

DOWNTOWNER

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

PAGE 4

ACE HOTEL

Experience a true DTLA staycation, complete with rooftop, restaurant, and room amenities. We'll help you, really.



Photographed by: Kort Havens & Logan Havens

TONY'S SALOON

At Tony's you're in for a solid night of drinks with zero fuss — and that's how Hunter S. Thompson liked it.

PAGE 6

DOWNTOWN MAP

PAGE 12

EVENT CALENDAR

PAGE 23

BURGERLORDS

From blog turned restaurant, the newest burger joint to hit Chinatown is bringing it back to the burger's roots. Only simple burgers and new cravings are made here.

PAGE 8

IN THIS ISSUE

- 4 ACE HOTEL
- 6 TONY'S SALOON
- 8 BURGERLORDS
- 10 PITCHOUN!
- 12 MAP OF DOWNTOWN
- 14 SKID ROW HOUSING TRUST
- 16 ENDORFFEINE
- 18 EAT DRINK AMERICANO
- 20 PERCH
- 23 EVENT CALENDAR

LADTR

LONG LIVE DOWNTOWN

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

A FERROCONCRETE PUBLICATION

— ferroconcrete.com —

Editor-in-Chief & Creative Director: Yo Santosa / yosantosa.com

Managing Editor: Scott Meisse

Designer & Art Director: Mike Payne

Assistant Editor & Staff Writer: Janica de Guzman

Staff Writer & Paperboy: Steve Day

Writers: Linda Hosmer, Rayna Jensen, Janet Sung, Ryan Thompson

Photographers: Kort Havens, Logan Havens, Oriana Koren,

Samantha Romero, Caleb Thal, Christian Thomas

Videographers: Kort Havens & Logan Havens

SUBSCRIBE

For the latest finds & happenings:

LADowntowner.com/subscribe

Follow us on Twitter & Instagram:

@LADowntowner

Like us on Facebook:

facebook.com/LADowntowner

CONTACT US

Got a cool tip to share?:

tips@ladowntowner.com

Feedback or just to say hello:

hello@ladowntowner.com

Looking to advertise?

ads@ladowntowner.com



SEE IT BEFORE IT CLOSSES!

MATTHEW BARNEY

RIVER OF FUNDAMENT

THE GEFFEN CONTEMPORARY AT MOCA | SEPTEMBER 13, 2015–JANUARY 18, 2016



MATTHEW BARNEY: RIVER OF FUNDAMENT IS ORGANIZED BY HAUS DER KUNST, MUNICH IN COLLABORATION WITH THE MUSEUM OF OLD AND NEW ART (MONA), TASMANIA AND CURATED BY OKWUI ENWEZOR. THE LOS ANGELES PRESENTATION IS COORDINATED BY MOCA ASSISTANT CURATOR LANKA TATTERSALL.

THE EXHIBITION WAS REALIZED BY MOCA IN COLLABORATION WITH LAURENZ FOUNDATION, SCHAULAGER, BASEL.

LEAD SUPPORT IS PROVIDED BY STEVEN & ALEXANDRA COHEN FOUNDATION AND GLADSTONE GALLERY.

MAJOR SUPPORT IS PROVIDED BY SADIE COLES HQ, LONDON, MARK FLETCHER AND TOBIAS MEYER, GLENSTONE FOUNDATION, AND REGEN PROJECTS, LOS ANGELES

ADDITIONAL SUPPORT IS PROVIDED BY CINDY AND HOWARD RACHOFSKY AND C. RICHARD AND PAMELA KRAMLICH.

IN-KIND MEDIA SUPPORT IS PROVIDED BY KCET 50, KCRW, Los Angeles

MATTHEW BARNEY AND JONATHAN BEPLER, RIVER OF FUNDAMENT, 2014, PRODUCTION STILL, COURTESY OF GLADSTONE GALLERY, NEW YORK AND BRUSSELS, © MATTHEW BARNEY, PHOTO BY HUGO GLENDINNING

JULIAN
Broadway



STREET
STYLE

No two streets are alike.
Discover the eclectic style
of LA Downtowners.



Photographed by
Samantha Romero



PAIGE
8th St.



JESSE
3rd St.



ACE HOTEL

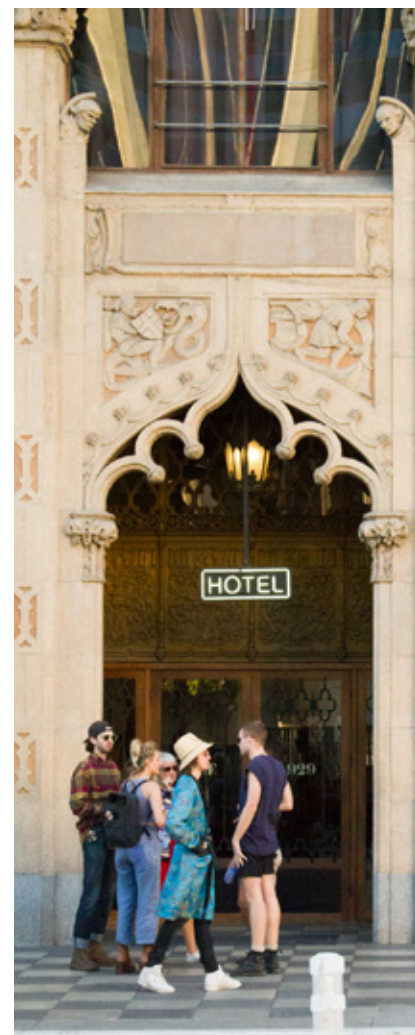
**PACK YOUR BAGS.
WE'RE PAYING.**

*Written By Steve Day
Photographed By Kort Havens & Logan Havens*

When Ace Hotel took residence in the historic United Artists Theatre and office buildings on Broadway, the cultural pull of the city moved with it. For years, the city's charm has been slowly gravitating away from Broadway, but it was Ace's presence that announced the area's revival — in bold, red neon letters.

With a rooftop bar boasting a panoramic view of the city and one of the best brunches downtown in their ground-floor restaurant, the hotel has quickly become a hive of social activity. Coupling this potential for eats and drinks with their incredible 1,600 seat Spanish-gothic theatre makes it difficult to find an Angeleno who isn't Instagramming the many sides of Ace. However, one aspect has been overlooked by locals. The aspect which makes the entire establishment viable: its rooms. You could spend hours under Ace's roof (or on top of it) and never sneak a peak into their primary trade. And why would you? After all, you can experience much of what the hotel offers without a room key, but in doing so you miss the little things. You miss the magic.

At Ace Hotel, every amenity is an extension of your room and in turn, you. From the moment you are checked in at the front-desk, you become a part of the hotel workings — as integral to the function of the larger mechanism as any employee or amenity. Creating that balance between home and hotel is in the details. Lean up against the



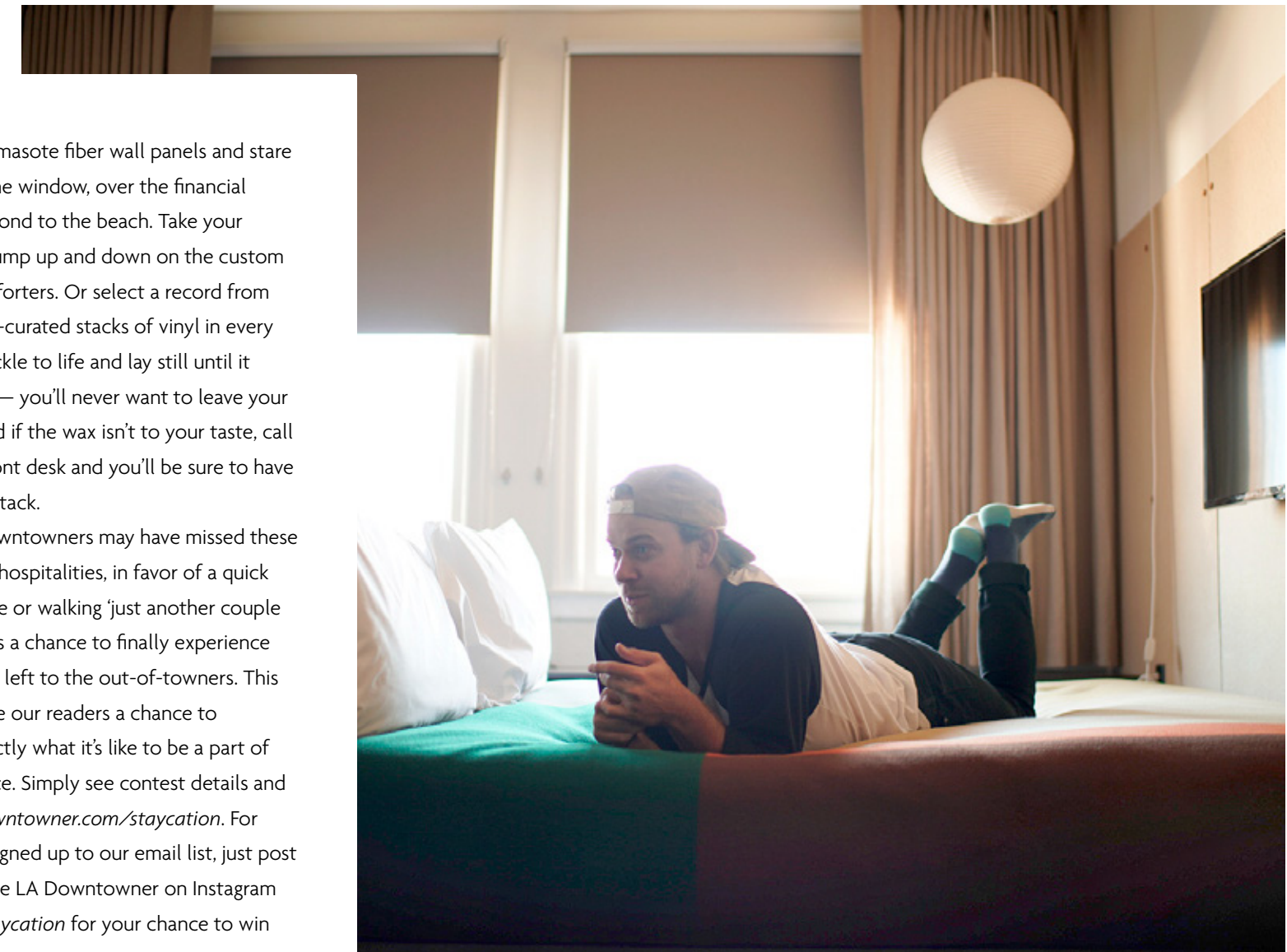
repurposed Homasote fiber wall panels and stare west through the window, over the financial district and beyond to the beach. Take your shoes off and jump up and down on the custom Pendleton comforters. Or select a record from one of the well-curated stacks of vinyl in every room; let it crackle to life and lay still until it spins itself out — you'll never want to leave your room again. And if the wax isn't to your taste, call down to the front desk and you'll be sure to have a prompt new stack.

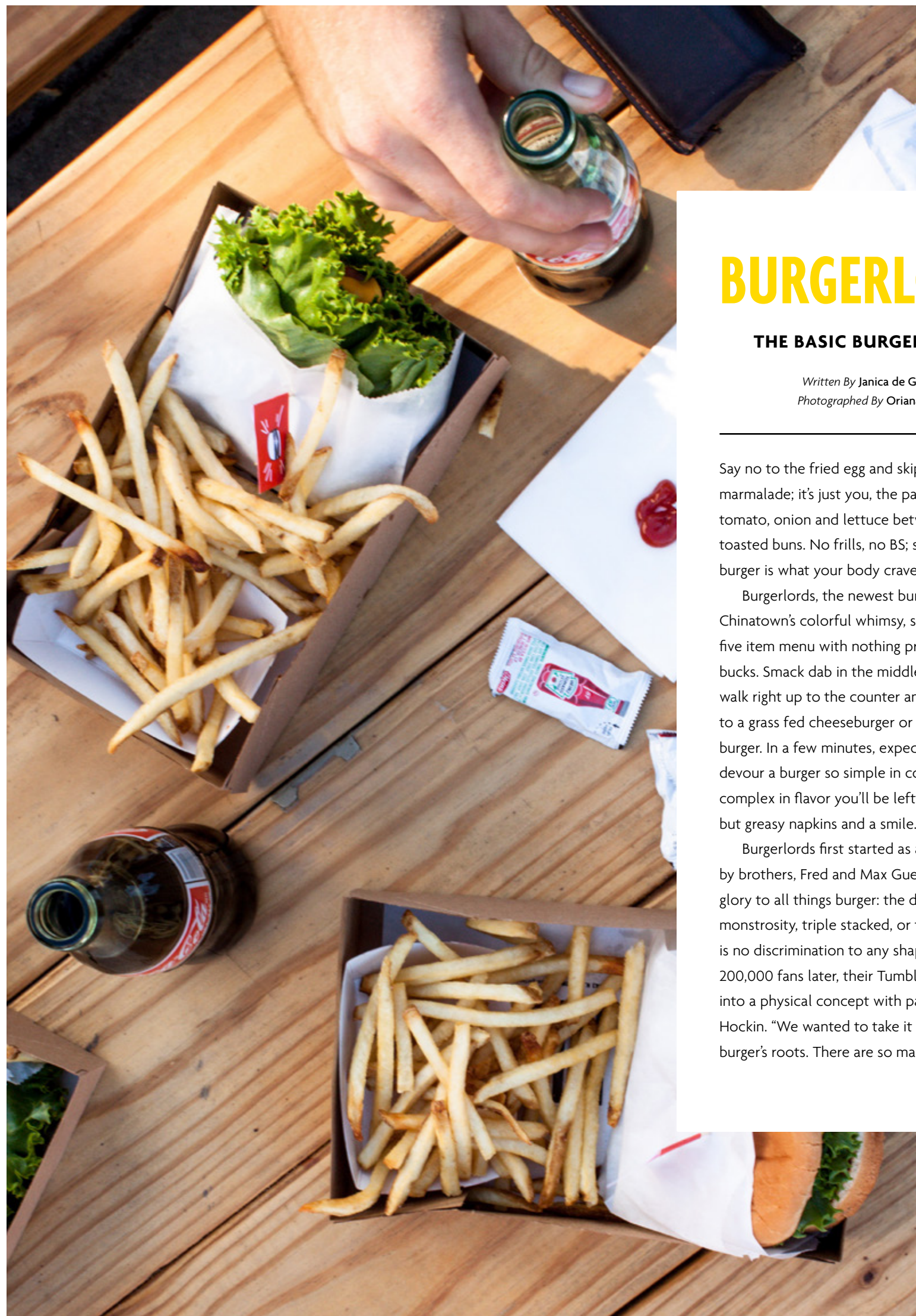
As most Downtowners may have missed these subtle in-room hospitalities, in favor of a quick Uber back home or walking 'just another couple of blocks'; here's a chance to finally experience what's normally left to the out-of-towners. This month we'll give our readers a chance to experience exactly what it's like to be a part of the family at Ace. Simply see contest details and sign up at ladowntowner.com/staycation. For those already signed up to our email list, just post a photo with the LA Downtowner on Instagram with [#LADTRstaycation](https://www.instagram.com/explore/tags/LADTRstaycation) for your chance to win a night on us!

It's your chance to see the side of Ace that few Downtowners ever see and to experience the allure of Ace's indigenous city experience. "The warmth and hospitality is Ace, but the environment is very much what it is and where it is," says Sarah Bier, Events Sales Manager. "Every Ace location is unique." Even some of the art in the upstairs bar is woven blanket-work from Skid Row, "to remind us where we are, downtown," says Bier. With a focus on its history and culture, Ace has managed to capture the golden age of downtown history and simultaneously help pioneer a new golden age. Long Live Downtown!

FIND THEM HERE:
929 S Broadway / acehotel.com/losangeles

ENTER THE STAYCATION GIVE-AWAY:
ladowntowner.com/staycation





BURGERLORDS

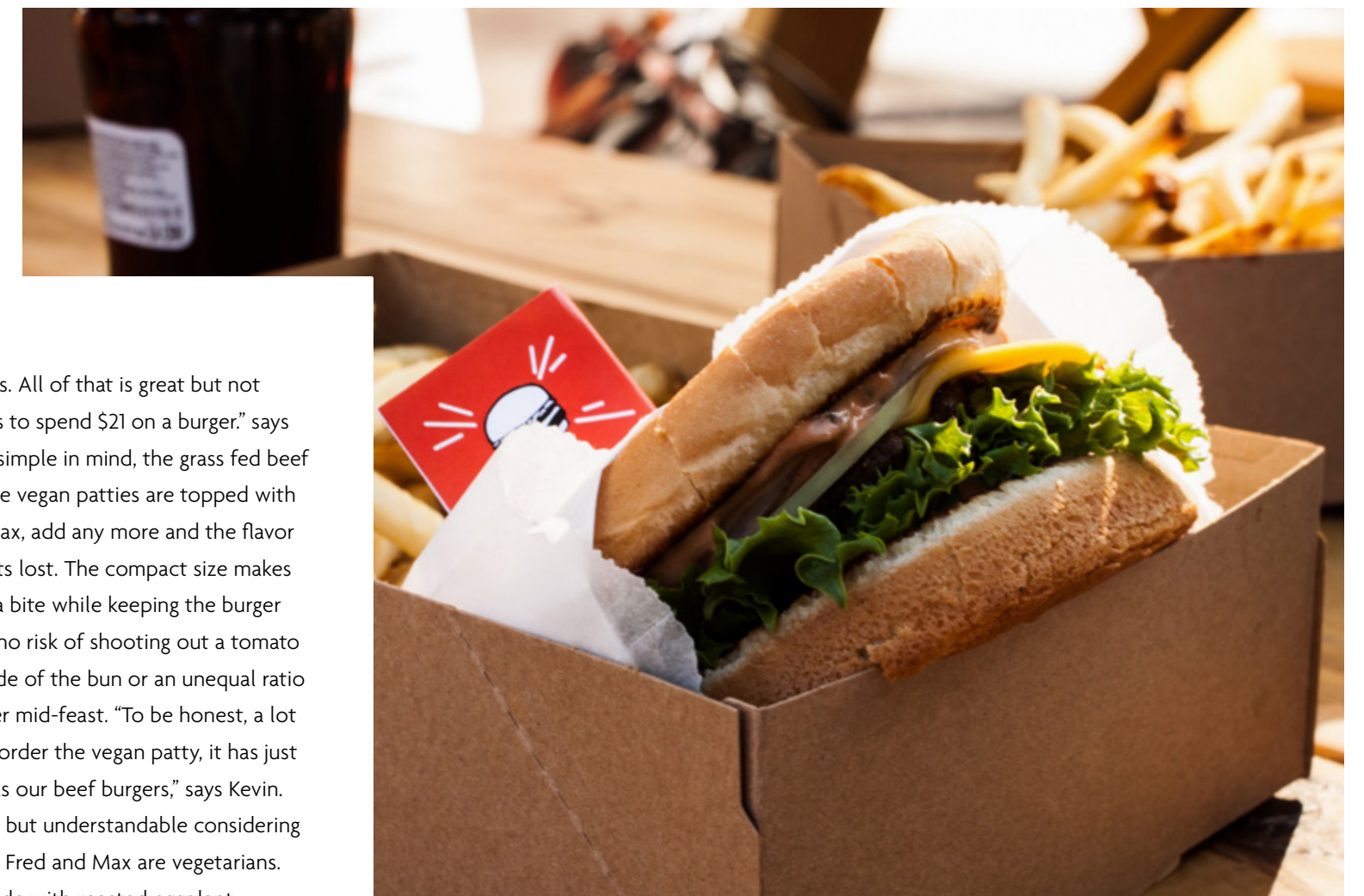
THE BASIC BURGER IS BACK

*Written By Janica de Guzman
Photographed By Oriana Koren*

Say no to the fried egg and skip the bacon marmalade; it's just you, the patty, cheese, tomato, onion and lettuce between a couple of toasted buns. No frills, no BS; sometimes a basic burger is what your body craves.

Burgerlords, the newest burger joint to hit Chinatown's colorful whimsy, serves a simple five item menu with nothing priced over seven bucks. Smack dab in the middle of Central Plaza, walk right up to the counter and treat yourself to a grass fed cheeseburger or housemade vegan burger. In a few minutes, expect to feverishly devour a burger so simple in concept yet complex in flavor you'll be left with nothing but greasy napkins and a smile.

Burgerlords first started as a Tumblr page by brothers, Fred and Max Guerrero, giving glory to all things burger: the decadence, the monstrosity, triple stacked, or twice fried. There is no discrimination to any shape or topping. 200,000 fans later, their Tumblr teasing turned into a physical concept with partner Kevin Hockin. "We wanted to take it back to the burger's roots. There are so many overdone



burger concepts. All of that is great but not everyone wants to spend \$21 on a burger," says Kevin. Keeping simple in mind, the grass fed beef and house made vegan patties are topped with five toppings max, add any more and the flavor of the patty gets lost. The compact size makes it easy to take a bite while keeping the burger in tact. There's no risk of shooting out a tomato on the other side of the bun or an unequal ratio of bun to burger mid-feast. "To be honest, a lot of meat eaters order the vegan patty, it has just as much draw as our beef burgers," says Kevin. Which is ironic, but understandable considering that co-owners Fred and Max are vegetarians. The patty is made with roasted eggplant, garbanzo beans, barley, leeks, celery, and special spices — all done in-house every morning.

With similarities to In-N-Out, Burgerlords stands on its own by creating a drool-worthy burger culture and bringing one of the few American restaurants to Chinatown. "The community has been welcoming and supportive, we give them discounts and we're working off each other," says Kevin. The next time you're in Chinatown taking a pic with the bronzed Bruce Lee, stop by Burgerlords and tell them LA Downtowner sent you.

FIND THEM HERE:
943 N Broadway #102
burgerlords.com





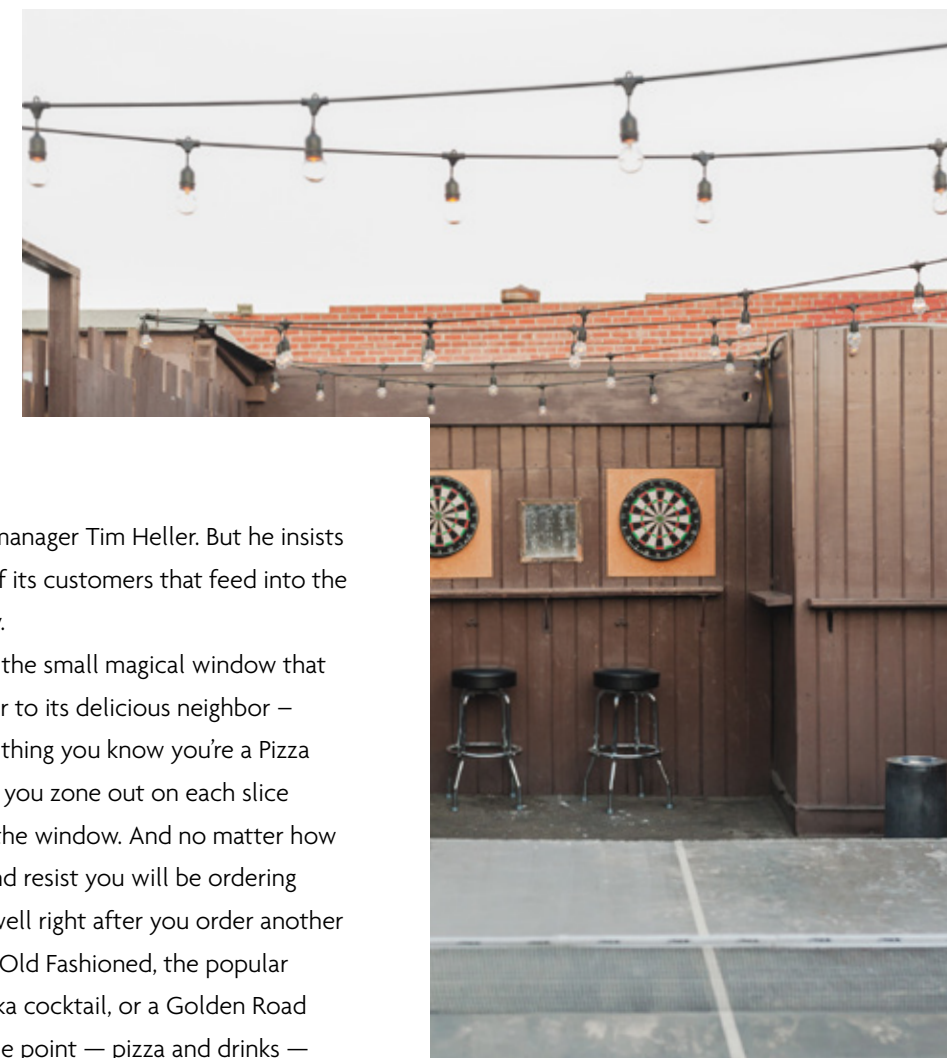
TONY'S SALOON

COOL, DARK, AND HANDSOME

Written By Linda Hosmer
Photographed By Oriana Koren

"I feel bad for people who don't drink. When they wake up in the morning, that's as good as they're going to feel all day," you'll find this Frank Sinatra quote on Tony's Saloon's Twitter feed. And it kind of sums up what Tony's is about. As soon as you walk in you feel good, at ease. You're in for a solid night of drinks with zero fuss. You're definitely not going to get a Shakespearean soliloquy about the well-made drink in front of you.

Tony's Saloon is the dark dive we all go back to time and time again after we've had our fill of the pretentious bar scene. It's home. It's where your happy hour turns into a couple of hours. It's where you can shoot some pool, listen to some tunes on the jukebox and sip on your not so outrageously priced drink. "We created and built a program around the bones of a great bar,"

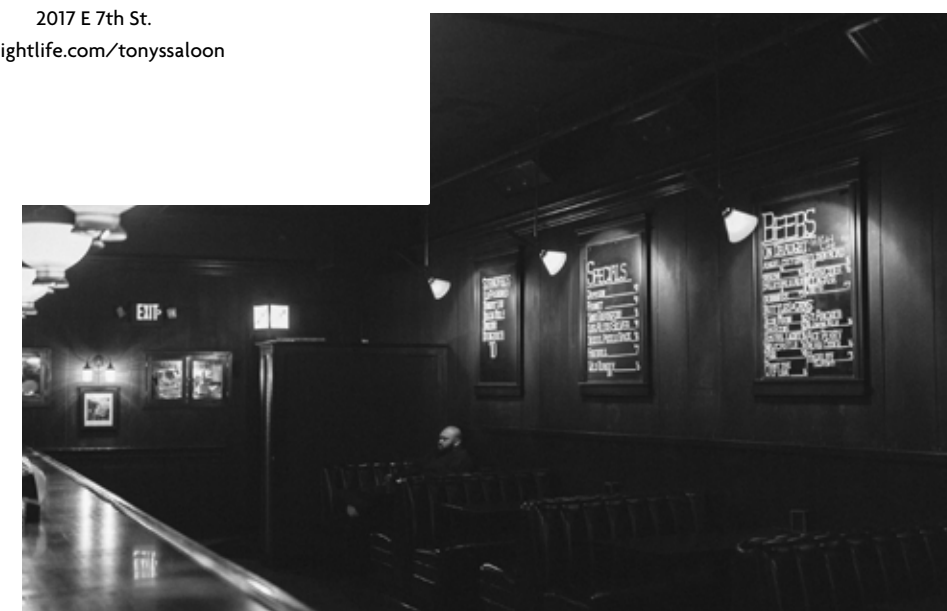


says Tony's bar manager Tim Heller. But he insists it's the loyalty of its customers that feed into the place's longevity.

Then there's the small magical window that connects the bar to its delicious neighbor – Pizzanista! Next thing you know you're a Pizza Peeping Tom, as you zone out on each slice sliding through the window. And no matter how much you try and resist you will be ordering some pizza . . . well right after you order another perfectly made Old Fashioned, the popular Live/Work vodka cocktail, or a Golden Road brew. You get the point — pizza and drinks — they're best friends.

Looking around Tony's you'll also spot a shadow box paying tribute to counterculture and unedited journalist Hunter S. Thompson. But why? Tim says he found out that long before 123 Nightlife took over the bar "they used to run numbers out of here for the horse races." So it's believed Hunter S. Thompson stopped in a couple of times. Booze, pizza, and a Hunter S. Thompson connection — what more do you need?

FIND THEM HERE:
2017 E 7th St.
213nightlife.com/tonyssaloon



L.A.'S NEW CONTEMPORARY ART MUSEUM

FREE GENERAL ADMISSION
NOW OPEN IN DOWNTOWN L.A.

RESERVE
ADVANCE FREE
TICKETS FOR
JAN/FEB AT
THEBROAD.ORG



THE BROAD



PITCHOUN!

FROM FRANCE, WITH LOAVES

*Written By Rayna Jensen
Photographed By Oriana Koren*

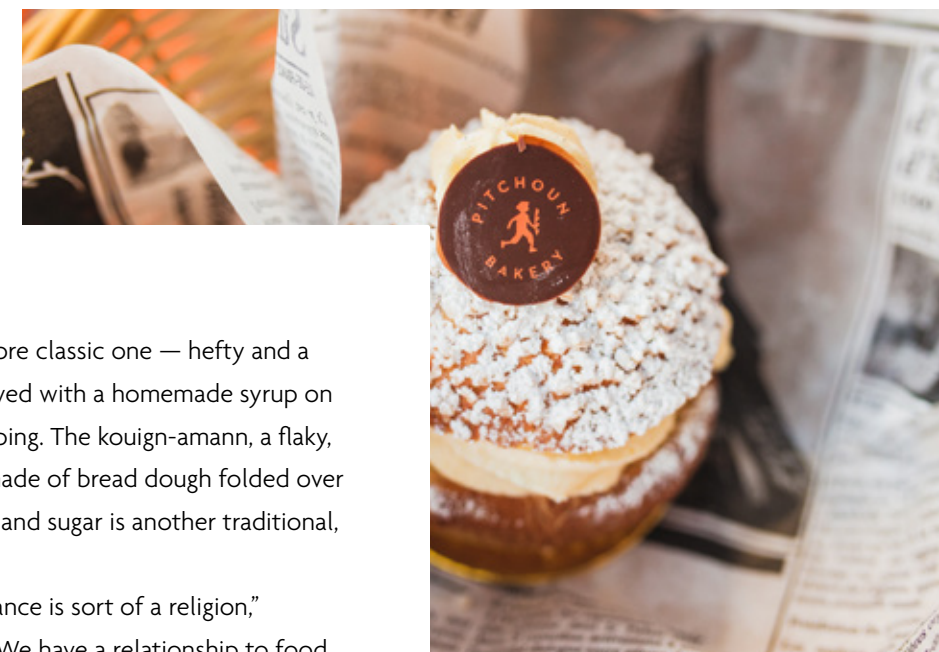
It's been half a year now since Pitchoun Bakery and Café opened its doors across from Pershing Square, and the Downtown morning-meal scene is still on the steady up-and-up. The shop is the project of husband and wife team Frédéric and Fabienne Souliès, a third-generation baker from the South West of France and the daughter of a food-loving family from Monaco. After twenty years of paying visits to Los Angeles, the couple decided to set down new roots.

"We wanted a place to gather our family's recipes," Fabienne explains. "The menu all comes from things we grew up eating."

One of her breakfast favorites is the Country Tartine, a toasted slice of country bread topped with unsalted butter, French-cooked ham, brie and cornichons. It's a no-fuss authentic breakfast. If you've got time to sit down for lunch, the southwest sandwich — duck prosciutto, sheep's milk cheese, avocado, frisee and raspberry vinaigrette — also comes highly recommended.

The French influence on baked goods is immense and predominant, which might arouse some suspicion — there are too many droopy, feeble iterations of croissants, éclairs, and baguettes lining the shelves of Downtown.

Pitchoun will help you recalibrate. Everything is made with imported French butter and is, of course, baked fresh every day. Their almond



croissant is a more classic one — hefty and a little sweet, served with a homemade syrup on the side for dipping. The kouign-amann, a flaky, Breton pastry made of bread dough folded over layers of butter and sugar is another traditional, simple treat.

"Eating in France is sort of a religion," Fabienne says. "We have a relationship to food that's a little different."

Pitchoun makes everything in-house, beyond just the pastries and bread — the yogurt, the chips, the chocolate. Even the olives are imported from Nice and then marinated in-house.

For the things Pitchoun can't make, they've hand picked a number of local and organic farmers to supply them with everything else. They make no compromises: if they run out of something, there will be no more of that for the day. It's important that it's only the best.

But with that said, they waste nothing. If they have some berries left over, they might cook a few jars of jam. This farmhouse mentality is part of what makes Pitchoun special — there's room to play, which means there's always a little something different.

This month, they'll be launching a happy hour and Patrons will have their choice of wines from over eighty different wineries plus charcuterie boards and cheese plates, a nice end to the workday.

"We have a lot of passion," Fabienne says. "We love to share. We love to see people satisfied."

FIND THEM HERE:
545 S Olive St.
pitchounbakery.com



FIGAT7TH DOWNTOWN LA

Selfies with Santa

FREE Pictures With Santa, compliments of FIGat7th!

**Santa arrives on November 27!
11am-2pm
Thursdays-Saturdays
UNTIL DECEMBER 24.**

FIND SANTA INSIDE TASTE FACE

735 S. FIGUEROA STREET
DOWNTOWN LOS ANGELES
#FIGAT7TH #DTLASANTA
FIGAT7TH.COM

SANTA'S SCHEDULE IS SUBJECT TO CHANGE WITHOUT NOTICE.



DRINK

A

TONY'S SALOON

2017 E 7th St.
213nightlife.com/tonyssaloon

B

ENDORFFEINE

727 N Broadway #127
endorffeine.coffee

C

PERCH

448 S Hill St.
perchla.com



EAT

D

BURGERLORDS

943 N Broadway #102
burgerlords.com

E

PITCHOUN!

545 S Olive St.
pitchounbakery.com

F

EAT DRINK AMERICANO

923 E 3rd St. #101
eatdrinkamericano.com



MOVE

G

ACE HOTEL

929 S Broadway
acehotel.com/losangeles

H

SKID ROW HOUSING TRUST

1317 E 7th St.
skidrow.org

CITY STREETS

FREEWAYS

LA RIVER

*MAP SIMPLIFIED & NOT TO SCALE

DOWNTOWN FAVORITES

1

EVERSON ROYCE BAR

1936 E 7th St. — erbla.com
A bar where you can get any drink made well. Good ingredients, great spirits, fresh juices, and quality food too. This newer spot is high on the list of drinking holes in town.

2

SHREEBS COFFEE

527 Colyton St. — shreebscoffee.com
A pop-up coffee shop operating from a colorful shipping container, Shreebs do the classics very well and put a little flair into iced alternatives. Horchata, anyone?

3

CITY TAVERN DTLA

735 S Figueroa St. #133 — citytaverndtla.com
Downstairs at FigAt7th, City Tavern has an impressive and eclectic selection of tap beers. Look out for those local brewery takeovers.

4

GUERO'S COCINA

737 S Los Angeles St. — (213) 488-1574
Your classic hole-in-the-wall, Mexican hot spot. We guarantee there will be a fútbol game on toward the back while you chow down on a wet burrito or mole ouaxaqueño.

5

LITTLE SISTER

523 W 7th St. — littlesisterla.com
Southeast Asian food serving you flavors that hit you like a slap on the back of your neck. Spicy, impactful, always remembered. The small, romantic restaurant serves shared plates like claypot scallops, shaky shaky beef, or caramelized pork shanks.

6

COMFORT LA

1801 7th St. — (213) 948-1146
Comfort LA are serving deep fried hugs on a paper plate. Only open on weekends, but until 3AM on Friday and Saturday — grab a plate of fried chicken wings, collard greens or mac n' cheese to coax a drunken belly.

7

EAST/ WEST

727 N Broadway Ste. 115 — east-west-shop.com
In the bustling Far East Plaza, East/West's new & vintage selection is clothing for the cool kids at an affordable price. Find military jackets, denim, and rare patches. Give them a ring and they'll stay open late for customers rushing in.

8

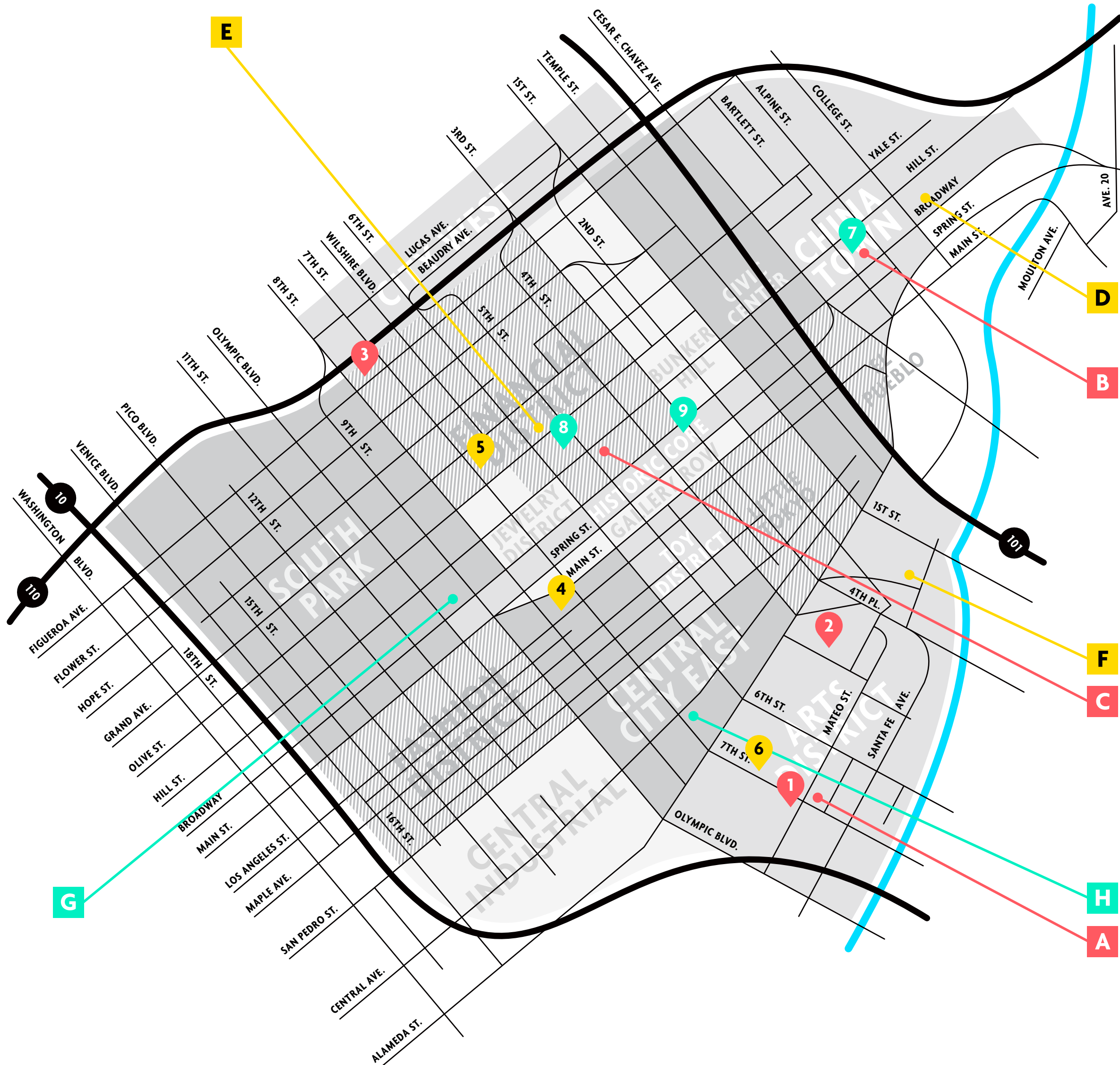
PERSHING SQUARE ICE RINK

532 S Olive St. — laparks.org/pershingsquare
The fastest way to feeling the holiday spirit is outdoor ice skating at Pershing Square. Don't mind the 75 degree weather, just take in the scenery and skate away. Admission is \$9, skate rental is \$4.

9

BRADBURY BUILDING

304 S Broadway — (213) 626-1893
You've seen it in movies, now here's a friendly reminder to check out one of LA's most astonishing buildings. It's ornate architecture was completed in 1893 and has been named a national historic landmark. Go! It's free.





SKID ROW HOUSING TRUST

HOUSING IS HEALTHCARE

Written By Scott Meisse
Photographed By Christian Thomas

Despite Downtown's unprecedented boom, Skid Row has been the one constant that represents our economy's, and culture's greatest stumbling block. With opportunity and resources only available to the most powerful, those hit hardest by poverty, unemployment, addiction, and mental illness, free fall from the system. Downtown's Skid Row has existed for a century due to an antiquated and centralized network of outreach for the homeless; nearly quarantined, so LA wouldn't have to face a problem deemed too big and horrible to solve. But as countless new multi-million dollar luxury suites are in the works for LA's young six-figure generation, Skid Row swells as the economy continues to marginalize the have-nots. If this polarization continues, the culture and creative community that makes Downtown a destination is at risk of being priced out. It's not as easy as decrying 'gentrification', it will be nothing short of 'displacement'. Downtown will exist betwixt the glass towers and industrial barrel fires of the growing underclass of Skid Row.

For the last 25 years, the Skid Row Housing Trust (SRHT) has been committed to converting SRO's (single resident occupancy) and otherwise dilapidated hotels into high quality apartments for Downtown's homeless. Their 'Housing First' philosophy sees providing housing as the first step in ending the homelessness cycle. SRHT Corporate Relations and Events Manager Brad Robinson explains, "We believe that the most important need of the homeless is to be housed above all else. Before we can begin to tackle the many different and complex illnesses that this

population is dealing with, it is most important that they are off the streets. Housing is like health care, that's how we look at it. Let's see how sleeping on a bed in a room you can lock effects not only your mental, but physical health. Let's see how having the dignity of knowing where you can go to the bathroom every day or the security of a doorbell empowers you to rejoin the community." For years they've worked with many amazing architects, like Michael Maltzan, to provide world class design of the new buildings, as providing 'design equity' is another tenet of the Trust. The Star apartments on 6th St. even boasts having Downtown's largest rooftop organic garden, completely maintained by its residents. Brad explains, "We have former and current residents who have a say in the design of new properties. The people we're trying to house have a direct influence on the design concept of the buildings"

Unlike most traditional low income housing, SRHT also provides both mental and health services onsite, in a non-punitive environment. Brad explains, "In the pace of today's society and how organized one needs to be to get the services they need, especially if you are homeless, can be overwhelming. That's why bringing in the services to the buildings themselves, is a huge benefit to not only the resident, but the taxpayer as well." The Star apartments, is a spectacularly designed LEED Platinum certified building that includes a massive health and wellness center onsite. They've also worked with Killefer Flammang Architects to create the New Genesis Apartments on Main St., a mixed income community that designed for artists to occupy the market rate units as well. SRHT currently has 24 buildings Downtown with three more currently in development, like The Crest Apartments and The Six, which specifically service veterans who are chronically homeless.

Providing homes and healthcare for Skid Row is priority, but the Trust also considers how the Downtown community is impacted and involved. By decentralizing Skid Row, it removes large numbers of people from the violent, inhumane

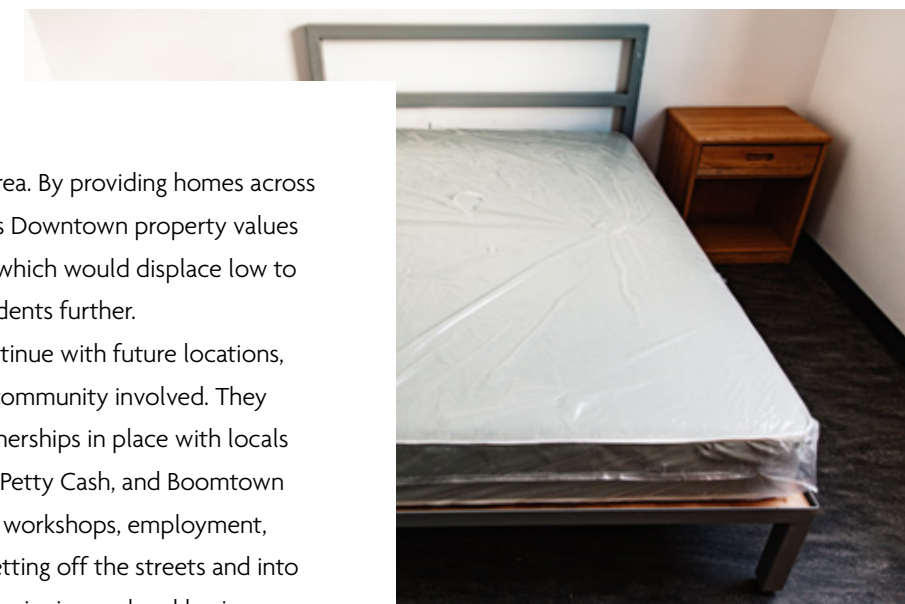
conditions of the area. By providing homes across Downtown, it keeps Downtown property values from skyrocketing, which would displace low to middle income residents further.

The plan to continue with future locations, means getting the community involved. They currently have partnerships in place with locals like Rotelli Cyclery, Petty Cash, and Boomtown Brewery to provide workshops, employment, and fund raising. Getting off the streets and into a home is just the beginning, so local businesses do their part to provide job training, product donation, or whatever they can to support. Brad says, "We have all these creative people in one pocket here, who better to start this humanitarian effort to change the way we perceive Skid Row?"

On this day they're working with The Piehole, who's donating 100 of their secret family recipe pumpkin pies for Thanksgiving at The Abbey on San Pedro St. The Piehole created a tiered donation program for its customers, allowing Piehole to bring their pies directly to the SRHT properties. Sales Director Lindsay Heffner says, "A lot of people want to help, but they don't know how...this is a tangible solution they can be a part of." For Heffner, SRHT is not just a partner for Piehole, but a means to engage their community and shape the culture, "This is how we can help. This (the SRHT) is a part of a solution, not just a Band Aid," she says.

Anne Dobson, SRHT Director of Philanthropy & Communications says of the relationship with Piehole, "This challenges how we raise money, this type of concept is not being done at a typical non-profit, but it's having great results." For the SRHT, their biggest need now is awareness. Brad contends, "We have this time now where we can impart real change. A little bit of action goes a very long way here."

FIND THEM HERE:
1317 E 7th St.
skidrow.org





ENDORFFEINE

FAR EAST PLAZA'S SLEEKEST

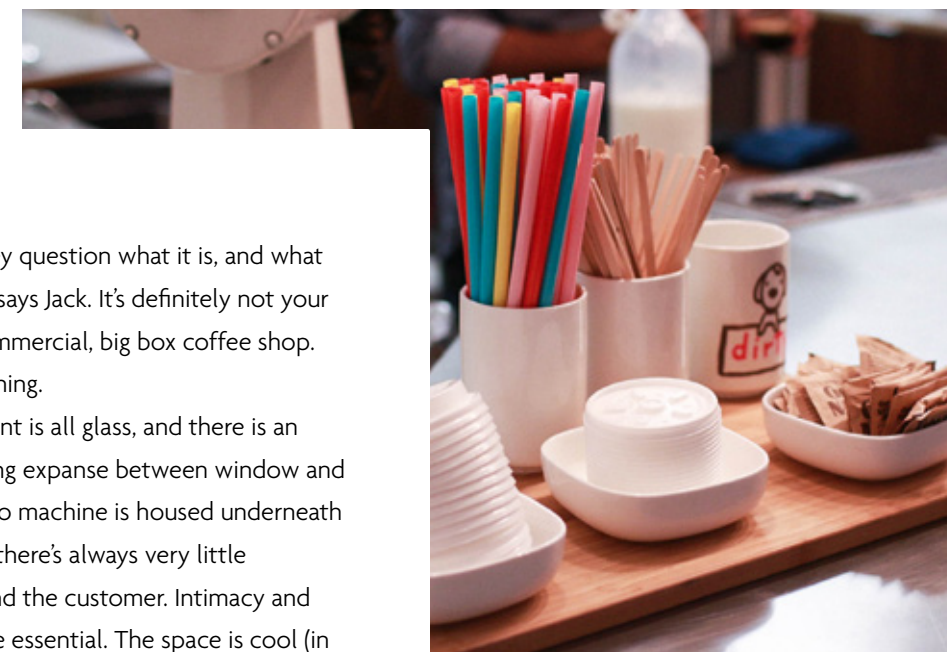
Written By Steve Day
 Photographed By Samantha Romero

Clean lines. Sharp angles. Hard edges. Great coffee. This is the Endorffeine aesthetic. "Everything's really simple and the most complicated thing will be the coffee," says Jack Benchakul, owner and barista. "And even that's just coffee."

Earlier this year, Jack embarked on his greatest adventure to date: Endorffeine. He wasn't always the hospitality-type though. Prior to working in the LA coffee and restaurant scene he was a biochemist, engaged in literally life-saving work. Now he saves lives a different way: one cup of caffeine at a time. That's what's so interesting about the New York-born, California-raised owner though; he doesn't do things the way people suppose he would.

For many, opening a business is the most stressful compartment of their life. Not Jack. "[Endorffeine] is a nice decompression," he says. "Not just from the space outside, but from my commute and myself every morning. It's nice to step into a space that calms you down—where you can just have a cup of coffee and all is well." The dichotomy of his Zen-like space to the chaos surrounding it is all part of the appeal.

The shop is clean and simple. Very minimal. The stereotypical "problem" with being so minimal in hospitality though, is appearing too cold and unapproachable—an impossible attribute for an intimate coffee bar, as people need to come in and feel welcome. This doesn't mean you can't challenge pre-conceived ideas of what a coffee bar is. "When people see



Endorffeine, they question what it is, and what the product is," says Jack. It's definitely not your mainstream, commercial, big box coffee shop. That is a good thing.

The storefront is all glass, and there is an intentionally long expanse between window and bar. The espresso machine is housed underneath the counter, so there's always very little between Jack and the customer. Intimacy and transparency are essential. The space is cool (in color temperature), but the U-bar format, warmer lighting above the bar-front, and numerous different textures (zinc counter-top at the front, laminated toward the back, dark wooden stools and walnut behind the bar) do soften the space. Even the partition at the rear of the shop allows light to pass through and emphasize the shadows behind to enhance the concept of transparency without removing privacy entirely.

"I don't succumb to the 'I have to do this or that' mentality," says Jack. "I'll do things my way — with a little bit of compromise — but mostly my way and be happy." It's hard to imagine Endorffeine's clientele not sharing his happiness, especially when the product is as tremendous as it is. Espresso-lovers should take the Cortado. Not 'to-go' though. Take your time and savor the flavor. Those with a sweeter tooth should enquire about the iced alternatives like the Palm Sugar Whiskey latte or the Pandan iced coffee.

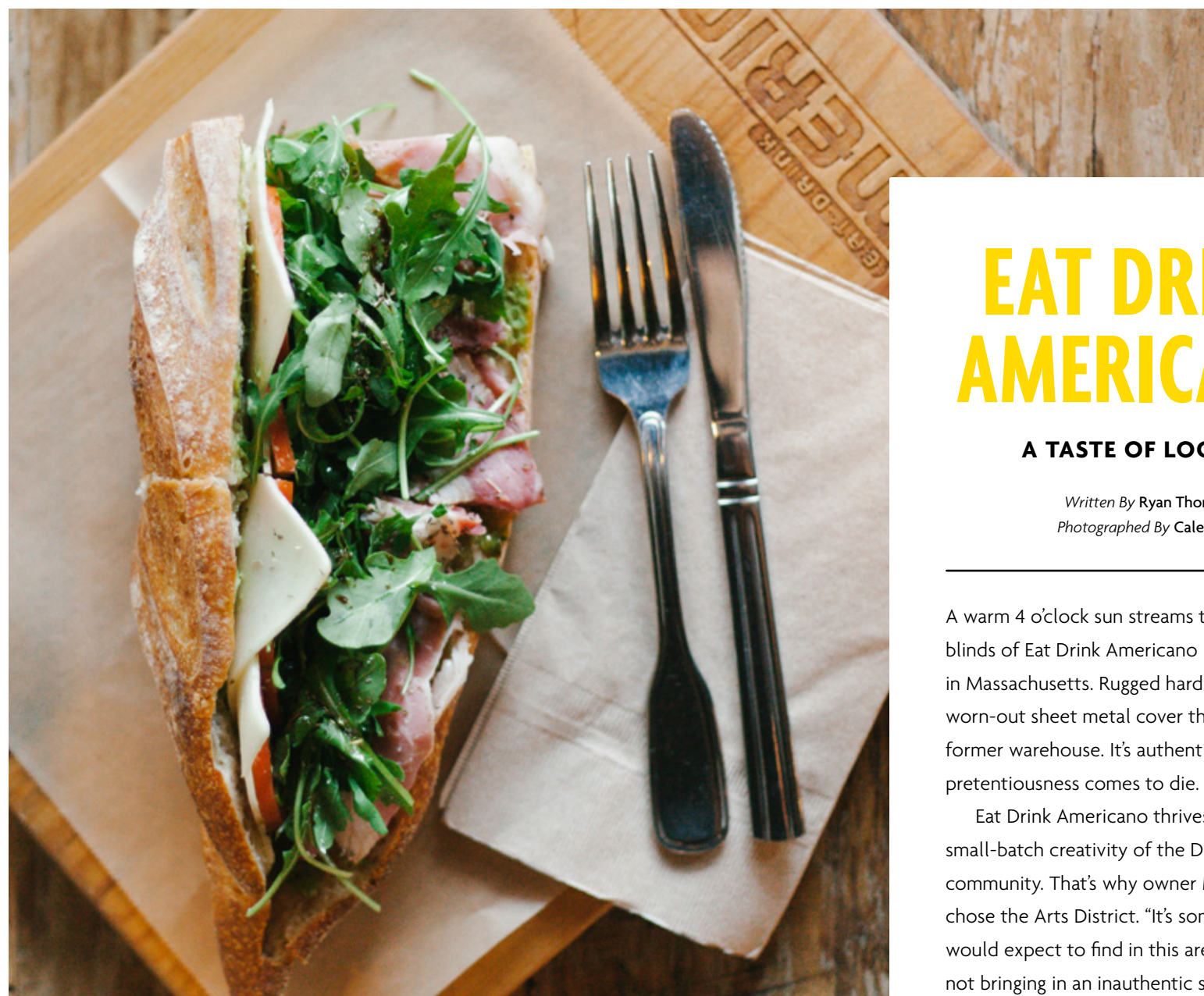
Not everyone will want to be challenged with the design, but to be successful you can't be all things to all people. With coffee this good and an exciting food menu on the way, carving out a niche in a cool neighborhood isn't going to be a problem. Endorffeine might be young, but the store is already very mature.

FIND THEM HERE:
 727 N Broadway #127
 endorffeine.coffee



JALFARO DESIGN STUDIO
 Interior Design & Home Store
 650 S. Spring St. #R2
 FOR MORE INFORMATION:
 jalfaro411@yahoo.com
 213.840.2895





EAT DRINK AMERICANO

A TASTE OF LOCALITY

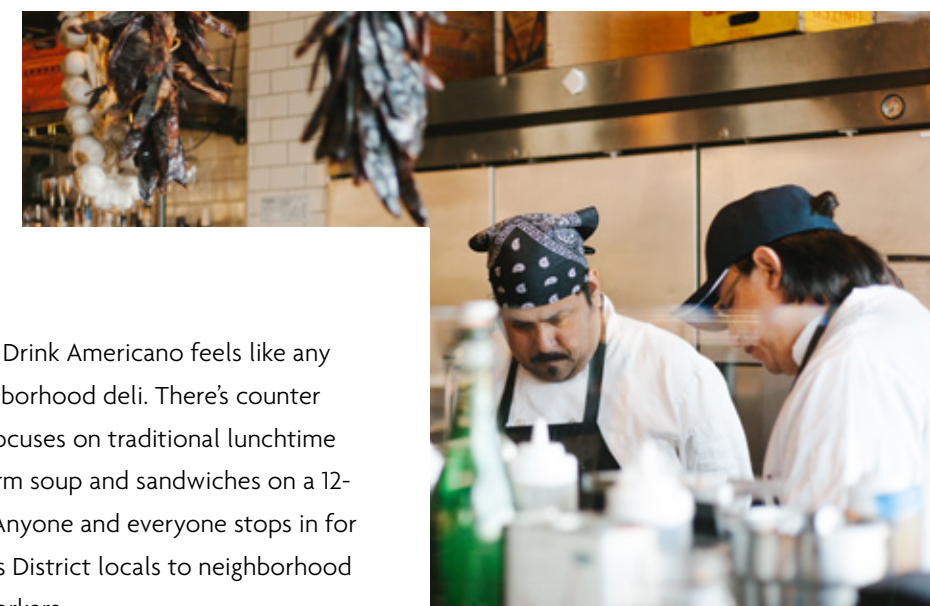
Written By Ryan Thomson
Photographed By Caleb Thal

A warm 4 o'clock sun streams through the blinds of Eat DrinkAmericano like it's January in Massachusetts. Rugged hardwood and worn-out sheet metal cover the interior of this former warehouse. It's authentic, it's raw. Here, pretentiousness comes to die.

Eat DrinkAmericano thrives off the small-batch creativity of the Downtown LA community. That's why owner Michael Burke chose the Arts District. "It's something you would expect to find in this area," he said. "We're not bringing in an inauthentic style."

Eighty percent of ingredients on the restaurant's menu are made in house. If they can't do it best, they outsource to other Downtown favorites to be locally resourceful and as ingrown as possible. Their coffee is from Stumptown, bread from Breadlounge, and liquor from the neighboring Greenbar Spirits.

"I wanted to have a focus on all things domestic," said Burke, who's just about the only thing not American about this spot. The self-described "creative" moved to the Arts District in 1996 after immigrating from Liverpool.



Over lunch, Eat DrinkAmericano feels like any namesake neighborhood deli. There's counter service which focuses on traditional lunchtime options like warm soup and sandwiches on a 12-inch baguette. Anyone and everyone stops in for lunch, from Arts District locals to neighborhood construction workers.

As the silverware is set out and the lights are dimmed, Eat DrinkAmericano's evening fare focuses on a fusion of flavors through American-inspired tapas. Bubbly IPAs and crisp ciders are served with small plates you won't exactly find in your mother's kitchen.

The flavors of the holidays come alive, dressed up, and done well. Slow-roasted Turkey is served over a bed of traditional stuffing, in a pool of creamy corn, and decorated with bits of cranberry.

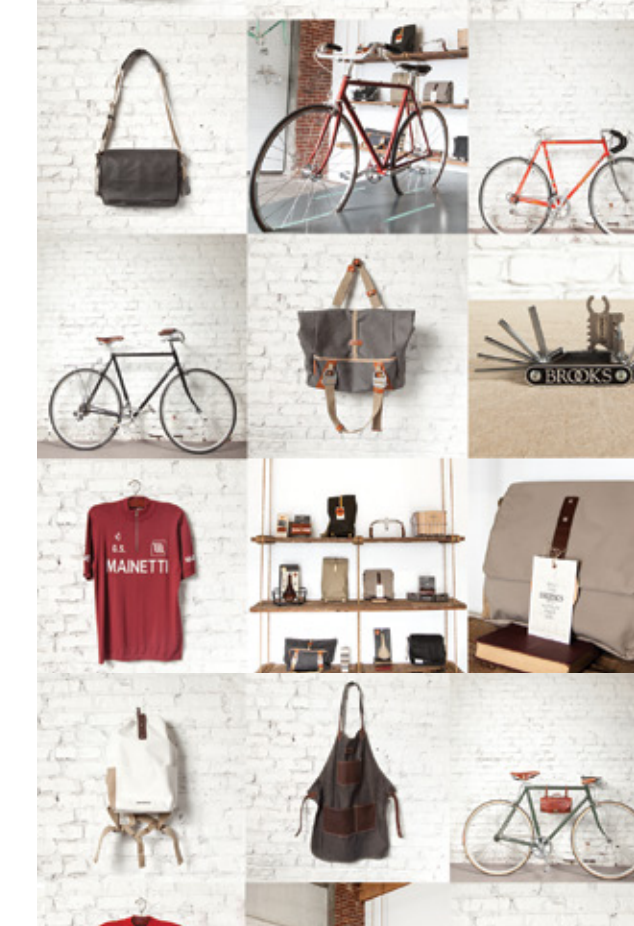
Unlikely ingredients compliment each other in the salty and sweet soft-shell crab slider. The crunchiness of the deep fried crab, meets the cool taste of Wakame seaweed. It's all topped with a homemade saffron cream Aioli that brings it altogether.

Though favorites remain on the menu, Burke encourages his kitchen staff to get creative. He walks a fine-line of changing it up just enough to satisfy his Arts District regulars. "A lot of what I've learned about who we are, I've learned through our customers" he said.

FIND THEM HERE:
923 E 3rd St. #101
eatdrinkamericano.com




ROTELLICYCLERY.COM
1133 E 5TH ST | DTLA ARTS DISTRICT
213.621.7922
BIKES | COMMUNITY | STUMPTOWN COFFEE
WORKSHOPS | EVENTS | REPAIRS





PERCH

ON ANOTHER LEVEL

Written By Janet Sung
Photographed By Caleb Thal

Walk into Perch on any evening during the week, and find yourself on another level — literally. Nestled in the heart of the Historic Core, this hot spot is a veteran of downtown’s nightlife. Having opened up four years ago, Perch is the first bar to sit on the roof of an occupied building. Take the elevator to the 15th floor and find yourself at its restaurant/bar/lounge area. Take the elevator one floor up to the 16th if you’re looking to enjoy just cocktails in its upper lounge.

The array of faces at the bar is similar to that of an airport — you’ll see all different kinds of people. The owner wanted the bar to be reminiscent of New York, and the diversity in customers does just that. The bar is known for its jazz, which adds the perfect downtown city vibe. The music never overpowers and provides a nice surprise for its guests. The bar sources its talent by connecting with local artists. You can enjoy a drink and a delicious dinner with a beautiful view alongside some catchy tunes. Wednesday nights are famous for “jazz and oysters” where a server brings by a shucking cart. Bar 13, located on the 13th floor, is the business’ best kept secret. It’s open to the public only a few times a year. One perk of being a downtowner at Perch is that the long line outside to get in never applies to you. Simply show your I.D. with your downtown LA address, and cut to the front.

With the holidays approaching, Perch is perfect for any type of night. “When you look down over Pershing Square and see the Christmas lights, it transforms the whole city,” says Joseph Ojeda, the bar’s Director of Operations, of the ambience during the holidays. The bar is known to throw fabulous parties, so it’s best to keep Perch in mind for the end of the year. Rumor has it that last years New Year’s Eve party even included a confetti canon at midnight.

FIND THEM HERE:
448 S Hill St.
perchla.com



FIGAT7TH DOWNTOWN LA

HOLIDAY ODD MARKET

FRIDAY, DECEMBER 11
11AM TO 9PM

SATURDAY, DECEMBER 12
11AM TO 7PM

CONNECT @FIGAT7TH | FIGAT7TH.COM
735 S. FIGUEROA STREET | DOWNTOWN L.A.

THEODDMARKET.COM

FASHION
ART · MUSIC
VINYL · CRAFTS
VINTAGE · FOOD
JEWELRY

OVER 45 VENDORS. ONE-STOP HOLIDAY SHOPPING.
Curated by The Odd Market #ShopDTLA

VINYL RECORD POP-UP + TURNTABLE REPAIR
Curated by Beat Swap Meet #DIGat7th

LIVE ENTERTAINMENT
FRIDAY & SATURDAY:
Live DJs All Day
+
FRIDAY 7:30PM:
San Miguel Perez & The New Cuban Sound
+
SATURDAY 1PM:
Breakdancing Competition
2 vs 2 B-Boy & B-Girl

ROW DTLA

CREATIVE OFFICE • RETAIL • CULTURAL DISTRICT



ROW DTLA is a 30-acre historic commercial district ingrained in Downtown LA's industrial story. Thoughtfully updated, beautifully landscaped and reimagined with creative office space, it features a curated retail mix of local and international brands.

Project Highlights

- 30-Acre District
- Landscaped Environment
- 5,000 on-site Parking Spaces
- Rooftop Park on the Garage
- On-site Retail + Restaurants

Creative Office Details

- 1.3 Million SF of Creative Office Space
- 70,000 SF Floor Plates / Flexible Layouts
- Iconic Historic Buildings
- Lightfilled, Loft-style Open Floor Space
- 12-18 Foot Ceilings Heights

Learn more at

www.rowdtla.com

1.3 million SF of creative office space
Available 2016

For creative office leasing contact
Industry Partners | 213.943.4677
rowdtla@industrypartners.com



DOWNTOWN EVENT CALENDAR DECEMBER 2015

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p>29 NBA DOUBLE-HEADER Staples Center 1111 S Figueroa St. 12:30 & 6:30PM</p> <p>The Clippers play host to the T'Wolves during the matinee, before The Lakers and Pacers go head-to-head in the evening game.</p>	<p>30 NICOLA COSTANTINO – LA ARTEFACTA Redcat 631 W 2nd St. 8:30PM</p> <p>One of Argentina's most provocative and fascinating artists, uses her own image/body, organic material, and almost sacred icons.</p>	<p>1 THE BRIAN SWARTZ QUARTET Perch 448 S. Hill St. 7-10PM</p> <p>Colburn's celebrity series includes violin recitals of Vitali, Beethoven, Franck & Sarasate.</p>	<p>2 LOW END THEORY The Airliner 2419 N Broadway 9:30PM – 1AM</p> <p>Weekly experimental hip hop and electronic music. Bring ear plugs.</p>	<p>3 THE DANDY WARHOLS Teragram Ballroom 124 W 7th St. 8PM</p> <p>SICK! Catch the crew Thurs, Fri & Sat night at their back-to-back-to-back DTLA shows.</p>	<p>4 FIGHT NIGHT: RIVALS IN THE RING Los Angeles Athletic Club 431 W 7th St. 6PM</p> <p>Ten Bouts, Eight Colleges, Top Fashion, Endless Food & One Good Cause: cancer research. The annual Black Tie event is an absolute must-see!</p>	<p>5 HOLIDAY MARKETPLACE Grand Central Market 317 S Broadway 9AM – 6PM</p> <p>A pop up village of invited artisans fill GCM with gifts, specialty foods, and live music.</p>
<p>6 GIFTED Parachute Market 836 Traction Ave. 11AM – 7PM</p> <p>The bi-annual boutique market takes residence in a 3,000 square foot showroom space from Friday through Sunday for all your gifting needs!</p>	<p>7 BEN RIVERS: FILM PORTRAITS Redcat 631 W 2nd St. 8:30PM</p> <p>Cinemascope described it as "One of the most constantly evolving, mysterious, elemental, and resonant bodies of work by any active filmmaker."</p>	<p>8 ELF MOVIE SCREENING The Park DTLA 201 S Figueroa St. 6PM</p> <p>Get some brisk, wintery air into those lungs on The Park DTLA's garage rooftop with DogTown Dogs Food Truck.</p>	<p>9 DISNEY ON ICE: FROZEN Staples Center 1111 S Figueroa St. 7:30PM</p> <p>Opening night of the six-day skate spectacular. Take the kids and go for a skate across the road before or after the show. You're bound to be inspired!</p>	<p>10 SPIN YEAR IN MUSIC The Regent Theatre 448 S Main St. 8PM</p> <p>Spin Media celebrates a year in music with Best Coast, Think, Alex G, and Yacht. Reserve now, it's free.</p>	<p>11 KAMASI WASHINGTON Club Nokia 800 W Olympic Blvd. 7PM</p> <p>The future of saxophony is now! If you do one good thing for yourself this holiday season, let it be Kamasi's show.</p>	<p>12 CHAMPAGNE BRUNCH WITH THE TODD HUNTER TRIO Perch 448 S. Hill St. 12-3PM</p> <p>The name really says it all, right? Weekend brunch with a little jazz to boot — count us in!</p>
<p>13 THE ROCK'N'ROLL FLEA MARKET The Regent Theatre 448 S Main St. 10AM – 3PM</p> <p>Shop an eclectic selection of hand-picked vendor goods and top it off with a delicious Prufrock Pizza next door.</p>	<p>14 TWELFTH NIGHT Angel City Brewery 216 Alameda St. 7 – 10PM</p> <p>Shakespeare in the Shed is back at it again & this time around they are featuring Twelfth Night at your classic Arts District Brewery.</p>	<p>15 MOLLY CRABAPPLE, IN COVERSATION WITH LAILA LALAMI The Last Bookstore 1234 W 7th St. 7 – 8:30PM</p> <p>New York-based writer and artist Molly Crabapple comes to town, discussing her new memoir, Drawing Blood.</p>	<p>16 THE VINTAGE BELLES Little Easy 216 W 5th St. W 9PM – 12AM</p> <p>Brilliant burlesque and beautiful beverages. Treat yourself.</p>	<p>17 LIGHTS UP THE HOLIDAYS Grand Park 200 N Grand Ave. After Sunset</p> <p>Grand Park will be lit up magically for the holidays. Take a stroll after the sun goes down to enjoy the twinkling lights of the season. Nov. 29 — Dec. 26</p>	<p>18 NIA ANDREWS Fig @ 7th 735 S Figueroa St 7:30PM</p> <p>Anytime LA singer/songwriter Nia Andrews steps onto the stage, the room falls into the dreamy world she paints. Let yourself fall too!</p>	<p>19 PICTURES WITH SANTA JW Marriott Hotel 900 W Olympic Blvd. 2-4PM</p> <p>Kids! Remember to stick to the four main food groups: candy, candy canes, candy corns and syrup.</p>
<p>20 TERRA FIRMA DINOSAUR The Smell 247 S Main St. 9PM</p> <p>Terra Firma Dinosaur's album release show with Littlest Sister, Symphonie, and Hex Horizontal.</p>	<p>21 A SWINGIN' CHRISTMAS Walt Disney Concert Hall 111 S Grand Ave. 8PM</p> <p>It's beginning to sound a lot like Christmas with The Count Basie Orchestra.</p>	<p>22 THE MAKERS Seven Grand 515 W 7th St. 10PM</p> <p>Smooth, improvised jazz and even smoother whiskey, upstairs.</p>	<p>23 SOWETO GOSPEL CHOIR Walt Disney Concert Hall 111 S Grand Ave. 8PM</p> <p>A very seasonal and enlivening blend of African gospel, spirituals, reggae and pop music.</p>	<p>24 PERSHING SQUARE ICE RINK Pershing Square 532 S Olive St. 10AM – 8PM</p> <p>It's the most wonderful time of the year! Slap on some skates and shred that ice with family or friends to celebrate all month long!</p>	<p>25 HOLIDAY ICE-SKATING LA Live 800 W Olympic Blvd. 3PM – Midnight</p> <p>Catch the chill! Taking the family or friends down to the rink on Christmas Day never gets old.</p>	<p>26 BOOTIE LA The Regent Theatre 448 S Main St. 9PM</p> <p>Spaceland presents LA's only bootleg mashup movement at your one stop dinner, drinks and dance spot!</p>
<p>27 ESCAPE IQ 1135 E 5th St. 12-9PM</p> <p>Get your team together and test your cohesiveness, problem-solving and creative capacities. Will you escape before time runs out?</p>	<p>28 MOTLEY CRUE Staples Center 1111 S Figueroa St. 7PM</p> <p>The LA-made rockers celebrate (almost) a quarter-century of music with their dynamic live show!</p>	<p>29 HOLIDAY LIGHTS WALKING TOUR Union Station 800 N Alameda St. 6:30PM</p> <p>This two-hour Holiday tour witnesses the beauty of Downtown LA at night to celebrate Christmas, Hanukkah and more!</p>	<p>30 JAZZ WEDNESDAYS Urban Radish 661 Imperial St. 6PM</p> <p>Join The Kyle Crane Jazz Trio on the patio for a fun-filled night of delicious food, wine and cheese tasting, community, friendship, and live music.</p>	<p>31 PROHIBITION NYE Union Station 800 N Alameda St. 9PM</p> <p>Step back-in-time with KCRW and relive the Roaring Twenties—a time when fashion was full of fringe, feathers and shiny embellishments.</p>	<p>1 CLUB UNDERGROUND Grand Star Jazz Club 943 Sun Mun Way 9PM – 2AM</p> <p>LA's Premiere Indie, New Wave, Post-Punk, Britpop, and Synth-Pop Club. RSVP Online. So London...</p>	<p>2 WEEKEND BRUNCH MENU Upstairs at Ace Hotel 929 S Broadway All Day</p> <p>Enjoy the luxurious full brunch menu and throw some eggs on your avocado toast while taking in on of the best views Downtown.</p>



VIEW OUR FULL CALENDAR AT
LADOWNTOWNER.COM/CALENDAR

H.D. Buttercup

RUGS & FURNITURE

OPENING IN **DTLA ARTS DISTRICT**

12.12

JOIN US AT 2118 E 7TH PLACE ON DECEMBER 12TH AND 13TH FOR

FURNISHINGS, FUN, & MORE!

C O M P L I M E N T A R Y P A R K I N G A V A I L A B L E

WWW.HDBUTTERCUP.COM

LADOWNTOWNER.COM