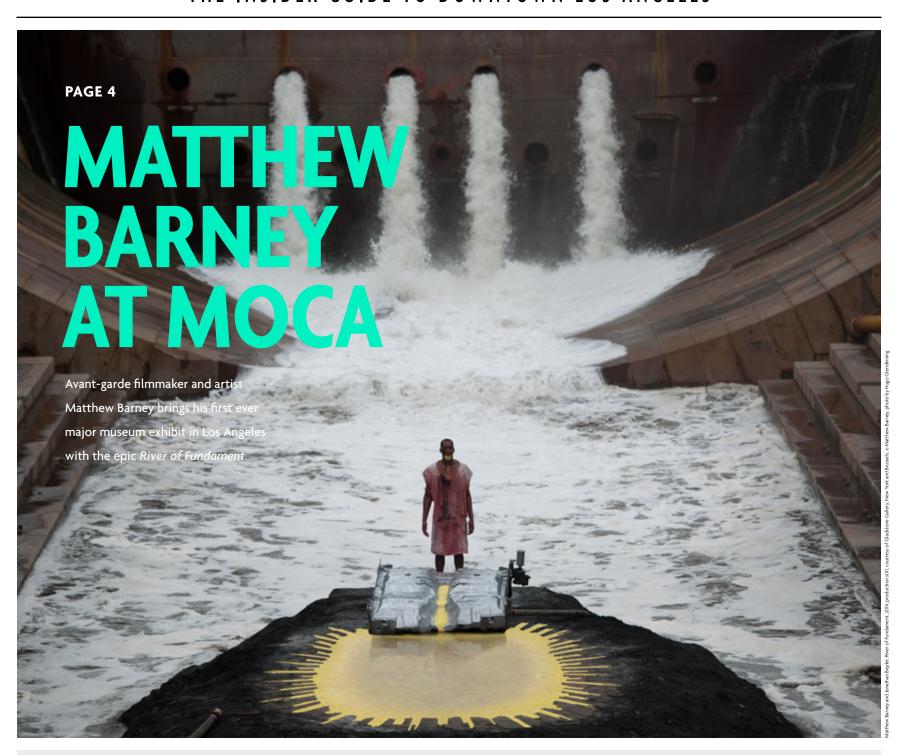
SEPT 2015

ISSUE 13

DOWNTOWNER

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES



PEKING TAVERN

The authentic, hole-in-the-wall Chinese tavern who are letting you in on the secrets of traditional food and liquor in Beijing, circa 1994.

PAGE 8

DOWNTOWN MAP

PAGE 12

EVENT CALENDAR

PAGE 23

CHELSEA WOLFE

The unearthly singer returns to DTLA for a night of beauty, dreams, and devastation.

PAGE 14

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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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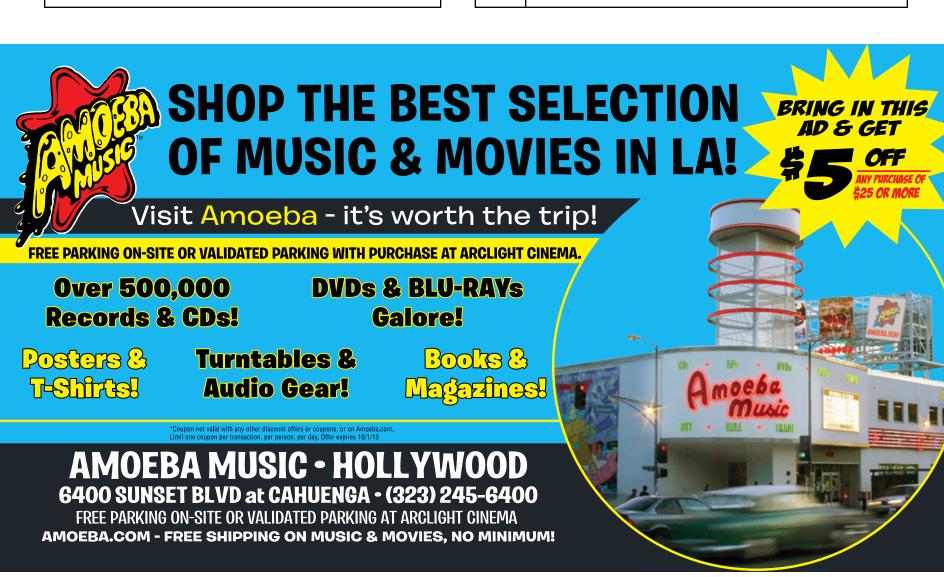
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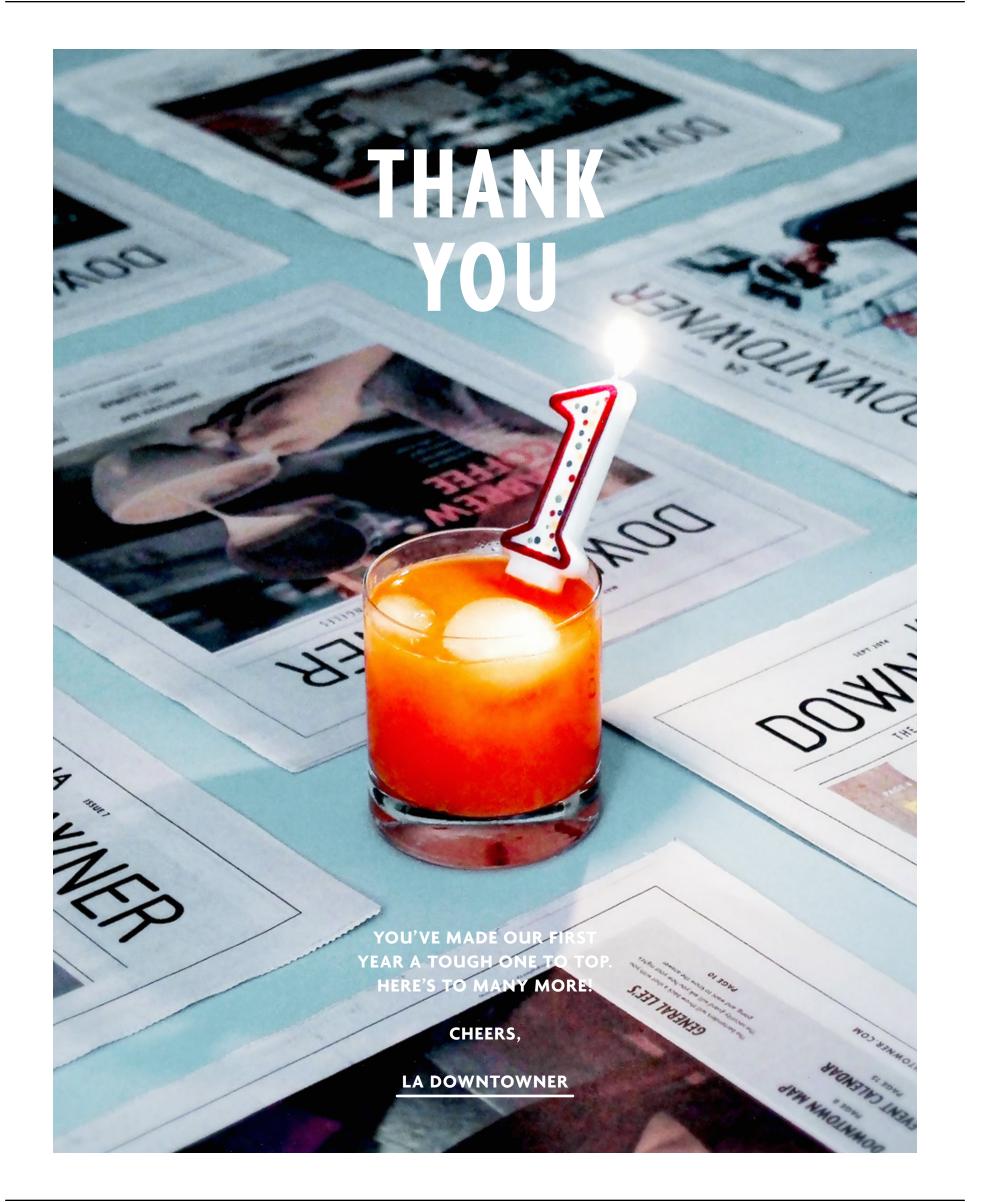
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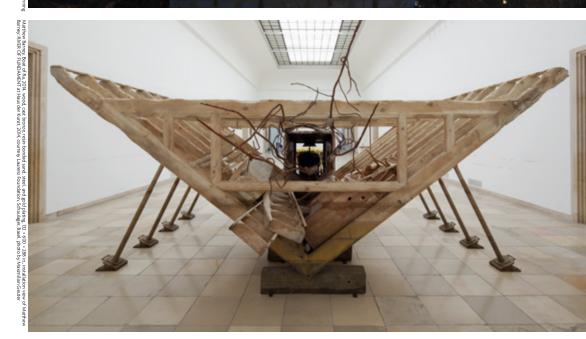
IN THIS ISSUE 4 MATTHEW BARNEY AT MOCA 6 LA CITA 8 PEKING TAVERN 10 PATTERN BAR 12 MAP OF DOWNTOWN 14 AN INTERVIEW WITH CHELSEA WOLFE 16 FACTORY KITCHEN 18 LIBRARY BAR 20 STREET STYLE 23 DOWNTOWN EVENT CALENDAR











MATTHEW BARNEY AT MOCA

RIVER OF FUNDAMENT

Written By Scott Meisse
Videography By Kort Havens & Logan Havens

This month The Geffen Contemporary at MOCA will launch its most ambitious exhibit of the year with avant-garde filmmaker and artist, Matthew Barney's River of Fundament. It's already been an impressive year for MOCA in their post Deitch-era, but bringing Matthew Barney to Downtown is especially significant. This is Barney's first ever major museum appearance in Los Angeles, and his largest project since The CREMASTER Cycle, his juggernaut series of films from 1994-2002. In his latest epic, River of Fundament, longtime collaborator, composer Jonathan Bepler returns as well as a few key elements and characters from CREMASTER 3. Again massive in scope, Barney's latest project has been in the works since '06. The large scale exhibition of sculptures, storyboards, and illustrations will be accompanied by the film at MOCA.

Loosely based on Norman Mailer's 1983 epic, wildly crude, and phantasmagoric Ancient Evenings, Barney weaves a multi-layered, surreal, and complex tale that, like his previous films, incorporates the sculptural process of his work. "There are works that appear in the film, and others that deal with the language of the materials, what Barney considers the narrative progression of materials", Lanka Tattersall, MOCA's Assistant Curator explains. The exhibition's sculptures, "are not a literal translation, it's not the set, but pieces from the film that are re-configured and transformed." The film includes the largest non-industrial metal pour ever. "You see that in the film, this incredible moment surrounded by musicians, the film's characters, and you see the sculpture

being created. This idea of working with brass and bronze, focusing on the narrative around these ancient materials and traditional casting. There's a primeval sensibility."

Matthew Barney garnered immense

and deserved critical acclaim with The CREMASTER Cycle, and this dense, complicated, and otherworldly cinematic series has ties to River of Fundament too. Tattersall explains, "Matthew Barney has worked with interweaving of personal and historical mythologies. Here he's tapping into both Norman Mailer's novel, and the ancient Egyptian text Book of the Dead, there's this very broad scope of time." Broad indeed, as the large scale, sight specific, filmic opera's parallel narrative takes us from Detroit to Los Angeles, capturing the protagonist's transformations (both physical and spiritual), modern industrial processing in the auto industry, indigenous music and dance — all while mirroring ancient Egyptian mythology, and of course, Norman Mailer himself. "It's also a cautionary tale," says Tattersall, "about human's relationship to nature, and a failure of a will-to-power."

It's not shocking Mathew Barney hasn't had a museum show in the land of Hollywood yet, his work as a filmmaker's work doesn't quite reach 'the Hollywood tentacle'. That this new, monumental work comes to LA now, is an exciting landmark for all of LA. Tattersall feels it too, "It makes sense for Los Angeles, being a cinematic town. We'll be building a cinema in the Geffen itself, which will be a totally new thing." Expect to see the film while you're here, but Tattersall explains it best, "The bulk of the exhibition is sculpture, that will reward very close looking. There's expertly crafted pieces here . . . and a mystery about them and the film that's quite wonderful. Matthew is a great storyteller, he raises questions that speak to basic, primal drives. He asks grand questions about what it is to be human."

FIND OUT MORE:
riveroffundament.net / moca.org

AND WATCH THE FEATURETTE: ladowntowner.com/matthew-barney-at-moca









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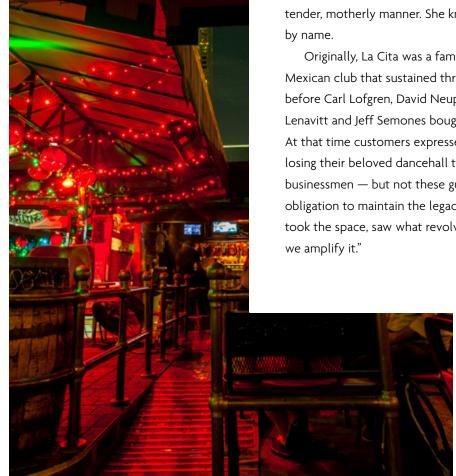


At the landing of Angels Flight, stands the black sheep of Bunker Hill: La Cita, the dive bar above

Enter into eye shocking darkness, give it a minute; you'll slowly adjust to the red haze that radiates off string lights and mariachi decor. Cocktails, micheladas, and buckets of beer are slung across the bar to patrons; some alone, some rowdy, but mostly regulars. An older woman sat alone sipping a beer — she giggled at her phone and chatted with the bouncer in a tender, motherly manner. She knows everyone

Originally, La Cita was a family owned Mexican club that sustained three generations before Carl Lofgren, David Neupert, Pete Lenavitt and Jeff Semones bought it in 2006. At that time customers expressed some fear in losing their beloved dancehall to money hungry businessmen — but not these guys. "We felt an obligation to maintain the legacy," says Carl, "we took the space, saw what revolves around it and





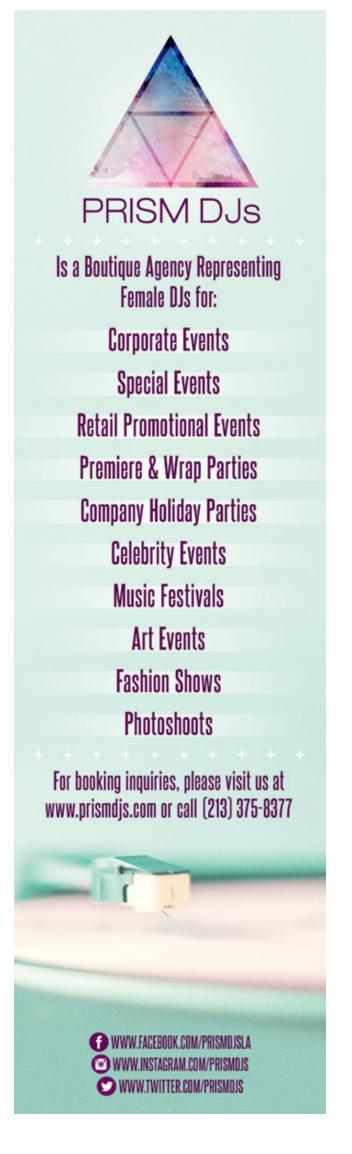


Grab a drink at the front bar and bear witness to live music as sauced up dancers scuff the floor to the beats of Latin banda, DJs or punk rock. Relax in the back patio, notably known as 'El Patio,' where smokers hold quiet conversations and dancers catch their breath. Staying true to its roots, Sundays are reserved for Doble Poder, a 7 hour homage to banda music where people stomp their boots off for a straight 45 minutes every hour. However, Sundays are not complete without nursing a hangover, El Patio hosts build your own bloody marys for all weekend brunch enthusiasts. "We have a great appreciation for differences in culture and we celebrate that. We're not trying to be anything other than what we are, we let it evolve into what it is." The days alternate with different vibes, varying between weekly gay dance parties, pin-up rockabillies or punky reggae. This harmonious clash in cultures is what makes La Cita, uniquely La Cita.

In a city undergoing constant change, La Cita stands quietly on the sidelines observing the outgoing and the incoming, all while keeping one thing in mind, "We don't stay safe, we like to mix it up. We're here for the community. We want to build the city of downtown, not make it competitive, we're part of what makes LA better."













was even awarded \$10,000 on Travel Channel.

Inside, against the far wall, is the bar. Peking
Tavern is one of only two places in the country to
serve baijiu, a high-proof Chinese liquor distilled
primarily from sorghum. Depending on the brand,
the flavor of baijiu varies between intensely fruity
(think papaya, mango, plum) and toasted and
savory. Our favorite rendition is the Wong Chiu
Punch, with hibiscus and fresh lemon juice.

has spent decades crafting dumplings and dough

— folding dumpling skins or swinging out yard-long

tubes for noodles. The fish dumpling that's on the

menu, served in a Szechwan red oil garlic sauce,

Of course, there are all the usual suspects too, some of which have evolved a bit, and for the better. The Manhattan and Old Fashioned use a specially made Five-Spice bitters, the five-spice being the ubiquitous blend of cinnamon, star anise, Szechwan pepper corn, and fennel seed used in Northern Chinese cooking.

The décor is Chinese eclectic meets new-downtown. The long, glistening bar, with eighteen craft beers on tap, the mixed drinks that glisten like jewels, the Ping-Pong table in the back, you've maybe thought, "this is not authentic." But "authentic" is a slippery term. As far as Chinese food goes, Peking Tavern is not the San Gabriel Valley brand of Chinese, and it's not trying to be.

The inspiration for the restaurant comes from the ten years tavern owners Andrew Wong and Andrew Chiu lived in China. Peking Tavern is Beijing circa 1994, the window of time when China was first transitioning from a communist to a free market economy.

"The best way to describe this is like going from black and white to color," Wong says.

Food, which was once confined to identical stalls serving identical, government-rationed ingredients, saw a resurgence of the traditional.

Tradition, after being locked away for so long, was suddenly something fresh and novel. People were cooking again in the way that they knew, with the same recipes and spices that had lasted generations, only the cultural climate had changed.

And that's at the heart of what Peking Tavern does: its traditional food in the traditional way, evolved a step to meet the needs of downtown culture and palate.

"We're not making food so only certain people can consume it," Wong says. "Yes, we've made adjustments, but not to the point where it doesn't have a connection to our own past."

FIND THEM HERE: 806 S Spring St. tooguapo.com



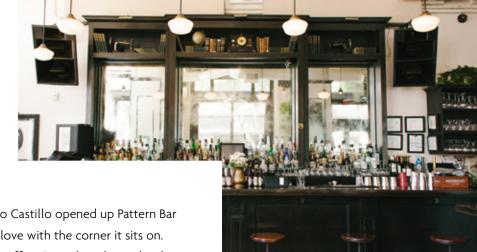












In 2011, Eduardo Castillo opened up Pattern Bar after falling in love with the corner it sits on. The bar's menu offers Spanish-style sandwiches and tapas, but its most unique offering hails from Castillo's roots — Venezuelan corn cakes, also known as "arepas". The drinks are stiff concoctions that are appropriately named after only the most "haute" of design houses: the Dior, the McQueen, and the Balenciaga to name a few. The Chanel is a crowd favorite and includes reposado tequila, orange liqueur, lime juice, cilantro, and jalapeño.

With the rapid development of downtown, there comes more opportunity for businesses.

A.P.C., Acne, and Tanner Goods are all part of the recent retail movement and sit just around the corner from Pattern Bar. Take it from Jose, one of the bartenders who has been with the bar since its opening, "Each year gets better.

This year has been amazing because of the many stores and restaurants that have popped up. Every week we have at least one customer who says they never knew we were here."

The bar prides itself on its amazing sound system; a DJ spins each week from Thursday to Saturday. Come visit and treat yourself to a designer drink and hip tunes.









LA CITA
336 S Hill St.

PATTERN BAR
100 W 9th St.

patternbar.com

lacitabar.com

C LIBRARY BAR
630 W 6th St. #116A
librarybarla.com



PEKING TAVERN

806 S Spring St.
tooguapo.com

FACTORY KITCHEN
1300 Factory Pl.

thefactorykitchen.com



MATTHEW BARNEY

152 N Central Ave.
riveroffundament.net / moca.org

CHELSEA WOLFE

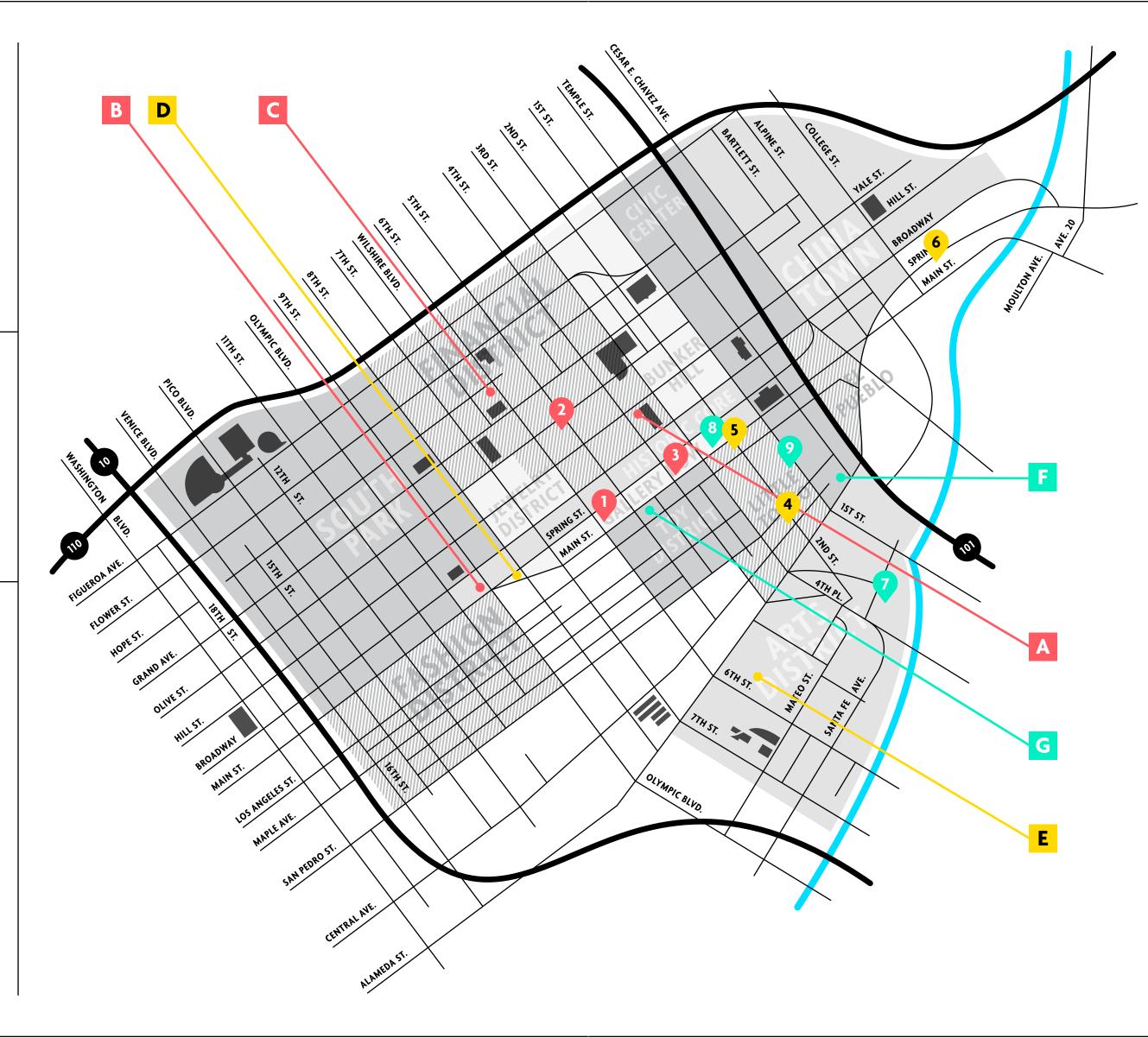
448 S Main St.
chelseawolfe.net / theregenttheater.com

CITY STREETS

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DOWNTOWN FAVORITES



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However, may we suggest gently grasping your fine china handle and sticking your pinky up, in a balanced salute to the Mr. Darcys and Ms.

Bennets of the world, anyway?



BAR 107

107 W 4th St. — (213) 625-7382

The Downtown dive stalwart continues to fight back at gentrified DTLA by staying open and offering bargain-price beverages.

Bless you, 107!



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330 E 2nd St. — (213) 265-7879

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108 West 2nd St. #104 — badmaashla.com
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NICK'S CAFE

1300 N Spring St. — nickscafela.com

A true local-haunt, Nick's has been serving the best ham and eggs in town since 1948. You'll have to venture into the industrial Mission Junction, but it's one of the best diner experiences in the city.



WITTMORE

300 S Santa Fe Ave. — shopwittmore.com

Among the first spaces to open in The Yards at One Santa Fe,

Wittmore's selection of carefully curated menswear is one of the
best in the business.



DOWNTOWN INDEPENDENT

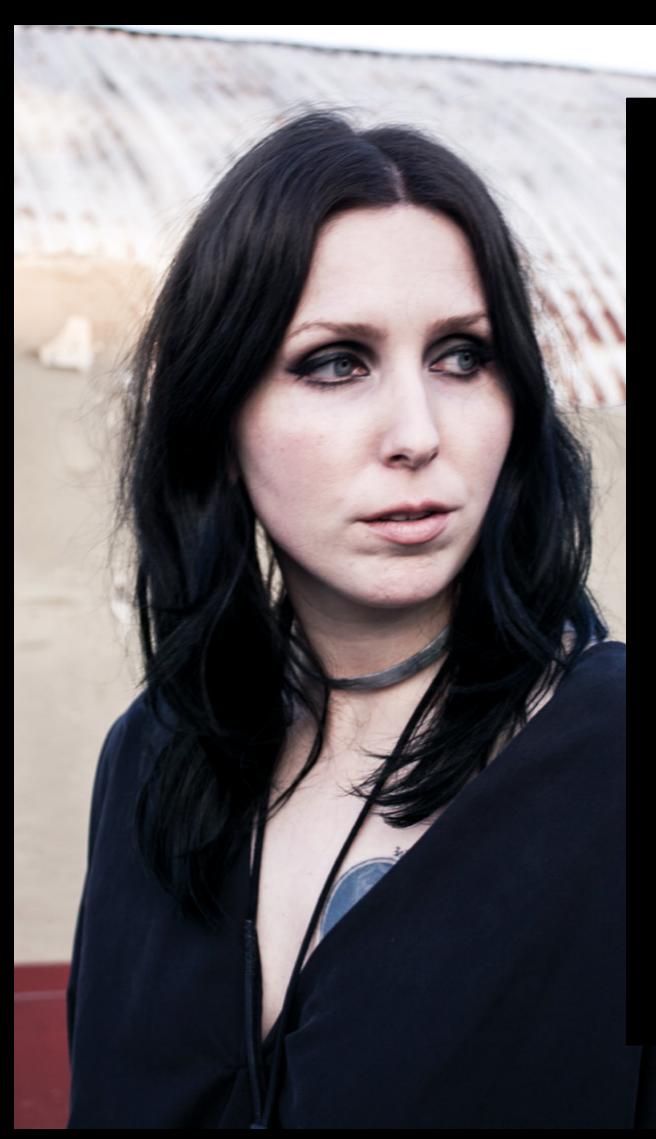
251 S Main St. — downtownindependent.com This innovative and sleek theatre is the place to catch all the best indie films in one place, and is also available to rent as an event location.



RED WING SHOE STORE

226 E 1st St. — redwingshoestore.com

The only place to go for stylish work boots from a tried-andtested, century-old company. Nobody has a reputation quite like
Red Wings.



CHELSEA WOLFE

RETURNS TO DTLA FOR A NIGHT OF DREAMS AND DEVASTATION

Written & Photographed By Scott Meisse

I had the opportunity to chat with Chelsea Wolfe over cocktails at Sonny's Hideaway about her new album and life as a Downtowner. Fans have no doubt been reading the heaps of glowing praise for *Abyss*, released in August (her 5th album in as many years), likely agreeing it's the band's best release yet. 'The best' claim, however, does her earlier albums a bit of injustice, as each album tends to be equally remarkable as the next.

Wolfe somehow gets better with each album. She can shift genres completely or sometimes offer a culmination of what came before, but with new ground unearthed.

Described as 'goth-folk' to 'metal', she's simply too gifted a singer and songwriter to be pigeonholed that easily. The ephemeral *Unknown Rooms: A Collection of Acoustic Songs* from 2012 was both intensely beautiful and heart wrenching, a duality Wolfe touches upon and evolved sonically in her most widely recognized album, *Pain is Beauty* from 2013.

On *Abyss*, the dynamics are pushed even further, as she explores the murky realm between sleep and consciousness, light and darkness, the serene and the terrifying. "The

range of dynamics I lean toward naturally, I've always been obsessed with contrast", Wolfe explains, "how the dark parts of the world interact with the light." For years she suffered from sleep paralysis, the dreamlike state of being half asleep, able to move but unable to wake, her dream's lingering apparitions still visible in her room. Wolfe conjures this terror by pairing ethereal, sorrowful rests against violent crescendos of distortion and descending chord progressions. The results are disquieting; sometimes tender, others frightening.

The band worked for the first time with producer John Congleton, (SWANS, St. Vincent, Earl Sweatshirt), who helped bring an immediacy to the vocals as well as a noticeably heavier, Sabbath-like, drop-D tuned guitar sound. The band is formidable here, and stars longtime accomplice Ben Chisolm, who hammers the deep, ominous bass and keyboard arrangements. Ezra Buchla returns on viola, and Dylan Fujioka is once again spectacular on drums, seamlessly ranging from acoustic to electronic sound without ever sacrificing the raw and often brutal emotion of the songs.

Pressed on black splattered, ice-blue vinyl, the new record closely resembles the singer's bright, preternatural eyes. Statuesque and draped in black, Wolfe cuts a striking figure, but onstage connecting her very personal work to the crowd was difficult. "When I first started, I was so painfully awkward about going on stage, I had to wear a veil, I just couldn't face the audience. Since the second album, I've been making a lot of eye contact. Now at shows, I feel like we're having an experience together. I want it to be intimate.'

Raised in Sacramento, Wolfe had musical and creative parents that turned her on to the likes of Hank Williams, Joni Mitchell, and

Johnny Cash early. She started playing and recording music as a child. This lends to her range of sound from album to album. She made her move to the Pico/Union area in her 20's, frequently using DTLA as a backdrop to three of her albums, but some of her worst nights' sleep. 'I lived in a house with seven people. The song Feral Love was inspired by infusing my love of nature with the sounds of Downtown." Since moving to the high desert, her sleep paralysis has mellowed, "but I'm charmed by Downtown, which is surprising, I'm not really a city person. I really love Pattern Bar. I love fashion, so it was always a lot of fun for me. Then we'd go to Pizzanista which was amazing, and I love The Last Bookstore. I liked to walk Skid Row too, I met a lot of fascinating people there."

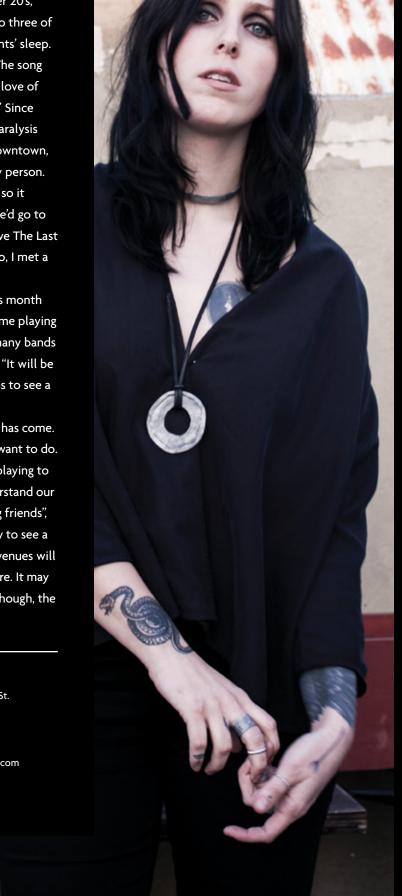
Chelsea Wolfe returns to DTLA this month to play The Regent Theater, her first time playing LA as a headliner, rather than one of many bands on the all too frequent 'festival' tours. "It will be nice to have our own show, for our fans to see a full set. It will be our vibe and mood."

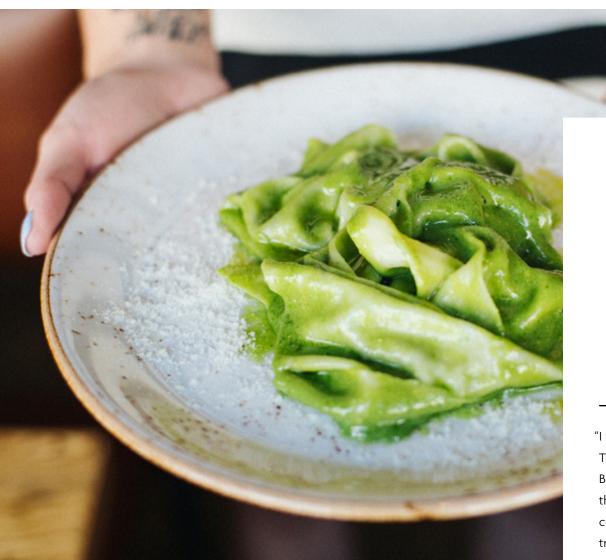
For the uninitiated, well, your time has come. "What we're doing is definitely what I want to do. I like that we're growing slowly. We're playing to the people who are in our realm, understand our music and appreciate it. It's like making friends", says Wolfe. Her show is an opportunity to see a truly brilliant artist on the rise, as the venues will likely only be getting larger in the future. It may be premature to say she's at her peak though, the next album could likely be her best.

SEE HER LIVE:
The Regent Theater — 448 S Main St.
Sept 25th

FIND OUT MORE:

chelseawolfe.net / theregenttheater.com





16

FACTORY KITCHEN

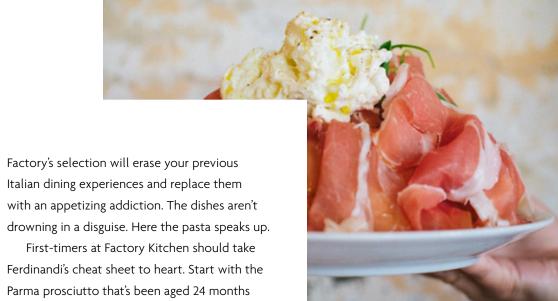
ITALIAN STAYCATION

Written by Linda Hosmer
Photographed By Alyse Gilbert

"I want them to feel in Italy for a second," says
The Factory Kitchen's CEO Matteo Ferdinandi.
But his promise of a tasty vacation lasts longer
than a mere second as its menu takes you on a
culinary journey that has you booking your next
trip back.

The Factory Kitchen is a neighborhood trattoria tucked inside an industrial building, away from the bustling core of downtown. It's the elusive hideaway you're eager to tell friends about.

The small and simple layout is inviting with worn down concrete pillars sparing you the stuffiness usually associated with Italian joints in LA. The kitchen is open and takes center stage with the restaurant's star ingredient — handmade pasta. You get to see you're in good hands, as famed Executive Chef Angelo Auriana serves up plates backed by decades of training paired with his instinct for pasta making. "It's something you need to bring on within your DNA, within your heart, within your soul, "Ferdinandi praises Auriana his longtime friend and now partner in delectable crime.



Ferdinandi's cheat sheet to heart. Start with the Parma prosciutto that's been aged 24 months and sits on a fluffy cloud of sage dough with stracciatella drizzled with Ligurian olive oil.

Next try their signature Mandilli di Seta: silky handkerchief pasta with Ligurian almond basil pesto that'll have you closing your eyes in public as you attempt to memorize the moment.

Then Ferdinandi suggests you try the traditional Focaccina, the perfect warm-up to your entrée of choice.

Factory sources its ingredients locally and its fish is flown in from the Mediterranean.

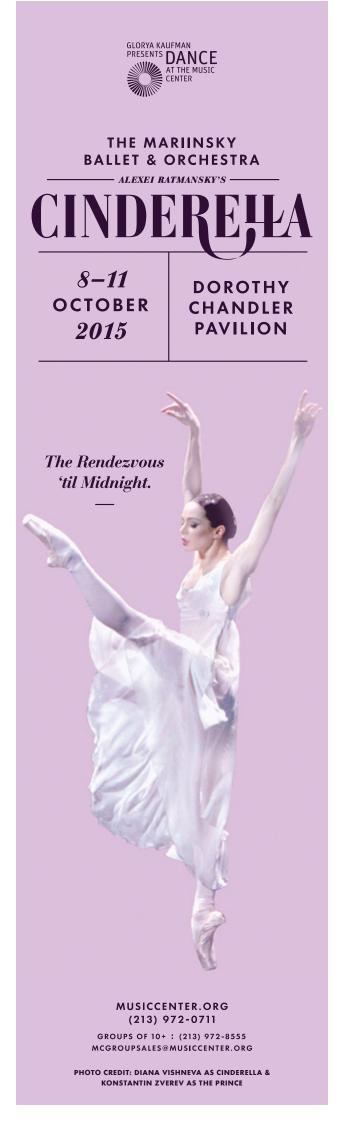
Meanwhile Ferdinandi's wife, Francine, a certified sommelier will impress any thirsty guest with her careful wine selection. You can also sip seasonal cocktails. The Mezcali and Cream on Chrome are favorites.

And even though Ferdinandi and Auriana have both enjoyed success alongside giants in the restaurant world from Wolfgang Puck to Celestino Drago to Piero Selvaggio these two guys are focused beyond bragging rights, "We're very humble. We're just artisans, and we're artisans that take pride in what they do, we're very passionate."

FIND THEM HERE: 1300 Factory Pl. thefactorykitchen.com













18

LIBRARY BAR

A DECADE ON...

Written By Stephen Day
Photographed By Samantha Romero

When Library Bar opened a decade ago there was very little around it. Businessmen and women flooded into the Financial District every day for work and left straight after, with no consideration toward staying in the city to reflect on the day with colleagues. "It was a very different place to what it is today," says Jonny Valenti, principal partner and founder of ACME hospitality group, who own a number of bars downtown including Library Bar. "It was dangerous too, on many levels."

Today, the area is a hive of activity, but Library Bar remains as it always has — the long, upward-tilting blinds and shadows cast by surrounding buildings creating an oasis from the year-round summer light. "Time stops when you come in here," says Valenti. "There's no clock, so you can't really gauge exactly what time of day it is. It's a nice little getaway."

The mirrored wall behind the bar is partially obscured by rows of spirits and a hand-written menu, but the dimmed, overhead lighting offers enough reflection between the words to see a softly lit and becoming face staring back at you through the dark. The nature of the bar itself and its dependable patrons is approachable, with an extensive cocktail menu featuring creative literary titles such as the "Big Bad Wolf" and "Femme

Fatale". The décor feels stately yet familiar — the aging bookshelf on the back wall, small fireplace, and bust of Shakespeare at its core.

Patrons occasionally ask if they can check out books from the small library, and while the bar is cool with people reading, they don't let people take the books home too. "People get a kick out of that though," says Valenti. "They pick up random books and read them and share them with their friends . . . people have definitely left notes for each other [in the books] and played little games with each other too."

Many things have changed around the bar over the years, but one thing that hasn't is the crowd. "We've had regulars who have been coming here for eight years during our happy hour," says Andrew All, General Manger. "Ultimately, it still carries on the tradition the bar started with . . . but there's a lot more competition downtown now and a lot more new bars opening up, so you stay relevant. You have to make sure you're keeping up with the times."

While tasteful and elegant, there's a mischievous streak that emerges from the shadows each night around nine – when the crowd has settled into their drams and the energy of the room is reaching an energetic peak. This holds until the last secrets are being playfully whispered between lovers in the corner, by a 3rd edition *A Farewell to Arms* and tattered, hard-cover copy of *East of Eden*. Only then are the doors reluctantly closed for another night, and the romance of the quiet city streets becomes accountable for carrying the lovers home.

FIND THEM HERE: 630 W 6th St. #116A librarybarla.com









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Broadway

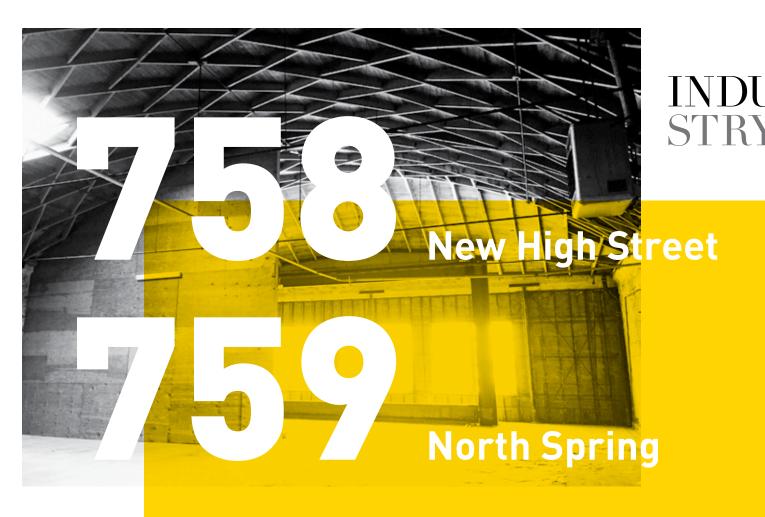




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DOWNTOWN EVENT CALENDAR

SEPTEMBER 2015

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
30	31	1	2	3	4	5
WAVEY POOL PARTY Hotel Figueroa 939 S Figueroa St. 2:30 – 8PM	THANK GOD IT'S MONDAY Honeycut 819 S Flower St. 10PM Dance away the lingering	DODGERS VS GIANTS Dodger Stadium 1000 Elysian Park Ave. 7:10PM	MWA NOIR SLAM The Last Bookstore 453 S Spring St. 7 - 8:30PM Take a walk on the wild	MORRISEYOKE Eastside Luv 1835 E 1st St. 8PM Come fully prepared to be your best Morrisey.	HBD LA 5K Blacklist LA La Plaza De Olvera St. 6:30PM Little did you know, Sept	UNDISCOVERED CHINATOWN Chinatown 800 N Broadway 10:30AM – 1PM There's more to Chinatown
Drinks, DJs and bikinis. What's Sunday Funday without a pool?	weekend energy to 90s jams.	Free Justin Turner bobblehead giveaway as Los Doyers take on their division rivals.	side — a fierce, fast- paced trip to the edge of modern noir.	,	4th is LA's birthday. Run for the love of our city.	than dim sum, discover the history and treasures in this walking tour.
6	7	8	9	10	11	12
HISTORIC DOWNTOWN FARMERS MARKET 652 Mateo St. #107 9AM – 2PM Come with family or friends for the day and find some of the freshest produce available downtown.	VIVA MONDAYS Hotel Figueroa 939 S Figueroa St. 7 – 10PM Free shows from International bands at the Veranda Poolside Lounge with bonus Happy Hours from 4-7pm & 10-11pm.	THOMAS ADÈS & GLORIA CHENG Colburn School of Music – Zipper Hall 200 S Grand Ave. 8PM Adès debuts Concert Paraphrase on Powder Her Face with Piano Spheres' Cheng.	WITTMORE X MATSUDA Wittmore 300 S Santa Fe Ave. 11AM – 7PM The Arts District store opens their temporary Matsuda Eyewear sunglasses boutique and exhibition.	DOWNTOWN ART WALK MOCA Grand Ave. 6th & Spring St. 12 - 10PM Downtown's free, self-guided, public art phenomenon. Grab a friend and start walking.	GUERRILLA TACOS Blacktop Coffee 826 E 3rd St. 10AM – 2PM Guerrilla Tacos' food truck will be parked outside, catering to your insatiable Arts District lunch-rush desires.	JAWS Electric Dusk Drive-In 1000 San Julian St. 7:30PM Don't worry there's no water below your feet at Electric Dusk for this thriller — we're in a drought.
13	14	15	16	17	18	19
MATTHEW BARNEY: RIVER OF FUNDAMENT The Geffen Contemporary at MOCA 152 N Central Ave. 11AM – 6PM Barney's largest filmic undertaking since The CREMASTER Cycle.	WAVVES Teragram Ballroom 1234 W 7th St. 7PM Check out Wavves' charmingly messy, no-fi sound, supported by Twin Peaks!	EL GRITO La Cita 336 S Hill St. 4PM Celebrate Mexican Independence Day with drink specials and free tacos! while they last.	JAZZ WEDNESDAYS Urban Radish 661 Imperial St. 6 – 9PM Dinner Specials & Summer Grill featuring live music from Kyle Crane Band.	UNDER THE INFLUENCE The Last Bookstore 453 S Spring St. 7:30 – 9PM Readings from Joe Clifford, Ryan Leone, and Jerry Stahl from what is considered to be the best junkie memoir ever.	FREE LEGAL CONSULTATIONS LA County Law Library 301 W 1st St. 1 – 4PM Once-a-month, volunteer attorneys are available for free 20 minute consultations on a first come, first serve basis.	CONSIGN YOUR DESIGN! Billings Auction 1919 Bay St. Seeking and showcasing a wide range of modernist vintage furnishings, art, objects and accessories for a fun, cool and curated sale.
20	21	22	23	24	25	26
WAVEY POOL PARY Hotel Figueroa 939 S Figueroa St. 11AM, 1:30, & 4PM The Well & Dim Mak present the second to last Pool Party of the summer at Veranda Bar. Get wet and wavey!	PSYCHIC TV Telegram Ballroom 1234 W 7th St. 8PM A rare chance (and possibly your last) to experience Genesis Breyer P-Orridge and the band.	THE MAKERS Seven Grand 515 7th St. 10PM – 1AM Improvised Jazz & Unrelenting Whiskies.	FARMER'S MARKET Pershing Square 532 S Olive St. 9AM – 2PM Re-stock your fridge and pantry with the best of the best and freshest of the fresh!	SOCIAL HOUR Barrel Down 525 W 7th St. 4 – 7PM Enjoy the Financial District beer hall's food and drink specials that are sure to quench any thirst and satisfy any appetite.	CHELSEA WOLFE The Regent 448 S Main St. 9PM Chelsea Wolfe's return to DTLA marks the first opportunity for residents to see this truly brilliant artist-on-the-rise, since	BRIDGET JONES'S DIARY Electric Dusk Drive-In 1000 San Julian St. 7PM Relive the magic of Hugh Grant circa 2001
					the release of <i>Abyss</i> .	
SANGRIA SUNDAYS The Westin Plaza Deck 404 S Figueroa St.	28 RATATAT The Mayan 1038 S Hill St. 8PM	TROUBLEMAKERS: THE STORY OF LAND ART The Theatre at Ace Hotel 929 S Broadway	30 HAPPY HOUR Library Bar 630 W 6th St. 3 - 7PM	THE SOUND OF MUSIC The Ahmanson Theatre 135 N Grand Ave. 8PM	2 GRAND CENTRAL MARKET 317 S Broadway 'TIL 9PM	3 BEETHOVEN'S SYMPHONIES Walt Disney Concert Hall 111 S Grand Ave. 2 & 8PM
4 — 9PM RSVP to The Patio guest list before 1PM for music, drinks, friends and fun!	Check out one of the coolest duos in music as they tour their new album, <i>Magnifique</i> .	7PM A special screening followed by a Q&A with director James Crump and Philippe Vergne.	Good literature and cheap drinks at your favorite Financial District watering hole.	Three-time Tony Award winner Jack O'Brien launches the North-American tour of the world's most beloved musical at The Ahmanson.	The jewel in the crown of Downtown eating, grab a Madcapra falafel, G&B Coffee, McConnell's Ice Cream or so much more until 9pm.	LA Phil presents Immortal Beethoven with Symphonies 5 & 6 during the matinee and Symphonies 7 & 8 during the evening show.







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