. 10AM – 3PM Vinyl, music and booze. Thrift like a rock star.	6 SPEAKEASY OPEN MIC NIGHT The Last Bookstore 453 Spring St. 8PM Sign-ups begin at 7:45. Come early to get a good spot in line.	7 CALEXCIO Regent Theatre 448 S Main St. 8PM Join this Tex-Mex, Indie rock band on the LA leg of their tour.	8 LUNCH Á LA PARK Grand Park 200 N Grand Ave. 11AM – 2PM Gourmet food trucks line Olive Court for a delightfully artisan lunch affair.	9 JACK SMITH: THE WHOLE FANTASY MOCA Grand Ave. 250 S Grand Ave. 7PM L.A. Filmforum at MOCA presents Jack Smith's 16mm masterpiece "Flaming Creatures."	10 IMMORTAL TECHNIQUE Regent Theatre 448 S Main St. 7PM Check out Tech as he spits some of his politically charged lyricism.	11 "E.T. THE EXTRA TERRESTRIAL" Electric Dusk Drive-In 1000 San Julian St. 8:30PM A (inter)stellar chance for a throwback-style date at the drive-in.
12 THE BIRD & THE BEE The Theatre at Ace Hotel 939 Broadway 8PM Inventors of "indie-jazz-pop" fill the Ace Theatre with sounds of summer.	13 MUSTACHE MONDAYS La Cita Bar 336 S Hill St. 9PM – 2AM Cheap drinks, music from Josh Peace & Total Freedom, and a special weekly guest.	14 TO LIVE & EAT IN L.A. Central Library 550 S Hope St. 7:15pm Join the conversation about the struggles and triumphs of contemporary food activism.	15 SHELLAC Regent Theatre 448 S Main St. 8PM Two decades worth of post-hardcore noise. Bring your fists.	16 CASK BEER & FARMER'S MARKET Angel City Brewery 216 Alameda St. 4 – 9PM Locally grown goods and beer — there's no greater union.	17 DANCE DOWNTOWN The Music Center Plaza 135 N Grand Ave. 7PM Bollywood, live DJ and open dance floor because the world needs more spontaneous dancing.	18 VITALIC NOISE SUMMER KICK-OFF POOL PARTY The Standard Hotel Rooftop 550 S Flower St. Splash into summer with a drink (or four) at this rooftop party.
19 OUTFEST: THE NEW GIRLFRIEND The Theatre at Ace Hotel 939 Broadway 7PM François Ozon's one-of-a-kind gender-bending melodrama.	20 SPIN STANDARD WITH DJ SHORT SHORTS! The Standard Hotel 550 S Flower St. 8PM – 12AM Double fist with a paddle in one hand and a beer in another.	21 TACO & TRIVIA TUESDAYS Angel City Brewery 216 Alameda St. 7PM There's nothing quite like quality tacos and a good competitive battle of the minds.	22 WHISKEY WEDNESDAYS The Escondite 410 Boyd St. 9PM \$3 whiskies? Prepare your liver.	23 LATIDO THURSDAYS Caña Rum Bar 714 Olympic Blvd. 10PM – 2AM Cumbia, dub and Afrobeat and just about anything with unrelenting bass.	24 BRING YOUR OWN DANCE MOVES The Music Center Plaza 135 N Grand Ave. 8PM Free dance party DJ'd by Mark de Clive-Lowe. #BYODM	25 SUMMER ON SEVENTH Inner-City Arts 720 Kohler St. 7PM – 12AM Eat, drink and dance to the tunes of Cut Chemist all in the name of supporting free art education for underserved youth.
26 TWILIGHT IN THE GARDEN: FEAT. SHAFIQ HUSAYN JACCC 244 S San Pedro St. 5PM The final performance in a series of weekly twilight shows in the tranquility of JACCC's Japanese garden.	27 THANK GOD IT'S MONDAY Honeycut 819 S Flower St. 10PM Dance away the lingering weekend energy to 90s jams.	28 MARKET TUESDAYS LA Mart 1933 Broadway 9AM – 5PM Shop the showroom's specials!	29 LANGSTON HUGHES' "ASK YOUR MAMA: 12 MOODS FOR JAZZ" Central Library 550 S Hope St. 7:15PM This special presentation marks the release of a new orchestral recording.	30 GAME NIGHT Grand Central Market 317 Broadway 6 – 9PM Ping-Pong, Cornhole, Jenga, Uno, Cards Against Humanity, and Scrabble amongst the delicious array of GCM's food and drink.	31 MARE IMBRIUM (SEA OF RAIN) California Plaza 351 S Olive St. 8PM An experimental installation beginning with "primal sounds of the hunt" and closing with "a look towards the cosmos."	1 INDIANA JONES: RAIDERS OF THE LOST ARK Electric Dusk Drive-In 1000 San Julian St. 8:30PM "Snakes. Why'd it have to be Snakes?"



VIEW OUR FULL CALENDAR AT LADOWNTOWNER.COM/CALENDAR

Performance at The Geffen Contemporary at MOCA

Including **GEO WYETH,**
JAMES FAUNTLEROY,
JULIANA HUXTABLE,
ADAM LINDER, and others

full schedule at:
moca.org/stepandrepeat

July 17, 6–11pm
July 18, 6–11pm
July 19, 6–10pm

STEP AND REPEAT

Step and Repeat is organized by MOCAtv Creative Director Emma Reeves and MOCA Assistant Curator Lanka Tattersall.
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THE MUSEUM OF CONTEMPORARY ART,
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