

MAY 2016

LA

ISSUE 21

DOWNTOWNER

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

PAGE 4

FIRST THURSDAYS

Chinatown comes to life beneath the stars and lanterns of Far East Plaza for a magical, monthly culinary festival.



Photographed by: Frank Maldonado

LETHAL AMOUNTS

Live Fast, Die Young. Or just go to Downtown's gallery of LA's underground lively arts and go home alive.

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MIGNON

Visit this cozy and authentic French wine bar serving small plates and carefully selected wines. No euros necessary.

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LADOWNTOWNER.COM

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LADTR

LONG LIVE DOWNTOWN

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

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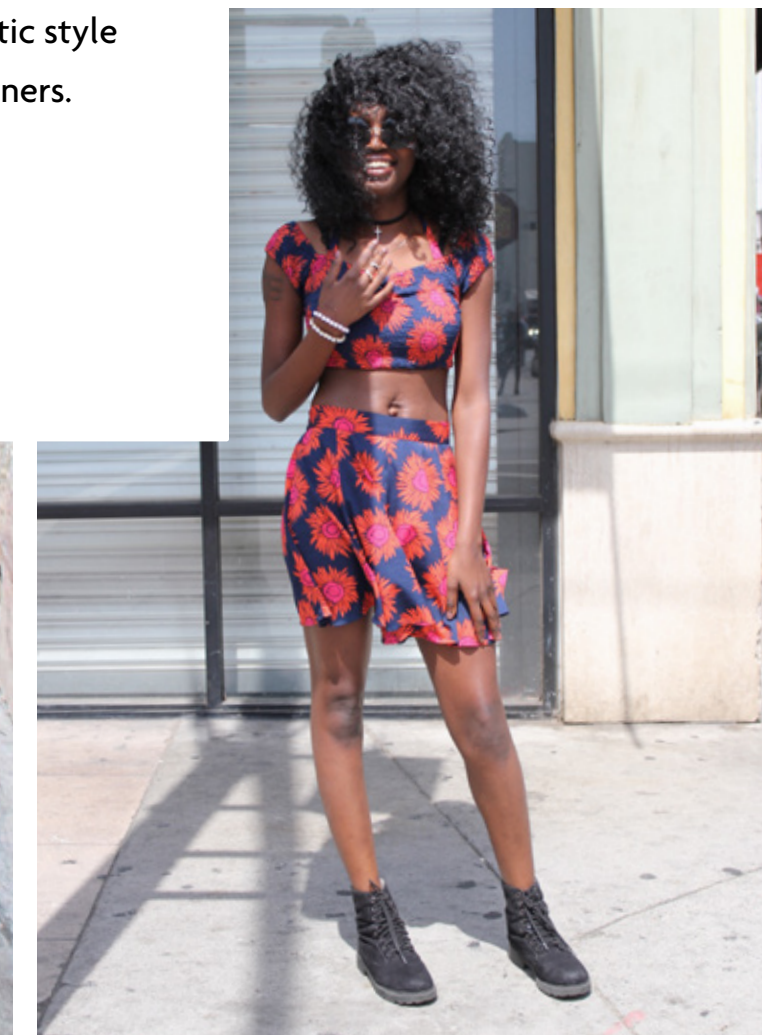


STREET
STYLE

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



Photographed by
Steve Day



WESTON
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NALI
Santee Alley

**DON'T
LOOK
BACK**
The 1990s
at MOCA

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

MOCA
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YASUMASA MORIMURA, SELF-PORTRAIT B/W / AFTER MARILYN MONROE (DETAIL), 1996, SILVER GELATIN PRINT, GIFT OF EDDIE AND CYNTHIA GREENWALD, LOS ANGELES



FIRST THURSDAYS

BENEATH THE LANTERN'S GLOW

Written By Steve Day
Photographed By Frank Maldonado

It happens in the blink of an eye. As the last golden hues linger in the dusk sky and the soft glow of strung lanterns fill the Far East Plaza, the magic hits you. The long, snaking line for your favorite local vendor becomes a gateway to conversation, and the plaza transforms into a confluence of hearts and minds, beating together to the Far East rhythm.

When Chinatown's BID created First Thursdays last year, their intent was communal: bring chefs, families, friends, and the city together, if only for one night a month. Their vision was the catalyst to align the Far East Plaza's culinary stars — some permanently, and others just on First Thursdays — bringing the burgeoning evening to life and shaping what has become one of the most exciting foodie nights in the city.

"It started with one table, a ukulele guy, and a bottle of Johnnie Walker Blue," recalls Alvin Cailan, who owns *Unit 120*. "It's been a really long journey...up and down, but now I feel like it's become somewhat of a go-to thing."

Upstairs, *Ramen Champ* and *Lao Tao* utilize shopfronts, while smaller operations set up their grills and tables to prepare one-of-a-kind street food to long lines of eager stomachs. At least, until they run out of food, which can happen pretty quickly if you're not careful how you navigate the maze of gastronomy.

"There's a lot of people coming out, filling up the window, and asking for more food," says



Chase Valencia, co-owner of *LASA*. "We ran out of food in about an hour and a half," adds Chad, his brother and co-owner.

Downstairs, the mall feels busier, but only because there are so many directions to take your taste-buds. *LASA* and *Amboy* operate from Unit 120's small take-out window, with a rotating cast of friends in support. Andy Ricker's *Pok Pok Phat Thai*, Roy Choi's *Chego*, and the new *Howlin' Rays* from Johnny Ray Zone sling their usual evening fare too. Even *East/West Shop* is open to browse. It very much feels like an intimate who's who of DTLA cooking.

Across the plaza, *Scoops* provide the perfect pairing for your evening entree and often collaborate with neighboring *Endorffeine* for an unforgettable "pieffogato". Created with a strawberry-rhubarb pie foundation, Jack Benchakul pairs a special *Scoops* earl grey, thai-basil gelato with his espresso, chocolate-coconut sauce for a trio of temperatures, textures, and tastes. It often sells out so quickly you might consider starting your night a little sweeter before moving back to your main. This month, First Thursday happens to fall on Cinco de Mayo. Don't for a second think that the chefs haven't noticed this little wrinkle and won't respond accordingly.

So maybe this month, while you're enjoying something special from one of the chefs, you'll look up as the sun sinks lower toward the horizon and catch the glittering transfer of energy from those golden twilight hues to the glowing lanterns of the night, and you'll remember what the city feels like when there is still a little bit of magic.

JOIN THE PARTY:
Far East Plaza / 6 - 10PM
727 N Broadway

WATCH THE VIDEO FEATURETTE:
ladowntown.com/first-thursdays





LETHAL AMOUNTS

CULTURE'S SUCH A BORE

Written By Scott Meisse
Photographed By Eric Cacioppo

It all started with a tattoo. "I had no idea what I was going to do with this place. I had a logo in mind, which started off as a tattoo." Danny Fuentes started his gallery, Lethal Amounts, without much of a business plan, but with an iconic safety pin 'LA' image that led him to create one of Downtown's most daring and authentic galleries. Originally he opened the space selling t-shirts, after shopping his 'LA Pins' t-shirt around to no avail. "My thought was, I'll make a little showroom off the beaten path," Danny says, and started having bands play. His opening gallery act was a show on the (in)famous Angelyne. A huge fan, he saw her as the pure expression of what he could do with the space. "I thought I'd kick the doors open with her, as she embodies the DIY ethic...do it your way, don't apologize for who you are, and be out there...be outrageous."

A year later Danny would curate a showing of legendary photographer Lee Childers, whose work ranged from Warhol's Factory, to Bowie's and Iggy's dirty, avant-glitte, to the genesis of the punk rock scene. Childers would be there for the show's opening, only to die in LA a week later. It was an emotional, but fitting send-off to a man whose career chronicled the underbelly of New York's world of junkies, prostitutes, and underground music and art. Childers had many opportunities to show his life's work the last decade, but found that it was Lethal Amounts that simply 'got it'. He then followed with a show on LA deathrock protos, Christian Death, featuring photography of the great Ed Colver. The line went on for blocks with over 2,000 people in attendance. For a photography show featuring Rozz Williams to gather that much buzz, Danny was clearly doing something very right.

There's been many a walk down memory lane in the name of giving punk rock and LA



subculture its day in the sun within the gallery world, but Lethal Amounts doesn't take a typical nostalgic or academic route. In fact, the curation and exhibitions give the impression Danny rather take its legacy back into the shadows from whence it came. "It's classy, but it's trashy; not for people who would normally visit art galleries. This is a more 'for-us, by-us' kind of thing...I'm just doing what I like," Danny explains.

The current exhibition of photography has the work of David Arnoff, where you'll see a procession of punk rock heavies and general creeps like The Misfits, The Cramps, Johnny Thunders, X, and Nick Cave. Arnoff's work gives a stunning glimpse of punk and deathrock life and style in LA, circa 80-83, both still very much small, but notorious subcultures. Newly on display as well, is the much lesser known photographer, Barry Kelvin. His *School Days* exhibition is a time capsule of photos from 1977-78, only discovered by family members after his death last year. Images of the likes of Joan Jett, Dave Vanian, Debbie Harry, and of course, Joey & Dee Dee, in less posed, more intimate and familiar surroundings, line the walls. Kelvin was an insider, commonly found backstage or at the club, so his more relaxed (or wasted) subjects weren't there to posture.

The gallery is centered between *Monty Bar* and *The Teragram Ballroom*, and being good neighbors, the Monty's Rio Hackford and Corey Allen were quick to spot Danny lugging his old records, animal skulls, and random detritus into his gallery. Danny says, "They were like, 'I see Devo, The Ramones, and taxidermy — we gotta talk!' We talked about doing Friday nights at the Monty." With Danny curating the tracks, his "Pure Trash" on Fridays was as authentic as the smell of cloves out front of the Scream. Soon Danny was tapping whatever connections he had to bring in guest DJs, all celebs of the counterculture scene. With a packed house every Friday, the Monty Bar requested a second night. "I love the chaos of it all," Danny says with a sinister smile. So witness those who lived fast and died young at Lethal Amounts during the day, or (re)live it any weekend night at the Monty when Danny hosts Downtown's best slice of the darker side of life.

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MIGNON

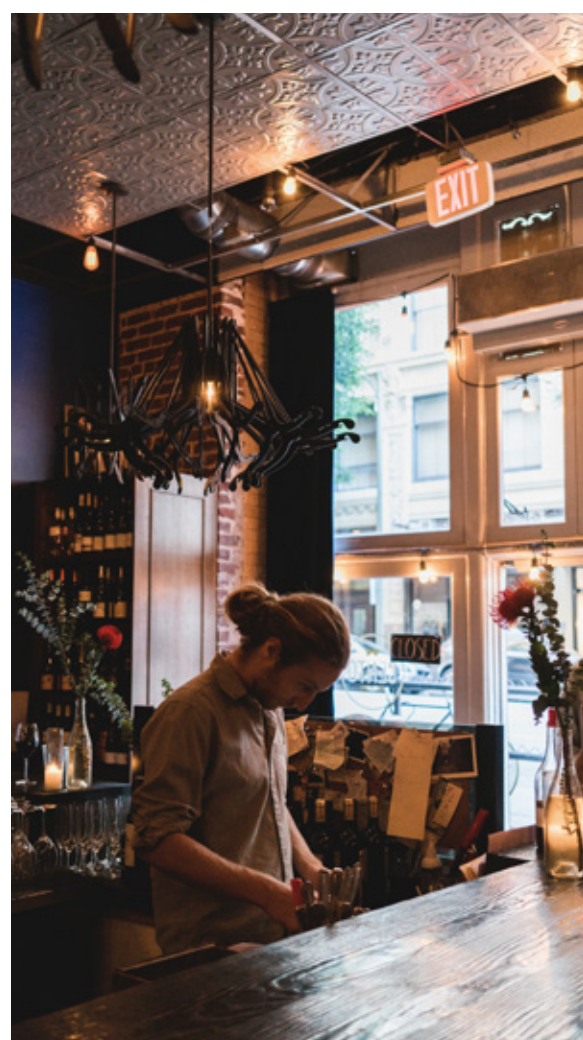
WINE DOWN

Written By Thomas Harlander
Photographed By Jack Strutz

When Ernest Hemingway wrote that “wine is more enjoyable than nearly anything,” he knew what was up. And Mignon is exactly the sort of bar a clean-shaven young Hemingway might have frequented to blow his meager *Toronto Star* paychecks on good Sauvignon Blanc.

An intimate space, a handful of stools ring the island bar. Mismatched flea market art adorns the dark blue walls, and chandeliers made of clothes-hangers dangle from the ceiling (a nod to the tailor shop that once occupied the location). Cardboard boxes of wine and beer are stacked against the walls. At once kitchen, dining room, and storage closet, the tight space is oddly forthright, not unlike its proprietor, Santos Uy.

With a black backwards cap and a gray CrossFit tee, Uy is something of a nouveau-bro. He’s also, in a way, the Hemingway type. Understated and to the point, he prefers to leave the shallow pleasantries of customer service to his bartenders, checking in with regulars instead. If he comes across as a pessimist — most realists do — it hasn’t affected his anomalous success; at 32 he has four successful restaurant startups under his belt: *Bacaro*, *Mignon*, *Papilles*, and *Rice Bar*. If you



count *Cento Pasta Bar*, his lunchtime pop-up, make that five.

At Mignon the menu changes every few weeks. Alongside small bites and impeccable cheese and charcuterie boards, chef Johnny Palomino dishes up a \$30-ish three-course prix fixe. Braised lamb belly with roasted carrots might be the crux of a meal, or, perhaps, a hanger steak drizzled with rich bone marrow sauce.

The wine, needless to say, eclipses the food. Natural wines are a favorite of Uy’s — thin and sippy reds from France and Italy in particular. On a trip to Paris years ago, after an oenological research binge, he stopped into every bistro he could find that poured them. He came home enamored. Light and ever so slightly chilled, a glass or three of, say, Sebastien David’s 2013 Cab Franc “L’Hurluberlu” will imbue you with gentle bliss.

An insider crowd of Downtown residents — artistic types and freethinkers, mostly — keeps the place humming on weeknights. They’re devoted to wine, of course, but they’re devoted to Mignon in particular. (Once, when Uy removed baked eggs from the menu, somewhere around 100 regulars signed a petition to bring them back. He did.) It’s an easy locale to grow fond of. Come around with a couple friends to shoot the breeze or wax philosophical, and, over time, you’ll be welcomed into the fold. Mignon makes for a cozy haunt — as worthy a hangout as any for this generation’s Lost Generation.

FIND THEM HERE:
128 E 6th St.
mignonla.com





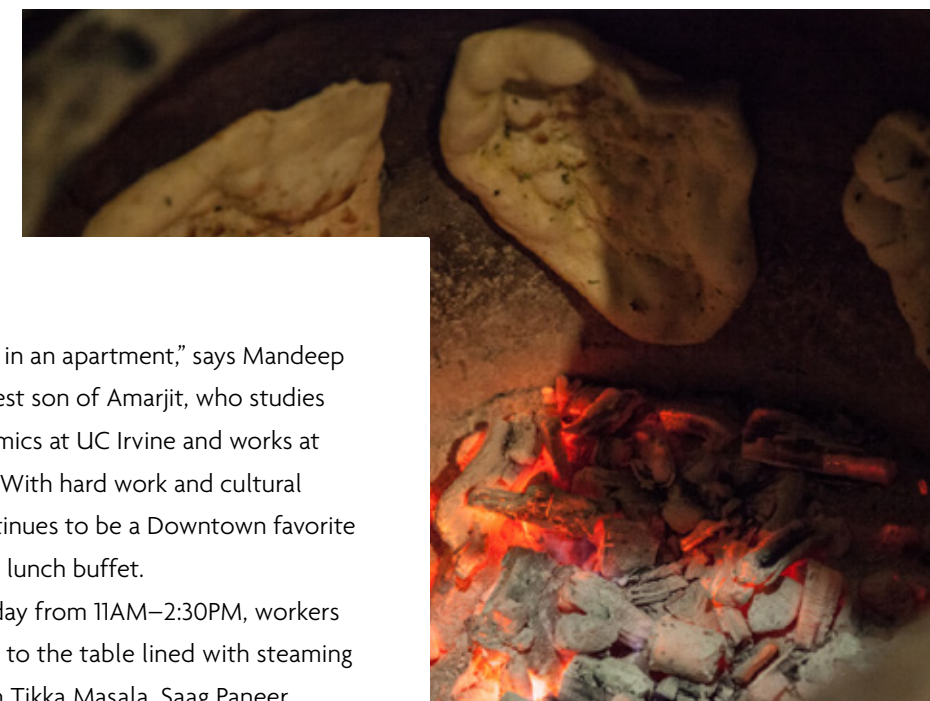
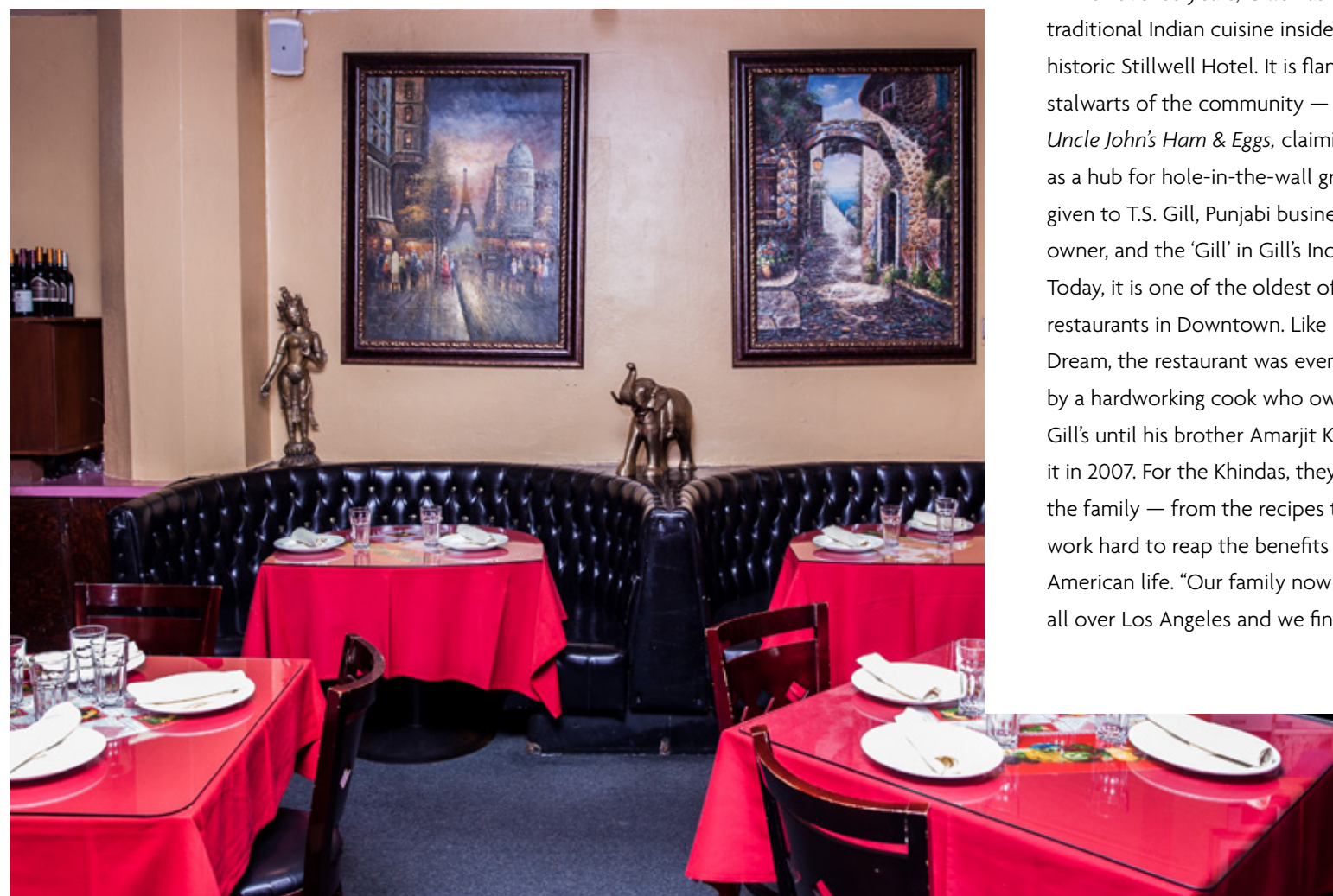
GILL'S

NAAN STOP

Written By Janica de Guzman
Photographed By Christian Thomas

A sun bleached sign stands outside the Stillwell Hotel enticing passersby to partake in an all-you-can-eat Indian lunch buffet. For some, those words alone can pique interest — yet the effectiveness of this sign is dwarfed by the thick musk of masala funneling down a long corridor, pulling patrons in by the nostrils. Like a peppered smack to the sinus, Gill's Indian Restaurant has the attention of all who pass by.

For over 35 years, Gill's has been serving traditional Indian cuisine inside the lobby of the historic Stillwell Hotel. It is flanked by fellow stalwarts of the community — *Hank's Bar* and *Uncle John's Ham & Eggs*, claiming this building as a hub for hole-in-the-wall grub. Credit can be given to T.S. Gill, Punjabi businessman, building owner, and the 'Gill' in Gill's Indian Restaurant. Today, it is one of the oldest of the few Indian restaurants in Downtown. Like a true American Dream, the restaurant was eventually won over by a hardworking cook who owned and operated Gill's until his brother Amarjit Khinda acquired it in 2007. For the Khindas, they keep Gill's in the family — from the recipes to the staff; they work hard to reap the benefits for a prosperous American life. "Our family now has restaurants all over Los Angeles and we finally got a house."

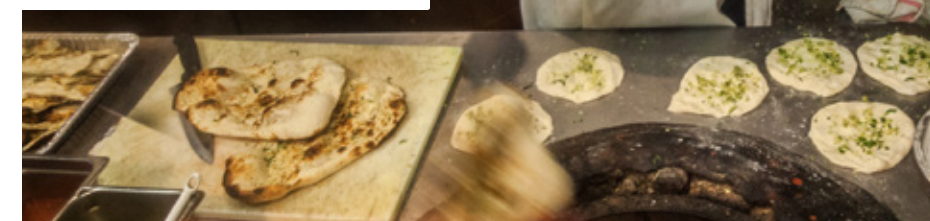


We used to live in an apartment," says Mandeep Khinda, the oldest son of Amarjit, who studies business economics at UC Irvine and works at Gill's part-time. With hard work and cultural pride, Gill's continues to be a Downtown favorite for delivery and lunch buffet.

Every weekday from 11AM–2:30PM, workers and locals flock to the table lined with steaming trays of Chicken Tikka Masala, Saag Paneer, Tandoori Chicken, and all the fragrant fixins' India can offer. One by one, patrons lift the covered dishes to reveal a saucy mix of earth tones and scoop onto their plate of drowning basmati rice. It doesn't matter if food touches other food, because here there are no rules — the messier, the merrier. Just sop up the saucy drippings with a piece of garlic naan that's baked fresh from the stone oven. The wait staff is generous bringing naan-stop naan to your table, but when you're on the brink of unbuttoning your pants just cease naan and get up for Round 2 & 3. Don't worry about what other people think, it's naan of their business.

The Chicken Tikka Masala is their most popular item, a creamy tomato based sauce heavily spiced with masala and other flavors that will coat the mouth with ecstasy. This is the dish that gets multiple patrons to get up from a seated position like roll call in the 50s to scoop up more for seconds. For less than \$10, Gill's lunch buffet ranks high for best value and quality in Downtown — the only discretion we advise is to wear your buffet pants.

FIND THEM HERE:
838 S Grand Ave.
gillsrestaurant.com



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DRINK



- A MIGNON**
128 E 6th St.
mignonla.com
- B MEGA BODEGA**
1001 S Broadway
megabodega.la
- C THE ESCONDITE**
410 Boyd St.
theescondite.com

EAT



- D FIRST THURSDAYS**
Far East Plaza / 6-10PM
727 N Broadway
- E GILL'S**
838 S Grand Ave.
gillsrestaurant.com
- F SPREAD MEDITERRANEAN KITCHEN**
334 S Main St.
spreadkitchen.com

MOVE



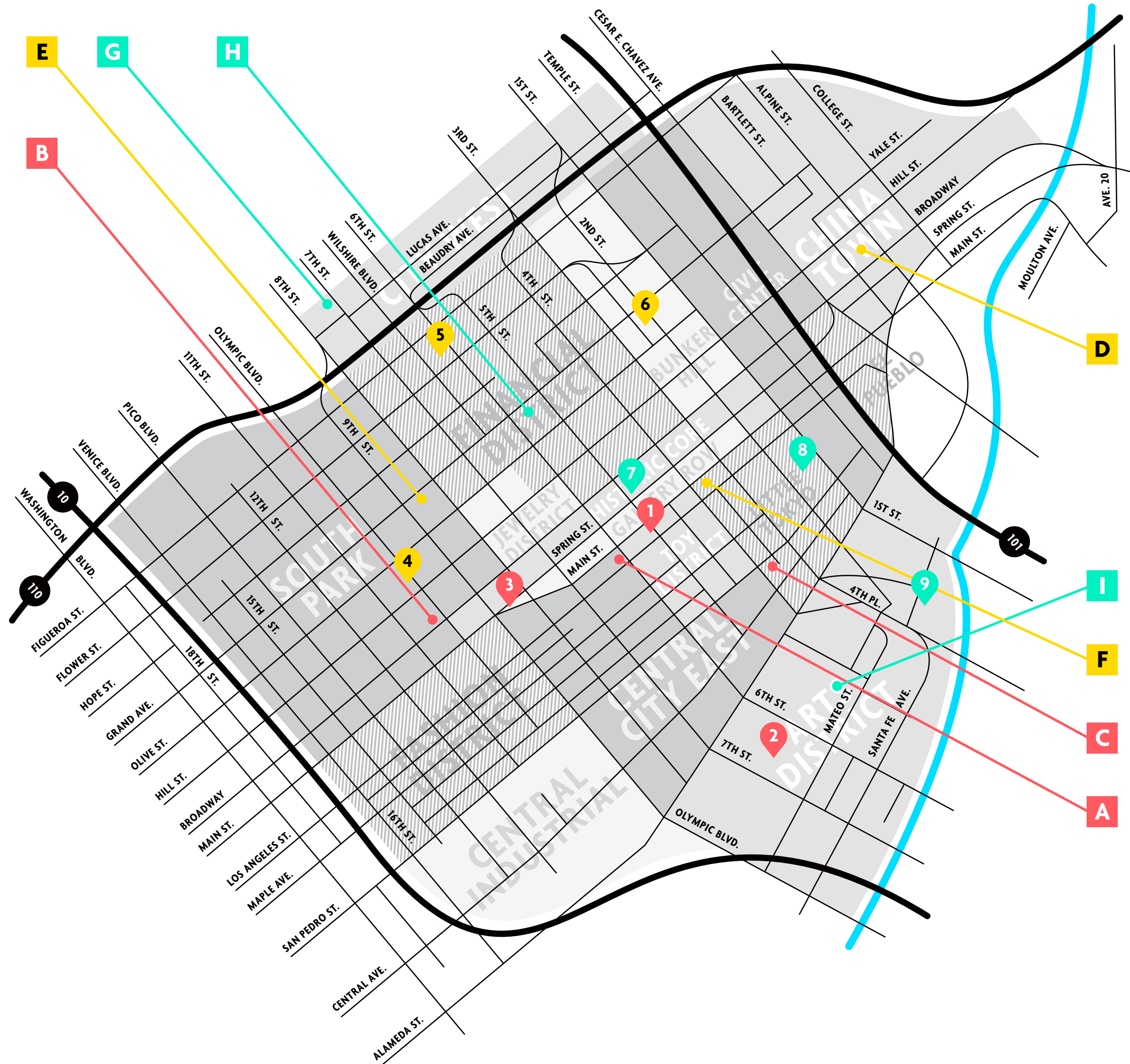
- G LETHAL AMOUNTS**
1226 W 7th St.
lethalamounts.com
- H CARAVAN BOOK STORE**
550 S Grand Ave.
(213) 626-9944
- I MAMA GALLERY**
1242 Palmetto St.
mama.gallery

CITY STREETS

FREEWAYS

LA RIVER

*MAP SIMPLIFIED & NOT TO SCALE



DOWNTOWN FAVORITES

- 1 LAZY BREWING COMPANY**
116 E 5th St. — lazybrewingdtdla.com
The sloping stretch of Fifth St. between Main and Los Angeles is coming back to life, one cup of craft coffee at a time. Lazy Brewing's open, stripped-back interior and specialty coffee menu feel appropriate as they reside somewhere between the blurred lines of the Skid Row-Historic Core rim.
- 2 IRON TRIANGLE BREWING**
1581 Industrial St. — irontrianglebrewing.com
Newest brewery to hit the ever-expanding 'beer district,' Iron Triangle outfits their warehouse with a bit of class. Enjoy the Iron Triangle Dark Ale and cheese pairings, while sitting in space fit for a Rockefeller.
- 3 PREUX & PROPER**
840 S Spring St. — preuxandproper.com
Sitting on the cutest corner of Main & Spring, this New Orleans style restaurant and bar serves heavy daiquiris, milk punches, and a guaranteed good time. Stop by for Happy Hour during 4-6pm and leave with more friends than you came with.
- 4 BIRDIES**
314 W Olympic Blvd. — birdiesla.com
Fried chicken & donuts, two of life's guiltiest pleasures brought together to tease your tastebuds silly. Try the Spicy Fried Chicken Sandwich along with a 24k Gold Donut and worship your body with richness.
- 5 FOH**
615 S Flower St. — fohrestaurant.com
This modern Mexican restaurant serves basil fried chicken, grilled octopus, lamb sandwiches, or pork belly with poblano cream in the heart of Downtown Center. Come by for dinner after work, stay for another Peach-co Sour.
- 6 COLBURN CAFE**
200 S Grand Ave. — cs.cafebonappetit.com
Not your average school cafeteria, Colburn Cafe caters to the students of performing arts and employees of Grand Ave. Here exceptional taste is a must, yet it's open to the public and serves all entrees for less than 10 bucks. Your wallet won't be intimidated by the gourmet selection of rib-eye steak, grass fed cheeseburgers, and Asian fare. Bon appe-cheap!
- 7 PREY TAXIDERMY**
453 S Spring St. Ste. 432 — preytaxidermy.com
Prey Taxidermy keeps the dead art alive. Located above The Last Bookstore, this studio teaches weekend classes from mounting birds to lifesize foxes. The small classes and knowledgeable staff will pique any interest into full taxidermy addiction.
- 8 KINOKUNIYA**
123 Astronaut E S Onizuka St. — kinokuniya.com/us
Up above on Weller Court, this bookstore sells Japanese books, English books, and English books about Japan. For lovers of Japanese culture, it's easy to lose track of time browsing Manga, Anime, and animation books.
- 9 HENNESSEY & INGALLS**
300 S Santa Fe Ave. — hennesseyingalls.com
Art and architecture bookstore selling 4.5 million books from interior design to transportation, and everything in between. Anyone with a keen eye and penchant for design is guaranteed to fall in love all over again. Check their calendar for weekly events.



CARAVAN BOOK STORE

ONE FOR THE BOOKS

Written By Ivan Navarro
Photographed By Jack Strutz

Steps from the storied Millennium Biltmore Hotel exists an ode to the literary word. From the outside, a tony exterior conceals a world curated with old and rare books, merchandised among stately wooden walls and separated by subjects ranging in antiques, history, the California Experience, wine and cookery, collecting, and art. There are paintings and sculpture, a bust of beardless Abraham Lincoln, and an assemblage of pristine model tug-boats displayed in vitrines. This is not a museum and this is not a portal to the past. This is the Caravan Book Store.

The original Caravan Book Store opened 62 years ago at a location across the street, when a half a dozen shops comprised Booksellers Row. There it stood 25 years until the redevelopment of the Financial District prompted its final move to the current location in the late 1980s. Not to be confused with mass-market bookstores, Caravan is a different kind of book business. "They're just product, they are like cans of tuna and I don't sell cans of tuna," explains owner Leonard Bernstein, referring to the business of new books which are packaged to sell and disposable. For Bernstein — who inherited the shop from his parents — books are "works of art" and the ones he sells have been thoughtfully



sourced for their unique aesthetic qualities and rich legacies. The oldest book in the shop dates back to 1545. Originally focused exclusively on the rare and old, Bernstein expanded the collections to include his personal interests and those of his customers who inspire him to research new topics.

"I have a customer from the East Coast, he lives by the Revolutionary War battlefields and goes through them with his children on the weekends. He flies here on business and asks me about a general or a battle and I have to keep up. It's intriguing and fun. You learn from one another and develop relationships," says Bernstein. It is a shared curiosity that attracts old and new customers alike. In spite of cyclical population booms, Caravan has remained because of curious minds and urban wanderers who ventured Downtown and walked through the door.

Today it is not uncommon to see a young couple with a baby stroller, or a theatre goer stopping by before a performance. Even celebrities like Kevin Spacey have found their way to Caravan, but ask Bernstein which visit was the most memorable and he recalls one from less than a year ago.

"She asked, 'how long has this store been here?' I looked up and fell out of my chair. It was Caroline Kennedy. The only thing I could think of was, 'since your father was nominated at the Biltmore Hotel up the street, that's how long I've been here. I remember you as a baby in the White House.' She was buying a gift for her daughter and I helped her pick out a nice book."

FIND THEM HERE:
550 S Grand Ave.
(213) 626-9944





MEGA BODEGA

AN AFTERNOON BUZZ

Written By Rayna Jensen
 Photographed By AK Cespedes

Mega Bodega is a rare breed: equal parts coffee and craft beer served morning to night (without judgment). The three-month old shop, which sits on the still-growing corner of Olympic and Broadway, would be inconspicuous if it weren't for the blue façade that bears suspicious resemblance to Mega Man's helmet. It's where the shop gets its name: the metal roll door out front is painted so that, when shut, it fills in the videogame hero's face.

Inside, the shop is neat and sparse. There's a wall lined with two-tops, a corner with bench seating, and a long wood bar from which patrons place their order. Owner-operator Scott Kroha, along with partner Peter Wilday, designed it this way for a reason. The space is meant to be versatile — mornings functioning as a bright coffee shop with plenty of room to enjoy a cup or get some work done, and evenings transforming into an easy place to start off your night.

"People are used to everything being a production, but we're here to just do this thing," Kroha says. In making Mega Bodega, he drew inspiration from the various places he's lived — the friendly, artisanal coffee culture in Australia, the craft beer scene in San Diego, and now, the creative workforce that's burgeoning in the neighborhoods of Downtown LA.

"We wanted to open something that was tailored to the neighborhood," Kroha says. "I



thought this area coming up down here could use a little bit of this third-place mentality — we wanted it to be somewhere you could go that's not your home, that's not your work, but somewhere you go to live a little bit, to have some personal space." It's the kind of business that makes LA feel like a small city.

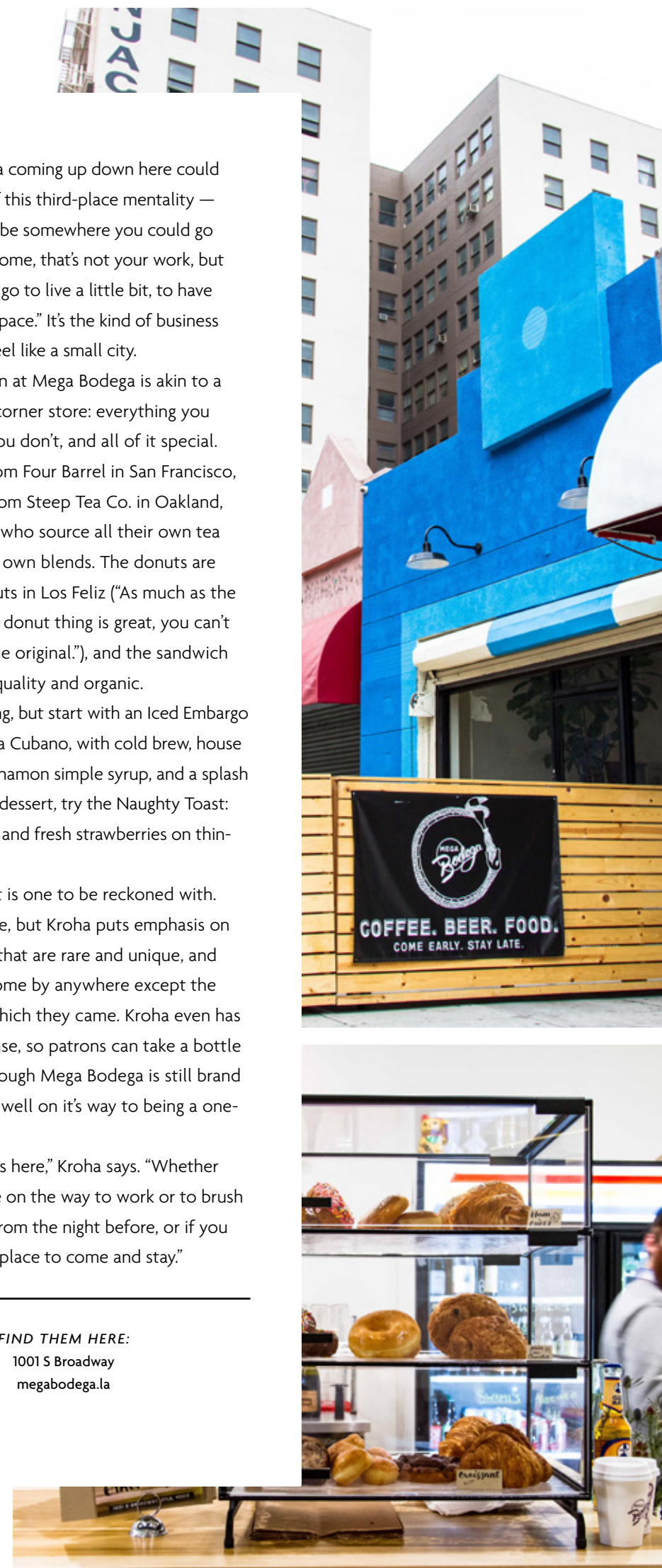
The selection at Mega Bodega is akin to a tightly curated corner store: everything you need, nothing you don't, and all of it special. The coffee is from Four Barrel in San Francisco, and the tea is from Steep Tea Co. in Oakland, run by two girls who source all their own tea and create their own blends. The donuts are from Daily Donuts in Los Feliz ("As much as the fancy new wave donut thing is great, you can't really replace the original."), and the sandwich fixings are high quality and organic.

Try everything, but start with an Iced Embargo — their take on a Cubano, with cold brew, house made vanilla cinnamon simple syrup, and a splash of milk. And for dessert, try the Naughty Toast: Nutella, banana, and fresh strawberries on thin-sliced brioche.

The draft list is one to be reckoned with. Selections rotate, but Kroha puts emphasis on acquiring beers that are rare and unique, and often hard to come by anywhere except the brewery from which they came. Kroha even has a takeaway license, so patrons can take a bottle for the road. Though Mega Bodega is still brand new, it's already well on its way to being a one-stop shop.

"We're always here," Kroha says. "Whether you need coffee on the way to work or to brush off a hangover from the night before, or if you just want a nice place to come and stay."

FIND THEM HERE:
 1001 S Broadway
 megabodega.la



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SPREAD MEDITERRANEAN KITCHEN

SPREAD 'EM

Written By Sophie He
Photographed By Rozette Rago

High-end meets low fuss. It's the alluring siren call of the burgeoning new "fine-casual" dining format, which aims to serve up quality, gourmet bites at the convenience of counter service. And at Spread Kitchen, a new addition to Downtown's Historic Core on 4th and Main St., local eaters can now have their halva crumble and eat it too. Childhood friends and first-time restaurateurs Dan Coury and Brandon Parker take on a broad range of dining experiences, from quick-service lunches to plated dinners, all while having some serious fun with Mediterranean cuisine.

"Mediterranean concepts seemed like such a great fit for Californians, but Los Angeles didn't really have anything like that at the time," says Parker. "That was where the idea began to take shape. We wanted to become this modern Mediterranean option, done in our own way, but very chef-driven." After searching for the right fit, the duo brought on Chef Brandon Weaver, who had worked alongside Parker for many years at the Peninsula Beverly Hills, before playing around and experimenting with flavors.

Spread's mix-and-match lunch menu formula is deceptively simple. It takes just three steps: pick your base, your main, and your spread. The order process may smack of Chipotle, but the resulting combination of rich, herby flavors exude anything



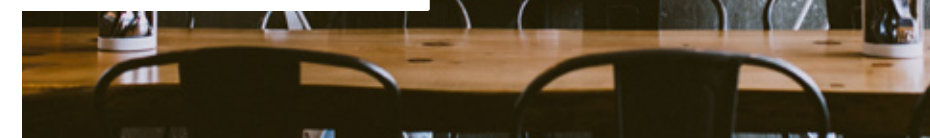
but chain. 1) Za'atar flatbread + 2) lamb meatballs + 3) the Smooth & Cool tzatziki and tabouli spread = a bold, bright, and aromatic delight of a lunchtime meal — one that won't knock the wind out of your sails with a food coma.

Artisanship is a common thread throughout Spread's culinary offerings. The kitchen boasts three flavors of in-house hot sauces. Large jars of homemade condiments, ground spice blends, and fermented vegetables sit proudly in a display glass near the counter. The Harissa Margarita is made of harissa sourced from chilis that the crew dries and grinds themselves in the kitchen. And of course, there's the flatbread, which the crew calls "happy bread," baked in-house daily. Powdered with Za'atar, an Israeli condiment staple made of oregano, thyme, citrus, and sesame seed, the bread is hearty and doughy and pretty much irresistible, even among carbophobes.

With its spacious, industrial-modern fixings and full bar, Spread is also looking to double up as a local watering hole for both the lunchtime crowd and the dinner/nightlife scene. Dinner options are similarly rich yet minimal, but the dishes, like the watermelon salad, vibrant and topped with greek yogurt labneh, are served with a more artful panache than the daytime fare. And of course, there's also an arsenal of colorful craft cocktails to imbibe on.

"We wanna get the word out to the locals and to the neighborhood," says Coury, who contends that the versatility of Spread Kitchen is what sets the spot apart from other fine-casual eateries. "There was a lot of thought put into the different experiences that we could provide. So come out for dinner, and come out for drinks. Come hang out."

FIND THEM HERE:
334 S Main St.
spreadkitchen.com



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MAMA GALLERY

FOSTER THE ARTISTS

*Written By Samantha Gregg
Photographed By Caleb Thal*

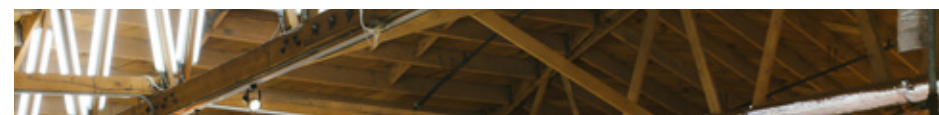
It is difficult today, amidst the seemingly endless arrival of sophisticated commercial enterprises, to imagine the beginning of the Arts District. Starting in the early 1970s, a cluster of artists elected to relocate to its abandoned industrial warehouses, attracting the eventual growth of an underground scene that was host to artist-run spaces, punk rock venues, speakeasies, and radical performance art. By the mid-1990s, it was officially credited with its current title.

Yet within the present resurgence of art galleries marked by an influx of upmarket price tags and pristinely renovated galleries, the story behind newcomer MAMA Gallery recalls the roots of the region: the artist.

Eight years ago, owners Adarsha Benjamin and Eli Consilvio met through mutual friend, James Georgopoulos, a Venice-based artist now represented by the gallery. Both had been working in and adjacent to the art world, making their eventual decision to jointly open a gallery in Downtown Los Angeles a natural one.

Since its opening in late 2014, MAMA has prided itself on its mission to, as its name might suggest, nurture artists by putting them at the forefront. Consilvio stresses the focus of their initiative, avowing, "We needed to get behind people and their careers."

The impressive scale of their building on Palmetto Street will be sure to provide ample accommodations. It houses abundant gallery



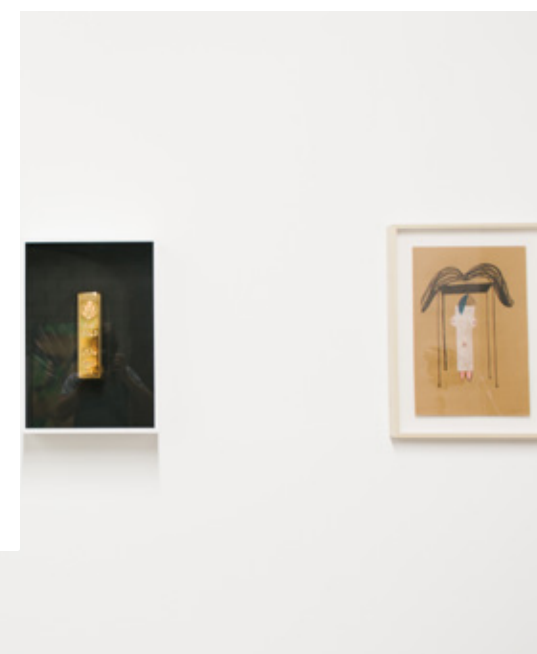
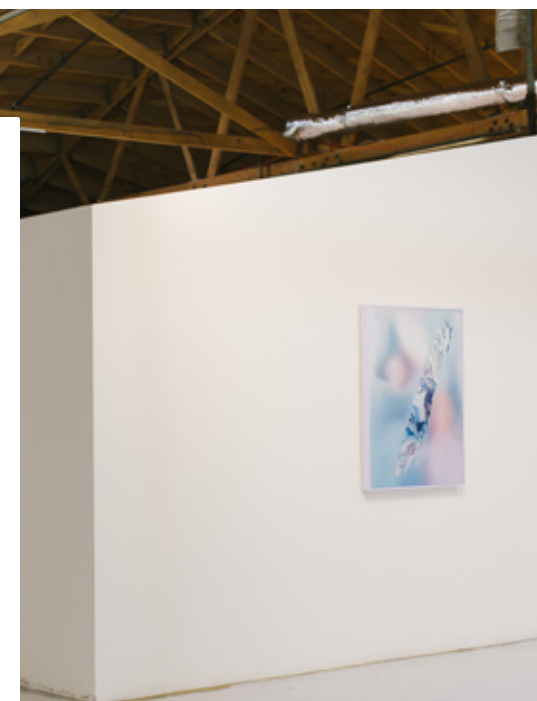
space, a store featuring publications and artist editions, a private viewing room, and an extensive multipurpose space at the back of the building, which the owners use for events, performances, and concerts (even impromptu ones, as was the case when musician and artist Daniel Johnston unexpectedly performed in the middle of his opening last November.)

Through early June, MAMA Gallery is, appropriately, presenting a new body of work by Georgopoulos. "The Earth is Flat," the artist's second solo exhibition with the gallery, is centered on the daunting theme of artificial intelligence and its uncertain relationship to our future. As such, remarkable multimedia works of technical acuity, including a 6,000-pound robot arm, a 1960s refrigerator outfitted with self-learning capabilities, and a self-driving car that utilizes a rare Japanese racecar chassis built solely by robotic hands, will be on view to the public.

The exorbitant nature of such works required the full support of Benjamin and Consilvio to accomplish, who were pleased to see Georgopoulos' vision through. "He was part of the reason that both of us wanted to start a gallery," Benjamin explains, adding, "I knew [he] had bigger ideas than he was maybe putting into fruition."

From here, MAMA plans to expand on their current program, encompassing international representation (an exhibition of photographs by censored Chinese artist Ren Hang will open on June 18th) as well as a multidisciplinary approach, likely to include musicians and filmmakers. With such a stable outset, Benjamin looks forward to growing the depth of the gallery alongside Consilvio, remarking, "Though it wasn't planned, I feel very lucky that great minds were thinking alike and that we've both ended up here."

FIND THEM HERE:
1242 Palmetto St.
mama.gallery



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THE ESCONDITE

OUTLAWS OF THE WEST

Written By Michael P. Flynn
 Photographed By Frank Maldonado

An inner-city hideout for Downtown locals, The Escondite provides their kin with the grit and gusto reminiscent of the great small town dive bars of old. It could be the vintage, Western decor spread out from wall to wall of the interior, the live music every night of the week, or bartenders chewing the fat with every regular on a first name basis. Whatever the reason, the space offers a sense of familiarity difficult to find in such a transient city.

Though not a proper sports bar, one might still describe The Escondite as a place to catch the game without a sweaty testosterone overdose. The indoor space caters to both diehard and casual fans with a variety of games on-screen and a stacked, ever-changing rotation of craft beers on draft. The bar also concocts a delicious selection of cocktails for those keen to set the night off strong, played up by the *Chatafugup* — a peculiarly aggressive combination of spiced rum, rum chata, and cinnamon.

Before soaking a little too deep into the drink menu, take a shot at one of the amusingly unconventional burgers that are quite literally not for the faint of heart. A big fan favorite is *The Captain Kangaroo*, a burger that brings breakfast to lunch and dinner with a brawny stack of cheddar cheese, egg over easy, hash brown patty, Canadian bacon, breakfast gravy, and Cholula. *The Slim Pickens* is also a savory roadhouse favorite with cheddar cheese, Canadian bacon, red onion, BBQ sauce, and special crunch.

Located in an ambiguous intersection of Skid Row, Little Tokyo, and the Historic Core, the perspective from The Escondite's wooden, barn-like outdoor patio lends to an auspicious view of Downtown's skyline that stands as an unmatched highlight of a warm city night.

FIND THEM HERE:
 410 Boyd St.
 theescondite.com

DOWNTOWN EVENT CALENDAR

MAY 2016

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 FIRST SUNDAYS COMMUNITY BRUNCH PARTY 10e Restaurant 811 W 7th St. 12 – 4PM Every first Sunday, these Downtowners set up at a local brunch spot as an informal meeting place for neighbors, friends and businesses.	2 DURAN DURAN The Belasco Theatre 1050 S Hill St. 7PM The iconic 80s pop group returns to LA debuting their newest album, Paper Goods.	3 TEGAN & SARA The Teragram Ballroom 1234 W 7th St. 9PM An all-ages affair with the delightful duo! These girls have been crafting beautiful music and winning hearts for well over a decade now.	4 BEN SHEPHERD'S NEW STATE OF MATTER Blue Whale 123 Astronaut E S Onizuka St. Suite 301 9PM – 12AM The renowned Little Tokyo jazz bar hosts bassist Ben Shepherd, with Dominique Taplin, Keith McKelley & Eric Valentine.	5 CINCO DE MAYO Las Perlas 107 E. 6th St. 5PM There's no better way to celebrate Cinco than with \$6 margaritas, live mariachi, and homemade tacos.	6 LUCHA VA VOOM: CINCO DE MAYAN The Mayan Theatre 1038 South Hill St. 7PM Authentic Mexican Masked Wrestling, Striptease & Comedy collide for two nights. Strap in, it's gonna be a wild ride!	7 X The Novo 800 W Olympic Blvd. 9PM The Holy Trinity of true LA roots music, X returns with legendary contemporaries Los Lobos and The Blasters. A last in a lifetime chance to see them all together again.
8 DANCE + DESIGN: SHAPING THE DANCER ACB 700 S. Flower St. Suite 3200 2 & 4PM ACB invites you inside the dancers studio to see these layers broken down, explained, and then put back together during a real training session.	9 DODGERS VS METS Dodger Stadium 1000 Vin Scully Ave. 7:10PM Remember that insane NLDS between these two teams last season? Well, we're back for four more of the best at Chavez Ravine, starting tonight.	10 CHAMBER MUSIC FOR BRASS Walt Disney Concert Hall 111 S Grand Ave. 7 – 10PM Members of the talented LA Philharmonic brass section will perform stirring music from different eras. Oh, and there's a wine reception awaiting you beforehand.	11 ASK ME ANOTHER The Theatre at Ace Hotel 929 S Broadway 7:30PM The rambunctious live show from NPR and WNYC mixes trivia games with comedy and music to make an hour of mind-boggling fun!	12 CALLINGS OUT OF CONTEXT The Teragram Ballroom 221 S Grand Ave. 9PM The Broad presents a high-octane live performance with Junglepussy & Dan Deacon's special double-bill for their fourth installment of their experimental pop music series.	13 PURE TRASH Monty Bar 1222 W 7th St. 9PM – 2AM What surprises will Lethal Amounts owner Danny Fuentes have for his birthday weekend? Eyeliner, Aqua Net, and cloves required.	14 THE YUMMY CALIFORNIA SWEET SHOW LA Convention Center 10AM – 5:30PM The name kind of speaks for itself, right? It's a weekend long festival of sweets, beads and jewelry. A post-show dentist appointment might be necessary.
15 GRAND CENTRAL MARKET'S PICKLE PARTY Grand Central Market 317 S Broadway 10AM – 5PM The first-ever GCM Pickle Party is a one-day edible exploration of all things pickled, brined, and fermented!	16 MOIST MONDAYS La Cita Bar 336 S Hill St. 10PM – 2AM Your weekly Monday night moistening, join the crew inside or out back on El Patio for a stiff drink or four.	17 TEYANA TAYLOR The Belasco Theatre 1050 S Hill St. 6:30PM The Harlem-born beauty brings her soulful slow jams Downtown during the Unplugged 2016 tour.	18 BERNIE SANDERS FUNDRAISER The Regent Theater 448 S Main St. 8PM A Fundraiser for Senator Bernie Sanders w/ The Garden, Death Hymn Number 9, The Birth Defects, a super secret Special Guest, and Punk Rock Karaoke.	19 THE EARTH IS FLAT MAMA Gallery 1242 Palmetto St. 12 – 5PM James Georgopoulos' second solo exhibition at the gallery is buoyed by four new video sculptures that the artist created out of found, fabricated, and handmade materials.	20 BEYOND THE LINES ART SHOW 625 Imperial St. 7PM – 12AM Over 100 artists will be participating as well as vendors, live music, comedy show, food and drinks.	21 ARTISTS & FLEAS 647 Mateo St. 11AM – 5PM Head into the Arts District all weekend for the best-curated flea market in town.
22 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.	23 GUERRILLA TACOS Blacktop Coffee 826 E 3rd 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.	24 THE MAKERS Seven Grand 515 W 7th St. 10PM Smooth, improvised jazz and even smoother whiskey, upstairs.	25 WHISKEY WEDNESDAYS The Escondite 410 Boyd St. 9PM – Late Live Music, \$3 Kentucky Gentleman, \$5 Jameson, Jack, Bulleit, Buffalo Trace & Makers + Regular Happy Hour from 5-8pm.	26 BUZZCOCKS The Mayan Theatre 1038 South Hill St. 9PM One of the truly legendary British punk bands (think The Clash & Sex Pistols) are back in our backyard. If you don't know, educate yourself.	27 THE USED The Novo 800 W Olympic Blvd. 8PM In celebration of their 15year anniversary, The Used will play two albums in their entirety on back-to-back nights: Self Titled on the first and In Love and Death on the second (28th).	28 YOGA ON THE GREEN Shreebs Coffee 527 Colyton St. 9 – 10AM A free, hour-long morning yoga class w/ Shreebs Coffee, Latin Posh & Brooklyn Vintage.
29 HISTORIC CORE FARMER'S MARKET 5th & Spring 9AM – 2PM Walk around the picturesque Historic Core and check out some local artisans and farmers produce, between Broadway & Spring.	30 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.	31 FIRST ANNIVERSARY The Teragram Ballroom 1234 W 7th St. 9PM DTLA's most recent addition to the bustling music scene celebrate their first birthday in style: with a Brian Jonestown Massacre band who are close to celebrating their 26th.	1 LOW END THEORY The Airliner 2419 N Broadway 9:30PM – 1AM Weekly experimental hip hop and electronic music. Bring ear plugs.	2 GAME NIGHT Grand Central Market 317 S Broadway 10AM – 5PM Ping-Pong, Cornhole, Jenga, Uno, Cards Against Humanity, and Scrabble amidst the delicious array of eats and drinks.	3 TEASE, IF YOU PLEASE! Globe Theatre 740 S Broadway 8:30PM Oh, Miss Donna Hood! Your burlesque shows are too much for us, but we just can't live without them...	4 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 full brunch menu.



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