

JAN 2016

LA

ISSUE 17

DOWNTOWNER

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

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BESTIA

Downtown's most wanted seat — we sat with Ori and Genevieve, the duo machine behind the beast.



Photographed by: Kort Havens & Logan Havens

CAVEMAN VINTAGE MUSIC

Chinatown's neighborhood shop preserves the pieces used in creating music that influences you today.

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HAM & EGGS

No frills, no BS. Just a bar for the people, by the people.

PAGE 8

SORRY EMILY...



In our drunken haste to get last month's print edition out on time, we erroneously credited our photographer on the *Burgerlords* story. The photography was in fact done by the wonderful and talented Emily Ballmaier.

See more of her great work at emilyballmaier.com and if you ever meet her, tell her we're sorry again.

LADTR

LONG LIVE DOWNTOWN

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

A FERROCONCRETE PUBLICATION

— ferroconcrete.com —

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I, [YOUR NAME], AN HONEST
[VERB ENDING WITH "ING"] DOWNTOWNER, SWEAR THAT IN 2016 I WILL DO THINGS
THAT [VERB] MYSELF — REGARDLESS OF TIME, MONEY, OR [PLURAL NOUN].
I WILL LEARN HOW TO [SKILL] TO UTILIZE AT WORK AS A [OCCUPATION],
AND ALWAYS GIVE MYSELF A PAT ON THE [BODY PART]. ON MY DAILY COMMUTE, I WILL
[GESTURE] (AT) A STRANGER, AND I WON'T [VERB] IF IT GETS AWKWARD.
I WILL GO TO [RESTAURANT YOU'VE NEVER BEEN TO] AND CHOW DOWN ON [FOOD ITEM].
LIMITS WILL BE PUSHED, PANTS WILL BE UNBUTTONED, BUT I WON'T FEEL [ADJECTIVE]
AFTER. I WILL FIND STRENGTH IN [ALCOHOLIC BEVERAGE] WITH [A FRIEND'S NAME]
AT [BAR YOU'VE NEVER BEEN TO]. AFTER [NUMBER] ROUNDS, WE'LL HAVE ENOUGH COURAGE
TO [VERB] WITH THE CUTE [NOUN] ACROSS
THE WAY, AND WILL BE VICTORIOUS.
IN THE NAME OF [NOUN], I PRONOUNCE THESE AS MY #LADTR2016
RESOLUTIONS TO IMPROVE MYSELF AND MY CITY. AS PROOF, I WILL POST A PIC
AND SHARE IT WITH MY [PLURAL NOUN].



The Art of Our Time

On View

The Museum of Contemporary Art (MOCA) has a collection of almost 7,000 works of art. The collection grows annually through purchases recommended by the museum's curators and gifts from patrons and artists. A museum collection is a living and dynamic thing; each addition has the potential to start a new conversation or deepen one that is ongoing. If you start in the galleries to your left, you will walk through a chronological display that begins in the 1940s and ends in the 1980s. These rooms are arranged loosely around art historical movements such as abstract expressionism, pop art, conceptual art, and feminism. In the galleries to your right, artworks are arranged according to formal affinities and shared ideas, reflecting the growing consensus that contemporary art doesn't follow artistic trends or movements. Rather, artists since the 1980s have chosen idiosyncratic pursuits, in a wide variety of media. Here you will encounter some of the most recent works to enter MOCA's collection installed in a manner designed to foster dialogue between the art objects themselves as well as between the artworks and the viewer.



The Art of Our Time is organized by MOCA Chief Curator Helen Molesworth. Lead support is provided by The Sydney Irmas Exhibition Endowment, the Margaret and Daniel Loeb Third Point Foundation, and the MOCA Projects Council.

In-kind media support is provided by KOSTlink

Image courtesy of The Museum of Contemporary Art, Los Angeles, photo by Fredrik Nilsen



BESTIA

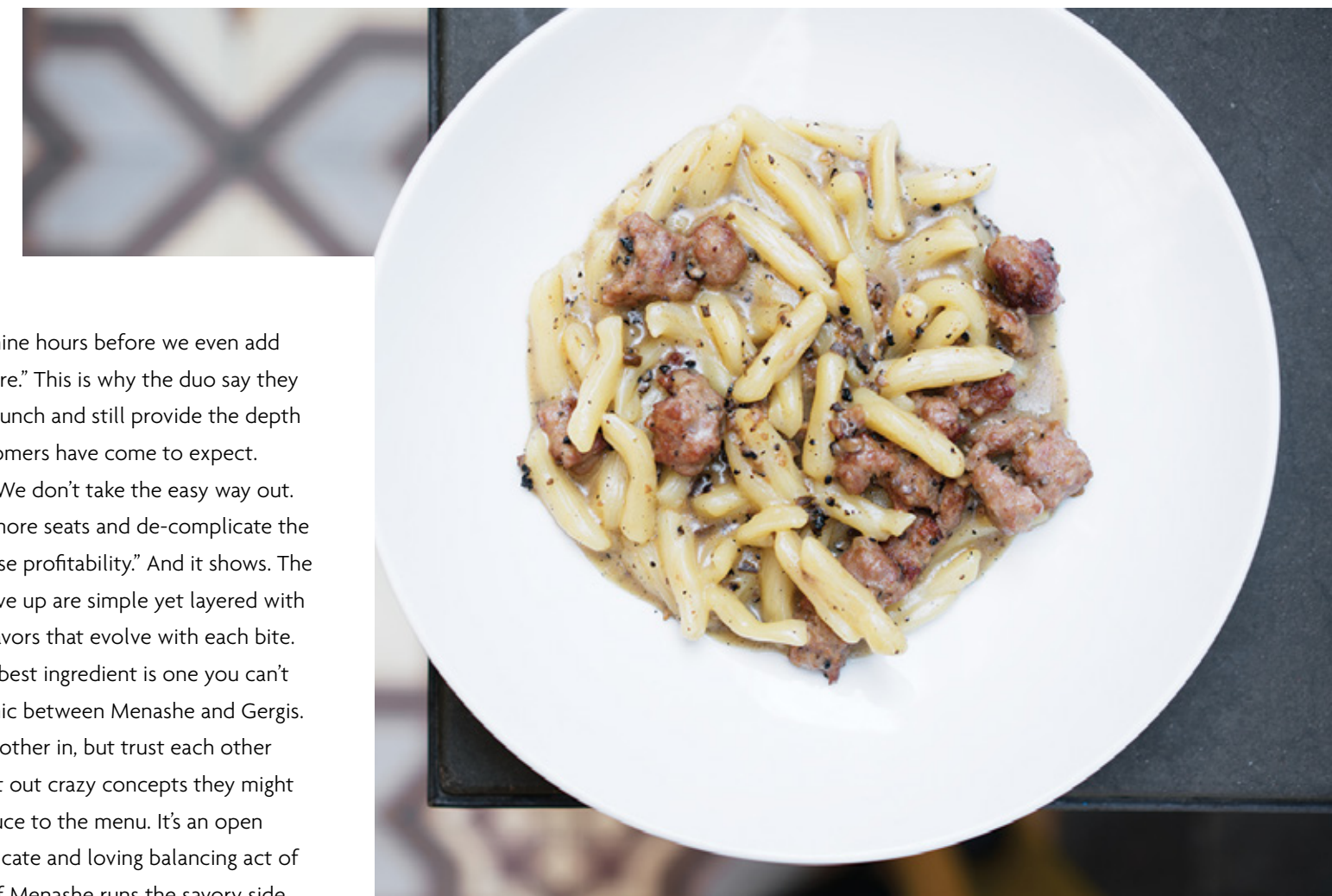
THE BEAST IN TOWN

Written By Linda Hosmer
Photographed By Kort Havens & Logan Havens

Service at Bestia is less than 4 hours away and Christina Raptis is on the phone playing reservation Tetris. People are trying to squeeze themselves into a packed stack of 400 reservations for the night. Oh, it's important to note — this isn't a Friday night, it's a Monday.

Bestia ('Beast' in Italian) debuted in Downtown three years ago and it's curled up into a highly coveted corner as a beloved beast in the restaurant business. Its siren call will even get beach dwellers to venture east for a bite to eat. "We have customers that have been here like 140 times! That's crazy! Same people! Now, how do you satisfy people that have been here 140 times? You have to change things up," says Head Chef Ori Menashe.

Chef Menashe co-owns Bestia with his wife, Pastry Chef Genevieve Gergis and both make good on their daily promise of a meal backed by days of preparation, and a menu that rotates with the seasons. "All our ragus are four day preparations — from butchering the animal to roasting the bones and making a 24-hour stock from it, reducing the stock then cooking



a soffritto for nine hours before we even add the meat in there." This is why the duo say they can't open for lunch and still provide the depth of quality customers have come to expect. Gergis insists, "We don't take the easy way out. We don't add more seats and de-complicate the menu to increase profitability." And it shows. The dishes they serve up are simple yet layered with complicated flavors that evolve with each bite.

But Bestia's best ingredient is one you can't buy: the dynamic between Menashe and Gergis. They rein each other in, but trust each other enough to blurt out crazy concepts they might want to introduce to the menu. It's an open dialogue. A delicate and loving balancing act of opposites. Chef Menashe runs the savory side and Gergis makes sure to send you off with the perfect last bite. This woman knows how to extract your sweet tooth's deepest desires. Just try her rice pudding or pear tart.

You might say you can taste the couple's intense dedication in dishes like the Cavatelli alla Norcina, a customer favorite. This dish is bursting with umami notes thanks to these star ingredients: housemade pork sausage, black truffles, anchovies, parmesan cheese. You can almost taste the words, can't you?

FIND THEM HERE:
2121 E 7th Pl.
bestiala.com

WATCH THE VIDEO FEATURETTE:
ladowntowner.com/bestia





CAVEMAN VINTAGE MUSIC

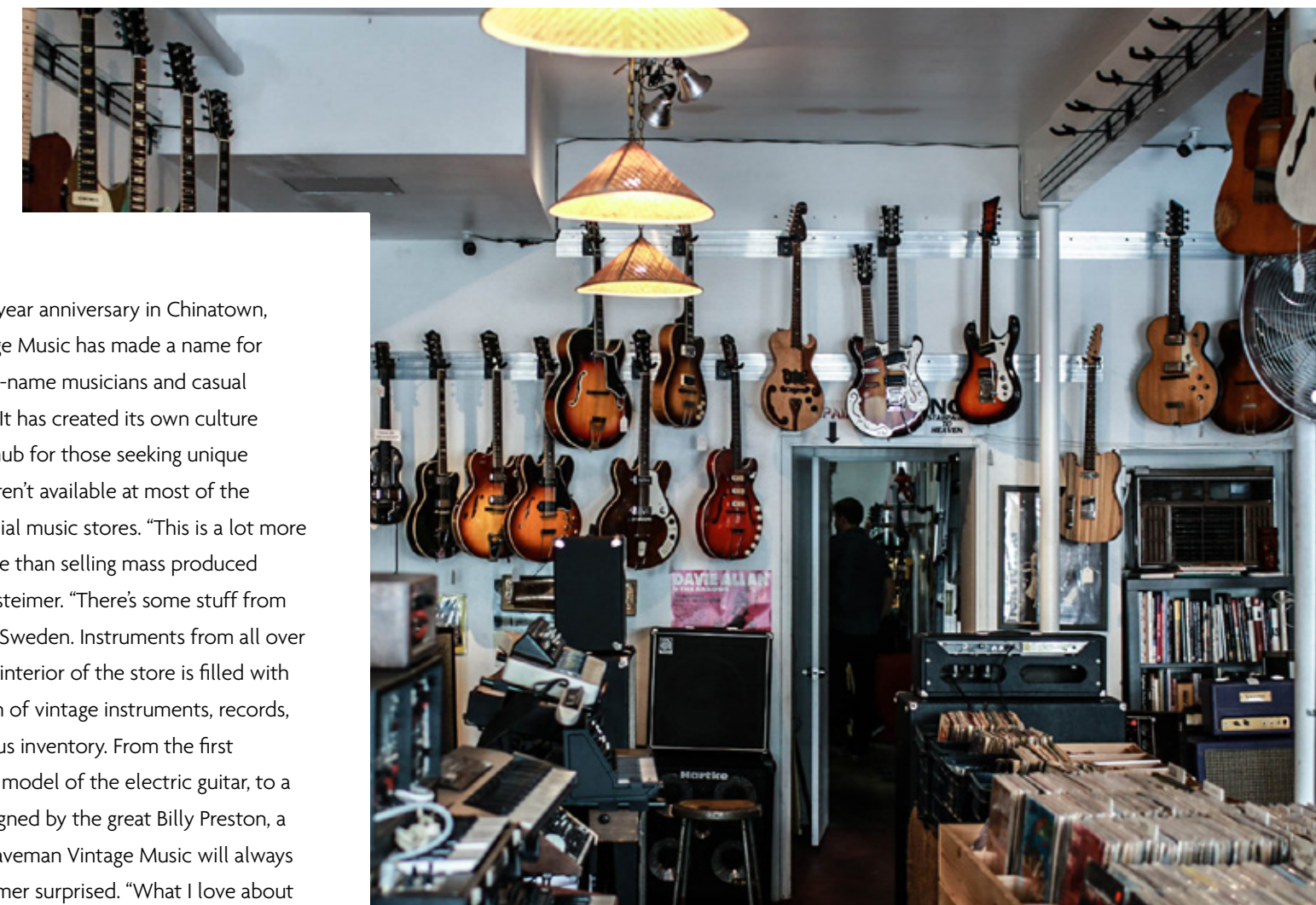
WON'T BE SILENCED

Written By Michael P. Flynn
Photographed By Samantha Romero

Every morning before work, Eric Stollsteimer wakes up with his wife, makes a pot of coffee, and puts on a record. "There's nothing better than putting on that needle, hearing that little bit of crackle," he said. "It just feels good."

In 1996, Stollsteimer's passion for records and vintage instruments led to the creation of Caveman Vintage Music in Ann Arbor, Michigan. The store would set out to collect some of the most iconic tools and sounds of the past for a new generation of musicians and listeners. After eleven years of continuous growth and expansion, Stollsteimer was faced with a difficult and unavoidable decision. "The economy was so rough in Michigan at the time," he said. "I thought it was a good time to come out here."

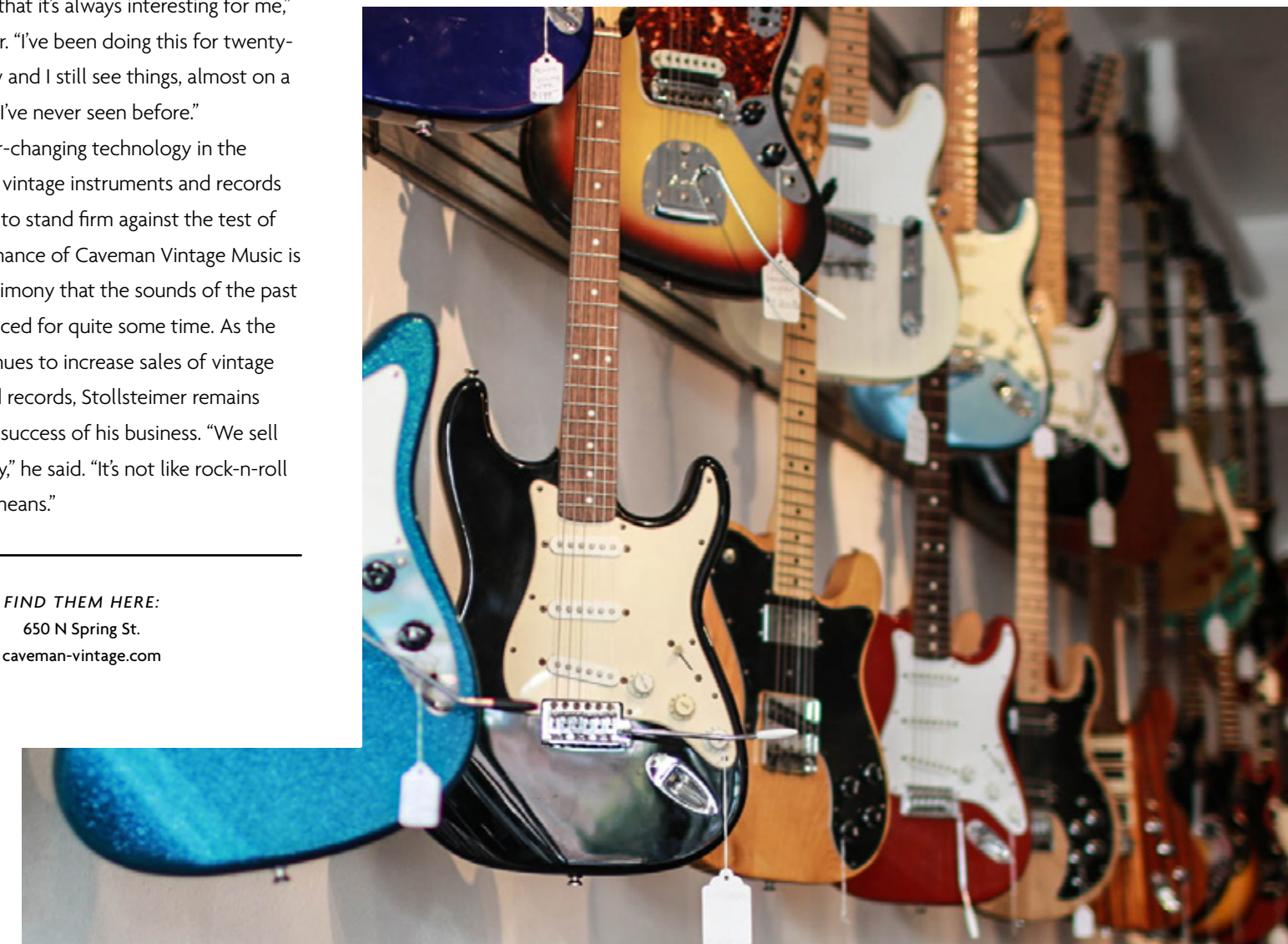
As the surrounding economic conditions began to pressurize in 2007, Stollsteimer packed up shop in Ann Arbor and made the move out west to Chinatown. Since its relocation, the store has been in a state of increasing growth and refinement. "We love how diverse [Chinatown] is," said Stollsteimer. "With the restaurants, the other businesses... it seems like it's getting more and more diverse every year."



Nearing its five year anniversary in Chinatown, Caveman Vintage Music has made a name for itself among big-name musicians and casual hobbyists alike. It has created its own culture and become a hub for those seeking unique products that aren't available at most of the larger, commercial music stores. "This is a lot more interesting to me than selling mass produced stuff," said Stollsteimer. "There's some stuff from Japan, America, Sweden. Instruments from all over the world." The interior of the store is filled with a wide selection of vintage instruments, records, and other various inventory. From the first mass-produced model of the electric guitar, to a vintage piano signed by the great Billy Preston, a walk through Caveman Vintage Music will always leave the customer surprised. "What I love about working here is that it's always interesting for me," said Stollsteimer. "I've been doing this for twenty-some years now and I still see things, almost on a daily basis, that I've never seen before."

Despite ever-changing technology in the world of music, vintage instruments and records have continued to stand firm against the test of time. The sustenance of Caveman Vintage Music is a promising testimony that the sounds of the past will not be silenced for quite some time. As the company continues to increase sales of vintage instruments and records, Stollsteimer remains hopeful for the success of his business. "We sell guitars every day," he said. "It's not like rock-n-roll is dead by any means."

FIND THEM HERE:
650 N Spring St.
caveman-vintage.com





HAM & EGGS

JUST AS A DIVE SHOULD BE

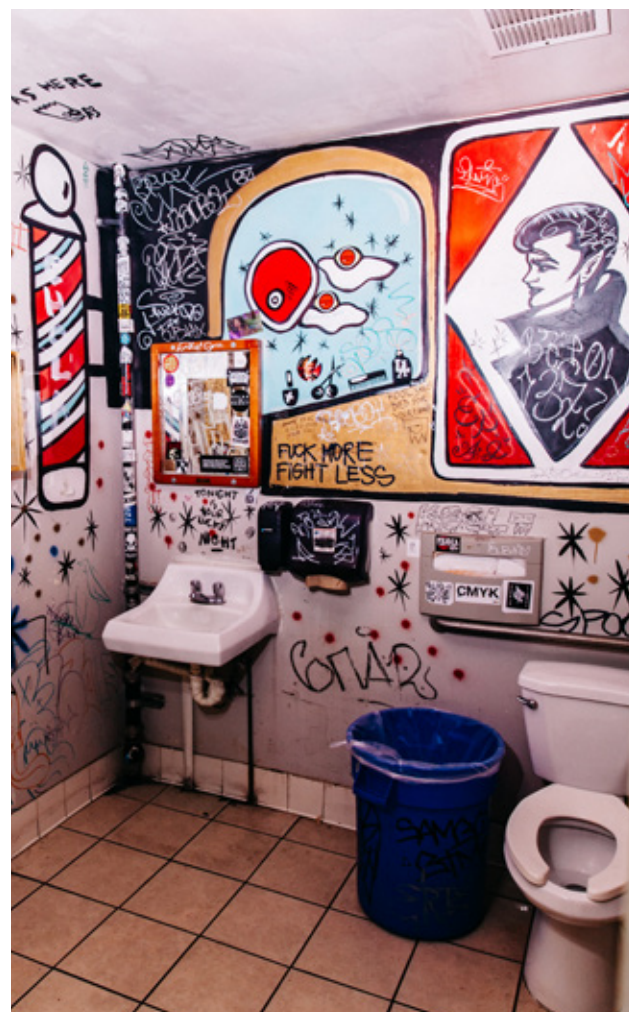
Written By Rayna Jensen
Photographed By Christian Thomas

"From the outside, not much makes sense," says David Deluca, the owner of Ham and Eggs Tavern on 8th and Olive. "You have to walk in to get it."

Though it'll barely turn three this month, Ham and Eggs is like any of Downtown's most treasured holes-in-the-wall: there's an element of charm and confusion and discovery that most newer places can't quite replicate. The rock-and-roll dive kept the original window signage from Uncle John's Ham and Eggs, the 3-decade-old Chinese and American diner that used to be in the space. Now, it's part wine and beer bar, part small music venue, part house party thrown by your coolest friends.

"We're really a friendship bar," says Ollie Stone, who's been bartending at Ham and Eggs since its first month open. "We're about good conversation, good drinks, good music, good bartenders who are your friends."

Even though Ham and Eggs isn't on a high-traffic block, with not much more than The Golden Gopher and a half-built hotel as neighbors, it still draws a crowd that's largely regulars. Some of them are even hesitant to recommend Ham and Eggs: all the best things are even better kept secret.



Ham and Eggs sprung from Deluca's desire to unite his background in music and wine in one place, and do so in a way that was open-minded and all-inclusive. Wine selections change weekly, and are always priced at \$8 a glass, even if they may be worth more. It's important to Deluca that there are no airs about what they serve—wine's reputation has become sort of snooty and intimidating, and Deluca aims to change that.

"No pretensions. No bullshit," Deluca emphasizes. "I've never looked at this business as anything other than figuring out an environment for people to spend time together."

Ham and Eggs extends a similar attitude towards the music they host — whenever someone relevant is in the neighborhood, they're welcome to come play. The space is open to any act that takes it seriously. Most performers are relatively small, but are more than worth their weight. Last month, Ham and Eggs hosted Terminal A, which LA Weekly recently named as one of the LA's 20 best current punk bands.

"Show up on time, don't lie, don't be weird, and we'll let you play here," says Stone. "That's all it takes."

It's this sort of openness that sets Ham and Eggs apart. The big guys are invited, the little guys are invited, there's plenty to drink, and if a good band is around, they'll put on a show.

"You don't really know what's going to happen in a couple hours," Deluca says. "And that's very important."

FIND THEM HERE:
433 W 8th St.
hamandeggstavern.com



POK POK LA

FROM PORTLAND WITH LOVE

Written By Steve Day
Photographed By Frank Maldonado

A year ago, Pok Pok Phat Thai — the brainchild of America's culinary darling Andy Ricker — opened in Chinatown's Far East Plaza. Ricker, born in North Carolina, spent much of his childhood and nomadic early adulthood traveling the country and world. In November, he opened Pok Pok LA: his second, much larger LA iteration in Mandarin Plaza just down the road.

"One of the main reasons we opened up the little noodle shop was to plant a flag, get used to the way things work in the city, and see what the people like and how we fit into the landscape," said Ricker. "The amount of things that you have to figure out in a new restaurant is mind-boggling," he said, despite already possessing over 35 years in the industry and very successful Pok Pok restaurants in Portland and New York.

Ricker identified Chinatown and subsequently the Mandarin Plaza location while traveling a few years ago. "I felt it was the right place and the right time for us," he said, citing the exciting restaurant scene Downtown, weather, and proximity to great produce as prominent reasons for the newest Pok Pok eatery.

As anchor tenants of Mandarin Plaza, a lot of expectations rest on Ricker's shoulders, but restaurants are risky endeavors, and there are no guarantees. "If it all goes tits up, at least [the landlords] have a nicely refurbished restaurant space and re-painted plaza," Ricker laughs. If Pok Pok LA is anywhere near as popular as his award-winning Portland creations or Michelin-starred New York space, the landlords won't need to concern themselves with refurbishing.



For the everyday Pad Thai junkie (Phat, Phad, and Pad Thai are all the same thing), you're out of luck. But head down the road to Pok Pok Phat Thai for that, you're still on the right team. At Pok Pok LA's phenomenal indoor-outdoor, upstairs-downstairs, bar and restaurant space, the menu has some classic central-Thai dishes, but specializes in northern Thai.

The beef-shin stew is perfect on rare wintery days and, like much of the menu, is full of the classically aromatic and flavorful notes of northern Thailand. The laab dish is a house favorite, typically served with sticky rice and a side dish of herbs and raw vegetables, essential in balancing the protein, complimenting the flavors, and helping with digestion. Ironically, Pok Pok might actually be most well known for their spicy, smoky Vietnamese fish-sauce wings and Tamarin Whiskey Sour.

The sticky rice, presented traditionally in a small wooden container and wrapped in plastic, is picked and ripped at with fingers, then re-covered throughout the meal to keep warm. Everything is presented in an incredibly appealing way. "We don't do hipster food though," says Ricker. "We're a specific regional food and we try to use local ingredients whenever we can because that's what makes it the way Thai people do things." Thai cuisine is also very seasonal, so Ricker is looking forward to the summer, when Southern California produces lots of the fresh bamboo shoots and hearts of palm, which will inevitably find their way into many of the dishes.

Northern Thai food is eaten with fingers and the spoon and fork as utensils of choice. "I have spent the vast majority of my adult life thinking about [Thai food], studying it, and writing about it," laughs Ricker while explaining traditional eating habits. His rules are pretty lax though. "However you want to do it," he concludes. "Whatever you want to do, do that..."

FIND THEM HERE:
978 N Broadway
pokpokla.com



DRINK



A HAM & EGGS

433 W 8th St.
hamandeggstavern.com

B WINE BAR C

428 E 2nd St.
barc.biz

EAT



C BESTIA

2121 E 7th Pl.
bestiala.com

D POK POK LA

978 N Broadway
pokpokla.com

E ZINC CAFE

580 Mateo St.
zinccafe.com

MOVE



F CAVEMAN VINTAGE MUSIC

650 N Spring St.
caveman-vintage.com

G AUSTERE

912 S Hill St.
austere.co

CITY STREETS

FREEWAYS

LA RIVER

*MAP SIMPLIFIED & NOT TO SCALE



DOWNTOWN FAVORITES

- 1 ANDANTE COFFEE**
816 S Grand Ave.
The new kids on the block — well the Downtown block at least. The established westside roasters have set up a divine little hole in the wall spot that is putting South Park coffee back on the map.
- 2 GRAND STAR JAZZ CLUB**
5943 Sun Mun Way — grandstarjazzclub.com
In the middle of Chinatown, Grand Star has been serving stiff drinks and good vibes since 1946. Today, they take it to another level with two full bars and a lighted dance floor. Come for the weekly Club Underground party and jam out to Britpop and new wave post punk.
- 3 THE VARNISH**
118 E 6th St. — 213nightlife.com/thevarnish
Hidden within Cole's, The Varnish is one of Downtown's oldest speakeasies. This intimate lounge serves old fashioned craft cocktails such as Manhattan and Rob Roy. Bring a date or just yourself, there's no better company than a good drink.
- 4 LE PETIT PARIS**
418 S Spring St. — lpparis.com
Elegant and decadent, the grandeur of Paris in the heart of Gallery Row. The French brasserie serves an impressive menu of flavorful escargot, tender lamb shank, and melt in your mouth filet mignon. If that doesn't tickle your fancy then the dramatic grand staircase will.
- 5 MEL'S DELI**
548 S Spring St. #114 — melsdeli.com
A quick-serving local deli with \$9 subs wrapped up to put you in cold cut coma. Try the burrata and prosciutto or the roast beef and horseradish. Vegetarians fear not, there are three veggie options to choose from.
- 6 SAN SUI TEI**
313 E 1st St. — (213) 613-0100
Low-key Japanese joint, serving a competitive bowl of ramen and bento boxes. This is the spot for quick, guaranteed goodness and friendly service. Try the chashu pork ramen or veggie ramen with extra vegetables — lunch options just got tastier.
- 7 THE TERAGRAM BALLROOM**
1234 W 7th St. — teragramballroom.com
City West's premiere live music destination presents a dynamite lineup of January shows and as a weekday bonus, great eats and drinks in Cafe Teragram so the party never has to stop!
- 8 JASON MARKK PREMIUM SHOE CARE**
329 E 2nd St. — jasonmarkk.com
Shoes need love too. Bring your limited edition Jordans for a deep clean and watch the rebirth of their beaut. Leave your shoes overnight or pick up a few tools for your sneaker makeover.
- 9 VENUS OVER LOS ANGELES**
601 S Anderson St. — venusovermanhattan.com
The sister gallery to New York's "Venus Over Manhattan" is making waves just over the LA River. With an exciting new show featuring Marianne Vitale opening on January 16th, the new year is really looking good.



AUSTERE

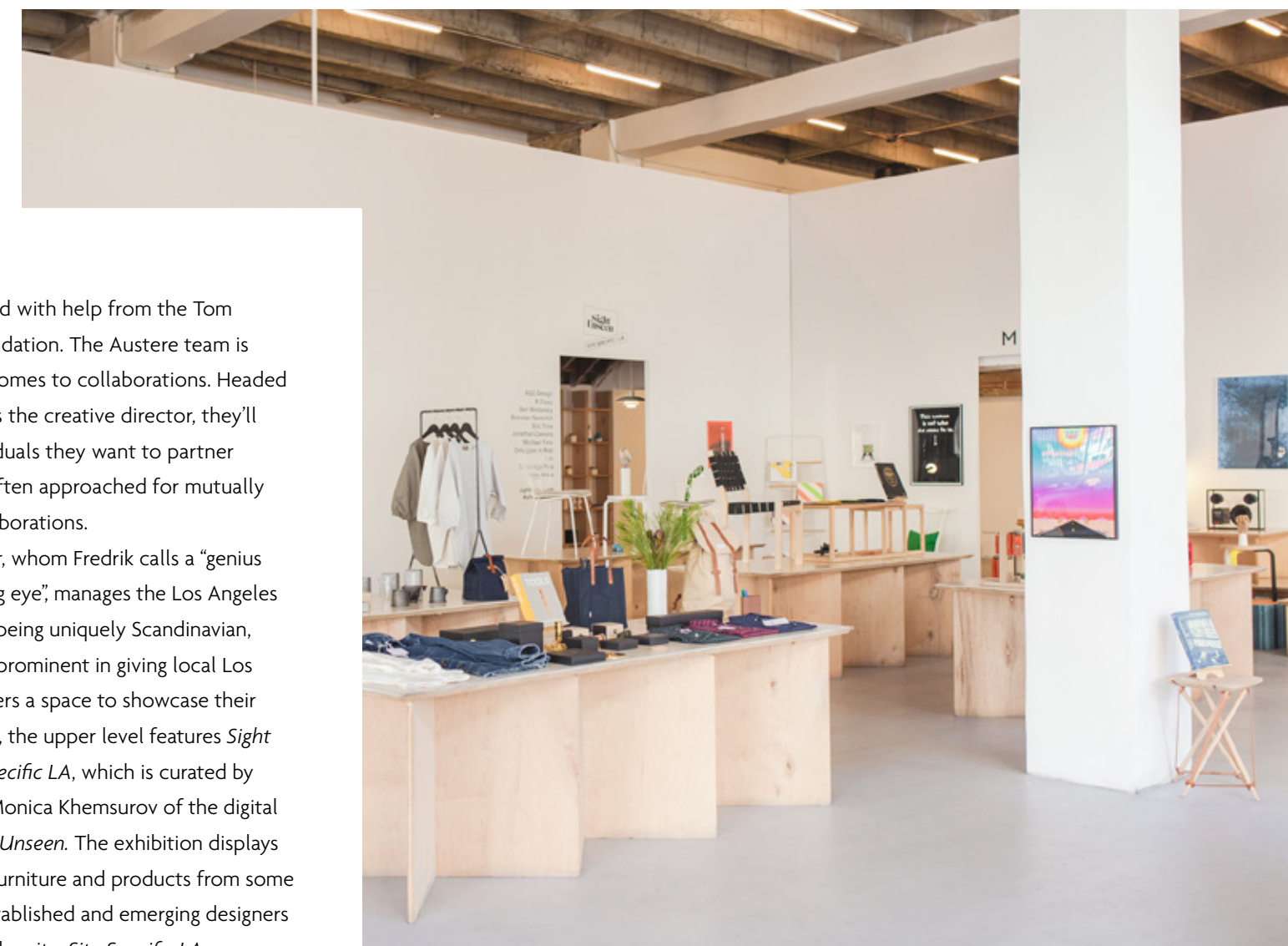
LOOK AND CAN TOUCH

Written By Lukas Raschilla
Photographed By Oriana Koren

Austere is very orderly, and unequivocally Scandinavian. Not exclusively a shop nor gallery, what hits you is the open space and minimal layout of clothes and curiosities.

Austere's founder, Swedish native Fredrik Carlström says the impetus for Austere came to him when he began to imagine the physical space, "As if a lifestyle magazine with all my favorite things had come to life." The Downtown space is a 5,000 square foot retail store and contract showroom, and a very unique and pleasurable experience. Austere is broken into sections. You can seemingly acquire anything, from high-end Scandinavian engineered bicycles and furniture, to towels, toiletries, electronics. Even boutique chocolate maker Mast Brothers has set up a shop-in-shop to display and entice the chocoholic in you. Over the holiday season, Mast Brothers chocolates are using the Austere space as a precursor to opening their first store in the Arts District next year.

At its core, Austere is a space for innovation. They collaborate with artists, designers, and creative talent to bring in installations. Earlier in 2015, Austere collaborated with Swedish based luxury rug manufacturer, Henzel Studios



that was created with help from the Tom of Finland Foundation. The Austere team is open when it comes to collaborations. Headed up by Fredrik as the creative director, they'll seek out individuals they want to partner with, and are often approached for mutually beneficial collaborations.

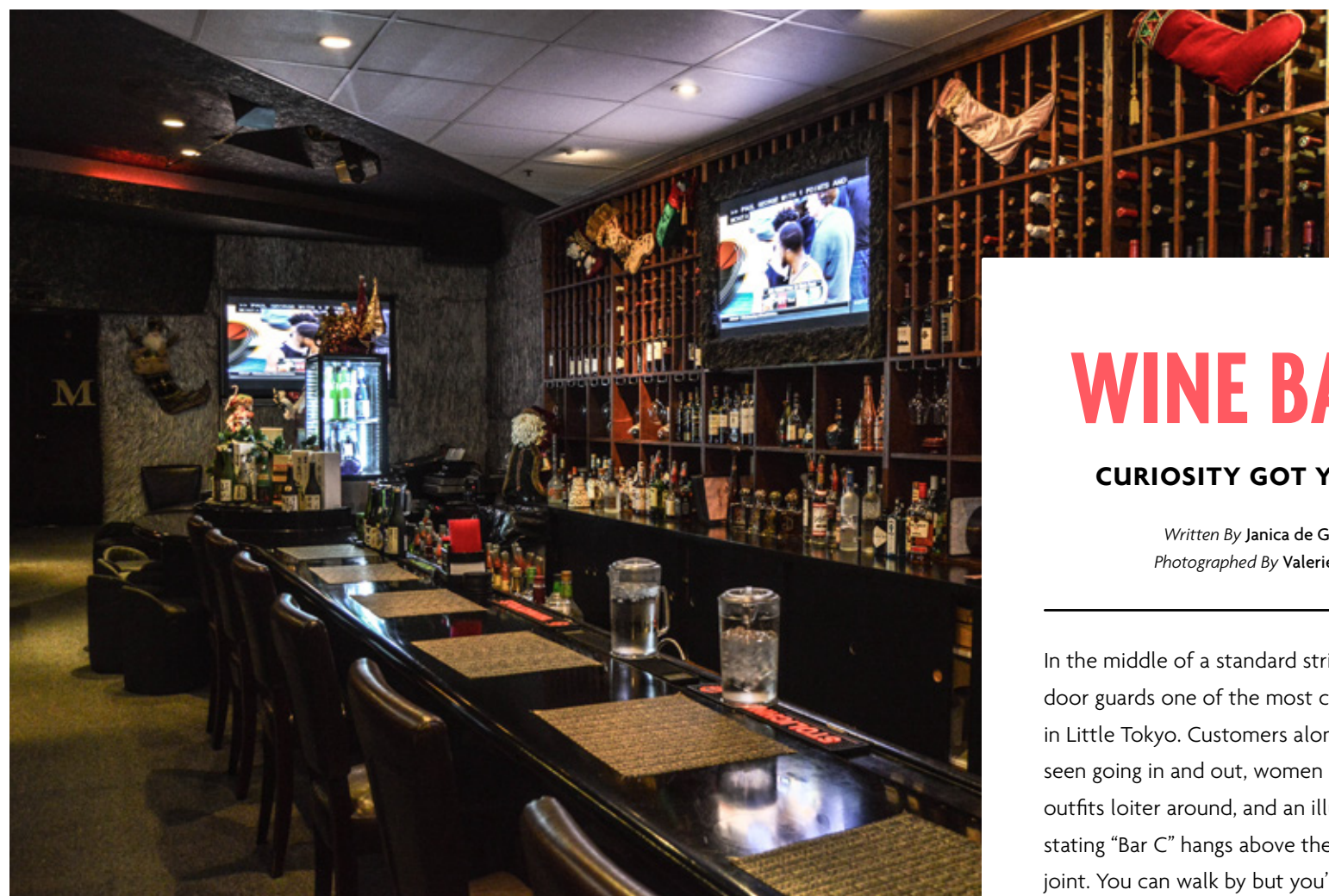
Caitlin Rider, whom Fredrik calls a "genius with an amazing eye", manages the Los Angeles space. Despite being uniquely Scandinavian, Austere is also prominent in giving local Los Angeles designers a space to showcase their work. Currently, the upper level features *Sight Unseen: Site Specific LA*, which is curated by Jill Singer and Monica Khemsurov of the digital magazine *Sight Unseen*. The exhibition displays a selection of furniture and products from some of the more established and emerging designers and studios in the city. *Site Specific LA* was Caitlin's idea, and Fredrik and Caitlin both know and have great respect for Jill and Monica, so collaboration was a no brainer. As Fredrik puts it, "The stars aligned," for *Sight Unseen* to be exhibited at the Austere space.

While Los Angeles is the flagship location for Austere, a second location was opened in East Hampton, New York and they have their eyes set on opening another in New York City for 2016.

The *Sight Unseen: Sight Specific LA* and Mast Brothers chocolate installation shop-in-shop is on view until February 14, 2016.

FIND THEM HERE:
912 S Hill St.
austere.co





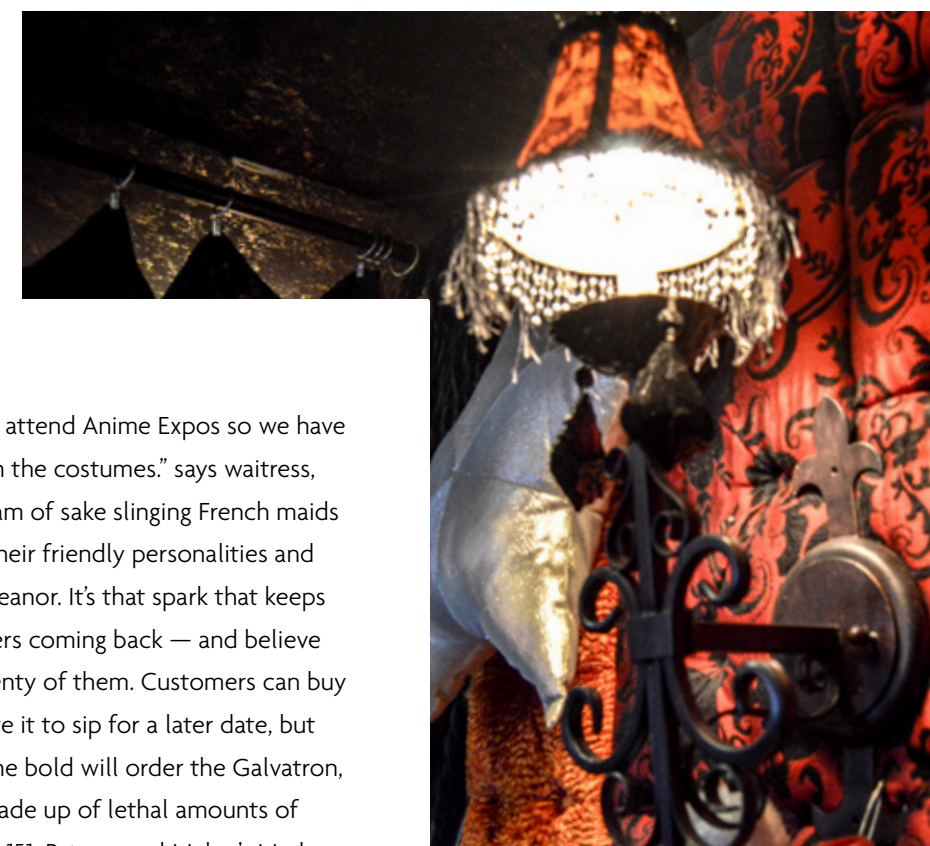
WINE BAR C

CURIOSITY GOT YOU HERE

*Written By Janica de Guzman
Photographed By Valerie Conde*

In the middle of a standard strip mall, a metal door guards one of the most curious of places in Little Tokyo. Customers alone or coupled are seen going in and out, women in French maid outfits loiter around, and an illuminated sign stating “Bar C” hangs above the windowless joint. You can walk by but you’ll never catch a peek of the fantasy.

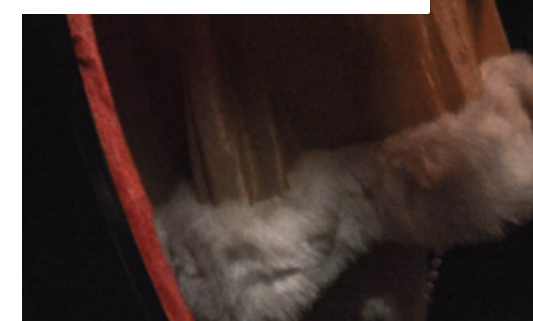
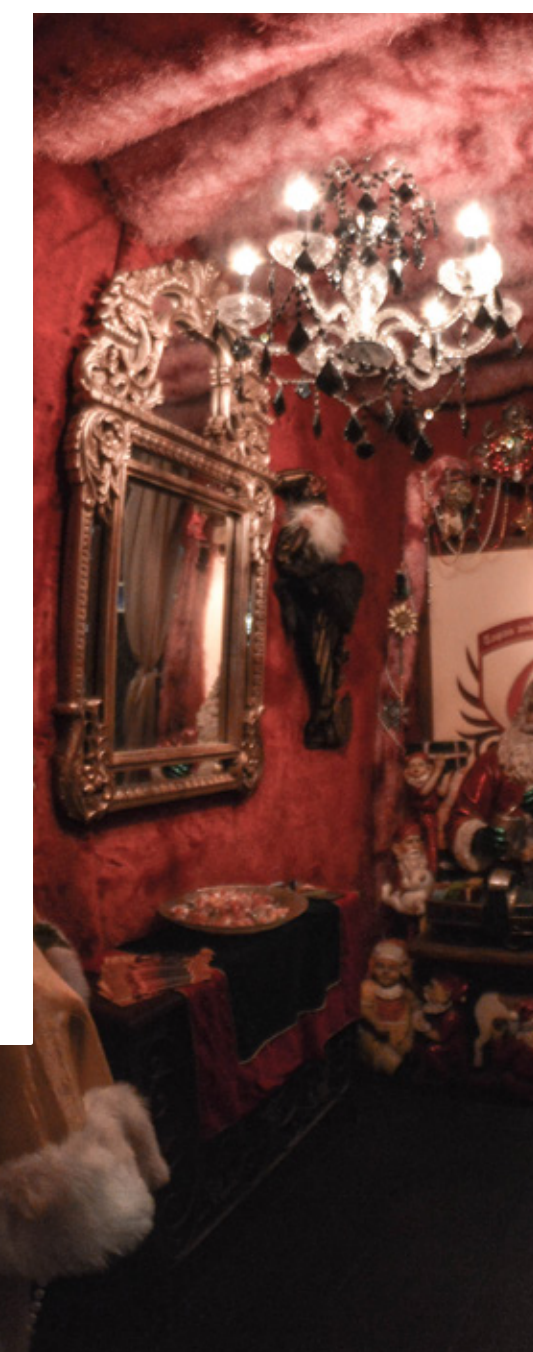
Tapas & Wine Bar C is Downtown’s version of “maid cafes.” It’s a wildly popular concept from Japan, brought to Little Tokyo by Toshi Tani and his wife, ChaCha; the ‘C’ in Bar C. Typical maid cafes consist of waitresses dressed in French maid outfits serving and chatting up welcoming service. It’s fantasy lived through reality and strictly friendly. Walk into Bar C and take a moment to observe; the walls are adorned in fur, TV screens air the season’s games, and women in cosplay pour heavy shots of sake. It may be a chamber of confusion, but for Toshi, it makes perfect sense. “I want the customer to feel this is their second home. They can come here and relax,” Toshi says. Since 2008, Bar C has been a relaxing little hideaway for anyone with the slightest desire for cosplay. “It’s like playing dress up everyday, some



of the girls here attend Anime Expos so we have a lot of fun with the costumes.” says waitress, Jasmine. The team of sake slinging French maids are known for their friendly personalities and hospitable demeanor. It’s that spark that keeps certain customers coming back — and believe us, there are plenty of them. Customers can buy a bottle and save it to sip for a later date, but the brave and the bold will order the Galvatron, a concoction made up of lethal amounts of alcohol: Bacardi 151, Patron, and Maker’s Mark. It’s known to impair judgement, grow chest hair, and leave patrons face down in the bathroom for 3 or more hours. Every time someone orders one of these nightmares, a music video turns on like it’s a chant before partaking. With a 2 drink maximum, you’ll need all the blessings you can get with the Galvatron.

The French maid outfit doesn’t exhaust itself, the waitresses gather together to plan themed nights for the lounge such as Nurse Night, School Girl Night or Superhero night. You can expect novelty activities to keep the nights going strong; syringe jello shots, trivia pop quiz, and a spanking here and there. Come here with friends or by yourself, Tapas and Wine Bar C is for the curious and open minded, or practically anyone who can appreciate women in cosplay. We sure can.

FIND THEM HERE:
428 E 2nd St.
barc.biz



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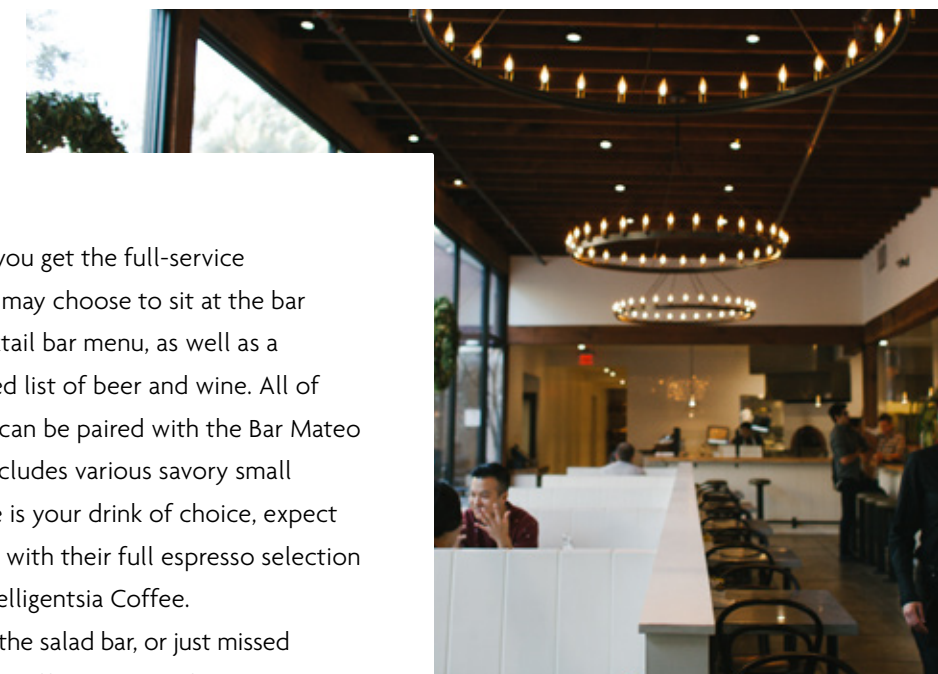
ZINC CAFE

A LUNCHTIME BREATHER

*Written By Tatiana Ernst
Photographed By Caleb Thal*

Coffee, toast, eggs. Three simple staples. That's what John Secretan, owner of Zinc Cafe & Market says is the foundation of the restaurant. Entering the space, you'll find yourself somewhere that's anything but simple. The eatery is modern, grand, and maybe a little overwhelming for first-timers. It's something that strikes you when you first walk in, as it looks plain and nondescript from the outside. Set in an industrial building in the Arts District, Zinc Cafe has a sleek, yet relaxed feel that still preserves the architecture of its past. The sense of openness makes you want to stay as long as you can, as soon as you find your seat.

Depending on when you go, you can expect a different experience. On weekdays, it's a self-serve cafe that does well to accommodate the lunch rush. Here, you can choose from their beautiful assorted salads, prepared fresh daily. Grain dishes like a mushroom-quinoa salad with cashews and cheese are plentiful. You can also opt for a gluten-free veggie portion like the corn and jalapeño-stuffed Anaheim chilies paired with a simple medley of roasted vegetables. Or perhaps, you want something hearty, like their cheesy ricotta-spinach or vegetable lasagnas. The simplicity and quality that goes into the food stands out, be it in the wonderful pasta made with Farfalle, lemon rind and juice, parmesan cheese, cilantro, and olive oil. You have an endless option to pile onto your plate, which ends up being calculated by weight. Anything you choose will be a flavor-packed combination of fresh ingredients.



On weekends, you get the full-service treatment. You may choose to sit at the bar with a full cocktail bar menu, as well as a carefully curated list of beer and wine. All of these libations can be paired with the Bar Mateo menu, which includes various savory small plates. If coffee is your drink of choice, expect to be rewarded with their full espresso selection served with Intelligentsia Coffee.

Not feeling the salad bar, or just missed it? Zinc Cafe also offers a variety from their breakfast, lunch, and dinner menus. Here, you'll find sandwiches, pizzas, soups, salads, cereal, bagels, lasagna, mac and cheese, and all the egg dishes you can dream of. Whether you're craving fluffy scrambled eggs on toast or in a burrito, poached eggs, quiche, deviled eggs, or even a baked Spanish egg casserole plate, you'll never get sick of them. The cafe even makes one of the heftier versions of avocado toast around. Topped with a generous portion of smashed avocado, butter, radish salad, chives, and lemon zest, it's an entree all on its own. What makes people fall in love with Zinc, many of whom are regulars, truly is the food. "You leave here fully satisfied and fulfilled," says Secretan. "It's much deeper than lettuce and sprouts."

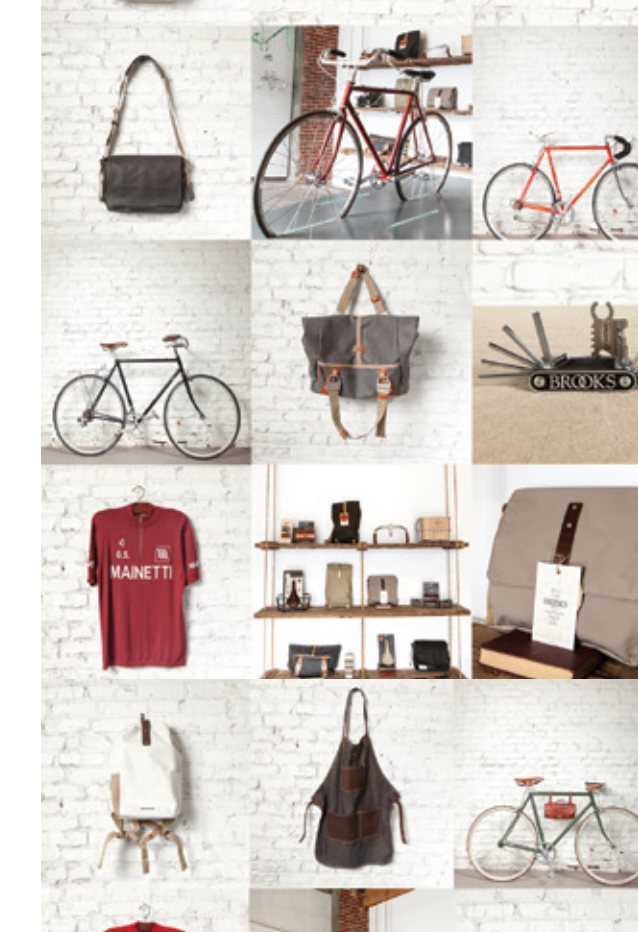
Basically, Zinc has options whether you want to keep it light, or indulge and go all in. The Reubenesque, their version of the Reuben sandwich, is a hefty meal between strong slices of pumpernickel — baked beets, coriander, gooey Gruyere cheese, sauerkraut-cabbage slaw, sea salt, and their special Zinc Russian dressing, you won't even miss the corned beef.

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DOWNTOWN EVENT CALENDAR

JANUARY 2016

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p>3 NEW YEAR'S RACE Grand Park 200 N Grand Ave. 4PM</p> <p>The new year's race gives runners a choice of a kid's run, 5k, 10k or 1/2 marathon, sponsored by Angel City Brewery.</p>	<p>4 PERSHING SQUARE ICE RINK Pershing Square 532 S Olive St. 11:30AM – 9:30PM</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. Open until the 18th.</p>	<p>5 LAKERS VS WARRIORS Staples Center 1111 S Figueroa St. 7:30PM</p> <p>The unstoppable Warriors wagon comes rolling into town to take on Kobe and the boys.</p>	<p>6 HAPPY HOUR Tony's Saloon 2017 E 7th St. 5 – 8PM</p> <p>\$5 well drinks, \$4 draft beers, dope Arts District location. Say no more.</p>	<p>7 OUTDOOR MOVIE SERIES California Plaza 350 S Grand Ave. 7PM</p> <p>Grand Performances continue their outdoor series with special screenings of some of your favorite classic films.</p>	<p>8 SURFER BLOOD The Teragram Ballroom 1234 W 7th St. 8PM</p> <p>The boys bring their tour of 1000 Palms back through DTLA, supported by Cayucas.</p>	<p>9 BRUNCH AT KENDALL'S Kendall's Brasserie & Bar 135 N Grand Ave. 10:30AM – 3PM</p> <p>Complement your Bunker Hill weekend adventures with Kendall's scrumptious egg dishes, and full brunch menu.</p>
<p>10 CREATIVE WORKSHOP Meng & Mahar Studio 453 Spring St, Studio 1112 11AM – 3PM</p> <p>Explore different craft techniques with recycled silk sari fabric and chiffon ribbon, directly from India.</p>	<p>11 MONDAY MAYHEM GAME NIGHT Angel City Brewery 216 S Alameda St. 7 – 9PM</p> <p>15+ Board Games, 8+ Beers on Tap, 3-Round Cornhole Tournament and 1 Geeky Host.</p>	<p>12 PIANO SPHERES: DANNY HOLT Redcat 631 W 2nd St. 8:30PM</p> <p>Holt's wild piano/percussion project promises to be as entertaining as it is acrobatic and athletic!</p>	<p>13 A CRIME-FICTION CONVERSATION The Last Bookstore 453 S Alameda St. 7 – 8:30PM</p> <p>Join five of the Seventh Street book authors and get in the loop with what's happening in the mystery, thriller, and suspense scene.</p>	<p>14 DOWNTOWN ART WALK 634 Spring St. 12 – 10PM</p> <p>Downtown's free, self-guided, public art phenomenon. Grab a friend and start walking.</p>	<p>15 TY SEGALL & THE MUGGERS The Teragram Ballroom 1234 W 7th St. 8PM</p> <p>The prolific multi-instrumentalist brings his band and their dynamic live show back Downtown for two nights at the ballroom.</p>	<p>16 THE LAST BOOK REVIEW The Last Bookstore 453 S Spring St. 8 – 10PM</p> <p>One seriously eclectic and incredible event which blends music, comedy, and storytelling!</p>
<p>17 ITZHAK PERLMAN Walt Disney Concert Hall 111 S Grand Ave. 2PM</p> <p>The incomparable Itzhak Perlman plays Mozart and leads Tchaikovsky's beloved Fifth for four magical days beginning on the 14th.</p>	<p>18 GYPSY JAZZ MONDAY Eat Drink Americano 928 E 3rd St. 8:30PM</p> <p>Gypsy and roots jazz with The Vignes Rooftop Revival.</p>	<p>19 THE MAKERS Seven Grand 515 W 7th St. 10PM</p> <p>Smooth, improvised jazz and even smoother whiskey, upstairs.</p>	<p>20 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>21 FIRST, SECONDS, AND THIRDS LA Central Library 630 S 5th St. 6 – 8PM</p> <p>The Grand Opening of "First, Seconds and Third: African American Leaders in LA during the 1960s & 70s from the Rolland Curtis Collection".</p>	<p>22 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>23 DAWES The Theatre at Ace Hotel 929 S Broadway 8PM</p> <p>LA's adopted sons tour the "Stories Don't End" record inspired by a removal from the familiarity of life and landmarks.</p>
<p>24 CIRQUE DU SOLEIL: KURIOS Dodger Stadium 1000 Elysian Park Ave. 4:30PM</p> <p>Step into the curious cabinet of an ambitious inventor who defies the laws of time, space and dimension to reinvent everything around him.</p>	<p>25 MATT CORBY The Teragram Ballroom 1234 W 7th St. 8PM</p> <p>The Aussie indie-sensation brings his haunting tunes to DTLA for an absolutely unmissable evening.</p>	<p>26 LUNCHTIME FOOD TRUCKS Grand Park 200 N Grand Ave. 11AM – 2PM</p> <p>Get some brisk, wintery air into those lungs and indulge in the fantastic cast of rotating trucks.</p>	<p>27 KILLING JOKE The Regent Theatre 448 S Main St. 8PM</p> <p>Spaceland and Noisey present Killing Joke's fierce intelligence and thirst for esoteric knowledge.</p>	<p>28 LA ART SHOW LA Convention Center 1201 S Figueroa St. 11AM – 7PM</p> <p>The 21st annual iteration of the west coast's most comprehensive weekend-long art experience begins today.</p>	<p>29 UNFICTIONAL: LIVE AT RIOT LA The Regent Theatre 448 S Main St. 6PM</p> <p>KCRW's off-beat, audio storytelling series is manifest in real life for one special Riot LA show. Seating is first-come, first-served!</p>	<p>30 NIGHT ON BROADWAY 4PM</p> <p>An evening of arts, culture, and entertainment to celebrate the anniversary of Councilmember José Huizar's "Bringing Back Broadway."</p>
<p>31 RIOT LA Downtown LA All Weekend</p> <p>LA's alternative comedy festival takes over DTLA for a weekend of hysterics, headlined by David Cross, Janeane Garofalo, Patton Oswalt and so much more!</p>	<p>1 MUSTACHE MONDAYS Globe Theatre 740 S Broadway 9PM – 2AM</p> <p>Cheap Drinks, music from Josh Peace & Total Freedom, and a special weekly guest.</p>	<p>2 CITY OF LIGHT Walt Disney Concert Hall 111 S Grand Ave. 8PM</p> <p>A geological, ornithological, astronomical, and theological performance by Messiaen and The St. Louis Symphony.</p>	<p>3 REQUIEM FOR SANDRA BLAND Art Share LA 801 E 4th Pl. 7 – 10PM</p> <p>Join the Art Share team for a thematic second installment reading of the four-part requiem, honoring the life of Bland, friendship, and live music.</p>	<p>4 GAME NIGHT Grand Central Market 317 S Broadway 6 – 9PM</p> <p>Ping-Pong, Cornhole, Jenga, Uno, Cards Against Humanity, and Scrabble amidst the delicious array of eats and drinks.</p>	<p>5 LUNCHTIME YOGA Grand Park 200 N Grand Ave. 12:15PM</p> <p>These FREE lunchtime sessions are designed to help you relax, rejuvenate, and reenergize your day.</p>	<p>6 MARK FARINA Lot 613 613 Imperial St. 10PM</p> <p>The Chicago DJ hits one of DTLA's underground gems for a banger of an evening!</p>



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