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LA

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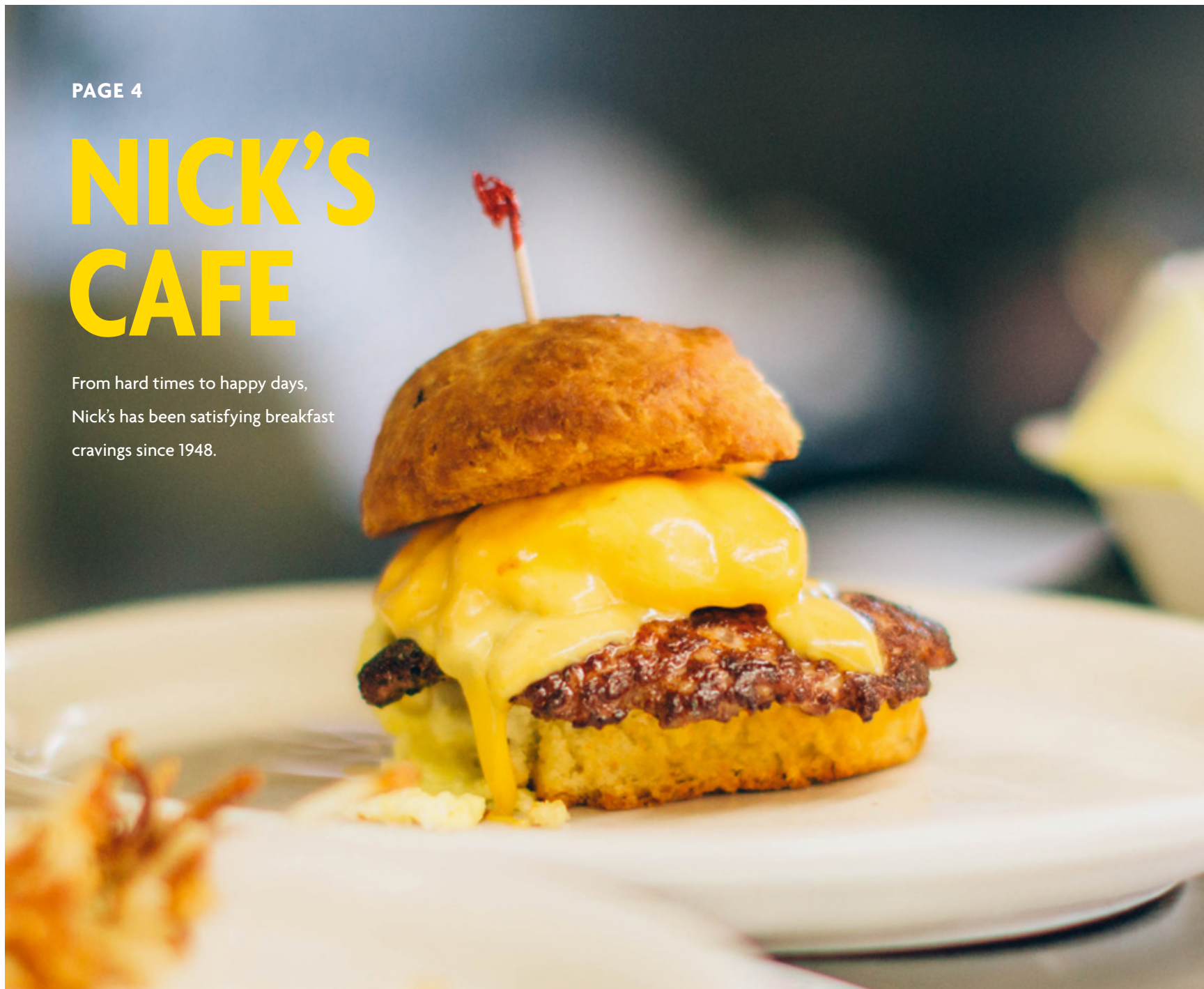
DOWNTOWNER

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

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NICK'S CAFE

From hard times to happy days,
Nick's has been satisfying breakfast
cravings since 1948.



Photographed by: Frank Maldonado

ANGEL CITY BREWERY

The original Downtown brewery and pioneers
of the Art's District craft beer movement
talk past, present, and future.

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THE SMELL

All ages and all raw. An institution of
sound and sentiment turns 18 and shows no
signs of aging.

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LADOWNTOWNER.COM

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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

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NICK'S CAFE

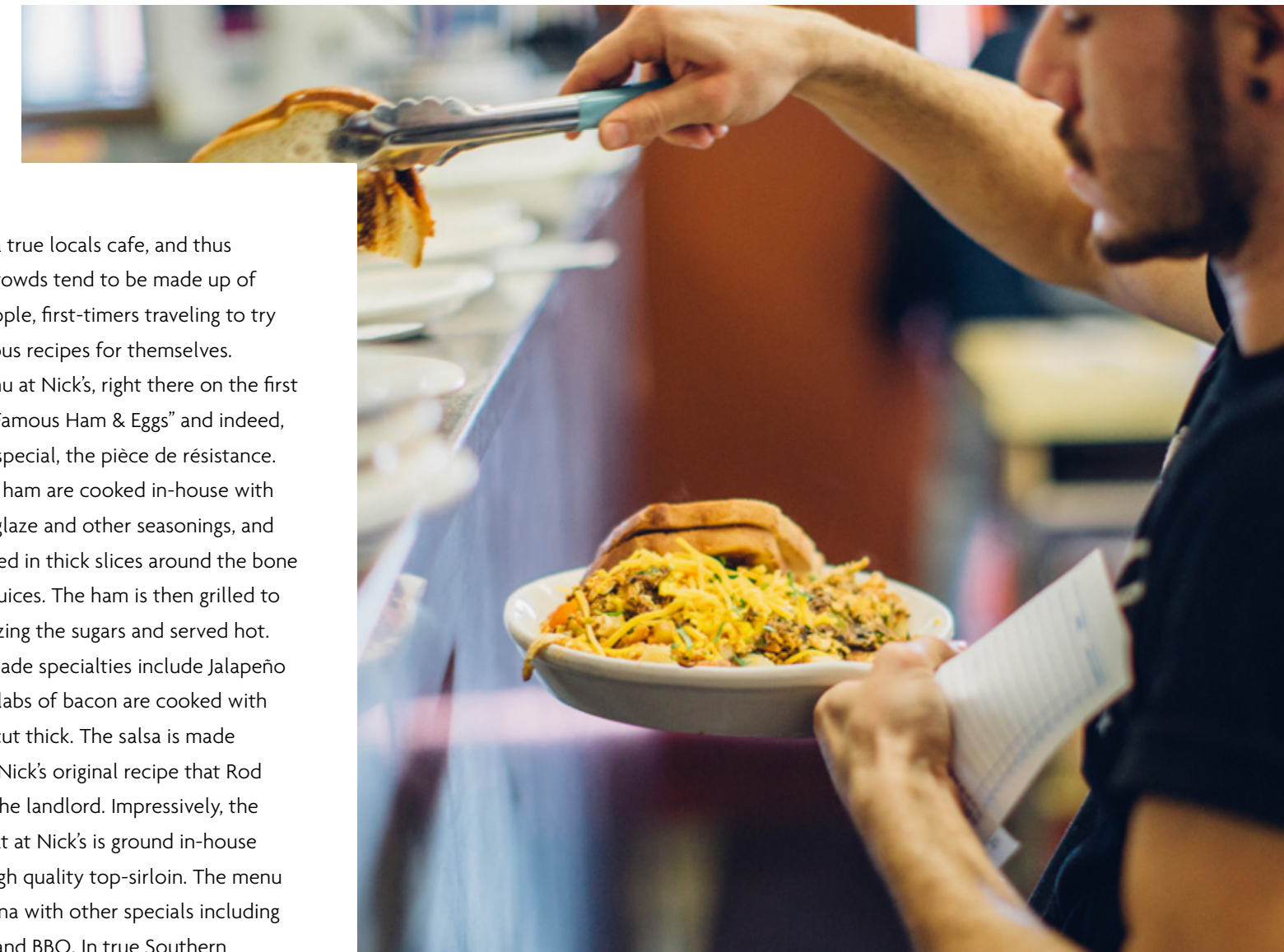
FOOD COMA, GUARANTEED

Written By Lukas Raschilla
Photographed By Frank Maldonado

It's Monday morning and there's barely a seat available inside Nick's Cafe. Located in Chinatown, just a short stroll from the Gold Line Metro station, this unassuming diner attracts a loyal following of neighborhood workers and residents. The big helpings, fast service, and no-nonsense vibe recalls the distant past of pre-foodie era LA. Nick's survives largely untouched since first opening in 1948, the original horseshoe "C" style countertop inside remains. Nick's has 50 seats, 25 inside and 25 outside. The centerpiece, though, is inside where stools around the counter tend to fill up quickly.

Rod Davis, owner of Nick's Cafe took over the business in 2009. After working almost every position in the hospitality industry from cafes and restaurants to hotel management, Rod's affinity for diners and the chance to own a piece of true Americana drew him to Nick's. With little to do in regards to renovations or restorations, the process was a smooth "turn key" transition, as Davis puts it.

Opening at 5:30am during the week, Nick's has cultivated a consistent clientele of construction workers, office workers, and those in local government agencies such as LADWP. Given the location is a little off the beaten



track, Nick's is a true locals cafe, and thus the weekend crowds tend to be made up of destination people, first-timers traveling to try out Nick's famous recipes for themselves.

On the menu at Nick's, right there on the first page is "Nick's Famous Ham & Eggs" and indeed, it is the house special, the pièce de résistance. Bone-in legs of ham are cooked in-house with a brown sugar glaze and other seasonings, and then hand carved in thick slices around the bone to retain their juices. The ham is then grilled to order, caramelizing the sugars and served hot. Other house-made specialties include Jalapeño Bacon, where slabs of bacon are cooked with jalapeños and cut thick. The salsa is made in-house using Nick's original recipe that Rod attained from the landlord. Impressively, the hamburger meat at Nick's is ground in-house daily, using a high quality top-sirloin. The menu is true Americana with other specials including tri-tip, brisket, and BBQ. In true Southern California style, Mexican dishes are featured on the menu including Huevos Rancheros, Huevos Española, and Luis Chiquilatas. As for lunch items, there are burgers, sandwiches, hot dogs, salads, and soups to choose from.

There's no messing around at Nick's — the dishes are BIG, simple, and filling — a nod to Nick's history. In addition, Rod co-owns a Boxing gym in Alhambra and manages boxer Carlos "The Solution" Morales, who incidentally used to work at Nick's. While his next fight is February 19 at the Belasco Theatre, the smart money says the food at Nick's is a guaranteed knockout!

FIND THEM HERE:
1300 N Spring St.
nickscafela.com





ANGEL CITY BREWERY

BY THE GRACE OF BEER

Written By Rayna Jensen
Photographed By Kort Havens & Logan Havens

"It leads a very simple life," says Layton Cutler, the head brewer at Angel City. "If it's unhappy, it'll cause problems. But if you give it a nice environment, it'll treat you right."

He means yeast, but yeast doesn't behave so differently from anything else. With Downtown as a second example, nice environments foster happiness, and happiness is fertile ground on its own.

Angel City founder Michael Bowe's philosophy was simple: LA is a great city, and a great city deserves a great brewery. This was almost twenty years ago, when Bowe was still a home brewer with a few awards under his belt, experimenting with different recipes, taking his samples around to see who liked them.

"My vision was always LA," Bowe says. "My background is in art, and Downtown, in the Arts District, felt like a good fit for us."

In 2010, Angel City Brewery opened their doors as a tap room and public house in the historic John A. Roebling building on Alameda. Since then, it's become a gateway to the Arts District. It's an easy access point for visitors to the neighborhood. Just a quick walk from both Union Station and the Gold Line, they even have their own parking lot, as well as a hub for a huge array of local goings-on.

"We want this to be a community center," says Keith Ely, a general manager at Angel City. "We try to keep our fingers on the pulse, to be a part of the neighborhood — what they need, what's valuable to their lives."

Though Angel City has been adopted by craft beer collaboration Alchemy and Science, nothing about the partnership compromises the brewery's integrity. Its heart and soul are still intertwined with Downtown: a small gallery in the back showcases the work of local artists, the Arts District Farmers Market occupies the parking lot on Thursday, and the Brewery hosts a two-mile run around Downtown followed by a Vinyasa flow class Sunday mornings at 9:30. This month, Angel City will host its Second Annual Broken Hearts Carnival (stilt walkers, jugglers, and acrobats in attendance) on Valentine's Day. All events, of course, come with beer.

Angel City's most popular brews are available for purchase around the state. Everything that eventually gets bottled has a trial run at the taproom first, but some are limited editions that are only available on draft at the taproom for a short time. One limited run is the White Nite, a nitrogenated golden stout — it resembles an ale in color and body, but has the rich, roasted flavor of a dark beer. Also try the Baltic Porter, a velvety, malty beer with a slightly crisper finish than a traditional porter. For the very adventurous among us, there's also the Srirachelada, which is Angel City's take on a Michelada: sriracha, tomato juice, lime, agave, banana peppers, and Worcestershire sauce (you can always cleanse your palate with the citrusy-sweet Honey Lager after). In any case, there's always something on tap that you won't see anywhere else.

"Some of us have crazy ideas. Sometimes we like them, sometimes we don't," Cutler says. "You just have to try them and let yourself be surprised."

FIND THEM HERE:
216 S Alameda St.
angelcitybrewery.com

WATCH THE VIDEO FEATURETTE:
ladowntowner.com/angel-city-brewery





THE SMELL

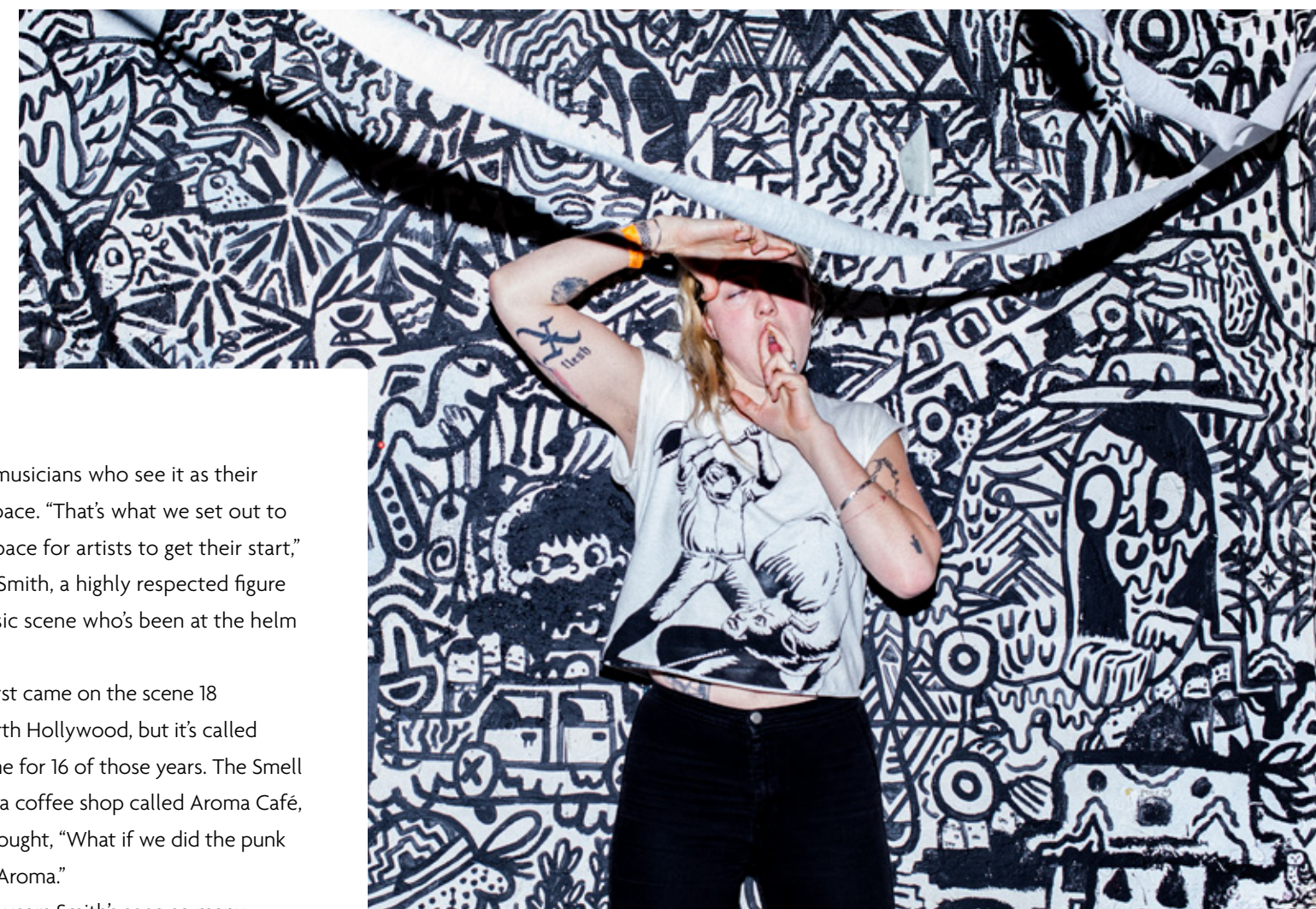
SMELLS LIKE TEEN SPIRIT

*Written By Linda Hosmer
Photographed By Christian Thomas*

The raw sounds of a young band tuning their instruments on stage begins, as a crowd starts to close in. The crowd is a combo of friends, curious teens out on a school night, and 30 or 40-somethings looking to keep up with the newest sounds emerging from the area. Welcome to The Smell, an all-ages venue spilling out of a Downtown alley.

Some of the kids here might even be catching their first live music show without the hassle of trying to outsmart a bouncer. At The Smell, cocktails are replaced with hot tea and vegan snacks while young volunteers run the door.

The inside's splattered with murals and band posters. The bathroom walls aren't exempt. Here the curators are people who have come through its doors through the years like the yearbook pages of the popular kid at school. Simply put, this place is a cave coated with the stories of



the artists and musicians who see it as their sacred sound space. "That's what we set out to do, offer that space for artists to get their start," says owner Jim Smith, a highly respected figure in the local music scene who's been at the helm since day one.

The Smell first came on the scene 18 years ago in North Hollywood, but it's called Downtown home for 16 of those years. The Smell used to sit near a coffee shop called Aroma Café, and so Smith thought, "What if we did the punk rock version of Aroma."

Through the years Smith's seen so many kids grow up, some even graduating to musical success like No Age's drummer/vocalist Dean Spunt. Spunt is known to still stop in. "He started coming to The Smell in the North Hollywood days when he was like 15, he was playing in bands and eventually started booking shows here."

And it's that start, that chance, that makes The Smell an institution of sound and sentiment. It's where amateur musicians can look to past "graduates" like Spunt for inspiration.

FIND THEM HERE:
247 S Main St.
thesmell.org





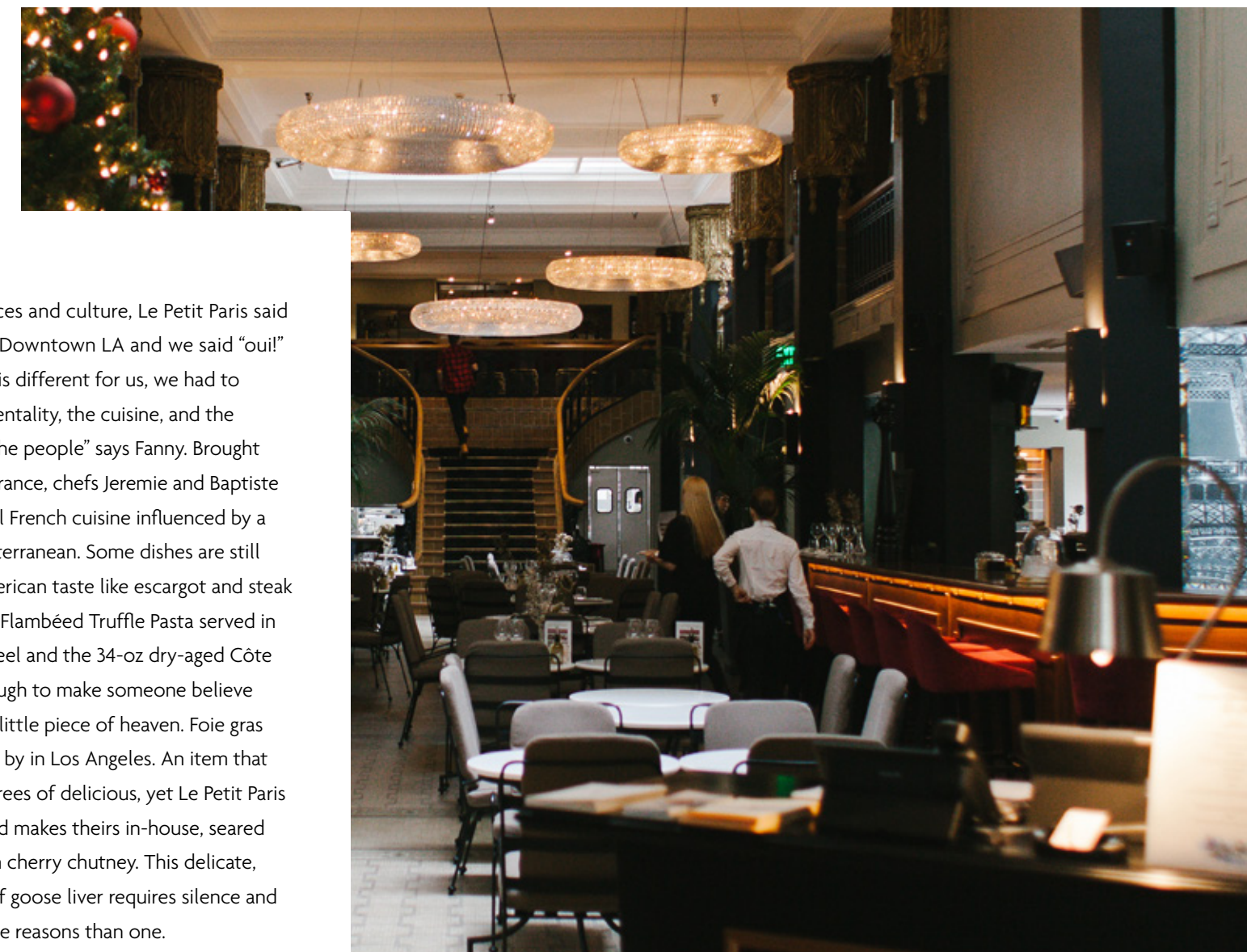
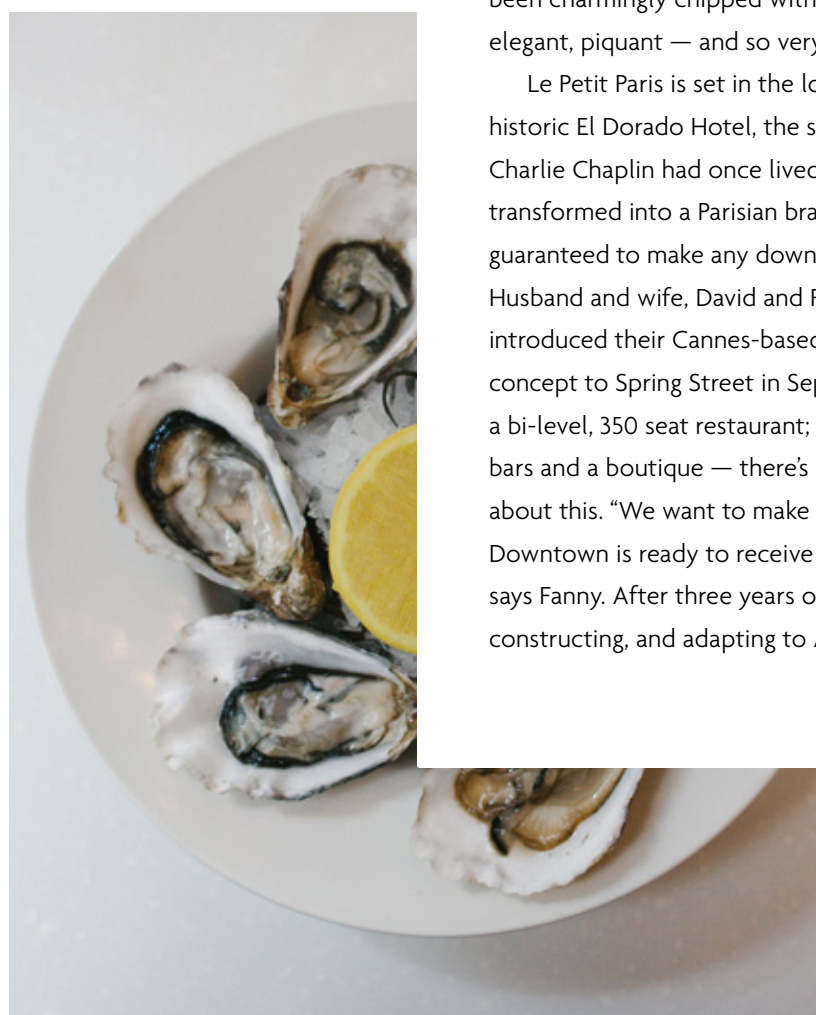
LE PETIT PARIS

NOTHING SHORT OF DELICIOUS

*Written By Janica de Guzman
Photographed By Caleb Thal*

"*Woah.*" It's the word that's muttered under the breath of all who walk in. Glittering chandeliers reflect off gold-touched pillars, illuminating cotton-draped seating below. The grand staircase directs eyes to climb up, inviting imagination to wonder what's above, as the wait staff parade across patterned tile that's been charmingly chipped with history. It's all so elegant, piquant — and so very French.

Le Petit Paris is set in the lobby of the historic El Dorado Hotel, the same hotel that Charlie Chaplin had once lived in, and is now transformed into a Parisian brasserie that's guaranteed to make any downtowner feel fancy. Husband and wife, David and Fanny Rolland, introduced their Cannes-based restaurant concept to Spring Street in September 2015 with a bi-level, 350 seat restaurant; including two bars and a boutique — there's nothing petite about this. "We want to make a new experience, Downtown is ready to receive us [our culture.]" says Fanny. After three years of planning, constructing, and adapting to American



business practices and culture, Le Petit Paris said "bienvenue" to Downtown LA and we said "oui!"

"Everything is different for us, we had to adapt to the mentality, the cuisine, and the requests from the people" says Fanny. Brought in direct from France, chefs Jeremie and Baptiste serve traditional French cuisine influenced by a bit of the Mediterranean. Some dishes are still growing on American taste like escargot and steak tartare, but the Flambéed Truffle Pasta served in a parmesan wheel and the 34-oz dry-aged Côte de Bœuf is enough to make someone believe that France is a little piece of heaven. Foie gras is hard to come by in Los Angeles. An item that has varying degrees of delicious, yet Le Petit Paris surpasses all and makes theirs in-house, seared and served with cherry chutney. This delicate, buttery block of goose liver requires silence and respect for more reasons than one.

Every night there is a live DJ pumping up the ambience with scratches and beats, mimicking the South of France party vibe, but on Wednesday nights a live jazz band performs to woo couples on romantic dates. On the weekends, Lobster Eggs Benedict and Bellinis attract the lively brunch crowd, who snap photos carte blanche in the photogenic space. In true European fashion, the kitchen stays open until 11pm during the week and until 12pm on weekends. Le Petit Paris is Downtown's answer to 'open late, sans drive thru.'

FIND THEM HERE:
418 S Spring St.
lepetitparisla.com



DRINK

- A** **ANGEL CITY BREWERY**
216 S Alameda St.
angelcitybrewery.com
- B** **BARCITO**
403 W 12th St.
barcitola.com
- C** **BARISTA SOCIETY**
800 N Alameda St. #6
baristasociety.com

EAT

- D** **NICK'S CAFE**
1300 N Spring St.
nickscafela.com
- E** **LE PETIT PARIS**
418 S Spring St.
lepetitparisla.com
- F** **SAN SUI TEI**
313 E 1st St.
(213) 613-0100

MOVE

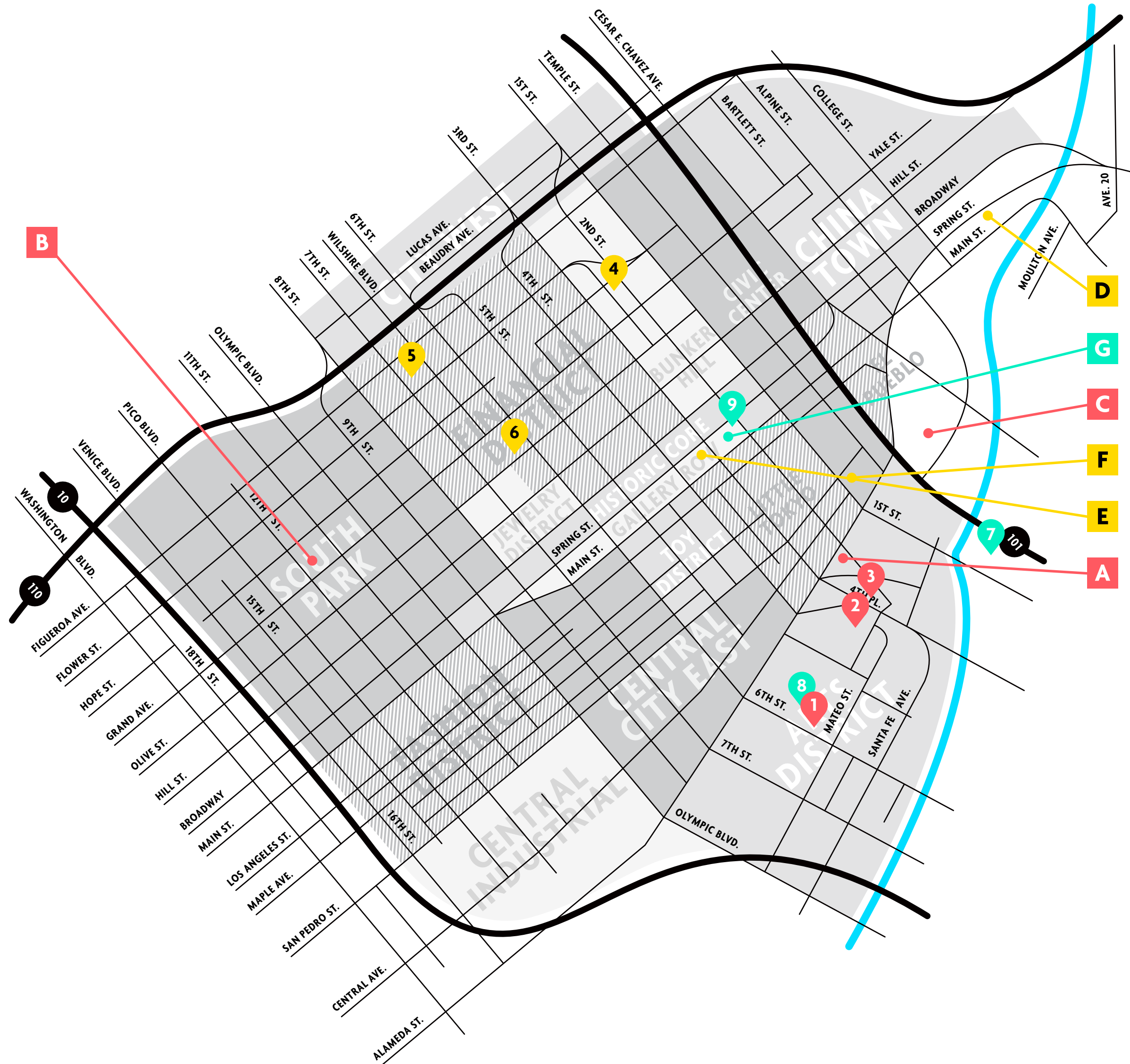
- G** **THE SMELL**
247 S Main St.
thesmell.org

CITY STREETS

FREEWAYS

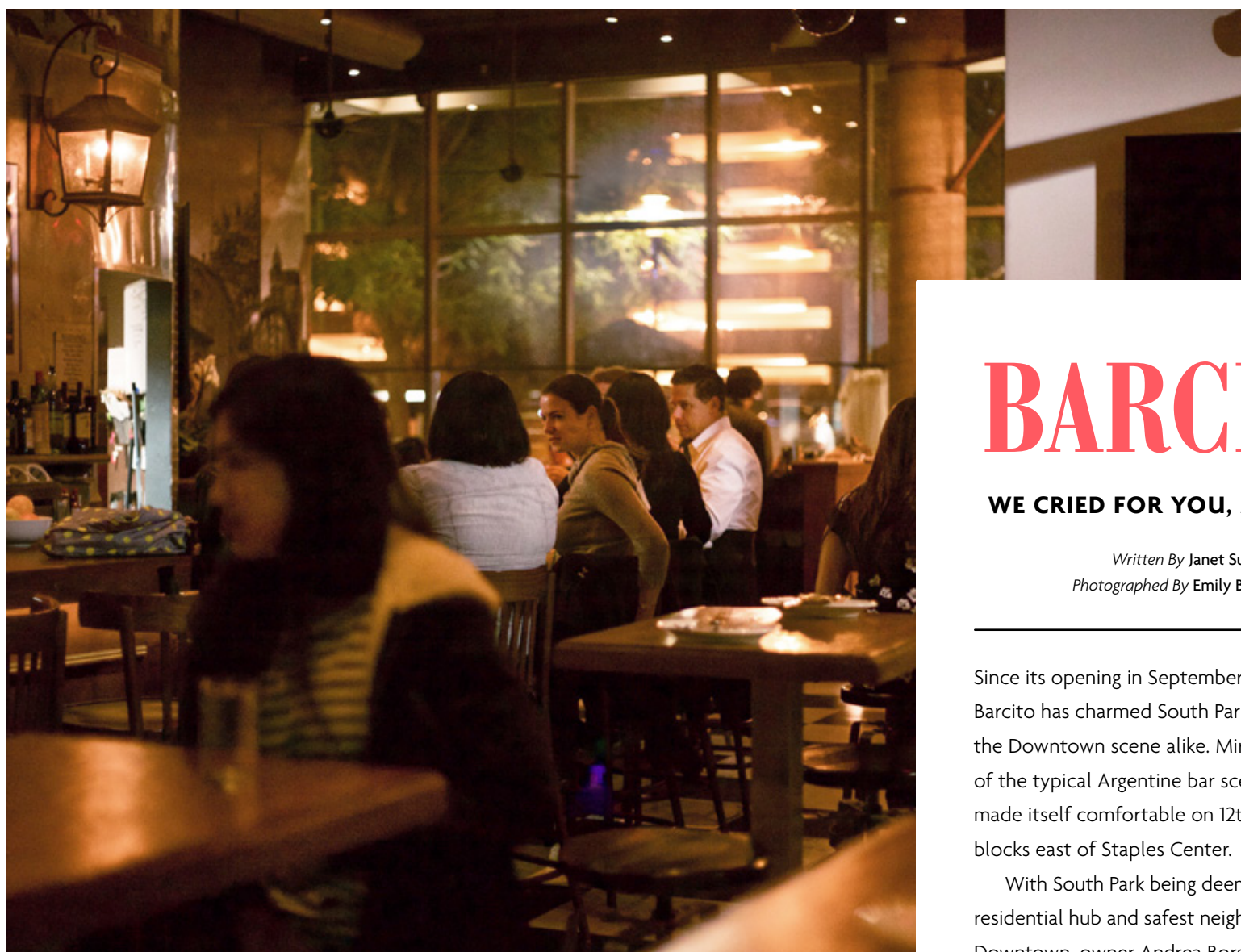
LA RIVER

*MAP SIMPLIFIED & NOT TO SCALE



DOWNTOWN FAVORITES

- 1** **THE WHEELHOUSE**
1375 E 6th St. Suite 6 — thewheelhouse.bike
Two worlds collide in the Arts District, as cafe meets bicycle retail and servicing shop. It's a hybrid of interests and it sits harmoniously together. The open space makes it a unique place to meet friends, do work, or relax. Bike or sans bike, all are welcome.
- 2** **RESIDENT**
428 S Hewitt St. — residentdta.com
Small and intimate indoor/outdoor music venue with a backyard feel. Grab a drink from the airstream bar parked on the patio or a bite to eat from the damn good bbq stand. This chill new hang out is quickly rising to the top as a favorite. Come for the music, stay for everything else.
- 3** **ARTS DISTRICT BREWING**
828 Traction Ave. — artsdistrictbrewing.com
Among the roster of new breweries in town, Arts District Brewing excites the inner arcade enthusiast in all of us. This 17,000 sq ft space is filled with skee ball, foosball, bag toss, darts, and suped up hot dogs from Fritz Dog.
- 4** **OTIUM**
222 S Hope St. — otiumla.com
Nestled beside The Broad, Otium shows diners what it means to live a little. With dishes like funnel cake foie gras and 50 day aged steak, you're sure to bask in the savory goodness. Take a date or a client, the open and modern space is as impressive as the food.
- 5** **10E RESTAURANT**
811 West 7th St. — 10erestaurant.com
The Financial District is often looked passed as a destination for good eats, but 10e serves Lebanese and Armenian dishes packed with so much flavor it's hard not to call it a new favorite. Try the tender lamb chops with roasted pepper sauce or the brussel sprouts with fig jam and mint yogurt.
- 6** **CICADA CLUB**
617 S Olive St. — cicadaclub.com
An Italian restaurant within the Oviatt Building, one of LA's art deco masterpieces. The classy ambience transports people into the golden age with live music and swing dancing. Strict attire is enforced, so get your suit, fur, and jewels ready. Skip the t-shirt and jeans, you'll ruin the vibe.
- 7** **LUCKY WHEELS GARAGE**
255 N Mission Rd. — luckywheelsgarage.com
DIY motorcycle space for the badasses pushing full throttle and needing a little tune up. Come in to work on your bike with all the necessary tools or take one of their introductory classes to MIG welding or bike maintenance.
- 8** **KIT & ACE**
#102, 1308 Factory Pl. — kitandace.com
A pop up studio in Factory Place selling squeezably soft cashmere for men and women. Shop for monochromatic sweaters, dresses, and pants at one of their regularly hosted cocktail events.
- 9** **SECOND STREET CIGAR LOUNGE**
124 W 2nd St. — 2ndstreetcigars.com
Wind down with a fat one. This intimate cigar lounge and art gallery is made for the cigar aficionados who are looking for a little 'me time.' Relax in big, comfy leather chairs aimed towards the big screen playing the night's game.



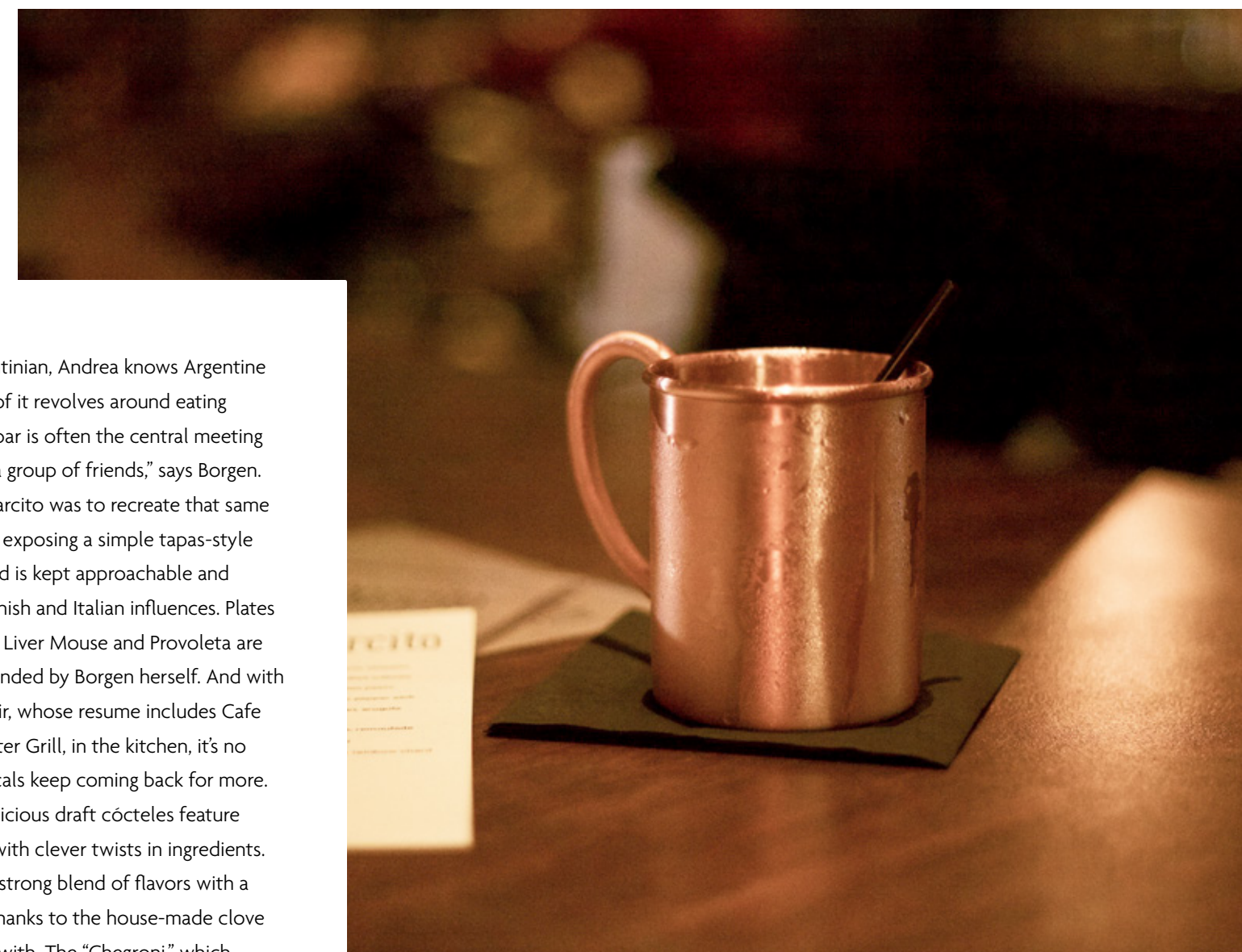
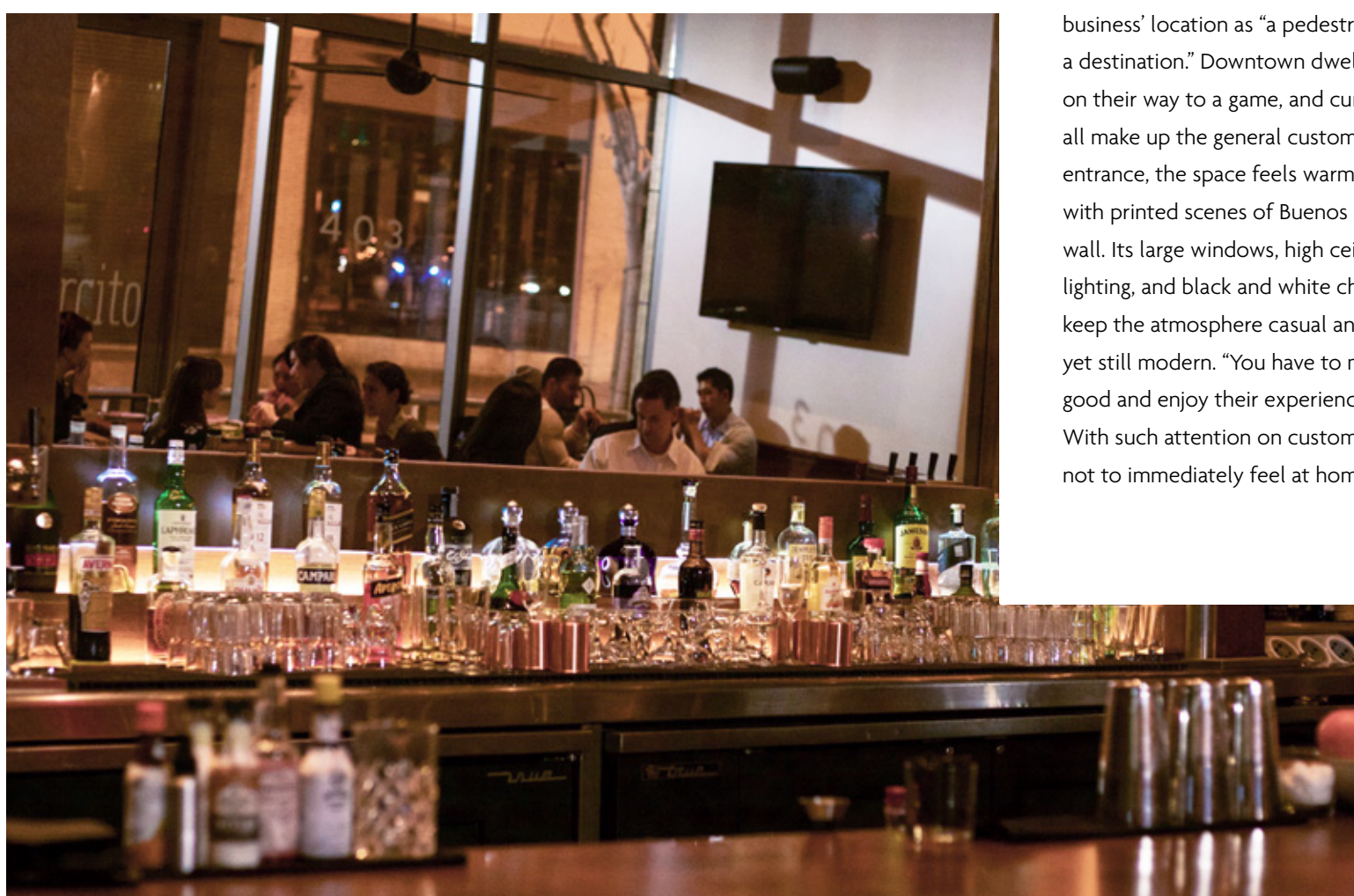
BARCITO

WE CRIED FOR YOU, ARGENTINA

Written By Janet Sung
Photographed By Emily Ballmaier

Since its opening in September of last year, Barcito has charmed South Park's residents and the Downtown scene alike. Mirroring elements of the typical Argentine bar scene, this gem has made itself comfortable on 12th Street, a few blocks east of Staples Center.

With South Park being deemed the residential hub and safest neighborhood of Downtown, owner Andrea Borgen considers her business' location as "a pedestrian area and not a destination." Downtown dwellers, Kings fans on their way to a game, and curious passersby all make up the general customer base. Upon entrance, the space feels warm and engaging, with printed scenes of Buenos Aires lining the wall. Its large windows, high ceilings, dimmed lighting, and black and white checkered floor keep the atmosphere casual and comfortable, yet still modern. "You have to make guests feel good and enjoy their experience," says Borgen. With such attention on customers, it's impossible not to immediately feel at home here.



Being half Argentinian, Andrea knows Argentine culture. "Much of it revolves around eating and drinking. A bar is often the central meeting place amongst a group of friends," says Borgen. Her vision for Barcito was to recreate that same environment by exposing a simple tapas-style cuisine. The food is kept approachable and classic with Spanish and Italian influences. Plates like the Chicken Liver Mousse and Provoleta are highly recommended by Borgen herself. And with chef Chuck Abair, whose resume includes Cafe del Rey and Water Grill, in the kitchen, it's no wonder why locals keep coming back for more.

The bar's delicious draft cócteles feature familiar names with clever twists in ingredients. The Sangria is a strong blend of flavors with a smooth finish, thanks to the house-made clove serum it's laced with. The "Chegroni," which includes the Argentinian aperitif Livenza, is an impressive competitor to its counterpart, the Negroni. The "Yerba Mate" uses the very Argentine "mate" tea and is a soothing substitute for those looking for something easy to sip on.

The last of the bar's perks sit at the bottom of the drink menu: a list of Mexican sodas, which are known for using real cane sugar. If you're one to appreciate simple pleasures and an affordable price point, Barcito awaits you.

FIND THEM HERE:
403 W 12th St.
barcitola.com





SAN SUI TEI

OVERLOOKED GLORY

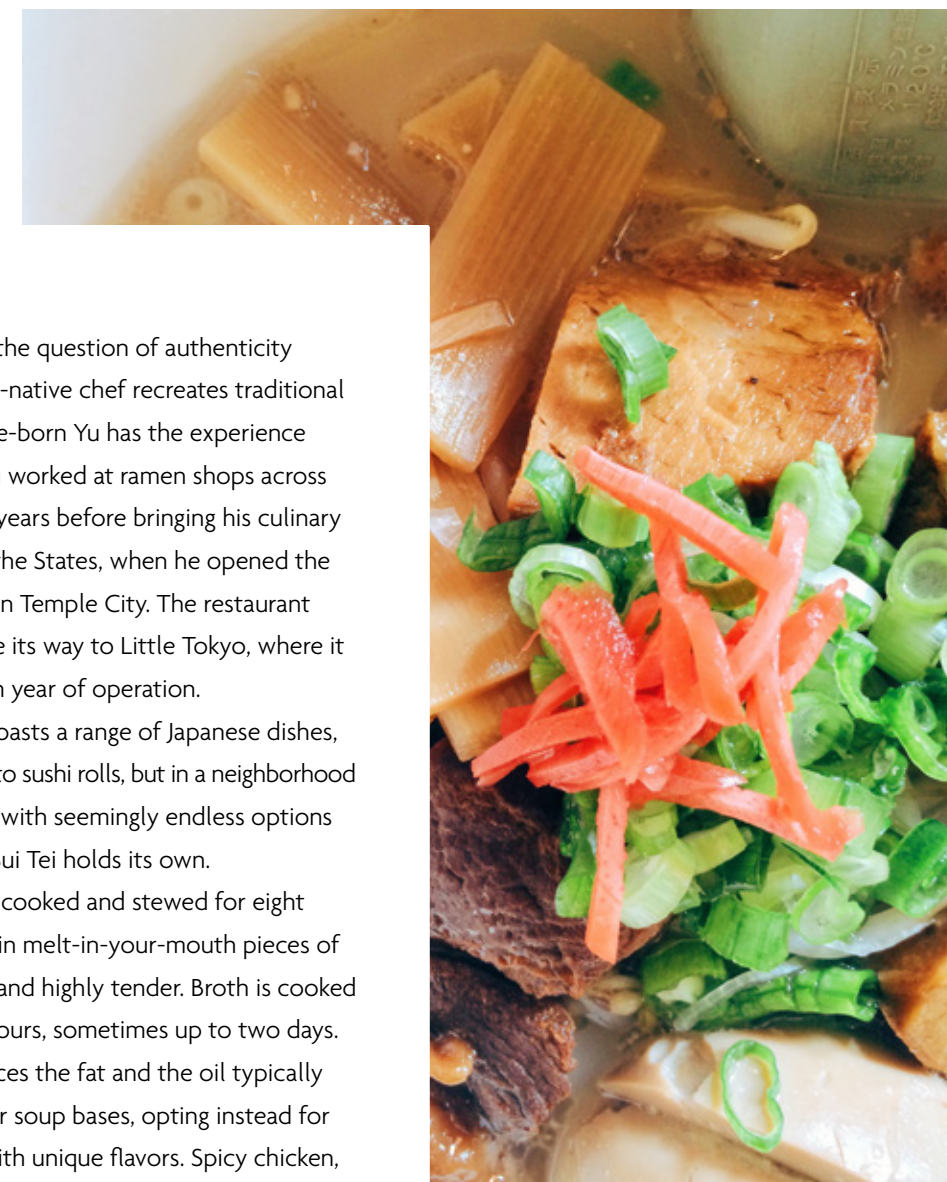
Written By Sophie He
Photographed By Oriana Koren

Walk in and you'll notice an open kitchen situated just a few feet away from the bar and seating area. Oil crackles loudly in a wok; the heat and smell waft through the air. The space is low-key and snug, but what it lacks in glitz and ostentation, it makes up for in its down-to-earth warmth and food, made simply and purely.

Owner and chef Fanmin Yu sums it up succinctly, "What you see, what you get. This is my formula."

It's easy to miss, but you've probably loitered outside Little Tokyo's San Sui Tei while waiting in line, stomach grumbly and patience wearing thin, for Daikokuya Ramen. It's an inconspicuous, family-run Japanese restaurant on E. 1st Street, and it's more than just an alternative to braving the crowd a few doors down—it's a stand-out spot in its own right.

"The meaning of San Sui Tei in Chinese: 'san' means mountain, because our lives feel like we're climbing a mountain. 'Sui' translates to waterfall. And 'tei' is a place where you can take a break after you climb a mountain," says Yu. "This is a place where people can sit to take a break. Most customers feel like they are coming home."



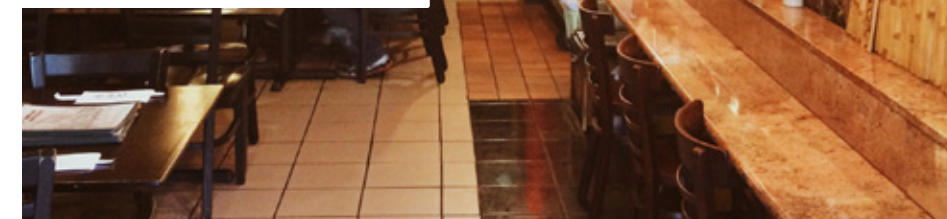
There is always the question of authenticity whenever a non-native chef recreates traditional fare, but Chinese-born Yu has the experience to back it up. Yu worked at ramen shops across Japan for many years before bringing his culinary experiences to the States, when he opened the first San Sui Tei in Temple City. The restaurant eventually made its way to Little Tokyo, where it is now in its 10th year of operation.

The menu boasts a range of Japanese dishes, from rice bowls to sushi rolls, but in a neighborhood densely packed with seemingly endless options for ramen, San Sui Tei holds its own.

Pork belly is cooked and stewed for eight hours, resulting in melt-in-your-mouth pieces of meat low in fat and highly tender. Broth is cooked for at least 24 hours, sometimes up to two days. Yu's recipe reduces the fat and the oil typically found in heartier soup bases, opting instead for lighter broths with unique flavors. Spicy chicken, for instance, boasts a unique broth that marries both spice and flavor evenly. You can feel a tingle on your tongue with every slurp, right down to the last spoonful.

Yu serves up generous bowls of noodles topped with bean sprouts, bamboo shoots, and boiled egg. He gives a quick rundown on how to best enjoy ramen: don't mix the noodles; instead, enjoy every component of the bowl one-by-one. Savor the flavor of the broth before adding in condiments. Pepper the soup with the house black sauce, a smoky liquid made of garlic, sesame, and green onion. Savor broth once more. Dig in. Enjoy.

FIND THEM HERE:
313 E 1st St.



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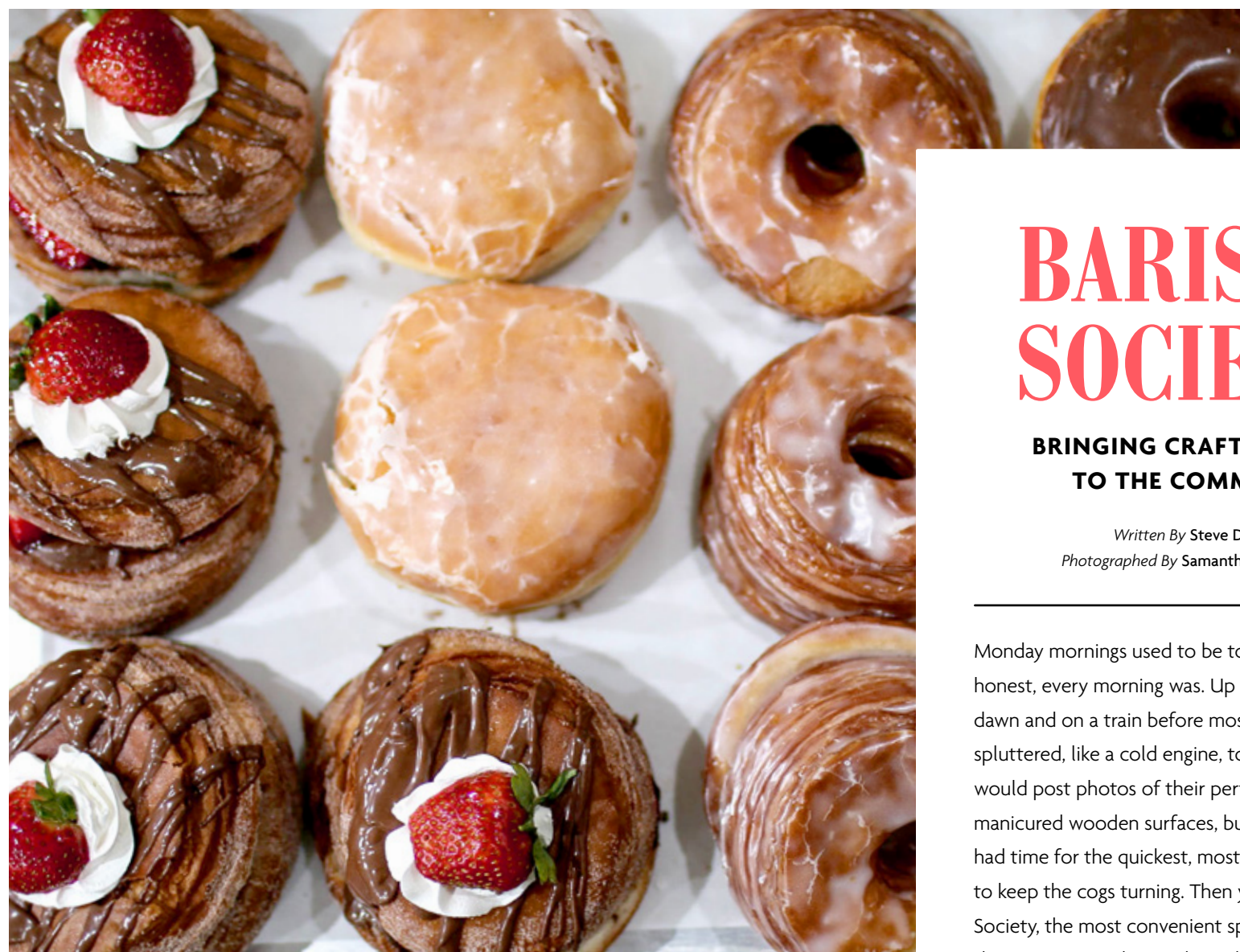
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BARISTA SOCIETY

BRINGING CRAFT COFFEE TO THE COMMUTE

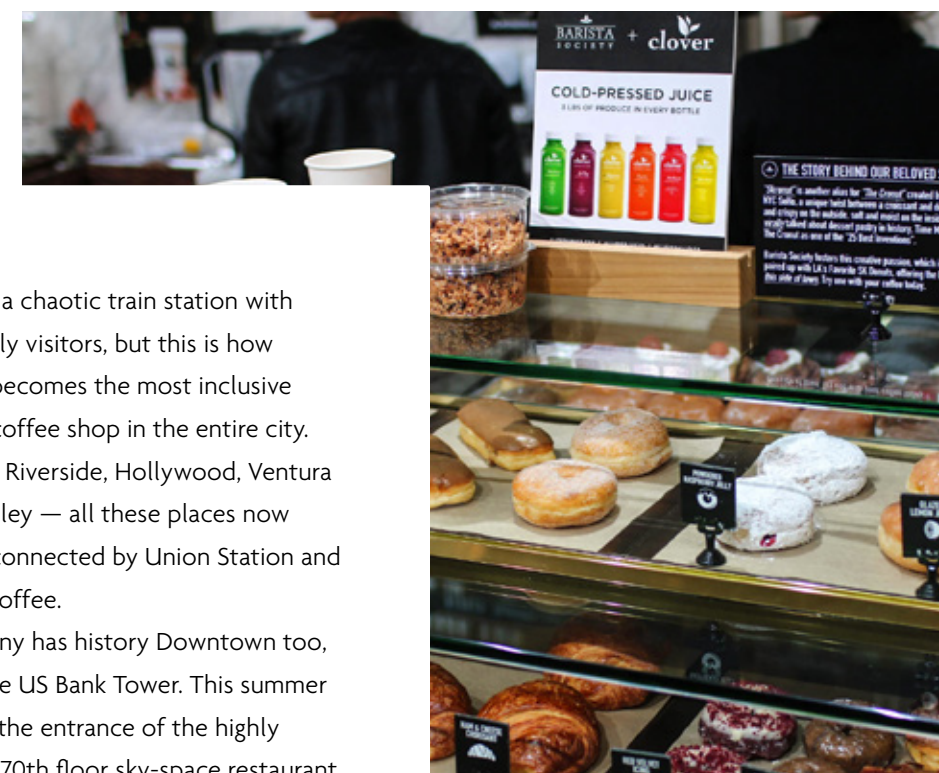
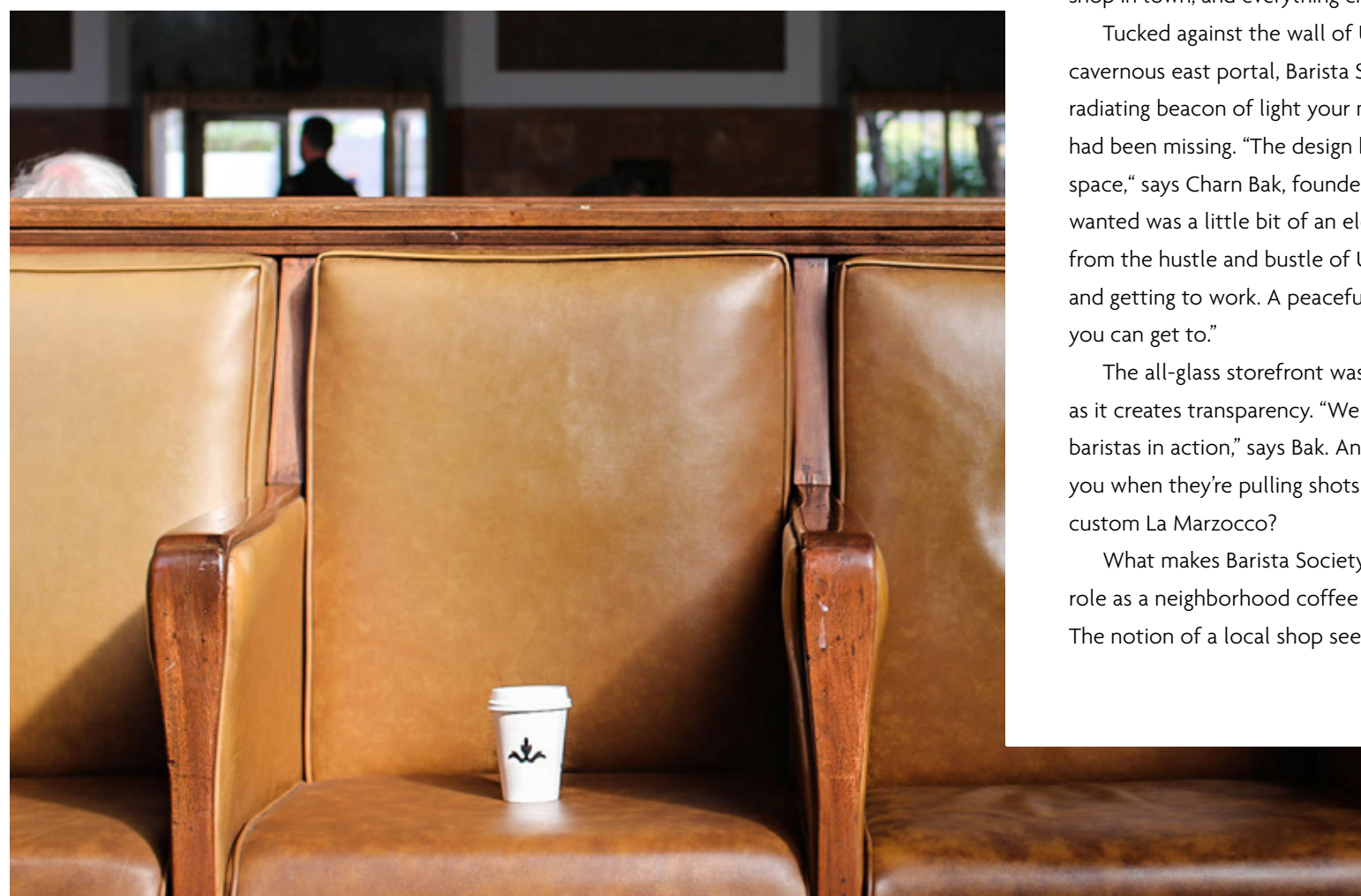
*Written By Steve Day
Photographed By Samantha Romero*

Monday mornings used to be tough. If you're honest, every morning was. Up at the break of dawn and on a train before most of the city had spluttered, like a cold engine, to life. Your friends would post photos of their perfect lattes on manicured wooden surfaces, but you only ever had time for the quickest, most-caffeinated cup to keep the cogs turning. Then you met Barista Society, the most convenient specialty coffee shop in town, and everything changed.

Tucked against the wall of Union Station's cavernous east portal, Barista Society is the radiating beacon of light your morning commute had been missing. "The design had to fit the space," says Charn Bak, founder. "What we wanted was a little bit of an elegant escape from the hustle and bustle of Union Station and getting to work. A peaceful area where you can get to."

The all-glass storefront was essential then, as it creates transparency. "We like to see our baristas in action," says Bak. And why wouldn't you when they're pulling shots from a beautiful, custom La Marzocco?

What makes Barista Society so unique is its role as a neighborhood coffee shop though. The notion of a local shop seems diluted



when placed in a chaotic train station with over 70,000 daily visitors, but this is how it distinctively becomes the most inclusive neighborhood coffee shop in the entire city. Orange County, Riverside, Hollywood, Ventura County, The Valley — all these places now become local, connected by Union Station and a great cup of coffee.

Bak's company has history Downtown too, originating in the US Bank Tower. This summer it will return at the entrance of the highly anticipated 69/70th floor sky-space restaurant and outdoor viewing deck. Their Union Station store will continue pulling high quality shots for DTLA's train-line commuters though. "It's all about consumer experience here and that's what really propels people to get educated on drinking better coffee," says Bak. "There's a lot of good coffee out there, but we hope to be one of the better ones in Los Angeles."

Barista Society also partner with select pastry vendors and bakeries to ensure there is always quality food to accompany their drinks. "I never want specialty coffee to be unapproachable," says Bak. "We want to be engrained into everyday life, so you can start your day with us. With a feeling of familiarity and comfort."

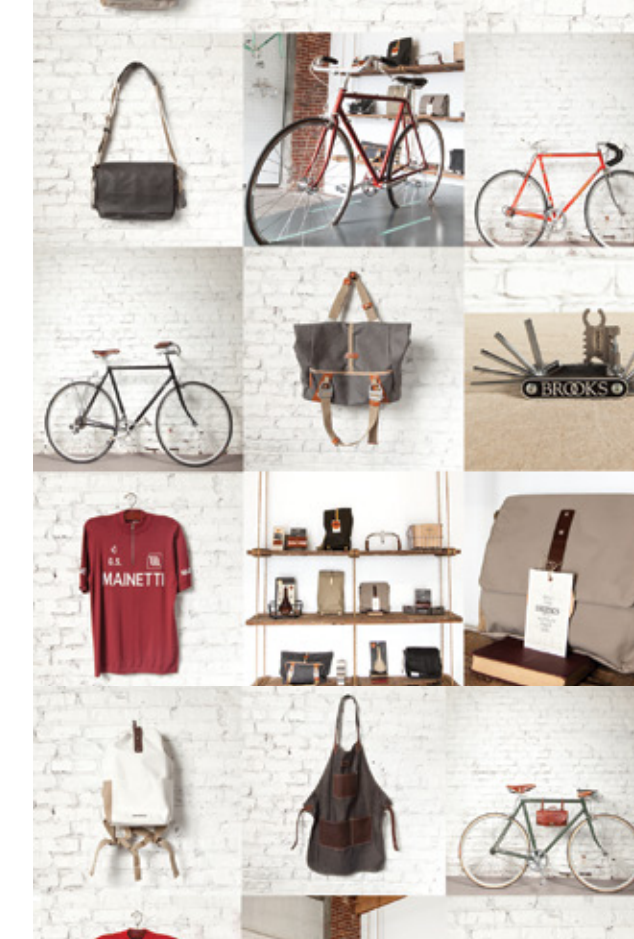
With the US Bank store re-opening, and Union Station continuing to expand its east portal offerings, 2016 promises to be the busiest yet for Bak and Barista Society. Establishing a quality brand across two of DTLA's most iconic destinations and then beyond isn't a bad way to start the New Year.

FIND THEM HERE:
800 N Alameda St. #6
baristasociety.com



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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 **KOETlink**



Installation view of The Art of Our Time, August 29, 2015–September 12, 2016 at MOCA Grand Avenue, photo by Fredrik Nilsson

DOWNTOWN EVENT CALENDAR FEBRUARY 2016

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p>31 RIOT LA Downtown LA All Weekend L.A.'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 TURN ON DTLA ArtShare LA 801 E 4th Pl. 8 – 9:30PM Every Monday, join OneTaste for communication games based on orgasmic meditation. There's a first time for everything, isn't there?</p>	<p>2 EATING OUT LOUD Million Dollar Theatre + Grand Central Market 317 S Figueroa St. 7PM It's a food centric evening, listen to live readings by Roy Choi, Jonathan Gold then head over to GCM for one of a kind food pairings.</p>	<p>3 WRITING THE FIRST SCREENPLAY UCLA Extension 261 S Figueroa St. 7 – 10PM The first in a 4-part series designed to take you through the full process of writing a feature film screenplay.</p>	<p>4 FIRST THURSDAY Far East Plaza 727 N Broadway 5 – 9PM On the first Thursday of every month, Chinatown's hottest property becomes a hotbed of culinary innovation, as chefs and friends take over!</p>	<p>5 CLUB UNDERGROUND Grand Star Jazz Club 943 Sun Mun Way 9PM – 2AM LA's Premiere Indie, New Wave, Post-Punk, Britpop, and Synth-Pop Club. RSVP Online. So London...</p>	<p>6 LOLIPOP YOUR HEART OUT The Teragram Ballroom 1234 W 7th St. 4PM – 12AM Lollipop Records presents Mystic Braves, Corners and more at an awesome All-Ages evening of entertainment.</p>
<p>7 ROCK N ROLL FLEA MARKET The Regent Theatre 448 S Main St. 11AM Browse the collection of hand picked vendors including vintage antiques, clothes, jewelry, music memorabilia, and vinyls.</p>	<p>8 CHINESE NEW YEAR 猴 The LA-based performer, film score composer, lyricist, and multi-instrumentalist's live show is a must-see.</p>	<p>9 ANDREW BIRD The Teragram Ballroom 1234 S Hill St. 8PM The LA-based performer, film score composer, lyricist, and multi-instrumentalist's live show is a must-see.</p>	<p>10 LUCHA VAVOOM The Mayan Theatre 1038 S Hill St. 7PM Blood, sweat, and pasties. Lucha VaVoom takes over the Mayan in a masked wrestling frenzy. It's one of those nights where nothing makes sense, but we like it.</p>	<p>11 DOWNTOWN ART WALK 634 Spring St. 12 – 10PM Downtown's free, self-guided, public art phenomenon. Grab a friend and start walking.</p>	<p>12 LA ART BOOK FAIR The Geffen Contemporary at MOCA 152 N Central Ave. 1 – 6PM Four glorious days of art & literature from the 11-14th. Browse and buy from over 250 international booksellers, antiquarians, artists, and publishers.</p>	<p>13 X SEX AND DYING IN HIGH SOCIETY These Days Gallery 118 Winston St. 7PM Opening reception for a collection of ephemera pertaining to the seminal and quintessential LA punk band X, curated by punk rock historian Bryan Ray Turcotte.</p>
<p>14 BIRCH & BONE POP-UP SHOP Upstairs at Ace Hotel 929 S Broadway 9AM Birch & Bone's florals, designs, and installations are a perfect addition to Valentine's Day brunch on the rooftop.</p>	<p>15 MONDAY MAYHEM GAME NIGHT Angel City Brewery 216 S Alameda St. 7 – 9PM 15+ Board Games, 8+ Beers on Tap, 3-Round Cornhole Tournament and 1 Geeky Host.</p>	<p>16 AUSTRALIAN CHAMBER ORCHESTRA Walt Disney Concert Hall 111 S Grand Ave. 8PM ACO's Tognetti took musicians and surfers to Western Australia's coast and desert to create this extraordinary multimedia project.</p>	<p>17 LOW END THEORY The Airliner 2419 N Broadway 9:30PM – 1AM Weekly experimental hip hop and electronic music. Bring ear plugs.</p>	<p>18 MONTY CARLO NIGHT Monty Bar 1222 7th St. 8PM – 12AM Dine, Dance, Drink, for a cause! You'll feel good getting drunk, all funds raised benefit non-profit LA Family School.</p>	<p>19 HUGHES ESTATE SALES Arts District Showroom 458 S Alameda St. 10AM – 4PM The three-day weekend sale brings vintage and designer furnishings within arms reach of our Downtown community.</p>	<p>20 FIRECRACKER BIKE RIDE LA Chinatown 943 N Broadway 9AM Bike a 20 mile or 30 mile route that begins with a firecracker festival and ends with a beer.</p>
<p>21 LA BACON FESTIVAL Magic Box @ The Reef 1933 S Broadway 12 – 7PM What else can we possibly say? It's LA FREAKING BACON FESTIVAL!!!</p>	<p>22 THREE FILMS BY JENNIFER REEDER Redcat 631 W 2nd St. 8:30PM On the bill: most recent film Blood Below the Skin, L.A. debut of A Million Miles Away, and Seven Songs About Thunder.</p>	<p>23 THE MAKERS Seven Grand 515 W 7th St. 10PM Smooth, improvised jazz and even smoother whiskey, upstairs.</p>	<p>24 LA OPERA: THE MAGIC FLUTE Dorothy Chandler Pavilion 135 N Grand Ave. 7:30PM Let yourself be transported into an enchanted world where good faces the forces of darkness, under the masterful baton of James Conlon!</p>	<p>25 GUERRILLA TACOS Blue Bottle Arts District 582 Mateo St. 10AM – 2PM The freshest food truck filling stomachs Downtown. The Guerrillas use fresh, seasonal produce and their menu, like location, is prone to change daily.</p>	<p>26 MELANIE MARTINEZ The Theatre at Ace Hotel 929 S Broadway 8PM The 20yr-old Long Islander released her debut album in August and is now touring her phenomenal record in Ace's historic theatre.</p>	<p>27 TYONDAI BRAXTON & DANIEL WOHL Redcat 631 W 2nd St. 8:30PM The two composers, performers and experimental electronic musicians create an intriguing and immersive work.</p>
<p>28 DUDAMEL & MUSIC FROM THE AMERICAS Walt Disney Concert Hall 111 S Grand Ave. 2PM The main man leads music from both North and South America that will span hemispheres and time.</p>	<p>29 MUSTACHE MONDAYS Globe Theatre 740 S Broadway 9PM – 2AM Cheap Drinks, music from Josh Peace & Total Freedom, and a special weekly guest.</p>	<p>1 RUN RIVER NORTH The Teragram Ballroom 1234 W 7th St. 7PM The Korean-American indie rock sextet from LA celebrates their second full length album on stage with their dreamy sounds.</p>	<p>2 LA CLIPPERS VS. OKLAHOMA CITY Staples Center 1111 S Figueroa St. 7:30PM It's sure to be a high-scoring, high-flying affair as perennial MVP-candidates Kevin Durant and Russell Westbrook come to town to take on CP3, Blake and the Clips.</p>	<p>3 GAME NIGHT Grand Central Market 317 S Broadway 6 – 9PM Ping-Pong, Cornhole, Jenga, Uno, Cards Against Humanity, and Scrabble amidst the delicious array of eats and drinks.</p>	<p>4 COFFEE & CASHMERE Kit & Ace 1308 Factory Pl. #102 10AM – 2PM Every Friday, the store partners with Shreebs Coffee to give out coffee to the neighbours and community as a thank you!</p>	<p>5 BRUNCH AT KENDALL'S Kendall's Brasserie & Bar 135 N Grand Ave. 10:30AM – 3PM Complement your weekend Bunker Hill adventures with Kendall's extensive array of scrumptious egg dishes, and a full brunch menu.</p>



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