

DOWNTOWNER

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

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LUCKY WHEELS

Switchblades and soul piercing stares are nowhere to be found. Here, newbies and experts form Downtown's community of motorcycle mentoring.



Photographed by: Logan Havens

OTIUM

From dishwasher to Michelin star catcher, Chef Timothy Hollingsworth reveals the soul within Otium, one of Downtown's most sought after restaurants.

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RESIDENT

With backyard vibes and collaborative character, this hybrid beer garden and music venue resuscitates some of the Arts District's original spirit.

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LONG LIVE DOWNTOWN

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

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STREET
STYLE

No two streets are alike.
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of LA Downtowners.



Photographed by
Samantha Romero



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DON'T
LOOK
BACK
The 1990s
at MOCA



THE GEFKEN CONTEMPORARY AT MOCA
MARCH 12–JULY 11, 2016

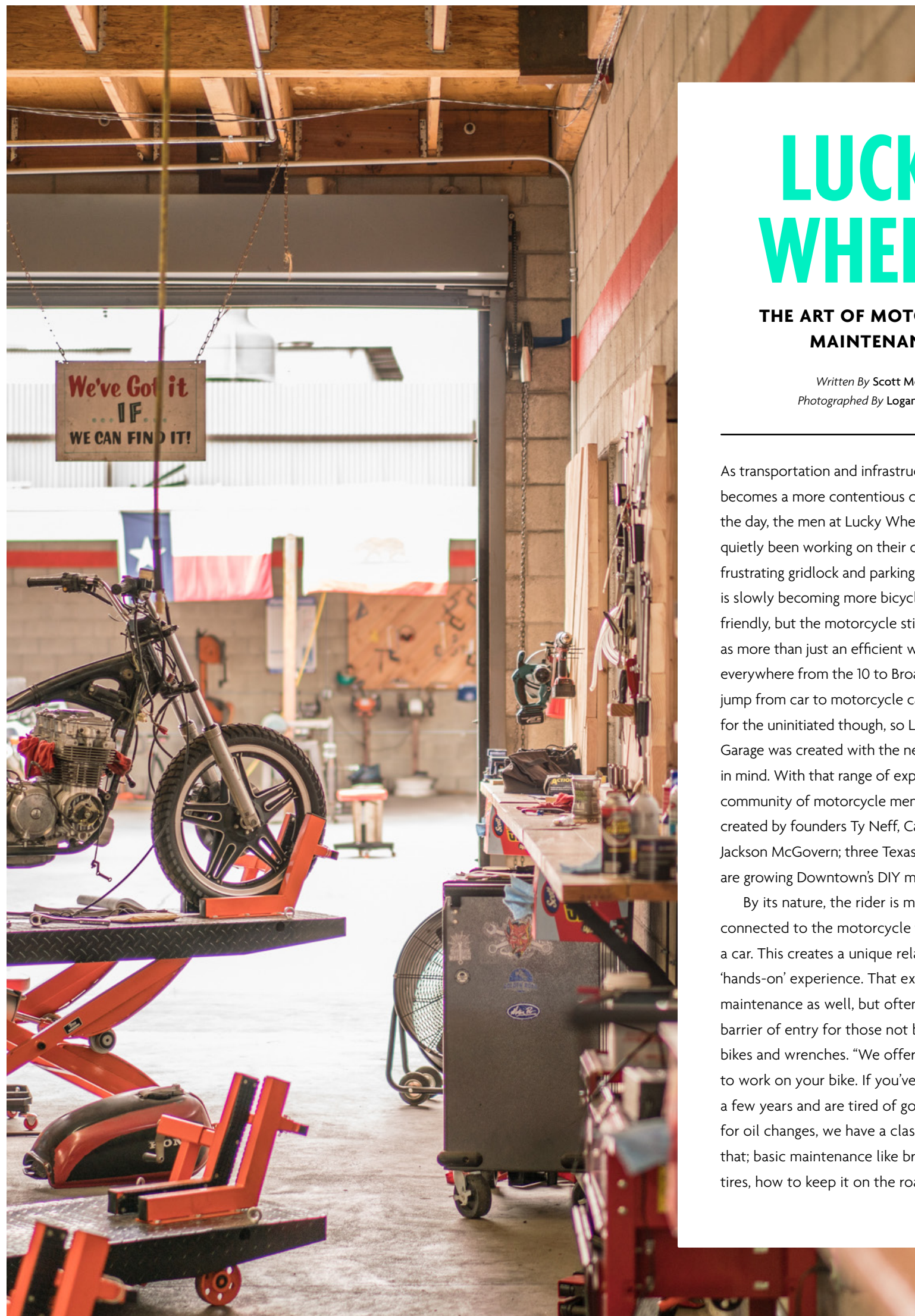


DON'T LOOK BACK: THE 1990S AT MOCA IS ORGANIZED BY
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1996, SILVER GELATIN PRINT,
GIFT OF EDDIE AND CYNTHIA GREENWALD, LOS ANGELES



LUCKY WHEELS

THE ART OF MOTORCYCLE MAINTENANCE

Written By Scott Meisse
Photographed By Logan Havens

As transportation and infrastructure in LA becomes a more contentious conversation by the day, the men at Lucky Wheels Garage have quietly been working on their own solution to frustrating gridlock and parking woes. Downtown is slowly becoming more bicycle and pedestrian friendly, but the motorcycle still holds its own as more than just an efficient way to navigate everywhere from the 10 to Broadway. Making the jump from car to motorcycle can seem daunting for the uninitiated though, so Lucky Wheels Garage was created with the newbie and expert in mind. With that range of expertise on-hand, a community of motorcycle mentoring has been created by founders Ty Neff, Cameron Jones, and Jackson McGovern; three Texas transplants who are growing Downtown's DIY motorcycle culture.

By its nature, the rider is much more connected to the motorcycle than a driver is to a car. This creates a unique relationship, a more 'hands-on' experience. That extends to routine maintenance as well, but often creates a major barrier of entry for those not brought up around bikes and wrenches. "We offer classes on how to work on your bike. If you've been riding for a few years and are tired of going to the dealer for oil changes, we have a class on how to do that; basic maintenance like brake checks and tires, how to keep it on the road. From that, all



the way to how to weld. For those who want something custom, we teach the basics of fabrication," Cameron explains.

"There's a huge interest in motorcycles, but if people aren't around bikes or people who have them, they usually don't end up buying one," says Cameron. "motorcycling can seem impenetrable to some people, we want to make it more accessible." Ty adds, "There's a lot to learn, and you can easily be made to feel stupid. We wanted to create a place where anyone of any skill level is welcome, a vibe that 'if you're good, help the other people. If you're not, then watch, listen, and ask questions. Learn." Jackson agrees, "Exactly. Foster a place where everybody works together, and achieve whatever project is going on, from small to large."

For current riders of vintage to modern bikes in Downtown, the Garage is a 'home away from home,' says Jackson. "In Downtown, people don't have a lot of space to work on their bikes. It's a haven." Members take advantage of the classes, or just use the shop space and tools to do their own wrenching, rather than their apartment living rooms or out on the street. You'll find old Harley Shovelheads to classic 70's Honda CB350's here, along with completely custom builds and Euro's finest BMW and Triumphs; the range of projects makes it a learning experience for everyone. So whether you're starting on your first project bike, or are a veteran, daily-driving lane splitter, Lucky Wheels is the place to lend a hand or lend an ear for the new wave of two-wheeling Downtowners.

FIND THEM HERE:
255 N Mission Rd.
luckywheelsgarage.com

WATCH THE VIDEO FEATURETTE:
ladowntowner.com/lucky-wheels





OTIUM

**FROM BOOTSTRAPS TO
BUNKER HILL**

*Written By Michael P. Flynn
Photographed By Frank Maldonado*

Last December, Downtown's historical neighborhood of Bunker Hill was treated with Chef Timothy Hollingsworth's latest culinary endeavor. Constructed in the shadow of The Broad, Otium stands boldly as an expression of collaboration across an amalgam of artistic disciplines.

The space's sophisticated yet welcoming design was crafted by the collective mastery of local artisans, creating an environment that embodies the restorative spirit of Downtown's renovation. "This is a brand new space and a brand new building, but I wanted it to feel like it existed," said Hollingsworth. "I wanted it to have a soul." While partaking in a vibrant and explorative dining experience at Otium, one is left without question that its soul clearly reflects that of its creator.

Considering his level of success, it's difficult to believe Hollingsworth never attended culinary school. After years of working construction for his father, Hollingsworth focused his work ethic on a job at a restaurant in his hometown. At first, he found no heightened interest in food. "I mean, I was a dishwasher," said Hollingsworth. "But I liked the repetitiveness and being able to clear the whole station... it was like a game to me."

Hollingsworth's passion for food sparked when he landed a position at The French Laundry under renowned chef, Thomas Keller. After

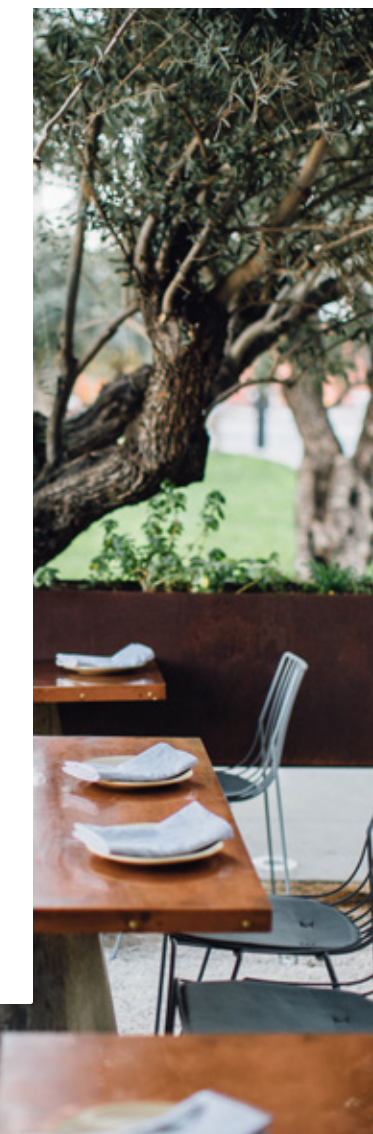


thirteen years, Hollingsworth developed into a notable talent in the culinary arts. During his time off work, Hollingsworth traveled to England, France, Switzerland, Mexico, Korea, and more. "I'd wake up and go to bed reading cookbooks... I'd sit at the bar at the end of the night and read cookbooks," said Hollingsworth. "I really tried to teach myself." Hollingsworth's nuanced understanding of the cultural origins behind different dishes, and endless complexities of the restaurant industry provided the necessary foundation to take on projects of his own.

With rustic cooking over wood fire and sustainable ingredients grown in-house, the menu at Otium integrates Hollingsworth's culinary influences and displays a gamut of layered, delicious dishes that draw in visitors from all backgrounds. Given the fresh hamachi with avocado and tomatoes, the delectable lobster roll with celery salt chips, or the kale and quinoa salad with feta and roasted almonds, one is rewarded with a wide variety of flavors to cover any desire of the palette. Contenders for a proper wash down can be found amidst the hefty roster of cocktails highlighted by the Fix — an ambitious combination of rye and Palo Cortado with cinnamon and huckleberry.

When Hollingsworth was approached with the opportunity to launch Otium, it became clear that he must create a restaurant that holistically provides for the needs of Downtown's diverse community. "It's cool, because you see people from all demographics," said Hollingsworth with a smile. "One person comes in wearing a suit, another wearing shorts and a baseball cap. I like it. It takes away the pretentiousness some restaurants tend to have at times."

FIND THEM HERE:
222 S Hope St.
otiumla.com





RESIDENT

BACKYARD HOSPITALITY

Written By Rayna Jensen
Photographed By Jack Strutz

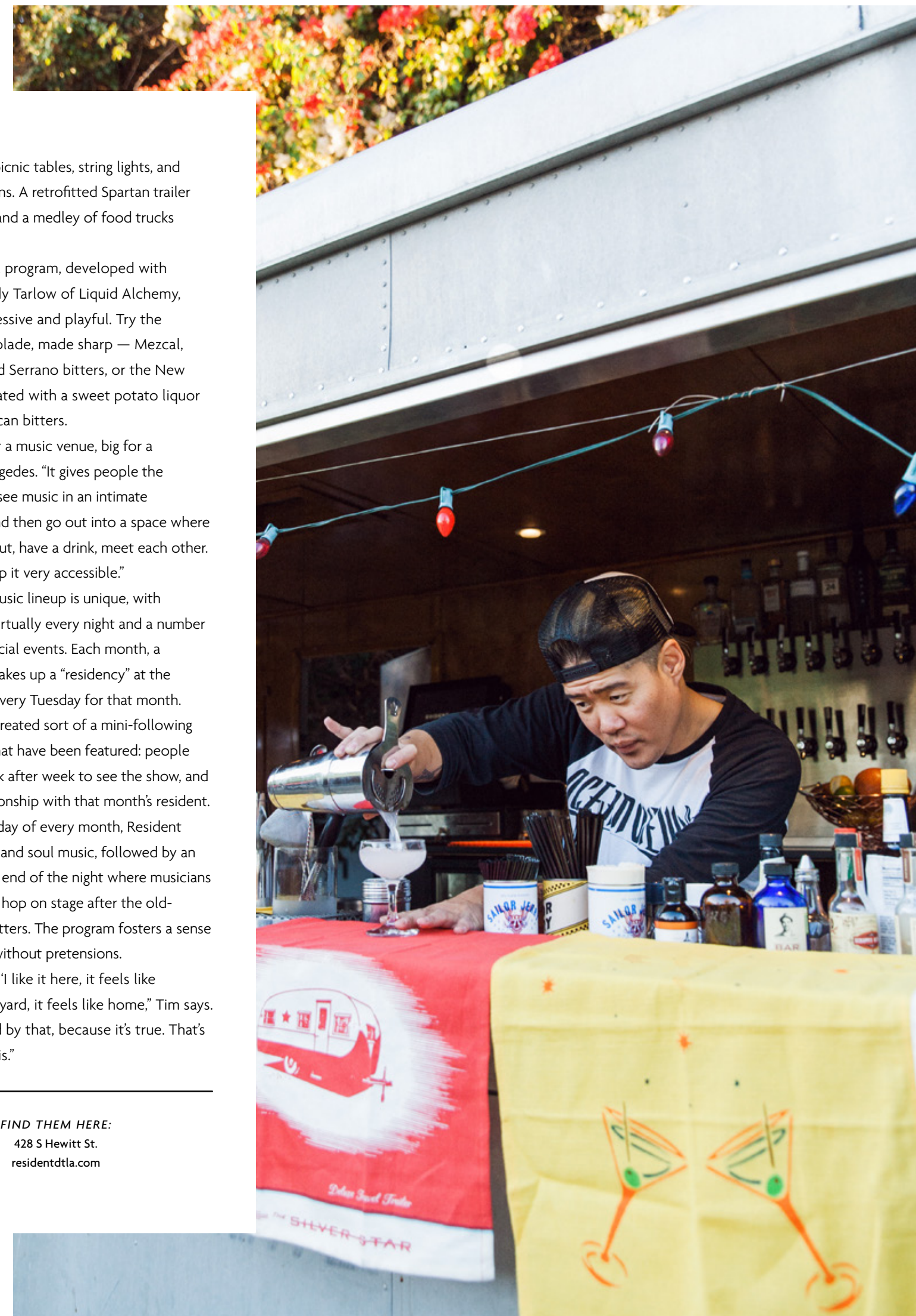
Stepping into the Art District's Resident is the adult equivalent of stepping into someone's secret clubhouse: it's part beer garden, music venue, and indoor bar. It boasts a rotation of food trucks and a tightly curated selection of music and craft beverages.

"We just wanted a place for our favorite things," says co-founder Larry Little, who had been tossing around the idea for a place like this with architect Jacek Ostoya for a few years before the opportunity for Resident fell into place.

The space is housed in an old warehouse, which had seen previous lives as a shoe factory, a toy factory, and a storage space for egg products before Tim Krehbiel and his wife Bridget Vagedes bought the building in 2000. The wish of the previous owners was simply to sell the space to someone who would do something interesting with it. While it's true that the recent building-out of the Arts District has pushed out a number of the businesses and artists that had helped define the Arts District in the first place, Resident is actually resuscitating some of the neighborhood's original spirit.

"We're a place that was put together by people who were always here," says Krehbiel. "We're not outsiders that came in and decided what this neighborhood needed. We've lived in this building for fifteen years, and we still live here."

Resident's main areas feel homey. The performance space inside is comfortable and intimate. Outside, the beer garden is furnished



with plenty of picnic tables, string lights, and succulent gardens. A retrofitted Spartan trailer serves as a bar, and a medley of food trucks pull in nightly.

The cocktail program, developed with mixologist Randy Tarlow of Liquid Alchemy, is fittingly impressive and playful. Try the Oaxacan Razorblade, made sharp — Mezcal, orgeat, lime, and Serrano bitters, or the New Fashioned, updated with a sweet potato liquor and toasted pecan bitters.

"It's small for a music venue, big for a bar," explains Vagedes. "It gives people the opportunity to see music in an intimate environment, and then go out into a space where they can hang out, have a drink, meet each other. We want to keep it very accessible."

Resident's music lineup is unique, with performances virtually every night and a number of recurring special events. Each month, a different artist takes up a "residency" at the venue, playing every Tuesday for that month. So far, this has created sort of a mini-following for the artists that have been featured: people come back week after week to see the show, and develop a relationship with that month's resident. On the last Sunday of every month, Resident hosts local R&B and soul music, followed by an open jam at the end of the night where musicians are welcome to hop on stage after the old-school heavy-hitters. The program fosters a sense of community without pretensions.

"People say, 'I like it here, it feels like someone's backyard, it feels like home,'" Tim says. "And I'm excited by that, because it's true. That's exactly what it is."

FIND THEM HERE:
428 S Hewitt St.
residentdttla.com



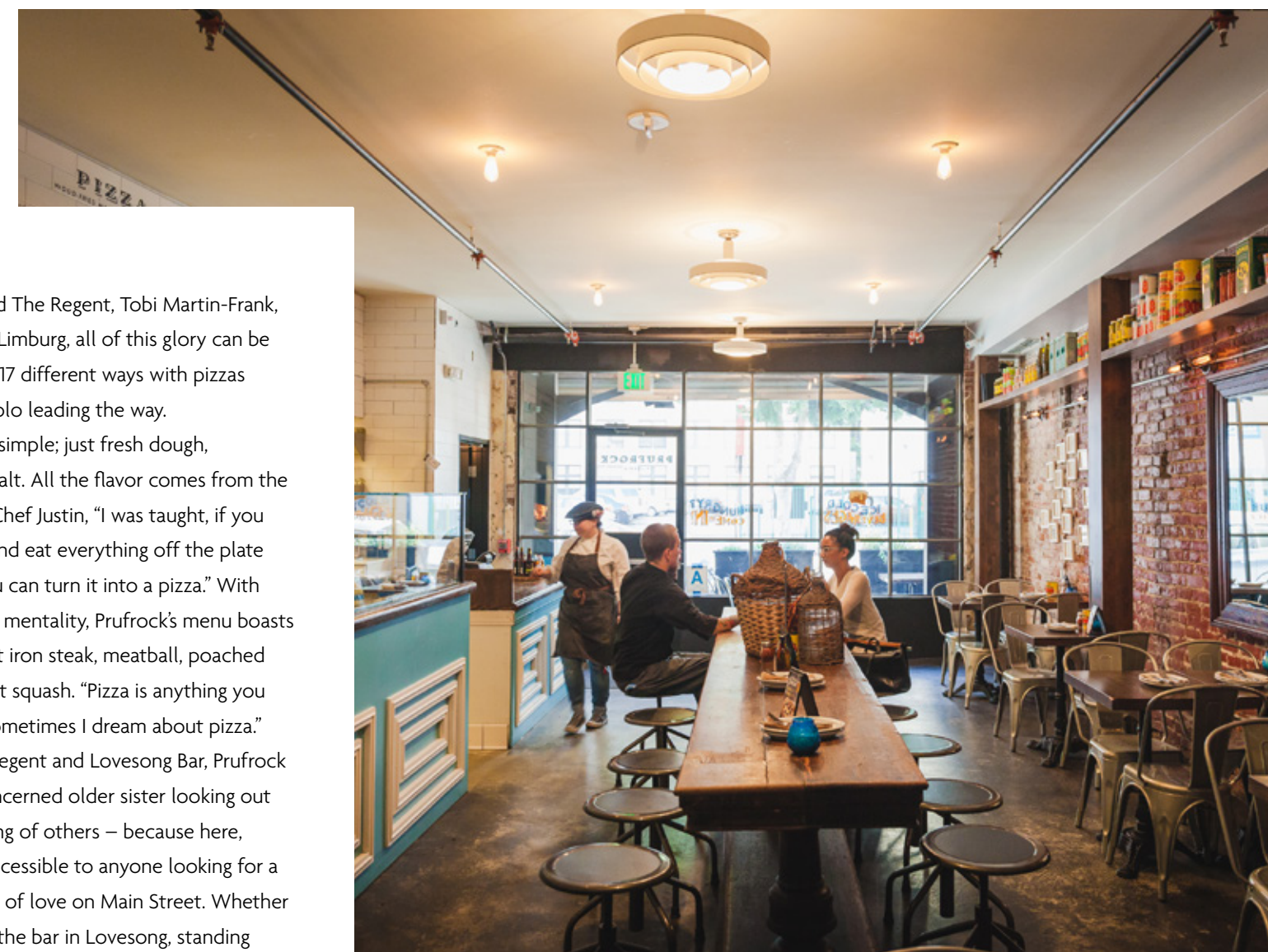
PRUFROCK PIZZERIA

TRIANGULAR VESSELS OF LOVE

Written By Janica de Guzman
Photographed By Oriana Koren

It starts off slow — a rolling purr that resonates beneath layers of clothing and flesh. Give it a moment; pressure builds, gas shifts, and a pang bursts into a thunderous episode of tremor littered with terror. This is not an exorcism, it's a cry for salvation — this is your body telling you to eat and this is a job for Prufrock Pizzeria.

When it comes to ravaged hunger or blood alcohol levels teetering on paralysis, there are few things that can suppress and satisfy; wood fired Neapolitan style pizza is one of them. At Prufrock, they gather elements of perfection: house-made dough, pure tomato sauce, and gourmet toppings such as pancetta or Gruyere to be popped into a 900-degree oven for 3-4 minutes. Super hot, super fast; it's hot enough to char and quick enough to leave the pie soft and tender in the middle. Depending on appetite, each pizza is personal sized, and with ingredients so fresh, it's easy to gobble down 4 slices without any regret. For brief occasional moments of masticational panic, beer and wine are readily available to wash down any bite too big to handle. Prufrock is known to induce enthusiastic eating. Thanks to Mitchell Frank, founder of The



Echo empire and The Regent, Tobi Martin-Frank, and Chef Justin Limburg, all of this glory can be ordered in over 17 different ways with pizzas Bianca and Piccolo leading the way.

"We keep it simple; just fresh dough, tomatoes, and salt. All the flavor comes from the toppings," says Chef Justin. "I was taught, if you take your fork and eat everything off the plate with it, then you can turn it into a pizza." With that uninhibited mentality, Prufrock's menu boasts toppings like flat iron steak, meatball, poached egg, or butternut squash. "Pizza is anything you want it to be, sometimes I dream about pizza."

Kin to The Regent and Lovesong Bar, Prufrock acts like the concerned older sister looking out for the well being of others — because here, pizza is made accessible to anyone looking for a triangular vessel of love on Main Street. Whether you're sitting at the bar in Lovesong, standing shoulder to shoulder at The Regent, or nursing yourself back from sweating to 200 bpm at Bootie LA; a call for a crusty, cheesy pie will be readily available for your hungry little hands.

Prufrock prides itself on being a true neighborhood pizzeria, "After you're done here, you're gonna know everyone. It's like Cheers," says Chef Justin. We can agree, there is a certain charm found in and around Prufrock — it's good people serving good people and harvesting a vibe that cannot be formulated. Everybody wants their own 'Cheers,' thankfully we're sharing ours.

FIND THEM HERE:
446 S Main St.
theregenttheater.com/prufrock-pizzeria



DRINK

- A RESIDENT**
428 S Hewitt St.
residentdta.com
- B SHREES COFFEE**
527 Colyton St.
shreescoffee.com
- C THE EDISON**
108 W 2nd St #101
edisondowntown.com

EAT

- D OTIUM**
222 S Hope St.
otiumla.com
- E PRUFROCK PIZZERIA**
446 S Main St.
theregenttheater.com/prufrock-pizzeria
- F UNIT 120**
727 N Broadway
unit120.com

MOVE

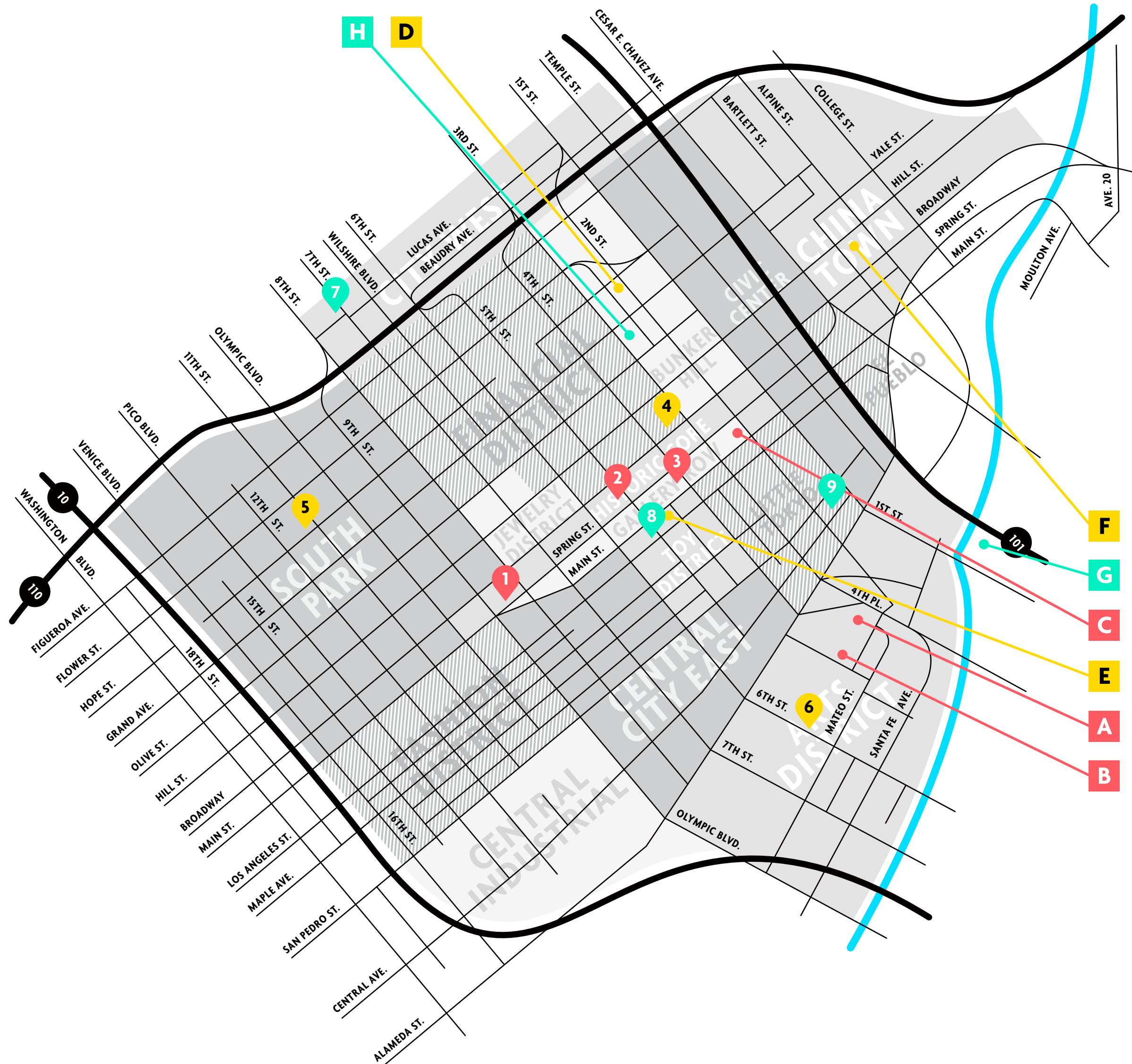
- G LUCKY WHEELS**
255 N Mission Rd.
luckywheelsgarage.com
- H MOCA STORE**
250 S Grand Ave.
mocastore.org

CITY STREETS

FREEWAYS

LA RIVER

*MAP SIMPLIFIED & NOT TO SCALE



DOWNTOWN FAVORITES

- 1 JUICE SERVED HERE**
833 S Spring St. — juiceservedhere.com
Alongside Verve Coffee Roasters in one of DTLA's most photogenic spaces, Juice Served Here satisfies healthy cravings with their cleanses, juice flights, and one-off bottles. Think you've got what it takes to try the Pipe Cleaner? It's not just a clever name...
- 2 LITTLE EASY**
216 W 5th St. — littleeasybar.com
A taste of NOLA is just around the block — complete with jazz, burlesque, and bad decisions. Follow the long hallway to the second bar, leaving business in the front to party in the back. Try their Seafood Gumbo and wash it down with Milk Punch.
- 3 BAR AMÁ**
118 W 4th St. — bar-ama.com
Tex-Mex comfort food with an upmarket twist, along with a tequila and mezcal menu rivaling any agave-based watering hole in town. Head in with a group of friends to get Amá's Margarita Pitcher, or if you prefer to drink alone try the exotic "Snake's Blood" Cocktail.
- 4 BOMBO**
317 S Broadway — bombofoods.com
Only at the Grand Central Market can you order and be served steamed mussels swimming in lobster broth — in under 4 minutes. Bombo's broth-based seafood concept serves a fresh selection, ranging from fish stew to shrimp butter boils for quick, casual diners. Slurping necessary.
- 5 THE BRIKS**
1111 S Hope St. — thebricks.com
North-African-inspired restaurant run by local Chef Mario Christerna serving his popular 'briks' — choice of meat and a runny egg wrapped up into a flavor packed pastry pocket. For beginners, try The Tony Montana followed by a Chili Mango cocktail; quickly watch dinner turn into late-night drinks.
- 6 OFFICINE BRERA**
1331 E 6th St. — officinebrera.com
Matteo Ferdinandi of Factory Kitchen's second venture, a meat-centric Northern Italian dining experience. Here, the word 'authentic' is redefined with their savory risottos and wood-grilled meats. Bring a date, with so many great dishes, you'll want to share plates.
- 7 LETHAL AMOUNTS**
1226 W 7th St. — lethalamounts.com
City West's gallery space showcases the extremes of Rock 'n Roll of the past that has crossed over into pop culture fanaticism, street culture influences and cult hero worship. Partner a gallery viewing with a drink next door at Monty Bar for a guaranteed good night.
- 8 THE ORDER DTLA**
122 E 5th St. — (213) 421-9872
Tattoos, piercings, and high pain tolerance. This local tattoo studio welcomes all levels of bad asses and wimps to be treated with artistry and professionalism. Walk in clean, get out inked.
- 9 MONKEY PANTS**
131 Japanese Village Plaza Mall — japanesemonkeypants.com
Japanese toys and clothing for babies and small humans, including all the little things that make a grown ups 'awww.' Buy gifts, trinkets, or the dolls that you always wished you had.



SHREEBS COFFEE

SUGAR & SPICE

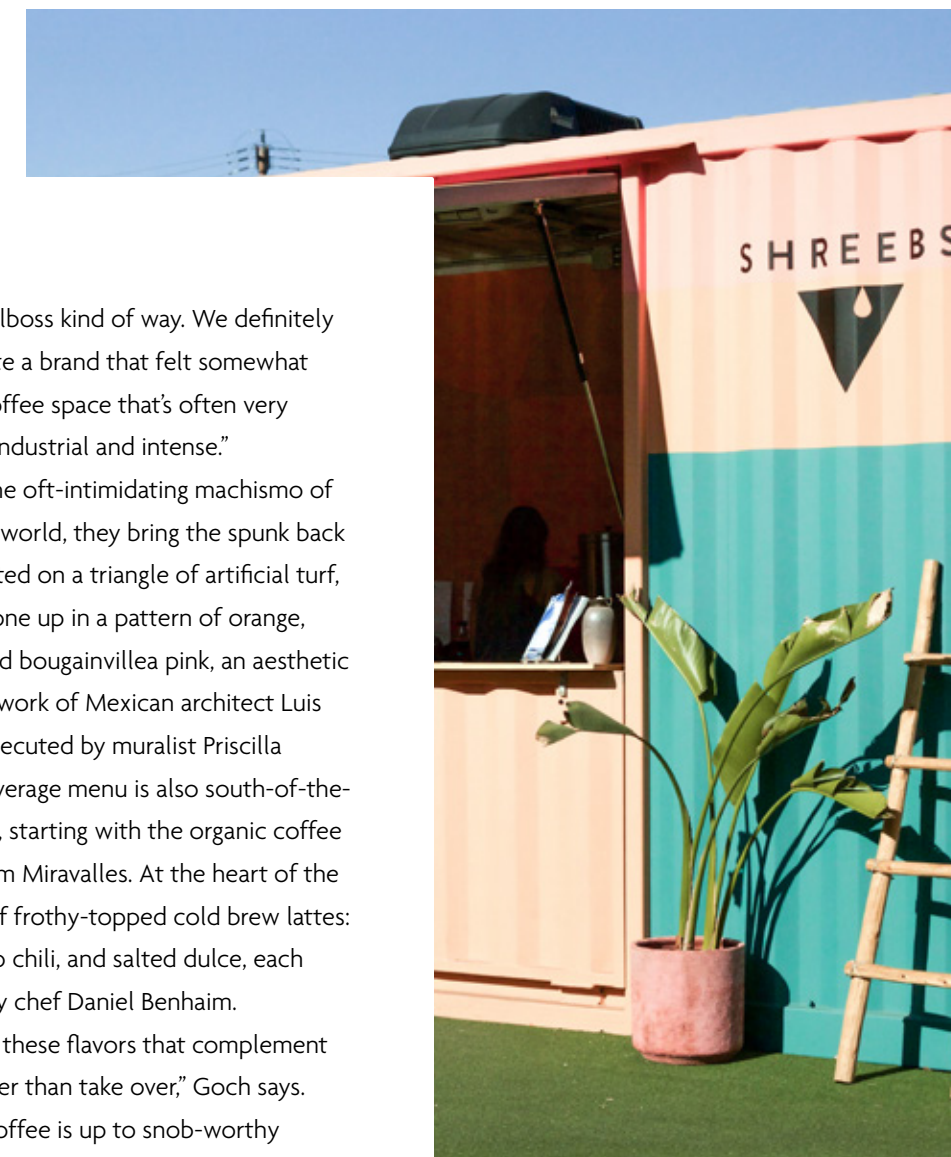
*Written By Thomas Harlander
Photographed By Emily Ballmaier*

It was an open secret at first. A few friends gathered in Casey Goch's backyard in Venice for weekend, pay-what-you-will coffee parties. Musicians came, and artists; friends of friends and then those friends' friends. Word got out, and soon the line was stretching down the block. The locally roasted pour-over was a draw, of course, but crowds also came for the community. Goch called the project "Shreebs" — a term of endearment she had invented as a child. Relationships formed, collaborations sparked.

A desire for connection is the wind in Goch's sails, and it has carried her and friend (now business partner) Ren Fuller-Wasserman through all manner of coffee-centric endeavors — a baby shower gig here, a pop-up in a Hollywood laundromat there, a seven-month stint in H.D. Buttercup. Since August, they've operated full time out of a spruced-up shipping container in the Arts District. They'll be there, well, for a while at least — until the next interesting opportunity presents itself.

Goch and Fuller-Wasserman are a cheery, easygoing duo, and more often than not, one or both of them is manning the Shreebs counter, chatting up their "coffee friends."

"We're two women in coffee," Goch says, "which is something we wanted to represent,



but not in a #girlboss kind of way. We definitely wanted to create a brand that felt somewhat feminine in a coffee space that's often very masculine and industrial and intense."

Foregoing the oft-intimidating machismo of the 'third wave' world, they bring the spunk back to coffee. Situated on a triangle of artificial turf, their digs are done up in a pattern of orange, teal, salmon, and bougainvillea pink, an aesthetic lifted from the work of Mexican architect Luis Barragán and executed by muralist Priscilla Witte. Their beverage menu is also south-of-the-border-inspired, starting with the organic coffee they source from Miravalles. At the heart of the menu is a trio of frothy-topped cold brew lattes: horchata, choco chili, and salted dulce, each flavor crafted by chef Daniel Benhaim.

"He created these flavors that complement the coffee, rather than take over," Goch says.

That their coffee is up to snob-worthy standards (it certainly is) is of secondary importance to Goch and Fuller-Wasserman. It's accessibility they care about. All are accepted here — even, perhaps especially, those who take their coffee a mite froofy. Kids are welcome, dogs too. Your grandma would totally dig it.

What started as a backyard business has morphed over the years, but as much as Shreebs has changed, it has remained centered around camaraderie. If you're in the neighborhood, swing by for an iced latte, Saturday morning yoga, or a tete-a-tete under an umbrella. You may as well be hanging out — Shreebin' if you will — in Casey and Ren's backyard.

FIND THEM HERE:
527 Colyton St.
shreebscoffee.com



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UNIT 120

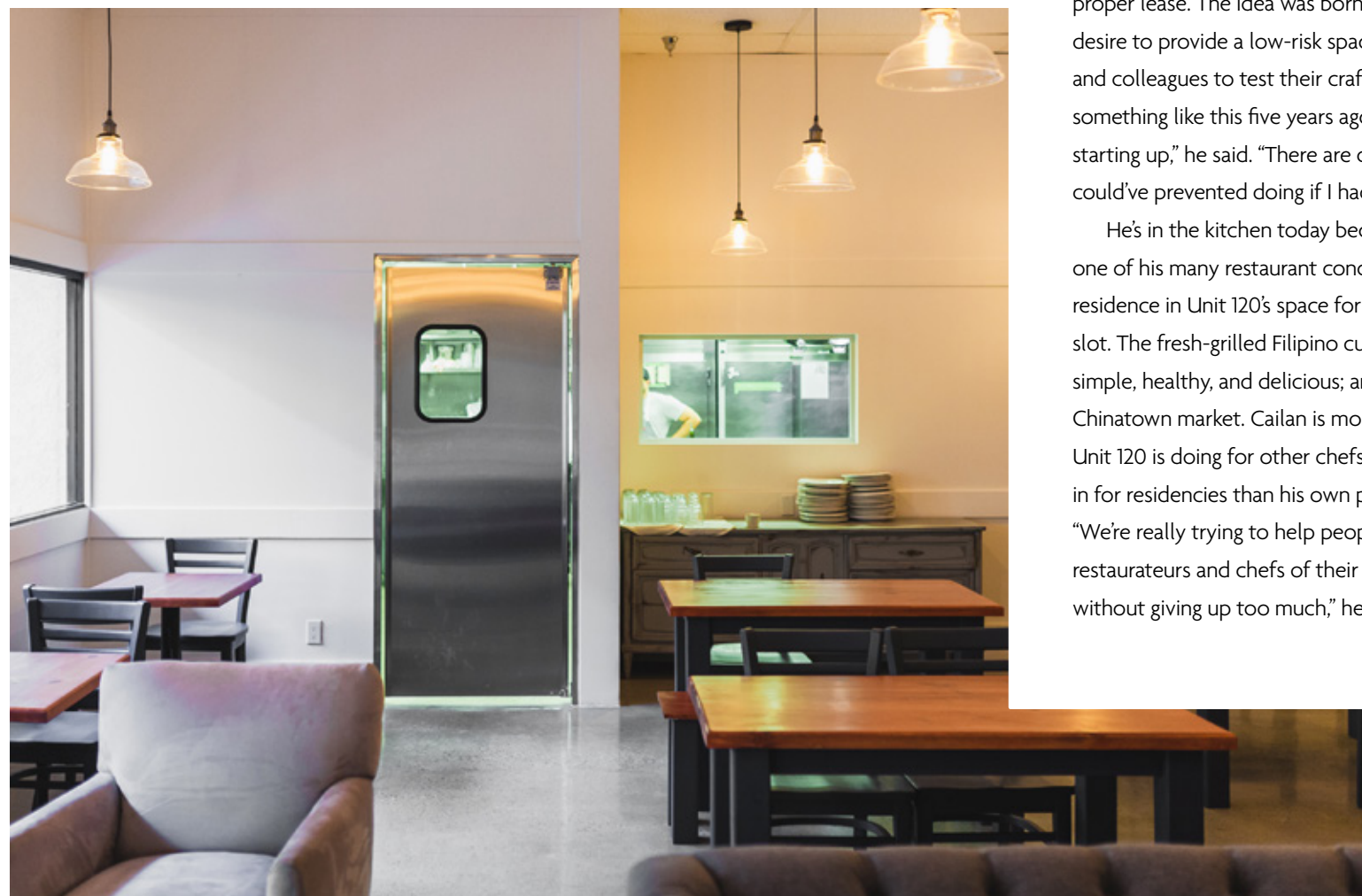
DOWNTOWN'S CULINARY INCUBATOR

Written By Steve Day
Photographed By Oriana Koren

Alvin Cailan is sitting at his office, which is to say he's sitting at one of the eleven small tables in Unit 120 — his newest culinary project. He's scrolling through an ocean of emails, taking calls, and catching up on the past four hours of life he missed whilst in the kitchen.

Unit 120 is a "culinary incubator", or more specifically, a restaurant where chefs can test their menus and business plans in the LA market without the long-term commitments of a proper lease. The idea was born from Cailan's desire to provide a low-risk space for his friends and colleagues to test their craft. "I wish I had something like this five years ago when I was starting up," he said. "There are certain mistakes I could've prevented doing if I had a space like this."

He's in the kitchen today because "Amboy", one of his many restaurant concepts, has taken residence in Unit 120's space for the weekday lunch slot. The fresh-grilled Filipino cuisine's flavors are simple, healthy, and delicious; and thriving in the Chinatown market. Cailan is more proud of what Unit 120 is doing for other chefs who are coming in for residencies than his own projects though. "We're really trying to help people become restaurateurs and chefs of their own business without giving up too much," he says.



The chefs and menus change on a nightly, weekly, even monthly basis depending how the public react to their food. Last month, "Lasa" was serving dinner on weekends. In March, Cailan is hosting a Filipino chef series. While it wasn't his initial intention to create a Filipino food hub, his ties with the community have naturally developed the space that way, "I don't want to be cornered as the Filipino spot though," he says. "I have roots all through the industry, from star chefs to up-and-comers, who are all my friends and will be here at some point."

The space is on par with expectations: Minimal. Functional. Intentional. Cailan is creating community, not competition. "I'm gonna make a difference," he says. "I don't need luxury. I just want to be able to have children and take them to restaurants that I helped incubate. That would be dope!"

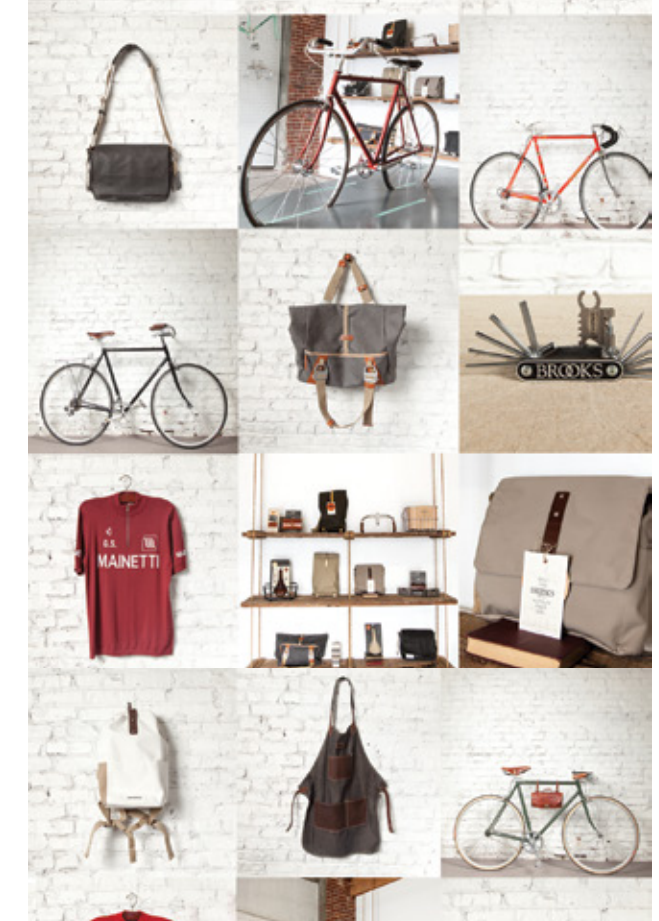
Really, he's just a guy who loves food and people. "I'm literally just a big fat foodie," he laughs. "If you look at my Instagram, I throw the word gormandizer round a lot — I'm one of those people who just love food. Almost gluttonously." He's not in the incubation industry for the business partnerships either though. "You can come in here and be the next Chipotle, man," he says. "I don't want to take a dime from you. I just want to be able to be like, hey you can use my space...I can help you with anything you need and let's see where it goes."

FIND THEM HERE:
727 N Broadway
unit120.com



ROTELLICYCLERY.COM
1133 E 5TH ST | DTLA ARTS DISTRICT
213.621.7922

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MOCA STORE

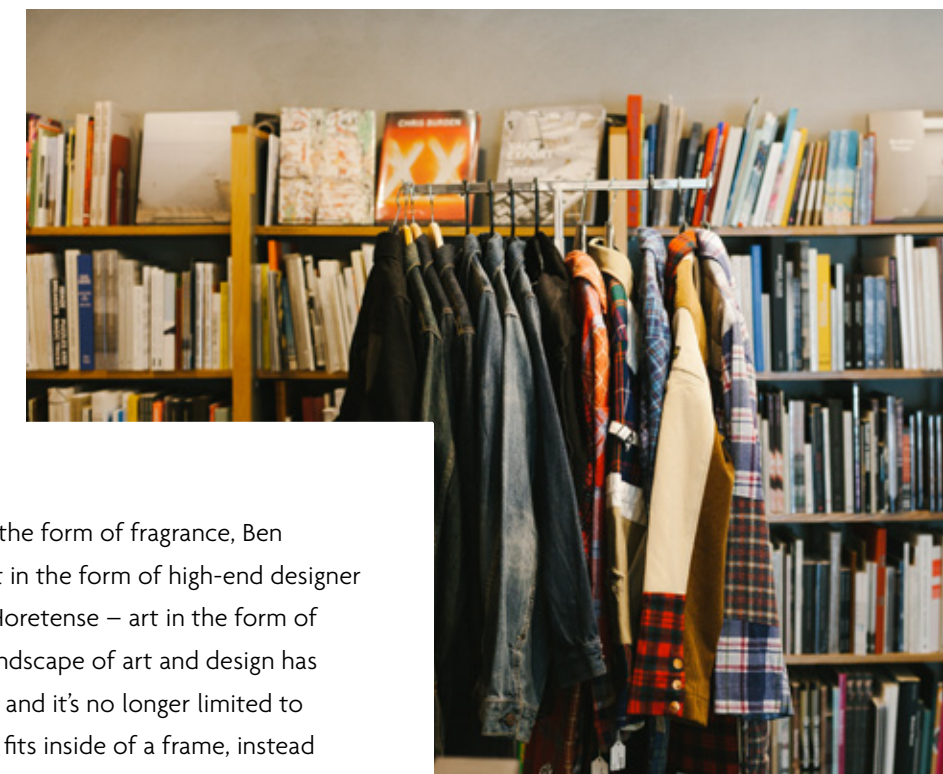
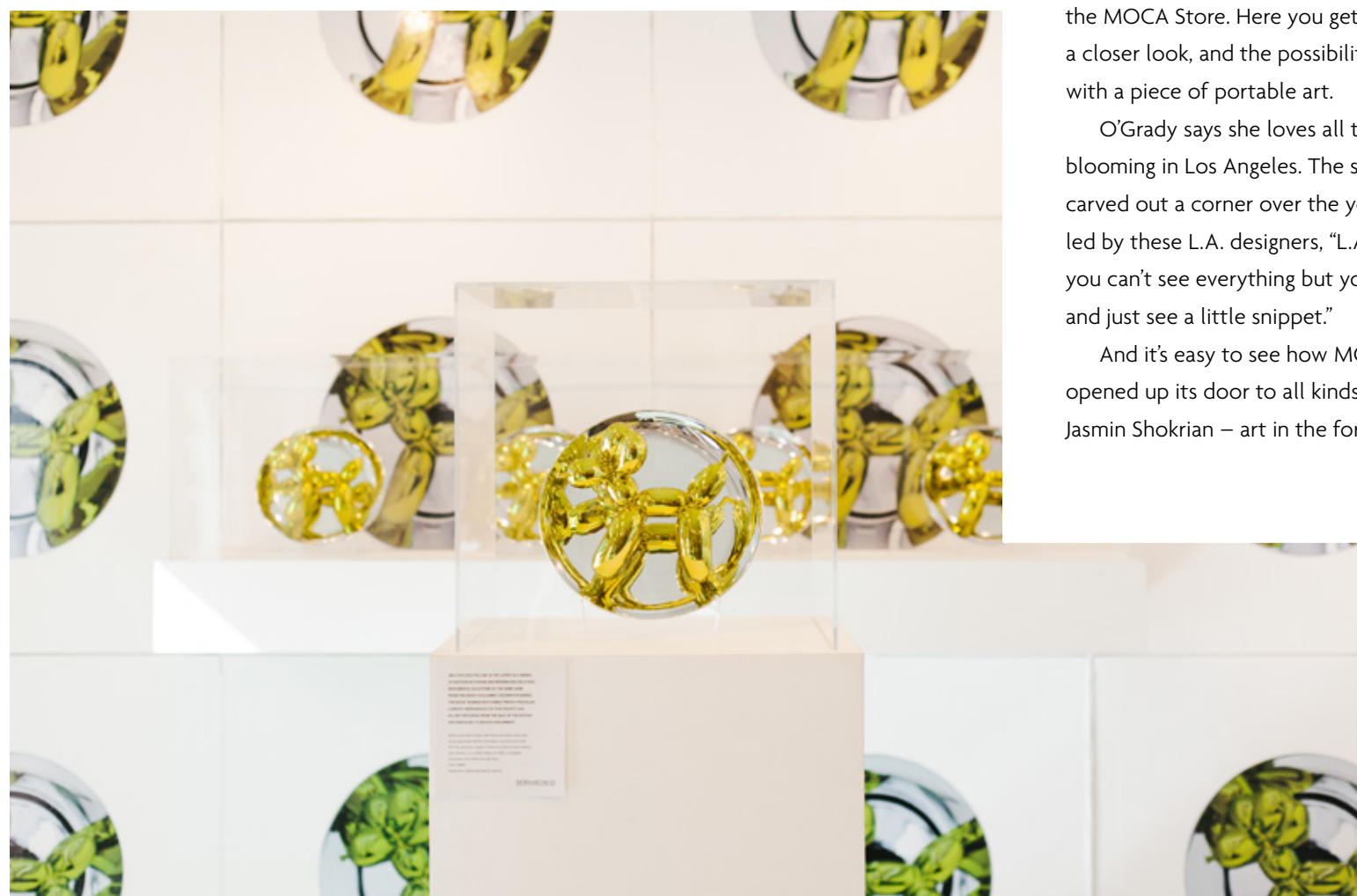
ENTER THROUGH THE GIFT SHOP

Written By Linda Hosmer
Photographed By Caleb Thal

"This is a place where you can touch stuff," says Kim O'Grady, Director of Retail Operations at the MOCA Store. Here you get a firsthand feel, a closer look, and the possibility of walking away with a piece of portable art.

O'Grady says she loves all the artists blooming in Los Angeles. The store has even carved out a corner over the years for pop-ups led by these L.A. designers, "L.A. is so big, and you can't see everything but you can come here and just see a little snippet."

And it's easy to see how MOCA Store has opened up its door to all kinds of artists like Jasmin Shokrian – art in the form of fashion,



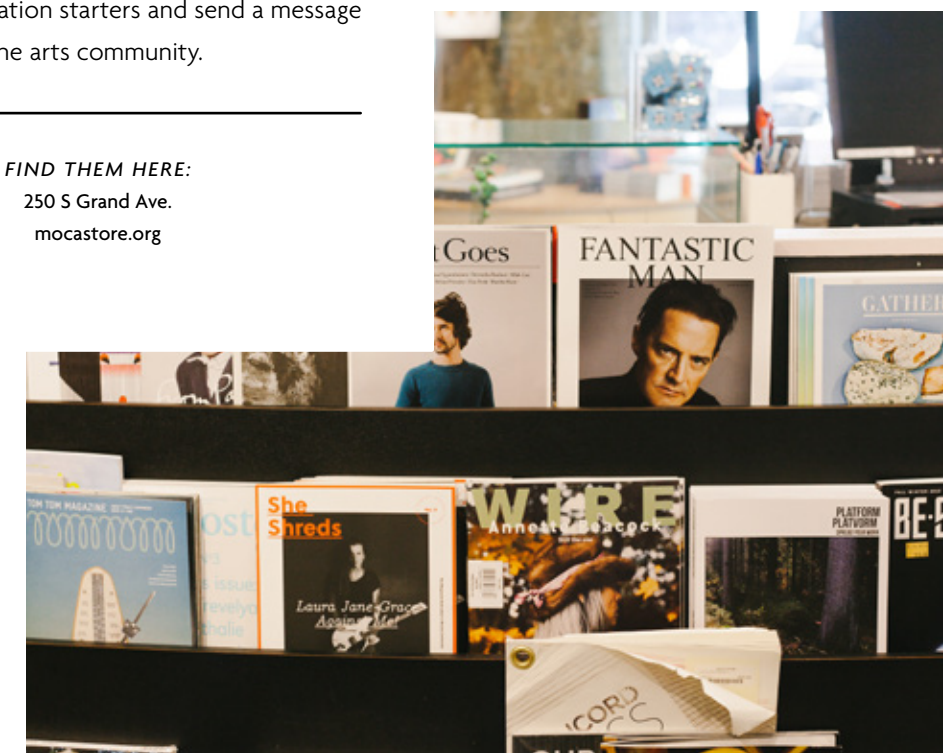
Dasein – art in the form of fragrance, Ben Medansky – art in the form of high-end designer ceramics, and Horetense – art in the form of jewelry. The landscape of art and design has clearly evolved and it's no longer limited to something that fits inside of a frame, instead you'll find art in various objects that also possess function.

The store also makes the effort to support classic forms of collecting that seem to be evaporating. "We still represent artist monographs more so than most museum stores. Most museum stores are getting rid of books and we're keeping it," O'Grady says.

You'll find exhibition catalogues, past and present, like those of celebrated photographer Catherine Opie or artist Elaine Sturtevant. The store hits everyone's price point from Jeff Koons' iconic "Balloon Dog" reduced to a few inches for a cool \$8,000, to \$10 posters, to neat Keith Haring tote bags.

Here the gifts you score go beyond function, they're conversation starters and send a message of support to the arts community.

FIND THEM HERE:
250 S Grand Ave.
mocastore.org



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THE EDISON

A MOVEMENT SPARKED

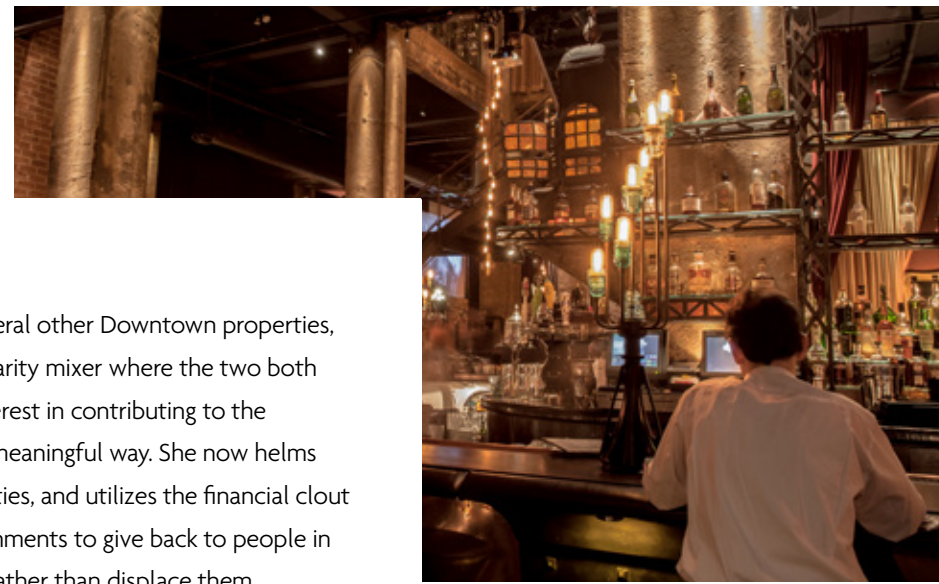
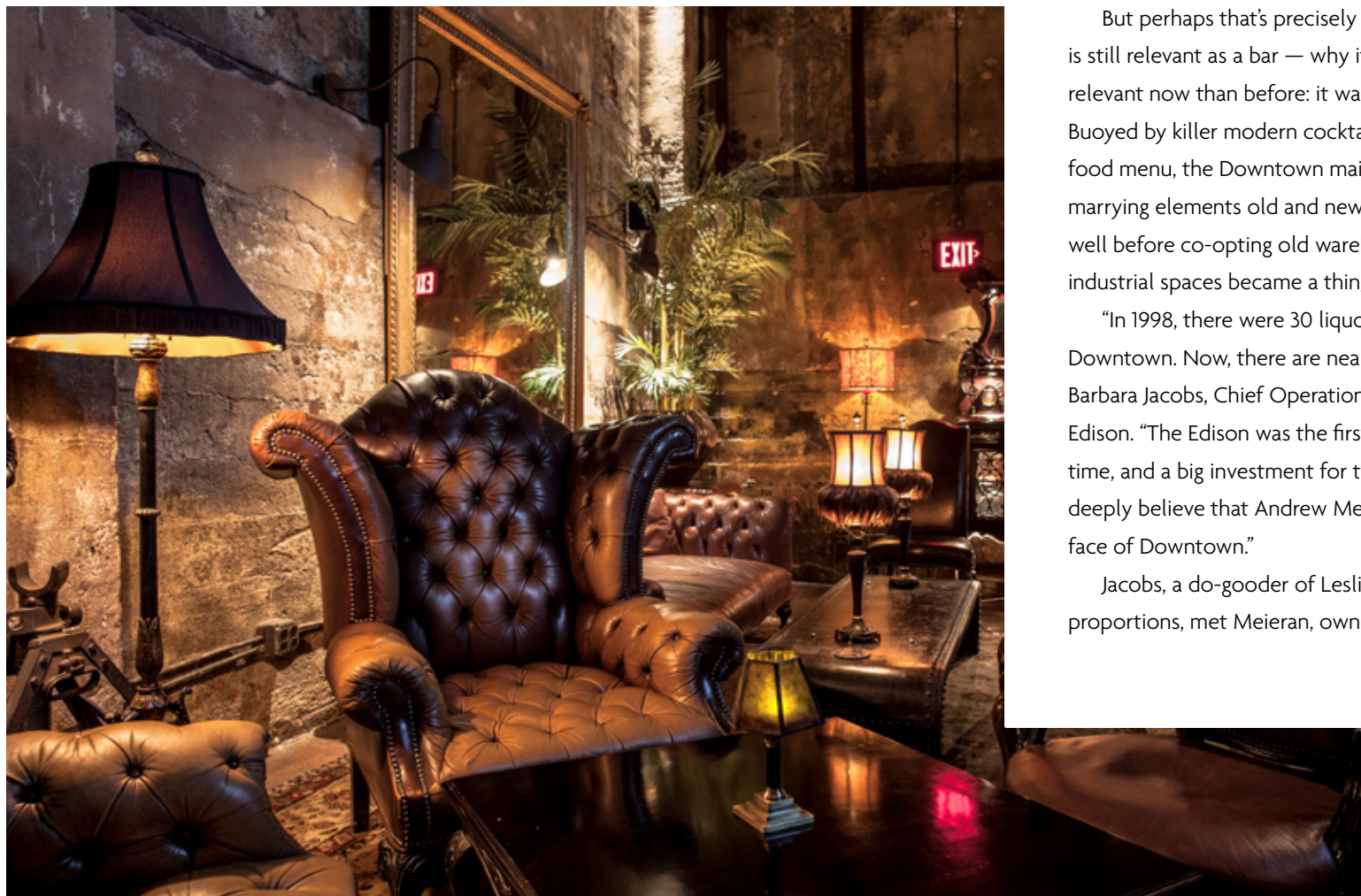
*Written By Sophie He
Photographed By Christian Thomas*

The Edison, a power plant basement-turned-upscale bar has been transporting patrons into a timeless era for over 8 years now. Many Angelenos have already marveled at its steampunk-playground interior, its preserved turbine steam generators and utility tunnels. And while the live burlesque and aerial shows now boast higher production values, not too much has changed over at The Edison.

But perhaps that's precisely why The Edison is still relevant as a bar — why it's even more relevant now than before: it was the first. Buoyed by killer modern cocktails and a solid food menu, the Downtown mainstay has been marrying elements old and new for many years, well before co-opting old warehouses, lofts, and industrial spaces became a thing.

"In 1998, there were 30 liquor licenses in Downtown. Now, there are nearly 450," says Barbara Jacobs, Chief Operations Officer of The Edison. "The Edison was the first big venue of its time, and a big investment for the community. I deeply believe that Andrew Meieran changed the face of Downtown."

Jacobs, a do-gooder of Leslie Knope-ian proportions, met Meieran, owner of The Edison,



Clifton's, and several other Downtown properties, years ago at a charity mixer where the two both expressed an interest in contributing to the community in a meaningful way. She now helms Meieran's properties, and utilizes the financial clout of these establishments to give back to people in the community rather than displace them.

Hiring at The Edison, for instance, is extremely progressive. Management staffs their facilities straight from local rehabilitation organizations, including Union Rescue Mission, the Downtown Women's Center, and The Midnight Mission.

"When you walk through the door — that's your first day," says Jacobs, who serves on the leadership board of several Downtown non-profits. "Once we hire you, everyone is equal here."

The Edison's bar and drink menu also reflects a socially conscientious spirit. Proceeds of The Happy Herbie cocktail, a whiskey drink made of Templeton Rye, Jasmine liqueur, and bitters, go toward college scholarships for young artists. The bar has featured drought-friendly drink menus in the past, and also provides options for those who choose not to imbibe, such as The Natasha and The Amelie, two non-alcoholic cocktails named after Meieran's two daughters. Drinking responsibly is highly encouraged— a pretty novel concept, for a bar.

"We try to give some kind of offering to the community everyday that we're open," says Jacobs. "We're hoping to create a community of givers."

FIND THEM HERE:
108 W 2nd St #101
edisondowntown.com



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DOWNTOWN EVENT CALENDAR

MARCH 2016

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p>28 DUDAMEL & MUSIC FROM THE AMERICAS Walt Disney Concert Hall 111 S Grand Ave. 2PM</p> <p>The main man leads music from both North and South America that will span hemispheres and time. A must-see music event!</p>	<p>29 SAD GIRL Resident 428 S Hewitt St. 8PM</p> <p>Come for the music, stay for the drinks, eats, airstream and summer night vibes!</p>	<p>1 RUN RIVER NORTH The Teragram Ballroom 1234 W 7th St. 7PM</p> <p>The Korean-American indie rock sextet from LA celebrates their second full length album on stage with their dreamy sounds.</p>	<p>2 LA OPERA: THE MAGIC FLUTE Dorothy Chandler Pavilion 135 N Grand Ave. 7:30PM</p> <p>Let yourself be transported into an enchanted world where good faces the forces of darkness, under the masterful baton of James Conlon!</p>	<p>3 FIRST THURSDAY Far East Plaza 727 N Broadway 5 – 9PM</p> <p>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>4 FROM INDIAN LAKES Resident 428 S Hewitt St. 8PM</p> <p>The Yosemite Valley indie-rockers roll into one of the coolest new venues in the city. Ease into your weekend with great food, drinks and music.</p>	<p>5 "PUNCH DRUNK LOVE" SCREENING + LIVE SCORE The Theatre at Ace Hotel 929 S Broadway 8PM</p> <p>The historic United Artists Theatre is brought back to its former glory with a live orchestral scoring of P.T. Anderson's cult film.</p>
<p>6 L.A. ZINE FEST 650 S Spring St. 11AM – 6PM</p> <p>L.A.'s Zinesters come together in one place to meet and exchange ideas with those from all over the country.</p>	<p>7 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>8 THE BRIAN SWARTZ QUINTET Perch 448 S Hill St. 7 – 10PM</p> <p>Oh, to be listening to music above the rooftops, and among the stars.</p>	<p>9 ALL-STAR CHEF CLASSIC L.A. Live 800 W Olympic Blvd. 6PM</p> <p>The amazing four-day series of dining experiences showcases some of the most well-respected and award-winning chefs from around the globe!</p>	<p>10 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>11 JOSÉ GONZÁLEZ Walt Disney Concert Hall 111 S Grand Ave. 8PM</p> <p>One of those surreal and beautiful singer-songwriter experiences most people will never have the opportunity to enjoy. José is playing back-to-back nights!</p>	<p>12 H.D. BUTTERCUP'S APARTMENT H.D. Buttercup 2118 E 7th Pl. 11AM – 7PM</p> <p>The Arts District store collaborated with Berlin-based gallerist Michael Fuchs to organize an exhibition, in a fictional apartment on the store's second floor.</p>
<p>13 BRUNCH AT CERVETECA Cerveteca 929 E 3rd St. #109 11:30AM</p> <p>The day of rest begins with build your own bottomless mimosas and hearty comfort food. Brunch now, rest later.</p>	<p>14 POMPEYA Resident 428 S Hewitt St. 8PM</p> <p>Hailing from Moscow (Russia, not Idaho), the four-piece play a free show (with RSVP) at one of the Arts District's coolest new venues.</p>	<p>15 SO SAD TODAY BOOK RELEASE PARTY Upstairs at Ace Hotel 929 S Broadway 7PM</p> <p>Come hang with other existentially troubled and socially anxious people, as Melissa Broder goes IRL as So Sad Today for the first time.</p>	<p>16 YOGA + LUNCH TRUCKS Grand Park 200 N Grand Ave. 11AM – 2PM</p> <p>Take a break with food trucks or relax, rejuvenate and reenergize with free yoga sessions in the park.</p>	<p>17 TRIVIA NIGHT Mumford Brewing 418 Boyd St. 6:30PM</p> <p>Oh, Black Mamba, you complete us! Score some American Black Ale and test your team's trivia skills at the family owned and operated microbrewery, every Thursday.</p>	<p>18 HUGHES ESTATE SALES Arts District Showroom 458 S Alameda St. 10AM – 4PM</p> <p>The three-day weekend sale brings vintage and designer furnishings within arms reach of our Downtown community.</p>	<p>19 PRAYERS & DANCES Werkartz Studio 1667 N Main St. 8PM</p> <p>The two-part L.A. Choral Lab concert will transform a Downtown warehouse into an audio-visual performance space for a night of auditory meditations and movements.</p>
<p>20 ARTISTS & FLEAS 647 Mateo St. 11AM – 5PM</p> <p>Head into the Arts District all weekend for the best-curated flea market in town.</p>	<p>21 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>22 LUST FOR YOUTH The Teragram Ballroom 1234 W 7th St. 8PM</p> <p>Writing as a three-piece now, Hannes Norrvid with Loke Rahbek and Malthe Fischer, and LFY have entered a completely new territory with "International".</p>	<p>23 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>24 RA RA RIOT The Teragram Ballroom 1234 W 7th St. 8PM</p> <p>On the back of Need Your Light's release, the band have embarked on a huge North-American tour with Ymusic that stops in DTLA for one night.</p>	<p>25 DAUGHTER The Theatre at Ace Hotel 929 S Broadway 8:30PM</p> <p>The London three-piece performs 'Not To Disappear', the new full-length release equipped with gloriously dark intensity.</p>	<p>26 JOANNA NEWSOM Orpheum Theatre 842 S Broadway 9PM</p> <p>Californian harpist, keyboardist, vocalist, and lyricist spends two nights at the beautiful and historic theatre on Broadway.</p>
<p>27 SMASHING PUMPKINS – IN PLAINSONG The Theatre at Ace Hotel 929 S Broadway 8PM</p> <p>Billy Corgan comes to The Theatre for a special two-night stand: a pair of career-spanning acoustic sets, with the support of Liz Phair.</p>	<p>28 MOIST MONDAYS La Cita Bar 336 S Hill St. 10PM – 2AM</p> <p>Your weekly Monday night moistening, join the crew inside or out back on El Patio for a stiff drink or four.</p>	<p>29 THE MAKERS Seven Grand 515 W 7th St. 10PM</p> <p>Smooth, improvised jazz and even smoother whiskey, upstairs.</p>	<p>30 LAKERS V. HEAT Staples Center 1111 S Figueroa St. 7:30PM</p> <p>Who doesn't need a little more Kobe in their life while we still have him? Watch D.Wade and 24 go at it once more.</p>	<p>31 GUERRILLA TACOS Blue Bottle Arts District 582 Mateo St. 10AM – 2PM</p> <p>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>1 COFFEE & CASHMERE Kit & Ace 1308 Factory Pl. #102 10AM – 2PM</p> <p>Every Friday, the store partners with Shreebs Coffee to give out coffee to the neighbours and community as a thank you!</p>	<p>2 BRUNCH AT KENDALL'S Kendall's Brasserie & Bar 135 N Grand Ave. 10:30AM – 3PM</p> <p>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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