

DOWNTOWNER®

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

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PREY TAXIDERMISTRY

Long considered a dusty, antiquated, and macabre craft, Allis Markham and her team at Prey are breathing new life into the art of taxidermy.



Photographed by: Matt Daniels

MADAME MONSIEUR

The elusive Parisian hole-in-the-wall your breakfast and lunch dates Downtown have been missing. The Secret's Out.

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IRON TRIANGLE BREWING

Adding to a crowded field of dynamite Downtown Breweries, Iron Triangle have already forced their way into the "best of" conversation with their simple, delicious brews.

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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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PREY TAXIDERMISTRY

DEATH IS NOT THE END

Written By Scott Meisse
Photographed By Matt Daniels

Long considered a dusty, antiquated, and macabre craft, Allis Markham and her team at Prey are breathing new life into the art of taxidermy. Allis and her team defy a lot of perceived notions, as their work goes far beyond the typical hunter's trophy. Their main studio, located in the Spring Arts Tower, is part classroom and authentically appointed Victorian sitting parlor. Visitors are greeted by the exotically unusual 'Bug', a rescue toucanet who is as affectionate as she is striking in her splendor. The only living animal in the studio this day, (there's normally a few shop dogs milling about), Bug munches on some fresh blueberries and melon. "Don't mind the flies, they're here for the fruit, not the dead stuff," Allis quips.

The team does the bulk of their work here, as well as classes, "We're the only taxidermy school in Los Angeles," Allis tells. She and assistant Madison Rubin, with Studio Manager Jen Hall make up the Prey Taxidermy team. Allis and Madison both started their training under the tutelage of the Natural History Museum's master taxidermist, Tim Bovard. "With taxidermy, it's a mentor/apprentice relationship. You learn by working for years for free," Allis explains.

A Midwestern native, Allis tells the tale of how it all began, "I collected taxidermy for years. I grew up hunting and fishing, and always did sculpture and art. I did a lot of ceramics and leatherwork." After college, she took a regular marketing job, but left soon after, "I hated my corporate job. You never got to finish anything, and you never got to work with your hands." Her background and



love for sculpting had a huge influence on her move into taxidermy, though there's many skill sets needed to be on the level she and Madison are, "You need an understanding of anatomy and zoology...and painting too." Works can take months to make, it's a multi-stage process as Allis explains, "These animals weren't killed for art, (they mostly acquire the animals through pest control or animals used for meat)...we're just using the skins." Those skins take months to tan and turn into leather, while casts and molds are made. Once done, the sewing and grooming begin.

Creatively, Allis and Madison juxtapose their strengths and styles to create work that is elegant, educational, and occasionally whimsical. "I love skinning and prep work," Madison says with a bewitching grin. Her grisly, but impeccable handiwork has earned her the title of 'Specimens Manager.' Her works tend to be on the more whimsical side, "I like the macabre," she admits. For Allis, "My favorite part is putting them together. What natural thing is this animal doing that gives it personality? We always do what's a natural characteristic of that animal...so they look frozen in that moment they're about to do something." Stylistically, Allis has a more traditional sensibility, but Allis says all Prey's work is respectful, and natural, "I like the Victorian aesthetic, they really did see a lot beauty in death. I'm taking a dead animal, and making it look alive again. I think I take a very sunny approach to death," she smiles. "It is a celebration of this animal's life...I'm honored...I'm literally seeing it inside and out, and I'm learning from it. If I can then take that animal and let other people learn from it, if in someone's home where it can pique curiosity, or in a museum where possibly millions of people can see it, then it does have a new life."

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MADAME MONSIEUR

A WELCOME RESPITE

Written By Sophie He
Photographed By Logan Havens

An early day ritual is a grounding, meditative practice; one that provides a welcome respite from the AM scramble. And on a bustling weekday morning in Pershing Square, at Madame Monsieur, a cozy cafe on 6th and Hill St. that welcome respite comes in the form of strong coffee, a warm pastry, and a cheery *bonjour* from behind the white marble counter.

When Alison Barber, Kerian Jarry, and Sophie Clerico moved to Los Angeles from Paris, they were looking to launch a concept around food that married their dynamic areas of expertise in fine dining, design, and cabaret, (Clerico's father owned the Lido and the Moulin Rouge), with an authentic retelling of their heritage. The resulting brainchild was a boulangerie-style pit stop, fashioned in the aesthetic of an intimate Parisian apartment, for the busy and discerning breakfast and lunch crowd.

"The person that comes to us has 45 minutes to have lunch," says Jarry. "They understand it is about quality, not quantity. That is what people are looking for when they come to us. What they are going to find is a simple menu, but true." Simple, but true. That's the mantra of the deceptively spare menu offerings, which range from classic French pastries like croissants, pain au chocolat, and kouign amann in the morning, to the lunch menu's line of petite, half-size pullman bread sandwiches, to the ham and butter



sandwich. It's comprised solely of three key ingredients: French-imported ham, beurre de baratte butter, and a toasted retro baguette from Clark's Street Bakery. But it's the croque monsieur, which the team makes sure to execute the proper way, topped with a layer of caramelized cheese and crème fraîche, that most embodies simplicity and quality, so much so that it's actually the restaurant's namesake.

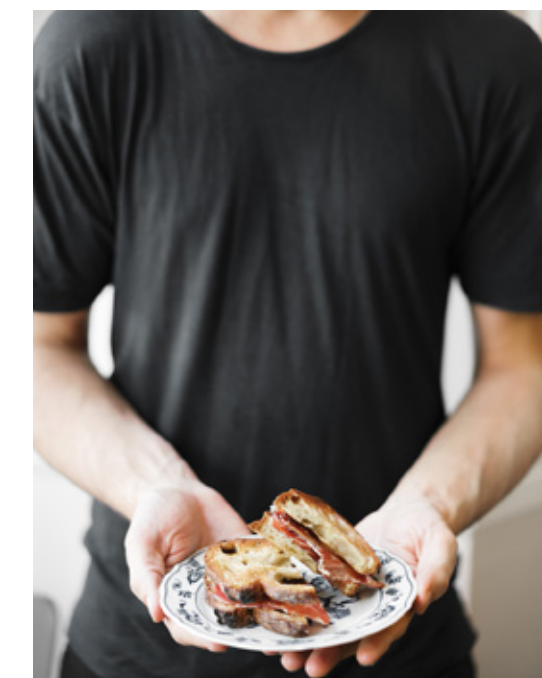
"Alison is the 'madame' of Madame Monsieur," says Jarry. "Sophie is the second madame. And the monsieur is not me, but the Croque Monsieur."

On occasion, Madame Monsieur will stray from their less is more mentality, and they'll do so with unabashed pomp and decadence. Inspired by the Michelin-star restaurant Barber once worked at, the team recently debuted an off-the-menu \$25 black truffle sandwich earlier this year to considerable buzz. This summer, they're introducing a high-end twist to their classic ham and butter combo: a hearty sourdough sandwich featuring Spain's famed Jamón ibérico, the finest ham in the world.

So far, the crew has maintained a low-key presence in the neighborhood, operating primarily on word-of-mouth from core regulars. This, according to Jarry, is done out of respect for the customer, for the community, and for the integrity of the work itself. With minimal paid marketing efforts and an even smaller storefront (blink and you'll miss it!), Madame Monsieur may seem a little elusive, but the secret's out now. Just look for the glow of the string lights, and for the neon sign that wishes you, with all sincerity, *bon appétit*.

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IRON TRIANGLE BREWING

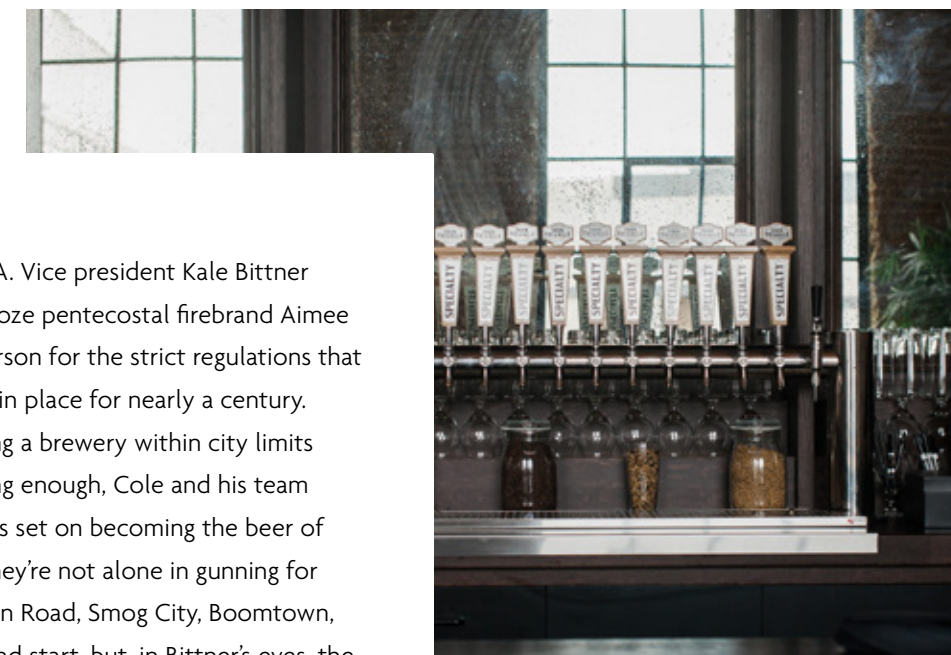
TAPPING INTO ANOTHER TIME

Written By Thomas Harlander
Photographed By Jack Strutz

Beer flowed like tap water. Swing dancers kicked and twirled to the buzzing trumpet and bumping tuba of a seven-piece band. Three hundred-some revelers packed out the bar to max capacity, and 1930s-era Chryslers lined the street outside. It could have been repeal day — March 22, 1933, when prohibition bit the dust — but it was January 23, 2016 — the grand opening of Iron Triangle Brewery in an Arts District warehouse.

With its lofty trestle roof and gleaming fermentors — the bar a polished corner of the wide open space — Iron Triangle is a throwback. Founder Nathan Cole and his team are tapping into a time when L.A. was one of the preeminent beer cities in the nation, when its transformation from backwater to metropolis was going full tilt.

Cole named his brewery after the trio of indefatigable men who brought water to the L.A. basin and were known as the Iron Triangle — William Mulholland, Fred Eaton, and Joseph Lippincott — and he himself possesses a similar tirelessness. It takes unique determination to soldier through city's antiquated permitting gauntlet to open



a brewery in L.A. Vice president Kale Bittner blames anti-booze pentecostal firebrand Aimee Semple McPherson for the strict regulations that have remained in place for nearly a century.

As if opening a brewery within city limits weren't daunting enough, Cole and his team have their sights set on becoming the beer of Los Angeles. They're not alone in gunning for the title. Golden Road, Smog City, Boomtown, et al. have a head start, but, in Bittner's eyes, the healthy competition makes the local beer scene all the better.

Cole's strategy is to simplify. Iron Triangle's beers are straight up reliable, the pinnacle of ordinary. Brewmaster Darren Moser's creations aren't the funky sours and technical, fruit-infused IPAs that beer geeks crave; they're brews for everyone. "We focused our core lineup on drinkable beers you can crush three of four of," Bittner says. "We want to be the beer that at the end of your hard day, you crack open a bottle and watch some shitty TV, or the beer you have at the ballpark." (Which you can do because they distribute to Dodger Stadium.) Their dark ale, especially, is a crowdpleaser — light and crisp, it's delightfully accessible to even the humble Blue Moon-oholic.

They're shooting to have bottles on the shelves of your nearest BevMo! next year, but for the time being are focused on keeping excellent ales, stouts, and one solid IPA on tap. All the more reason to head to their Arts District digs, park it at the bar, and down a few pints of Mulholland's Stash Barleywine to the beat of some uptempo Count Basie. Or, you know, grab a whole keg to go.

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MEXICALI TACO & CO.

YOUR NEW BEST FRIEND

*Written By Rayna Jensen
Photographed By Oriana Koren*

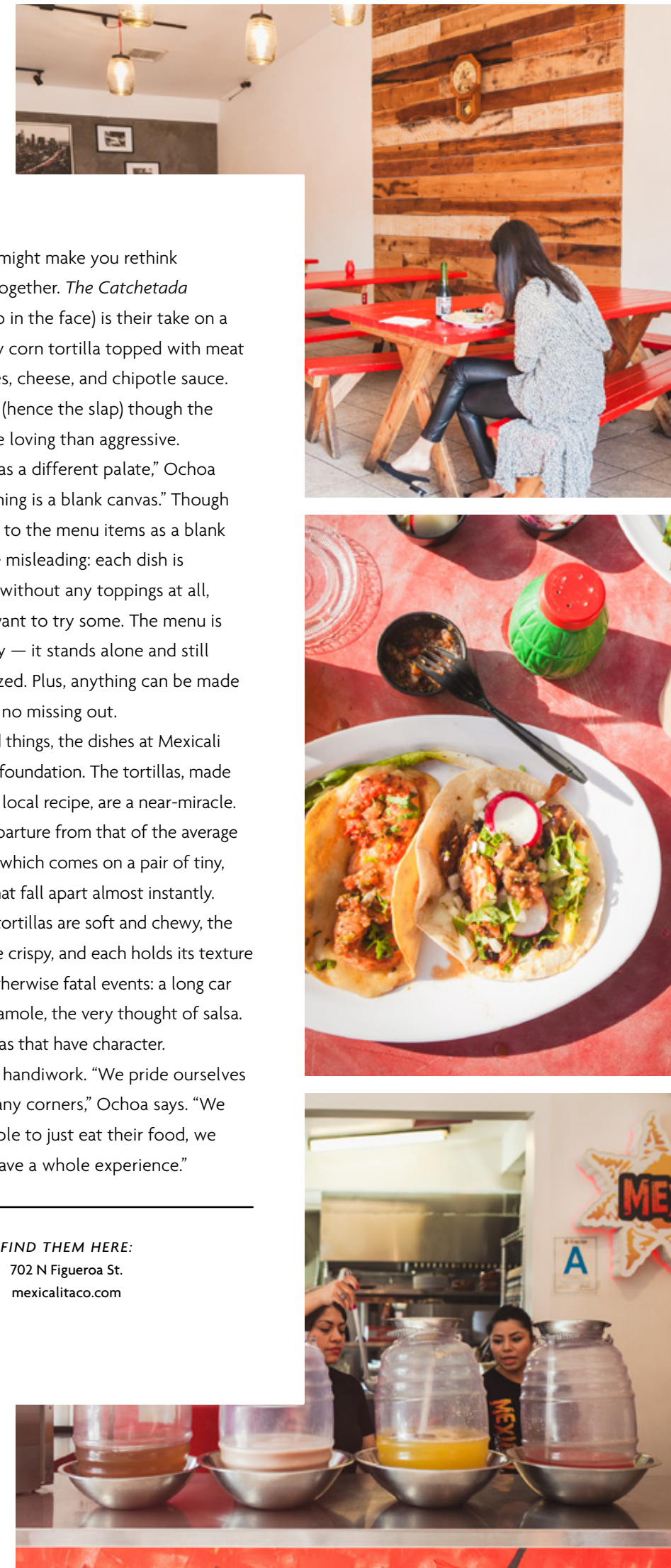
Setting out to find a go-to taco shop in this city is like setting out to find a best friend: the options are endless, and most everyone looks pretty nice, but the important things like integrity, individuality, and reliability, aren't as easy to find.

But, there's Mexicali Taco & Co., a Baja-style taqueria on the edge of Chinatown that has some of the truest tacos in the city. The shop, owned and operated by Mexicali native Esdras Ochoa, might trick you into thinking you've met before, but then will surprise you with something entirely new.

When Ochoa first opened Mexicali (as a small stand in a parking lot on 1st and Beaudry) the idea was to make simple, good food that was representative of his home, the Northern Baja region of Mexico, a cuisine that's oddly underrepresented in the vast sea of Mexican food in Los Angeles.

"Everybody loves tacos, and if we give them a version of a thing they already love, it'll be a home run," Ochoa says.

The menu items are playful and distinctive. *The Vampiro* is a garlicky, extra cheesy



quesadilla that might make you rethink quesadillas all together. *The Catchetada* (translation: slap in the face) is their take on a tostada: a crispy corn tortilla topped with meat or grilled veggies, cheese, and chipotle sauce. It's a little spicy (hence the slap) though the chipotle is more loving than aggressive.

"Everyone has a different palate," Ochoa says, "so everything is a blank canvas." Though maybe referring to the menu items as a blank canvas is a little misleading: each dish is wildly flavorful without any toppings at all, but you'll still want to try some. The menu is flexible that way — it stands alone and still can be customized. Plus, anything can be made vegetarian with no missing out.

Like all good things, the dishes at Mexicali start on a good foundation. The tortillas, made in-house after a local recipe, are a near-miracle. They're a big departure from that of the average taco in the city, which comes on a pair of tiny, mealy rounds that fall apart almost instantly. Mexicali's flour tortillas are soft and chewy, the corn tortillas are crispy, and each holds its texture in the face of otherwise fatal events: a long car ride, some guacamole, the very thought of salsa. These are tortillas that have character.

It's all in the handiwork. "We pride ourselves on not cutting any corners," Ochoa says. "We don't want people to just eat their food, we want them to have a whole experience."

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COLE'S

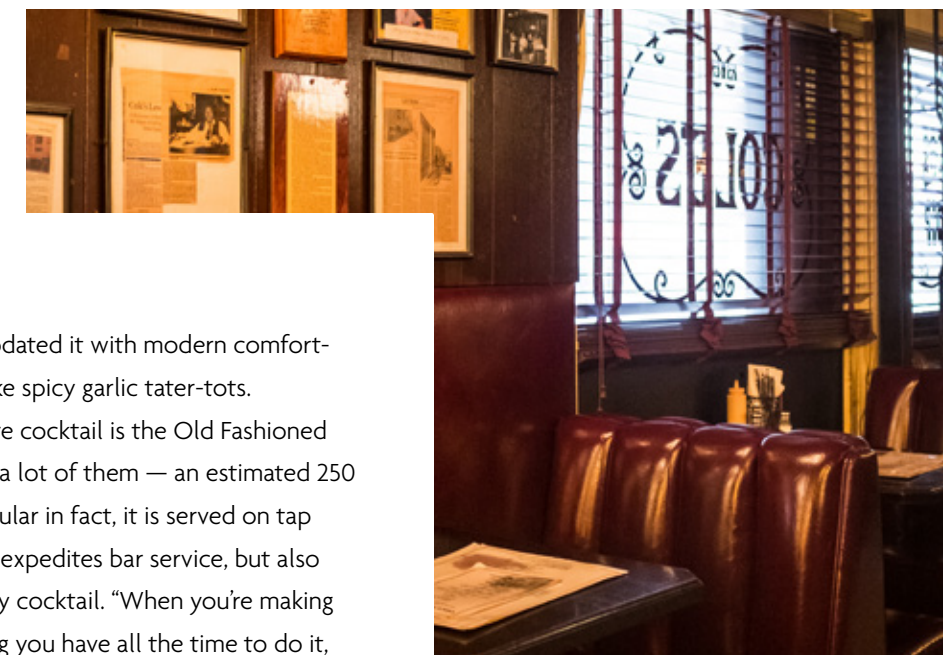
CLASSICS, PERFECTED

*Written By Ivan Navarro
Photographed By Eric Cacioppo*

The legend of the French Dip goes like this: In 1908, a customer orders a sandwich but finds the bread too difficult to chew due to bad gums. An ingenious chef decides to soak the bread in meat drippings, or Au Jus, thereby creating the French Dip as we know it. The place? Cole's: Originators of the French Dip sandwich, oldest public house in Los Angeles, and neon beacon of 6th street. While there has been debate on whether the French dip was invented at Philippe's or Cole's, with over 100 years of established service and clientele in Downtown LA — does it really matter?

Cole's bar manager, Sean Bray, doesn't think so. "The fact that two restaurants are around that long is pretty awesome, especially both being in the Downtown area, which for a long time was not the most habitable place." After 108 years of service, to be exact, this endured success can be solely placed on what has made Cole's a neighborhood institution: consistency.

Cole's menu is built on classics like beef and pastrami sandwiches, french dips, and staff favorite, the lamb and goat cheese sandwich. All the bread is made in-house by a bakery chef who works through the evening to prepare the next day's batch. Despite this allegiance to a traditionally classic menu, Cole's chef, Casey



Maddox, has updated it with modern comfort-food options like spicy garlic tater-tots.

The signature cocktail is the Old Fashioned and Cole's sells a lot of them — an estimated 250 per day. So popular in fact, it is served on tap which not only expedites bar service, but also renders a quality cocktail. "When you're making it in the morning you have all the time to do it, so you're not going to be as rushed. I personally think it's just as good, if not occasionally an even better product when you make it ahead of time. And then you can serve it fast," explains Bray. The whiskey is switched every few months but the classic ingredients remain: whiskey, simple syrup, and Angostura Bitters.

In addition to other classic offerings like Sazeracs and Manhattans, there are also new delicious Slushy cocktails perfect for blistering Downtown days. The current recipe is a refreshingly light and dry concoction of grapefruit, cinnamon, cardamom, gin, and lime. New recipes are introduced every few weeks and will run through the summer months.

Perhaps this is why Cole's remains such an establishment Downtown. It has a legacy built on classics perfected, served comfortably and simply to the neighborhood that has embraced it for over a century. A place for everyone; from someone with bad gums to even Charles Bukowski himself, who is commemorated with a plaque over the urinal he once used.

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theredwoodbar.com



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madamemonsieurla.com
- F** **MEXICALI TACO & CO.**
702 N Figueroa St.
mexicalitaco.com
- G** **KNEAD & CO.**
317 S Broadway
kneadpasta.com



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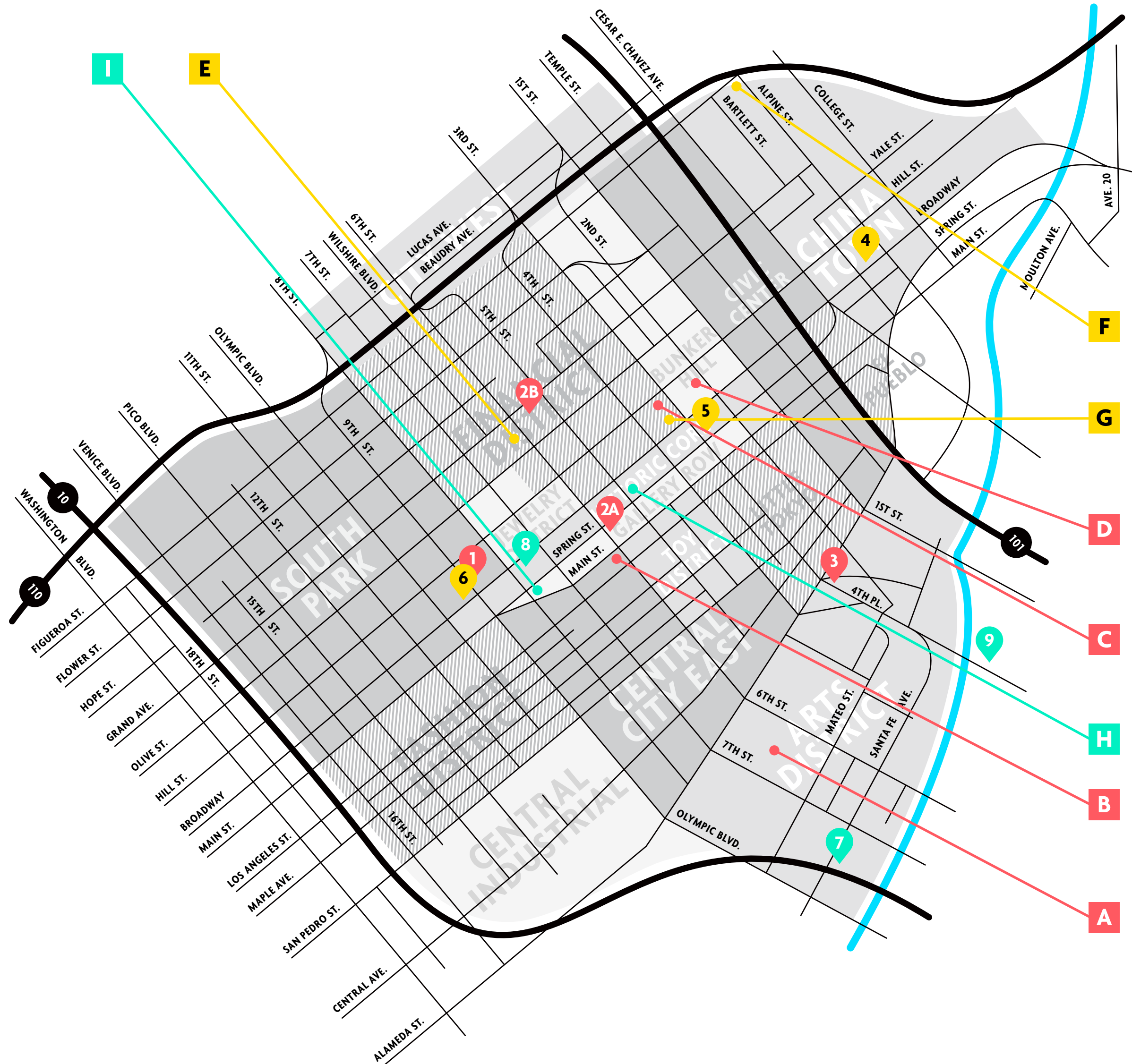
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skingraftdesigns.com

CITY STREETS

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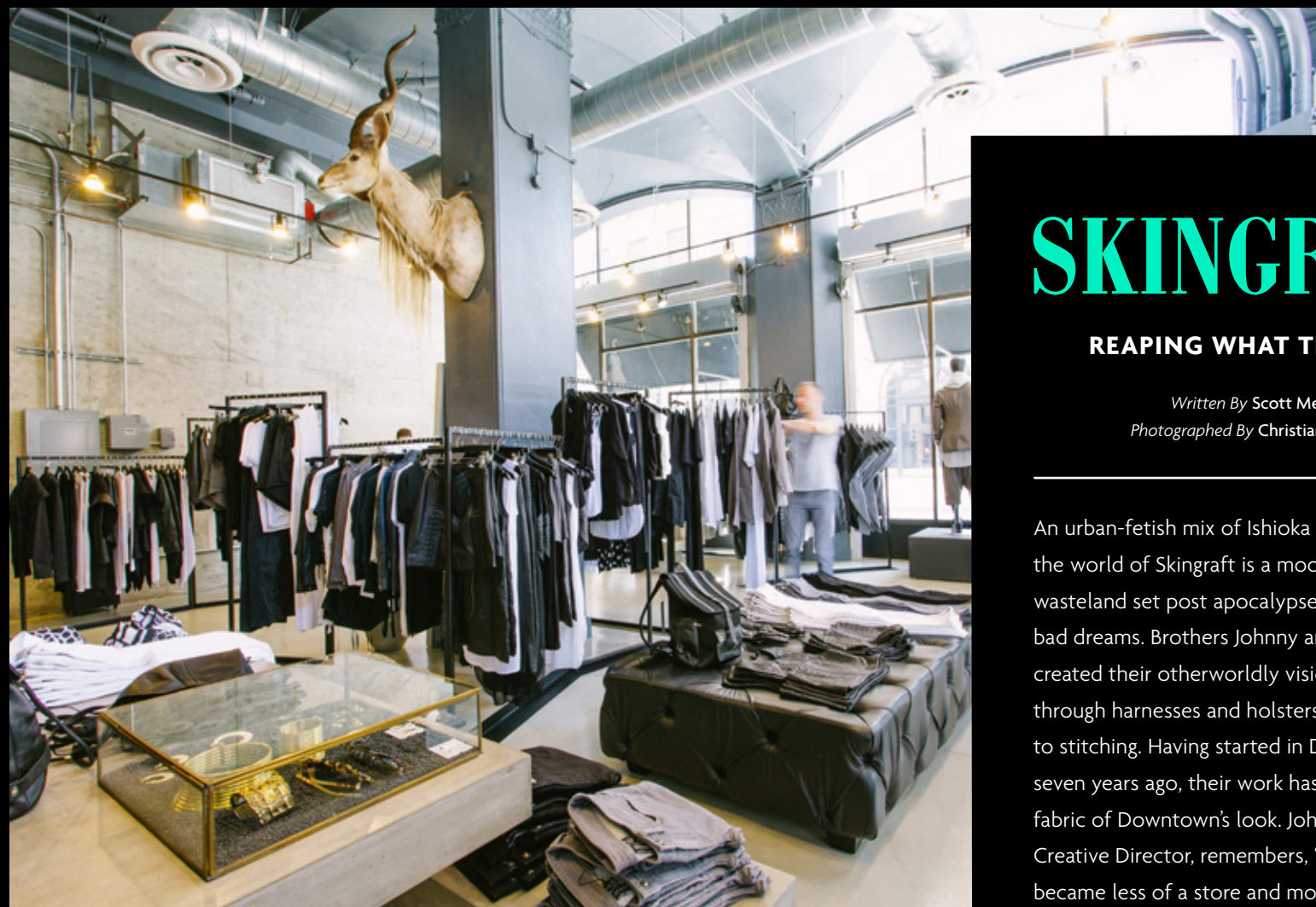
LA RIVER

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- 3** **EIGHTYTWO ARCADE**
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- 5** **SPRING**
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- 6** **TACOS MEXICO**
913 S Broadway — tacosmexico.com
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- 7** **ETIQUETTE BARBERS**
1200 S Santa Fe Ave. — etiquettebarbers.com
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- 8** **TEASE, IF YOU PLEASE**
740 S Broadway — globetheatre-la.com
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- 9** **LITTLE BIG MAN GALLERY**
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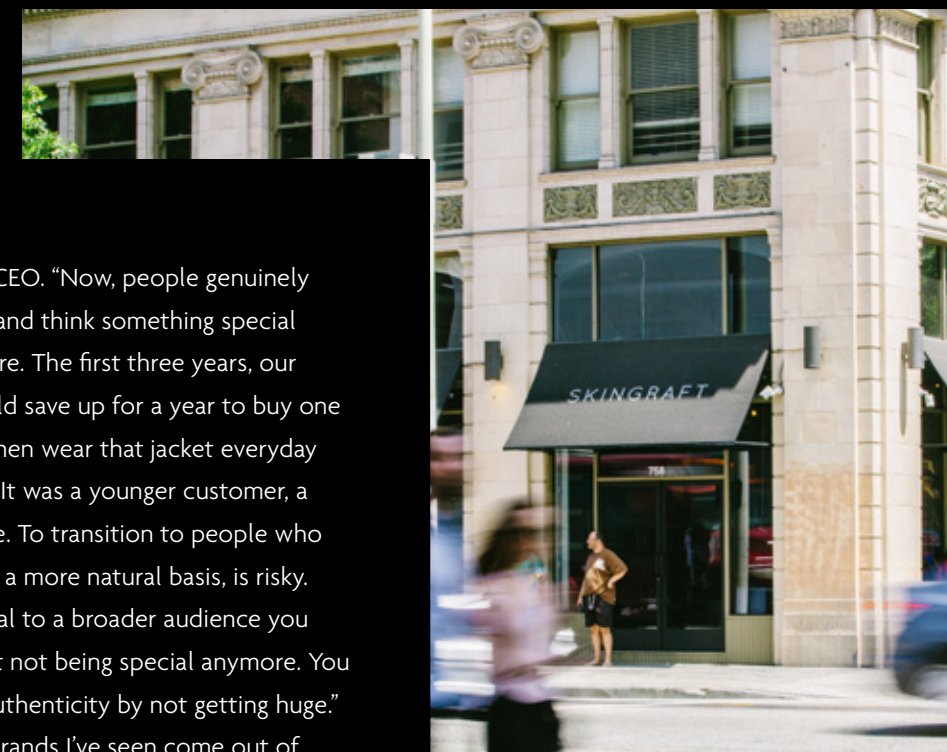
SKINGRAFT

REAPING WHAT THEY SEW

Written By Scott Meisse
Photographed By Christian Thomas

An urban-fetish mix of Ishioka and McQueen, the world of Skingraft is a modern-primitive wasteland set post apocalypse in butoh bad dreams. Brothers Johnny and Chris Cota created their otherworldly vision of fashion through harnesses and holsters, and then got to stitching. Having started in Downtown over seven years ago, their work has become the fabric of Downtown's look. Johnny, Skingraft's Creative Director, remembers, "Downtown became less of a store and more of a home. It became the DNA of the brand. It even changed our aesthetic." The leather jacket has never gone out of style, but you'll know a Skingraft creation from a distance. Stunning and stark, the multiple, often superfluous, angled stitches and tight cuts are calling cards of their couture fit and finish. Their clothes are both fantastical and practical at once — dramatically futuristic but clearly born in the city, for the city.

Of course, being worn internationally by A-listers helps establish any fashion brand, and Skingraft's list of high profile celebs is long, but it was their early work in Downtown that got them noticed amongst the neighborhood's creative scene, "People get inspired by us and vice-versa. 10 years ago, it was all just poor artists doing favors for each other. No one had any money, so the people who would model or were doing photography for us were all wearing our jackets for trade. So every artsy person for a four block radius was wearing Skingraft," explains Chris,



the company's CEO. "Now, people genuinely love the brand and think something special is happening here. The first three years, our customers would save up for a year to buy one of our pieces, then wear that jacket everyday for three years. It was a younger customer, a deep subculture. To transition to people who can afford it on a more natural basis, is risky. Once you appeal to a broader audience you run the risk of it not being special anymore. You maintain that authenticity by not getting huge."

"Of all the brands I've seen come out of Downtown, the most replicated and imitated have been Johnny's designs...they've made such a huge impression on the Downtown aesthetic. Big brands are picking up on it," says Brad Robinson of Skid Row Housing Trust. In April, they partnered with Skingraft to raise both funds and awareness at their Sample Sale in the Arts District, and their partnership continues from product donation to employment opportunities for the Trust. "One of our biggest supporters is Skingraft," says Brad, "It's always been a part of their vernacular and culture, 'What can we do to help?' from the beginning. They speak directly to the culture of the neighborhood, all while shaping the aesthetic."

After a second store stint in NYC, the brothers have taken back complete control of the company and consolidated business into their flagship store on Spring and 8th Street. "When you're here at the store, and you know the designers are here, it brings soul to the store. It makes it a more tangible experience," Johnny explains. "We're more excited now than we've been in years. It feels really authentic, It's nice."

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skingraftdesigns.com



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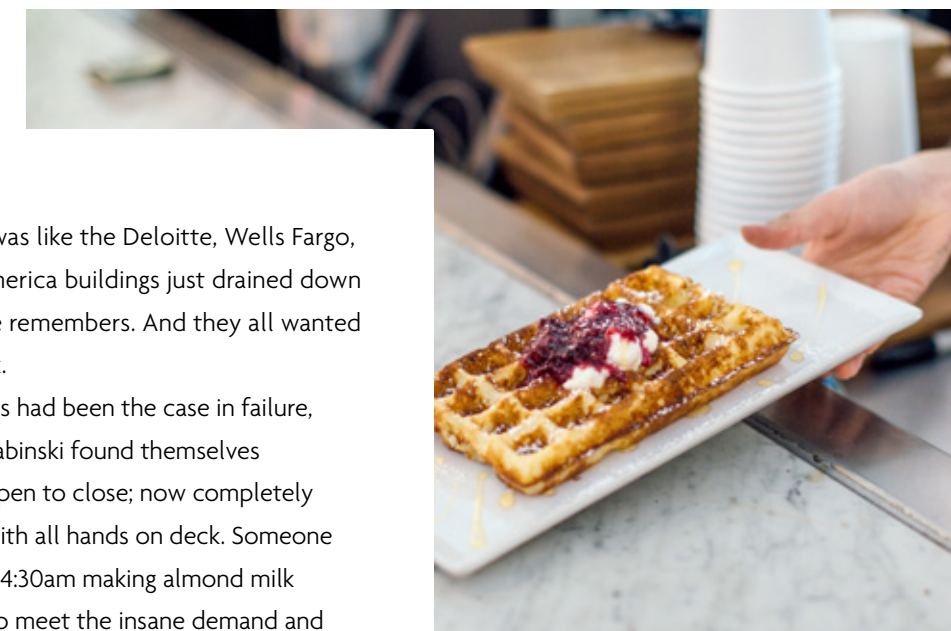
BUSINESS & PLEASURE

Written By Steve Day
Photographed By Frank Maldonado

"It felt like we were on a suicide mission from the day we opened," says Kyle Glanville, co-owner and "G" of G&B. "We never had any investment or a cushion," adds Charles Babinski, the "B". When you see what G&B has become today, it's difficult to imagine anything other than a thriving business in a bustling Grand Central Market, but the partners certainly struggled through the growing pains of small business.

In 2013, Grand Central Market wasn't the culinary hub it is today. There was no *Eggsut*. No *Horse Thief*, or even *Madcapra* to draw in crowds at the Market. "We started as a pop-up and borrowed money from family to buy equipment," Babinski recalls. "100% believed we were doomed," says Glanville, "but we had an ally with the Market, because they had as much investment in us being successful as anybody." In those days, one of the partners would open G&B each morning, while the other opened *Go Get Em Tiger*, their second location on Larchmont. At lunch they would switch places and close each shop in the evening. Margins were thin and times were tough.

Then, everything changed in the blink of an eye. *The New York Times* published an article calling G&B's Almond-Macadamia Iced Latte "almost certainly the best in the country." Within an hour, the shop was inundated with



customers. "It was like the Deloitte, Wells Fargo, and Bank of America buildings just drained down to us," Glanville remembers. And they all wanted to try this drink.

In success, as had been the case in failure, Glanville and Babinski found themselves working from open to close; now completely understaffed, with all hands on deck. Someone would be up at 4:30am making almond milk every day just to meet the insane demand and expectations. The boys have many a great story about these days. If you ever run into them at the bar, ask them about the old doorbell.

If you've been Downtown for a while you'll remember the bar's original digs. You might even remember the month or two of construction, when they moved to the other side of *Oyster Gourmet* and operated from a glorified wooden cart. Their goal was always to create a 360 degree service bar though. "Customers come in and their first inclination is still to get behind someone else and wait," says Glanville. The trick is knowing you can order from anywhere around the bar, not just in front of the savory-filled pastry case on the Hill St side. Another tip: try the waffle, best served with ricotta and jam, or one of their magical "One and Ones" — barista-split double shots, served as two separate espresso or espresso-based drinks. They're excellent when shared as a "Buddy Shot" and even better when they're not, see: "Business & Pleasure."

To think now they've achieved their original goal of 360 service, G&B would be "done" is not to know the men behind the operation. Be it the lighting, hours, menus, design, or even the products themselves, G&B will forever be evolving and re-inventing themselves.

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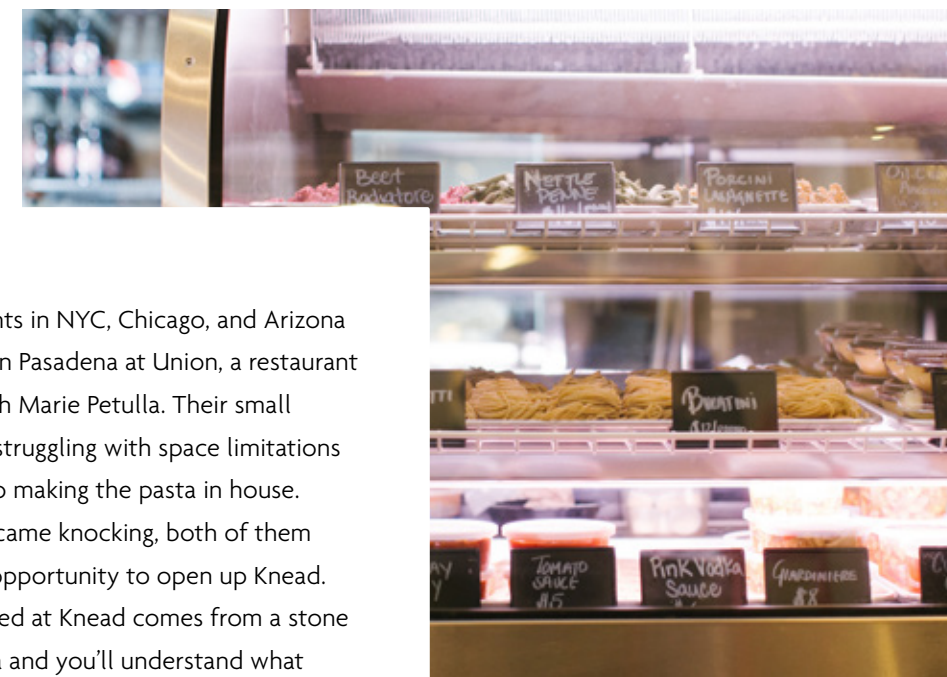
YOU KNEAD TO TRY THIS

*Written By Linda Hosmer
Photographed By Caleb Thal*

She's known by many names — *nonna, abuela, lola, oma* and so on. She's your grandmother. A woman you watched work the kitchen like a magician, loving you through her food. It's your first front row ticket to the performance of cooking. Well, at Knead & Co. Pasta Bar + Market, you get to relive the sights and smells of what it takes to make good food happen as you watch the pasta-making process unfold behind the glass counter.

"When you eat it, it makes you all warm and fuzzy," that's Knead Chef and Owner Bruce Kalman's goal after you eat at his stand inside Grand Central Market's food labyrinth. His focus when whipping up Italian classics is simplicity through quality ingredients. "Great food starts with incredible ingredients, responsibly and humanely raised ingredients", Bruce says. He's been loyal to this fresh formula for the sake of taste and not trend. Kalman believes getting back to the root of how things are done in places like Italy, where everyone knows their producers, really affects what customers taste.

Kalman got his start in the kitchen at the age of 13 while working at a pizzeria in Jersey, he



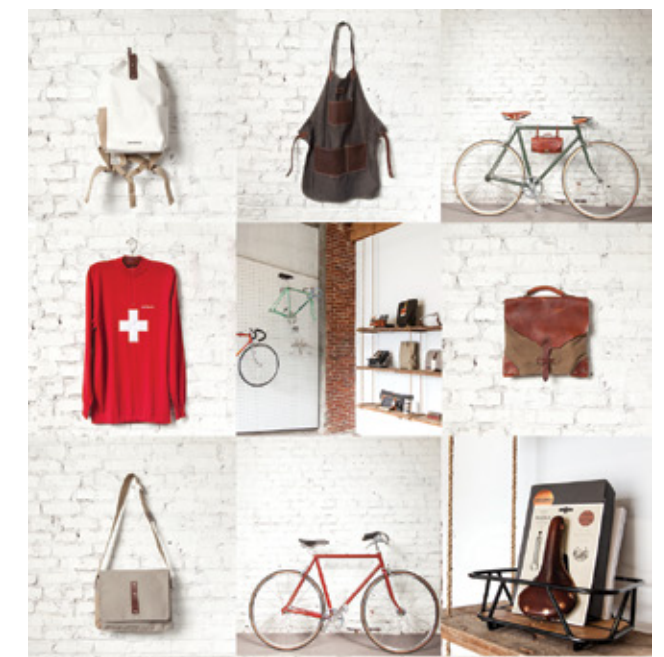
then scored stints in NYC, Chicago, and Arizona before landing in Pasadena at Union, a restaurant he co-owns with Marie Petulla. Their small restaurant was struggling with space limitations when it came to making the pasta in house. So when GCM came knocking, both of them jumped at the opportunity to open up Knead.

The flour used at Knead comes from a stone mill in Pasadena and you'll understand what all that means when you taste dishes like the polenta porridge. "A fresh milled product is unbelievably tasty. There's so much flavor in it," says Petulla.

For the early bird crowd go straight for the \$10 Breakfast Sandwich (before 11am). It's stuffed with house smoked ham, layered with fontina, tomato jam, and of course eggs — it's so good it might inspire you to go into work just so you can throw your salary dollars at this sandwich. For the lunch/dinner crowds, reach for the flavor-packed Porchetta sandwich, which by the way comes with a small pool of pork jus, just in time for your sandwich to take a summer dip. But the mother of all these options is by far the "Sunday Gravy" spaghetti and meatballs — holy cannoli this is what comfort tastes like! But if you're into cooking at home, you can always just buy some fresh pasta at the counter with some ready-made sauce to go.

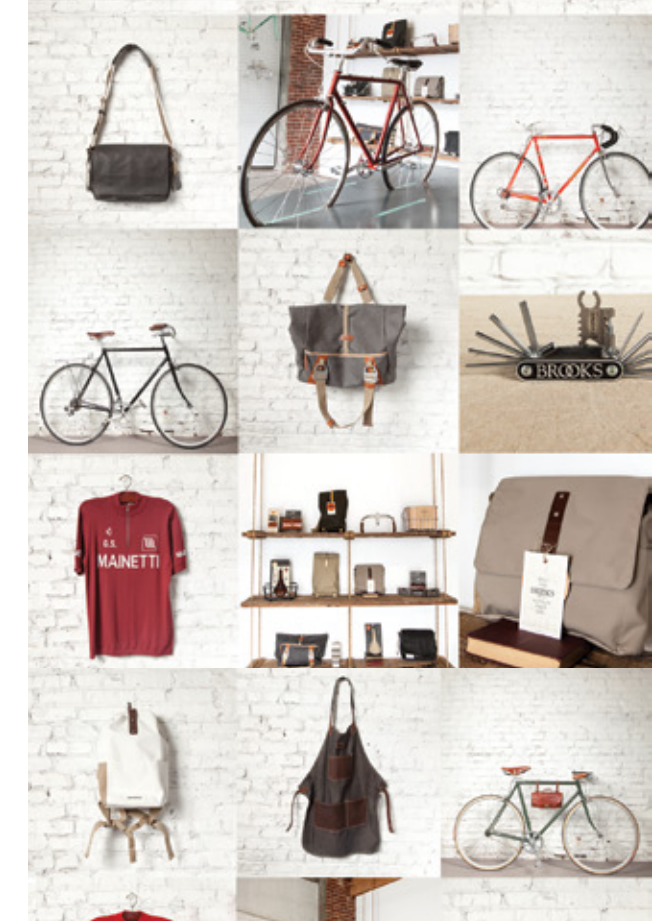
Petulla says they're happy to be part of Downtown's growing food family, "It's cultivated in a such a way that we're not competing with each other, we're just bringing more people in."

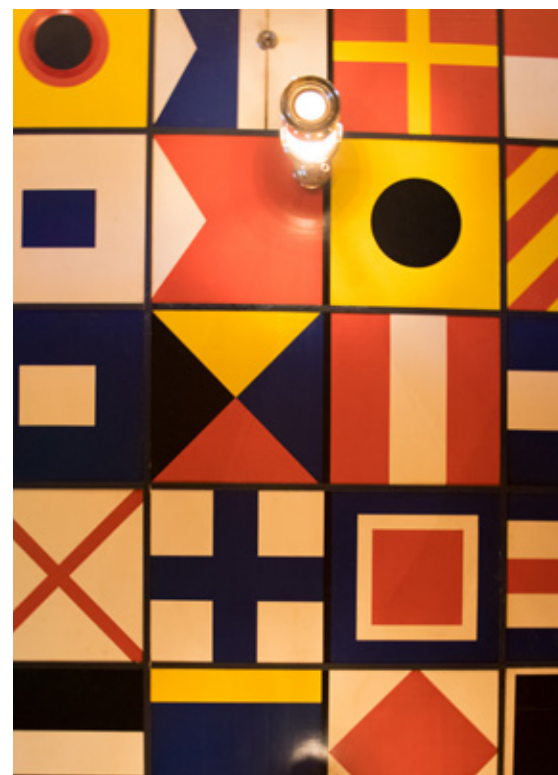
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THE REDWOOD BAR & GRILL

THE RIGHT KIND OF WEIRD VIBES

Written & Photographed By Justin Huft

A broad, flat iron gate on 2nd street opens up to a cool reprieve from the summer heat. This room is almost completely orange from the dim lights overhead, with the wooden floors and nautical rope serving only to heighten to orangey feeling of being inside a ship's brig. Tin cups and sails frame the bar. The rest of the restaurant is dark wood, ropes, and lovely booths, perfect for relaxing on a date night, or listening to some local bands play.

Redwoods Bar and Grill treats its guests to music seven nights a week, including a matinee show on Sundays. This means that LA locals looking for some live music, but are worried about the early Monday morning commute need fear not. Redwood, known for their great music, and fun pirate theme (complete with the occasional pirate-clad group), also features a mouth-watering menu. This isn't the standard hole in the wall bar with cheap beer, and soggy fries. There are enough scotches and whiskeys to rival the local whiskey bars, and the food here is delicious. Burgers being the favorite of Event Coordinator, Bob Cantu.

Of course, this bar doesn't just settle for offering great food or hosting some of the best music in the area. One of the real treats is that this unassuming bar has quite the history to it. There are whispers that JFK used to visit the bar when it was under a different name. Currently, guest brush shoulders with actors, writers, and musicians. Next time you're on 2nd, make sure to stop by, grab some grub, and enjoy the show!

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On Thursday June 23, Psomas, one of the top-ranking consulting engineering firms in the nation, will host its Ninth Annual Paper Yacht Challenge charity fundraiser at the City National Plaza Fountain in Downtown Los Angeles. This year 100% of the event proceeds will benefit Skid Row Housing Trust, a nonprofit organization committed to ending homelessness by developing and operating permanent supportive housing. A unique feature at this year's event will be a test run of designer denim apparel showcasing an innovative partnership between Skid Row Housing Trust, its residents, and the DTLA community.

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Michelle

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August 23 » The Novo

DOWNTOWN EVENT CALENDAR

JUNE 2016

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p>29 HISTORIC CORE FARMER'S MARKET 5th & Spring 9AM – 2PM</p> <p>Walk around the picturesque Historic Core and check out some local artisans and farmers produce, between Broadway & Spring.</p>	<p>30 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>31 FIRST ANNIVERSARY The Teragram Ballroom 1234 W 7th St. 9PM</p> <p>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.</p>	<p>1 TRANCE FARMERS Ham & Eggs 433 W 8th St. 8PM</p> <p>No Cover Charge. Only good vibes. Trance Farmers are supported by Bob Villain, Manatee, and Earth Like Planets.</p>	<p>2 FIRST THURSDAYS 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>3 TEASE, IF YOU PLEASE! Globe Theatre 740 S Broadway 8:30PM</p> <p>Oh, Miss Donna Hood! Your burlesque shows are too much for us, but we just can't live without them...</p>	<p>4 BIRDS 101 WEEKEND Prey Taxidermy 453 S Spring St. Suite 432 11AM – 4PM</p> <p>A class for individuals who have not done taxidermy or bird taxidermy before and are looking to learn the craft. Book online, classes are open both Saturday and Sunday.</p>
<p>5 LA BREAD FESTIVAL Grand Central Market 317 S Broadway 9AM – 5PM</p> <p>The LA Bread Festival is back! Get ready to carb-load as the Market hosts the second annual festival all weekend!</p>	<p>6 MISSY HIGGINS The Teragram Ballroom 1234 W 7th St. 8PM</p> <p>The Australian singer-songwriter brings her sweet melodies and lyricism to City West. What better way is there to spend a Monday evening than listening to an Aussie accent?</p>	<p>7 CHELSEA WOLFE The Teragram Ballroom 1234 W 7th St. 8PM</p> <p>Chelsea Wolfe's return to DTLA gives residents an opportunity to see this truly brilliant artist, as she continues to rise to prominence in the music world.</p>	<p>8 INTRUDE: VISUAL ART INSTALLATION FiGat7th, Bank of America Plaza, Wells Fargo Center 12 – 9PM</p> <p>Australian artist Amanda Parer brings her seven monumental rabbits — sewn, inflated, and internally lit — to invade three Arts Brookfield locations in Downtown/ Bunker Hill for the week!</p>	<p>9 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>10 QUIET DISCO UNDER THE BUNNY GLOW FiGat7th 735 S Figueroa St 7 – 10PM</p> <p>With the flip of a headphone switch, you can dance with the gigantic, glowing rabbits of Amanda Parer's visual art installation, "Intrude."</p>	<p>11 BILLINGS SUMMER 2016 AUCTION 1919 Bay St. 12PM</p> <p>Their summer auction will take place Saturday, but the catalog has already been published online. They live preview from the 6th to 10th too.</p>
<p>12 BEFORE THE BRIDGE Jason Vass Gallery 1452 E 6th St. 12 – 4PM</p> <p>Today is the last day to see the group exhibition from Deborah Brown, Dan Callis, Mark Dutcher, Cynthia MacAdams, Douglas Tausik and Gene Vass.</p>	<p>13 SUMMER NIGHTS Grand Central Market 317 S Broadway Until 10PM</p> <p>Downtown's premiere food hall extends its hours for the summer, so you can eat and drink and be merry at GCM, every night until 10!</p>	<p>14 THE MAKERS Seven Grand 515 W 7th St. 10PM</p> <p>Smooth, improvised jazz and even smoother whiskey, upstairs.</p>	<p>15 LUNCHTIME FOOD TRUCKS Grand Park 200 N Grand Ave. 11AM – 2PM</p> <p>Every Tues, Wed and Thurs, come into the sunshine and enjoy everyone's favorite time of the workday — the mighty lunch!</p>	<p>16 ANATOMY THEATER Redcat 631 W 2nd St. 8PM</p> <p>David Lang and Mark Dion follow the astonishing progression of an English murderer: from confession to execution and, ultimately, public dissection — all through the miracle of opera!</p>	<p>17 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>18 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>19 LA SMORGASBURG Alameda Produce Market 746 Market Ct. 9PM – 2AM</p> <p>The first in what we hope is many, many amazing LA Smorgasburg events! The list of vendors is so impressive that this is an absolute must-see inaugural event for Downtowners.</p>	<p>20 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>21 DODGERS VS NATIONALS Dodger Stadium 1000 Vin Scully Ave. 7:10PM</p> <p>Bryce Harper and the Nationals' impressive pitching staff are in town for three games. Tonight is game two of the big NL series.</p>	<p>22 LAST REMAINING SEATS: DOUBLE INDEMNITY The Theatre at Ace Hotel 929 S Broadway 8PM</p> <p>An icon of the film noir genre, shown in the iconic bones of the old United Artists theatre. That's a Wednesday night out!</p>	<p>23 PSOMAS PAPER YACHT RACE City National Plaza 515 S Flower St. 4:30 – 7:30PM</p> <p>Support Skid Row Housing Trust and their new Denim Academy by showing up to this fun-filled day. Nothing but good vibes, dedicated to helping those in need.</p>	<p>24 CLUB UNDERGROUND Grand Star Jazz Club 943 Sun Mun Way 9PM – 2AM</p> <p>LA's Premiere Indie, New Wave, Post-Punk, Britpop, and Synth-Pop Club. RSVP Online. So London...</p>	<p>25 WEEKEND BRUNCH Bunker Hill Bar 601 West 5th St. Suite R201 10:30AM – 3PM</p> <p>Complement your Bunker Hill weekend adventures with the bar's full brunch menu. Their Breakfast Burrito is divine!</p>
<p>26 HISTORIC CORE FARMER'S MARKET 5th & Spring 9AM – 2PM</p> <p>Walk around the picturesque Historic Core and check out some local artisans and farmers produce, between Broadway & Spring.</p>	<p>27 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>28 THE BRIAN SWARTZ QUARTET Perch 448 S Hill St. 7 – 10PM</p> <p>Oh, to be listening to music above the rooftops, and among the stars.</p>	<p>29 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>30 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 HAPPY HOUR Cole's 118 E 6th St. 3 – 7PM</p> <p>Step into one of Downtown's finest and oldest bars for an unforgettable experience. How long you spend here during Happy Hour may determine just how unforgettable it is...</p>	<p>2 "9" Endorffine 727 N Broadway, Suite 127 8:30PM</p> <p>The dessert lounge residency will occupy Endorffine every Saturday evening at 8:30 pm. Each course shall be paired with a mini-cocktail. Reservations are required, as seating is limited.</p>

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