

OCT 2016

LA

ISSUE 26

DOWNTOWNER[®]

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

PAGE 4

BIRDIES

Donut & fried chicken. Take a closer look at this chef driven concept with a pervasive, Instagrammable sheen.



Photographed by: Logan Havens

POP OBSCURE RECORDS

No food, no drinks, no Bieber. Visit a carefully curated collection of timeless classics that span all genres.

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DOWNTOWN MAP

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GIORGIPORGI

With moss lined walls and no wifi, come here to listen to the day's playlist, unplug, and grab a cup of coffee.

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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.

A FERROCONCRETE PUBLICATION

— ferroconcrete.com —

Editor-in-Chief: Yo Santosa

Designer & Art Director: Mike Payne

Senior Staff Writer & Digital Director: Janica de Guzman

Writers: Jessica Flores, Sophie He, Linda Hosmer, Oriana Koren, Ivan Navarro, Ryan Thompson, Lucy Rogers-Ciaffa

Photographers: Eric Cacioppo, Kort Havens, Logan Havens, Stephen LaMarche, Oriana Koren, Rozette Rago, Samantha Romero, Jack Strutz, Caleb Thal

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Photographed by
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Across from the 7th Street/Metro Center Station

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BIRDIES

LIFE'S GUILTIEST PLEASURES

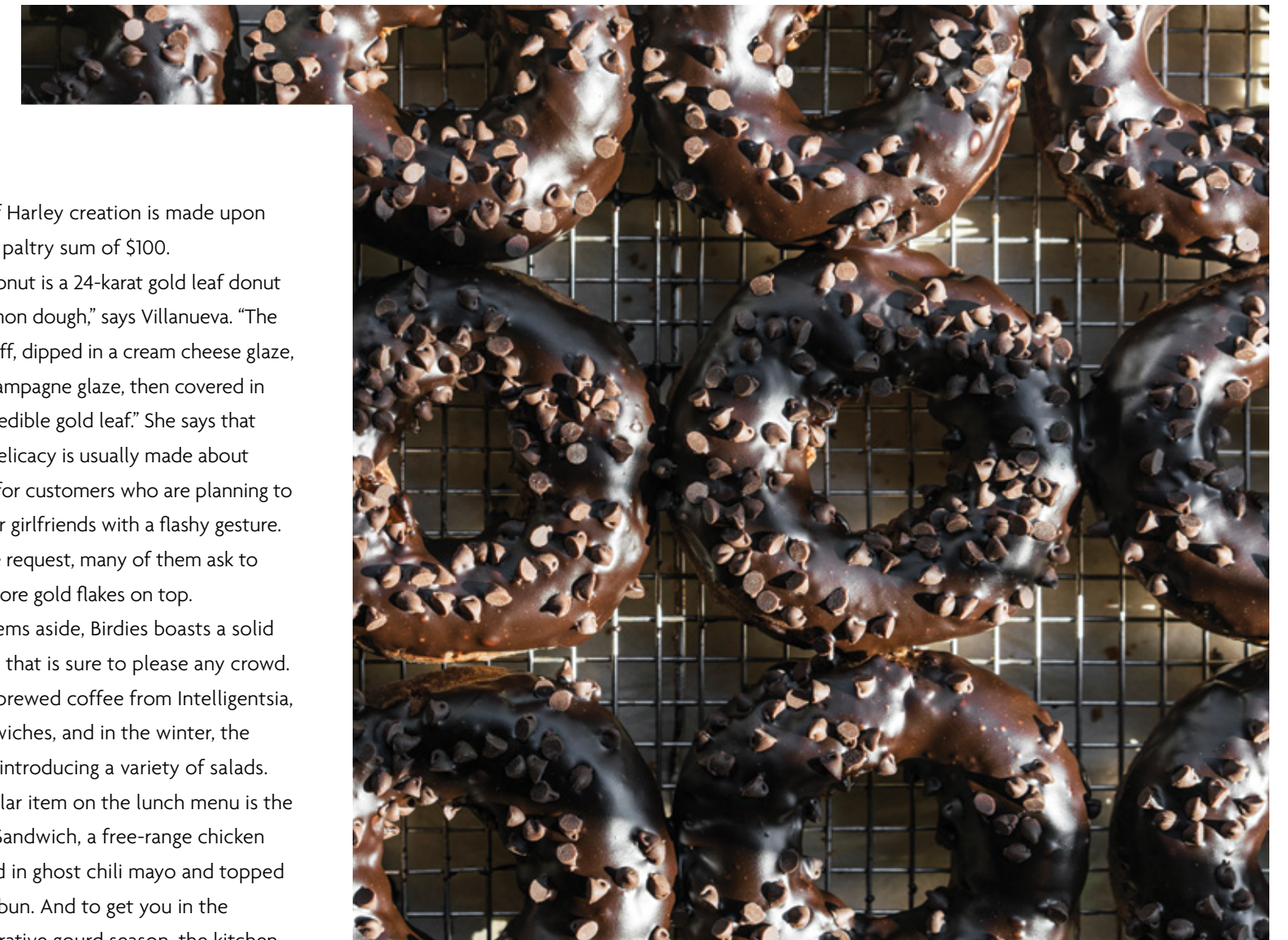
Written By Sophie He
Photographed By Logan Havens

It's the simple pleasures that manage to bring together swaths of people from all walks of life, and at Birdies, a fresh donut in the morning and a chicken sandwich in the afternoon does just that. According to the staff, there's no such thing as a typical customer at this cozy breakfast and lunch spot, which may be partly due to its central South Park location on the corner of Olympic Blvd and Hill St, where businessmen, construction workers, students, and runoff from LA Live all converge for a doughy treat and a quick bite to eat.

Cooked up by restaurateur Keith Bae and celebrity chef Jason Harley, Birdies is a chef-driven concept with a pervasive, Instagrammable sheen. The solid brick interior brims with natural light shining in from the storefront windows and onto the tiled floors. Behind the glass counter, trays lined with plump artisanal donuts — glazed, coated, colored, infused, and essentially primed for social resharing — are freshly restocked every hour or so with on-trend flavors like horchata, maple bacon, Cinnamon Toast Crunch, and blueberry lemon.

"The visual aspect of our food is #1 here," says Katie Villanueva, pastry chef and general manager. "It's the fact that it's Instagram porn."

Artisanal donuts may be standard foodie fare these days, but Birdies is looking to stand out in a big way. Take, for instance, the brand's most buzzworthy item: a 24-karat gold leaf donut. Most likely inspired by the brand's signature gold



motif, this Chef Harley creation is made upon request for the paltry sum of \$100.

"The gold donut is a 24-karat gold leaf donut made of cinnamon dough," says Villanueva. "The dough is fried off, dipped in a cream cheese glaze, drizzled in a champagne glaze, then covered in eight sheets of edible gold leaf." She says that the decadent delicacy is usually made about twice a month for customers who are planning to propose to their girlfriends with a flashy gesture. To finish off the request, many of them ask to sprinkle even more gold flakes on top.

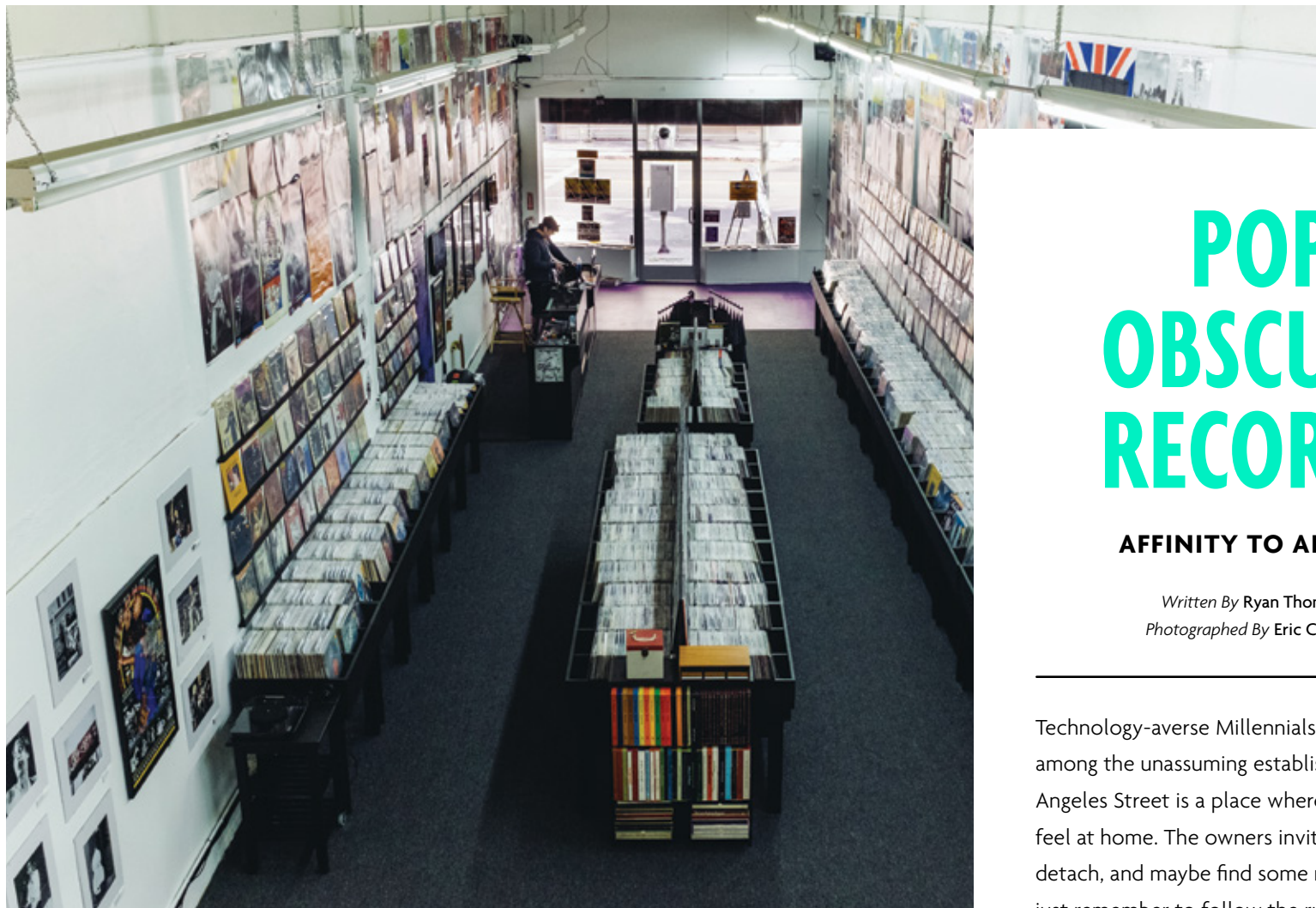
Specialty items aside, Birdies boasts a solid menu selection that is sure to please any crowd. There's freshly brewed coffee from Intelligentsia, breakfast sandwiches, and in the winter, the kitchen will be introducing a variety of salads. The most popular item on the lunch menu is the Spicy Chicken Sandwich, a free-range chicken breast slathered in ghost chili mayo and topped with a brioche bun. And to get you in the mood for decorative gourd season, the kitchen recently debuted their limited edition fall flavors. Villanueva's personal favorite is a banana cream raised donut, filled with custard, glazed with sticky caramel.

Chef Harley serves as the face of the franchise, but it's the close-knit crew, both in the front and back house, that really gives Birdies its hearth and home feel. The low-key neighborhood vibes alone are enough to draw patrons who are impartial to food trends and simply looking for a place to sit, relax, and banter.

"It's only been 5 months since Birdies has opened, but I want it to grow," says Villanueva. "It's such a fun, ambient atmosphere— we never have a dull moment here."

FIND THEM HERE:
314 W Olympic Blvd.
birdiesla.com





POP OBSCURE RECORDS

AFFINITY TO ANALOG

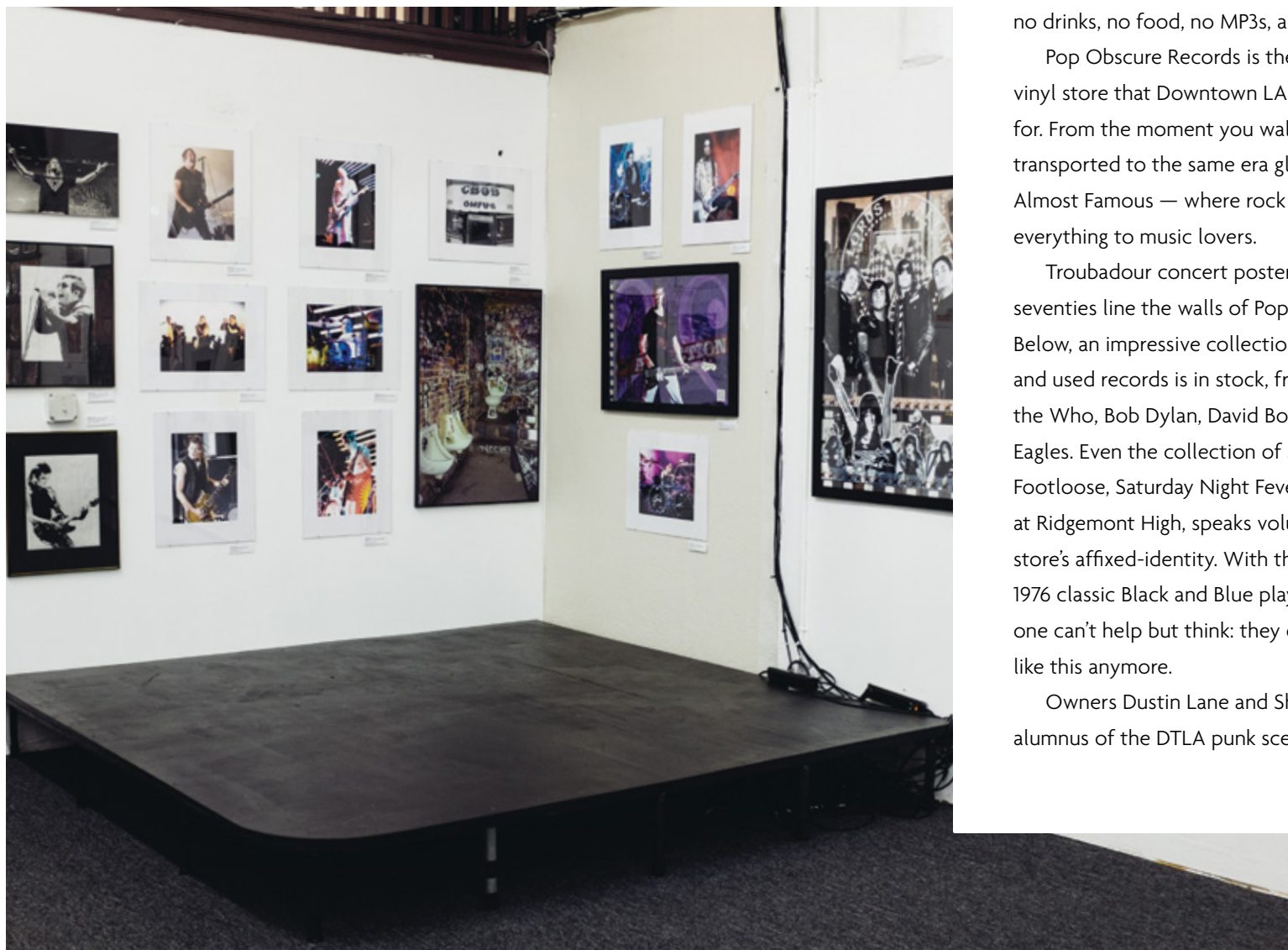
Written By Ryan Thompson
Photographed By Eric Cacioppo

Technology-averse Millennials rejoice: lying among the unassuming establishments of Los Angeles Street is a place where you can finally feel at home. The owners invite you to hang out, detach, and maybe find some new inspiration — just remember to follow the rules on the door: no drinks, no food, no MP3s, and no Bieber.

Pop Obscure Records is the long overdue vinyl store that Downtown LA has been asking for. From the moment you walk in, you're transported to the same era glamorized by Almost Famous — where rock 'n' roll was everything to music lovers.

Troubadour concert posters from the seventies line the walls of Pop Obscure. Below, an impressive collection of 10,000 new and used records is in stock, from artists like the Who, Bob Dylan, David Bowie, and the Eagles. Even the collection of soundtracks: Footloose, Saturday Night Fever, and Fast Times at Ridgmont High, speaks volumes about the store's affixed-identity. With the Rolling Stone's 1976 classic Black and Blue playing on the stereo, one can't help but think: they don't make music like this anymore.

Owners Dustin Lane and Sherry Lee, alumnus of the DTLA punk scene, chose their



old Downtown stomping grounds for a reason: they knew Downtown didn't want just another record store to feed fake hipster's newly found fascination with vinyl. Instead, Pop Obscure Records is a carefully curated collection of timeless classics that span all genres.

"Our collection is not time or genre specific, it's Downtown Los Angeles specific," said Lane. In the months before the opening, he scoured garage sales and warehouses up and down the West Coast, amassing 10,000 records little by little. "Eighty percent of what's in here is the result of hardcore curating," he said.

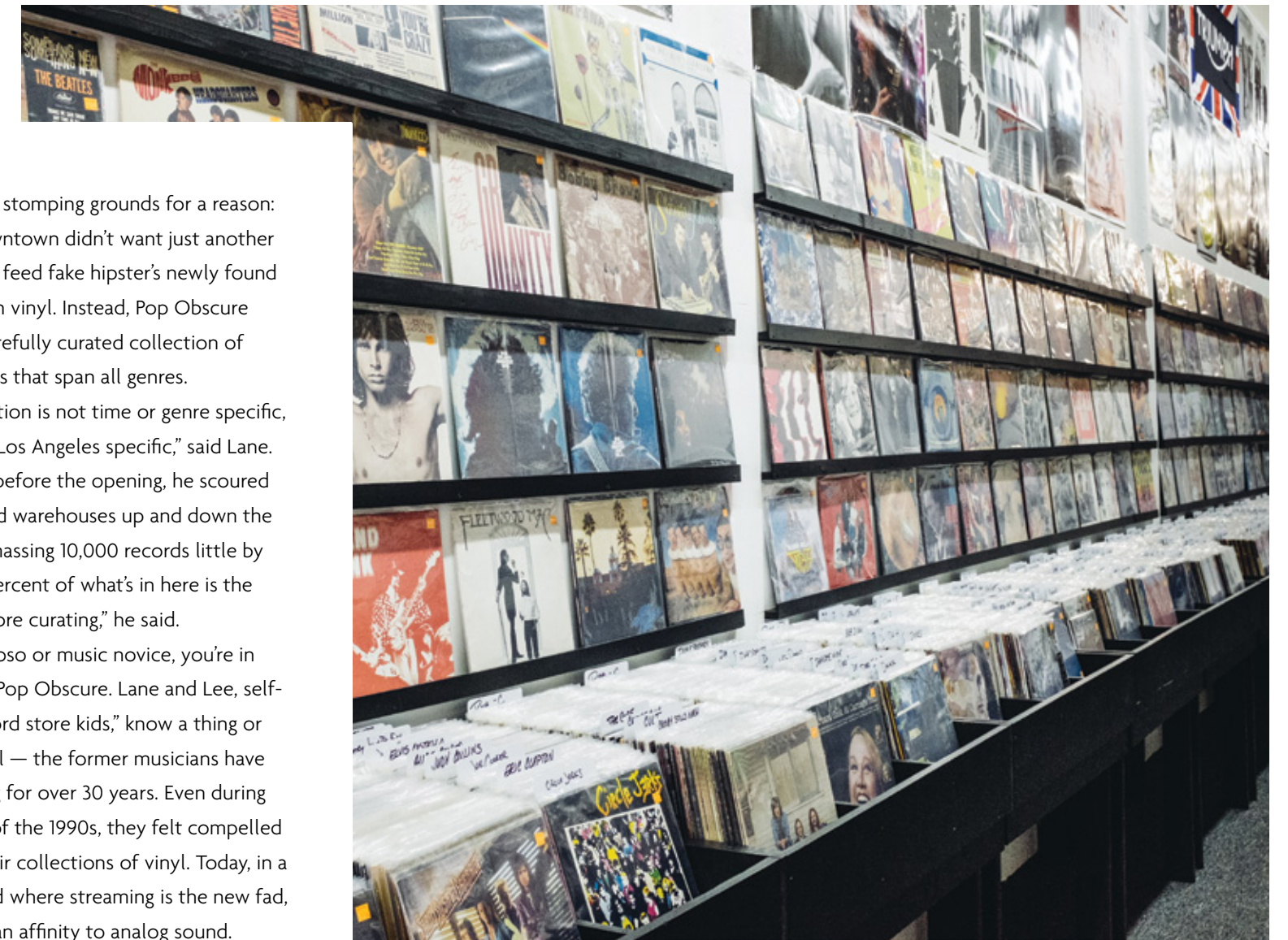
Music virtuoso or music novice, you're in good hands at Pop Obscure. Lane and Lee, self-described "record store kids," know a thing or two about vinyl — the former musicians have been collecting for over 30 years. Even during the CD boom of the 1990s, they felt compelled to stand by their collections of vinyl. Today, in a post MP3 world where streaming is the new fad, they still hold an affinity to analog sound.

"Vinyl is a warmer sound. It gives off a presence, a vibe," said Lee, flipping through a stack of records. "People who restrict themselves to MP3s are cheated from half of the experience."

Lee believes that experience has an important visual component — the album artwork. She is quick to strike up conversation with customers browsing record racks, not in attempt to sell records, but rather to engage and appreciate the story behind the music.

As the resident visual artist of Pop Obscure, she is responsible for curating the shop's other big attraction: the mezzanine level gallery. Currently Dennis Keeley's show 25 years of Music is on display.

FIND THEM HERE:
735 S Los Angeles St.
popobscurerecords.com





GIORGIPORGI

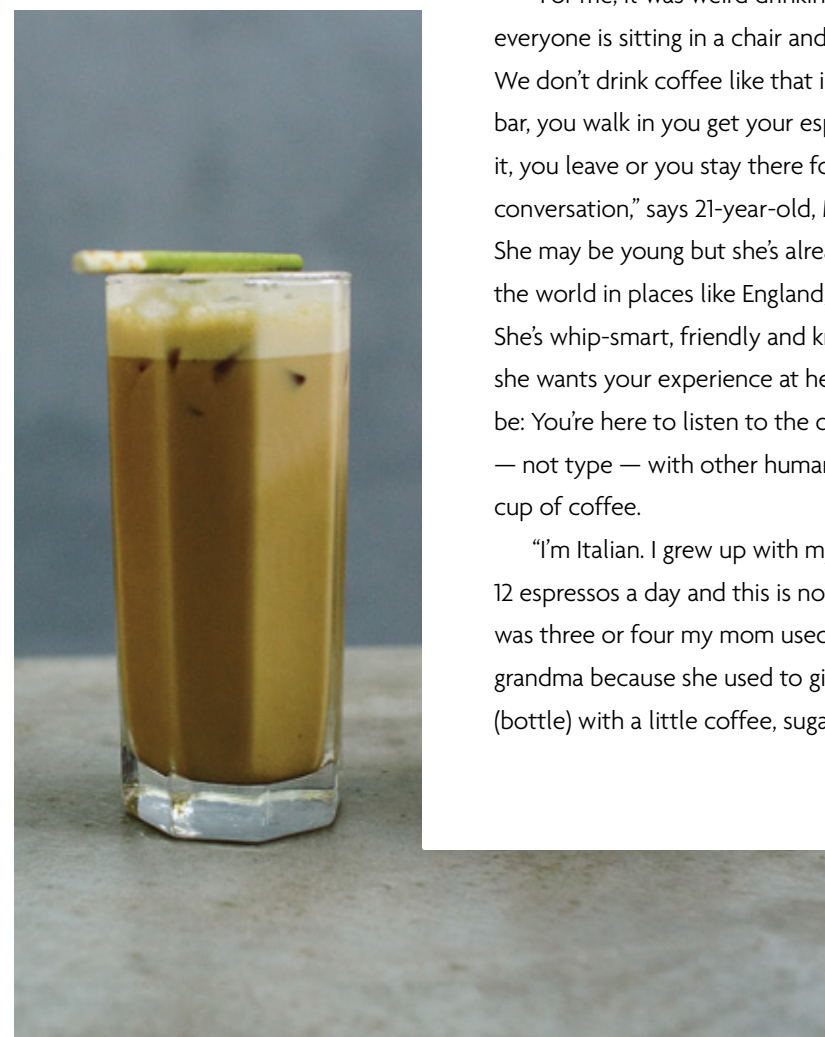
DO AS THE ITALIANS DO

Written By Linda Hosmer
Photographed By Stephen LaMarche

It's kind of hard to find Skidrowy's latest coffee cave but you'll know you've arrived when you spot the tattoo parlor and barbershop that flank GiorgiPorgi. Next thing you know you're walking through a moss tunnel that opens up to a modern minimalist concrete design dream. You won't find any tables or WiFi in here just a long concrete bar with acrylic stools which means you won't see people zoned out on their laptops. Wait is it even legal to sell coffee without WiFi? Yes and that's the way the owners, Giorgia Cirillo and Christopher Grotjahn, want it. They're here to stir up DTLA's coffee culture.

"For me, it was weird drinking coffee where everyone is sitting in a chair and using a computer. We don't drink coffee like that in Italy. It's like a bar, you walk in you get your espresso, you shoot it, you leave or you stay there for an hour in conversation," says 21-year-old, Milan-born Cirillo. She may be young but she's already lived all over the world in places like England, Kenya, and India. She's whip-smart, friendly and knows exactly what she wants your experience at her coffee bar to be: You're here to listen to the day's playlist, talk — not type — with other humans and grab a legit cup of coffee.

"I'm Italian. I grew up with my grandma drinking 12 espressos a day and this is not a joke. When I was three or four my mom used to get angry at grandma because she used to give me a biberon (bottle) with a little coffee, sugar, and water," says



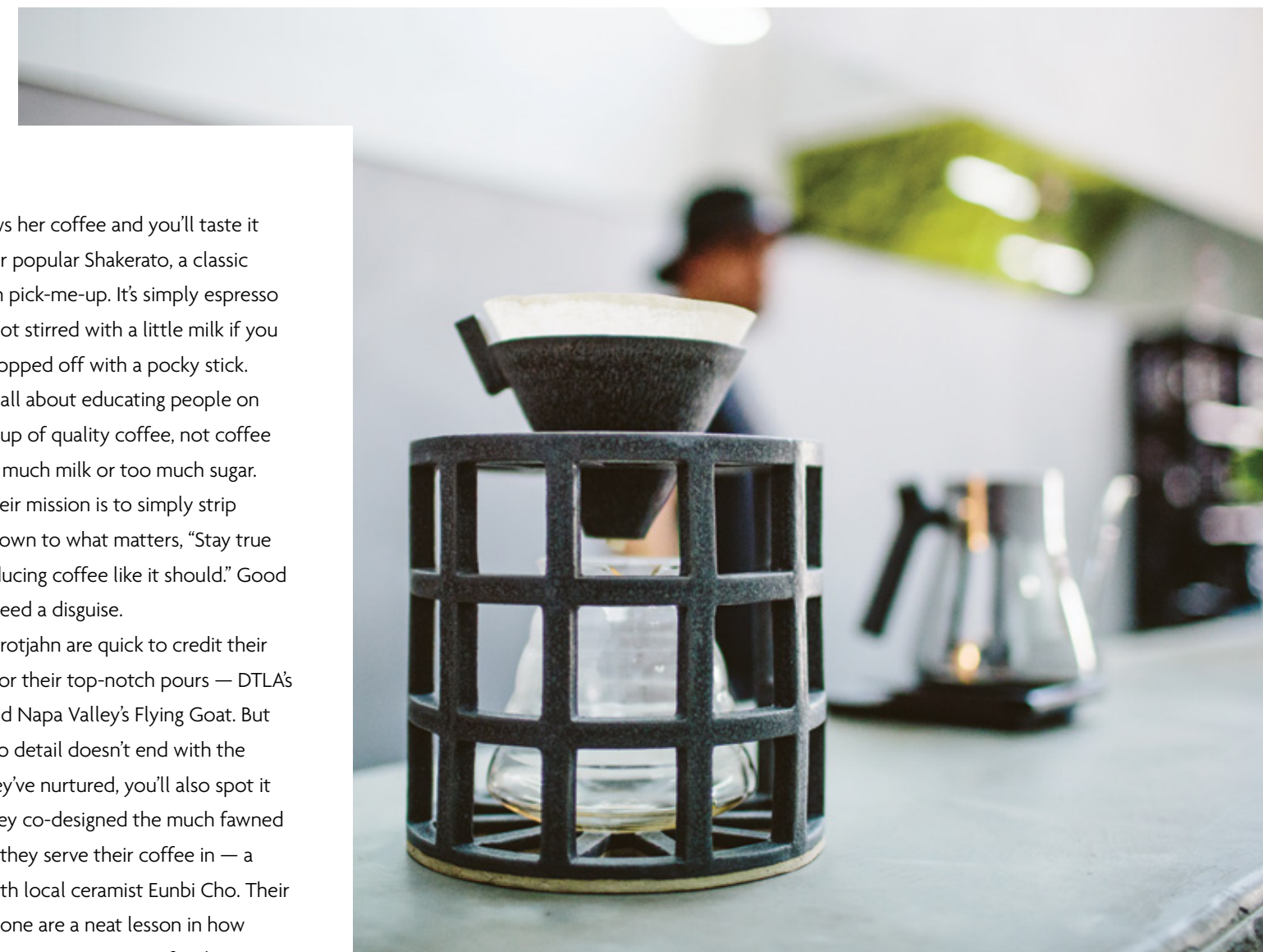
Cirillo. She knows her coffee and you'll taste it after drinking her popular Shakerato, a classic Italian afternoon pick-me-up. It's simply espresso on ice, shaken, not stirred with a little milk if you want and then topped off with a pocky stick. Cirillo says she's all about educating people on how to drink a cup of quality coffee, not coffee drowning in too much milk or too much sugar. Grotjahn says their mission is to simply strip coffee culture down to what matters, "Stay true to coffee, introducing coffee like it should." Good coffee doesn't need a disguise.

Cirillo and Grotjahn are quick to credit their coffee sources for their top-notch pours — DTLA's Coffee Colab and Napa Valley's Flying Goat. But their attention to detail doesn't end with the relationships they've nurtured, you'll also spot it in their cups. They co-designed the much fawned over tilted cups they serve their coffee in — a collaboration with local ceramist Eunbi Cho. Their espresso cups alone are a neat lesson in how design can adjust your experience of a classic. The cup is a conical ceramic cup that creates a mini-vortex that swirls all the elements of a good espresso — sourness, bitterness, and sweetness — into one sip, unlike a regular espresso cup where you taste the layers in separate stages.

"I want this place to make you escape if it's one minute, five minutes, an hour,"

Cirillo suggests you go and have your first cup of coffee elsewhere if you need to get some work done and then when you're ready to relax — come on over to GiorgiPorgi — she'll be waiting for you.

FIND THEM HERE:
137 E. 3rd St.
giorgiporgi.com





SMORGASBURG LA

3 LINES WORTH STANDING IN

Written By Ivan Navarro
Photographed By Rozette Rago

By now, the accolades and testimonials have established Smorgasburg LA as a hit culinary platform for creative and innovative chefs to gather — every Sunday at the Alameda Produce Market — and share unique and daring flavors with urban foodies. The West coast edition of the wildly popular NYC food fair opened in June with plenty of breakout hits including Ramen Burger (exactly what it sounds like) and Highland Park gem, Donut Friend. With dozens of food vendors serving everything from fusion to traditional, healthy to indulgent, savory and sweet, deciding where to start your food journey can be a daunting task, if not downright overwhelming. Luckily, we've cherry picked our favorites from Smorgasburg LA so you can get your fill without getting (too) full.

RAINDROP CAKE®

This visually stunning algae-based dessert is the brainchild of Darren Wong, whose background in advertising set the groundwork for introducing this traditional Japanese confection to American palates. "In creating Raindrop Cake®, having a fun name and logo was very important to me. I think it makes this dessert accessible. The American palate tends to approach jelly foods with skepticism, so it needed to be friendly and approachable," says Wong. And what exactly does it taste like? Reactions range from "mild" to "nothing," the latter of which leaves heads scratching due to the general lack of sweetness (albeit for the soybean flour and molasses it's served with) most American desserts are known for. Still, cutting into this elegant crystal-clear sphere in unlike anything you've tried, which in a time of over-saturation, is an achievement in it of itself. @Raindropcake

AMAZEBOWLS

Rarely is a super-food popular for being healthy and aesthetically pleasing, but one glance at Amazebowls' Instagram leaves little doubt of how popular these Açai bowls are. Served inside half a coconut and topped with a selection of berries and flowers — Marigolds and Dianthus on our visit — the signature offering has managed to bank on the health-crazed Southern California market and the Instagram era. And it's no coincidence. "We went through a bunch of variations. How to cut the fruit? How to present the fruit? What coconut shreds to use? We wanted color distribution. Exactly how to place the flowers. It is very thoughtful," explains co-founder Bryan Leong. The strategy works with 50% of Labor Day weekend business coming from Instagram alone. But the real draw is the taste which forgoes the typical fruit juice in favor of pineapples, blueberries, grapes, bananas, and of course, açai for the base. So popular in fact, it has fueled the expansion from food truck to locations in the Arts District and now Venice Beach. @Amazebowls

WE HAVE NOODLES

While visual components can definitely be part of a chef's culinary expression, We Have Noodles is about cooking the food you like. Drawing from a fine dining background in New York City, chef Darren Sayphraraj is now on the West Coast elevating street style comfort food into a modern rotation of dishes like Korean Cold Noodles with Pig Trotter Chashu (Naengmyeon), or in the colder months: Pho with braised brisket and beef tendon chicharron or Curry Khao Soi with clams and king oyster mushrooms. We suggest the cold Japanese soba noodles with a glass of the strawberry mint lemonade. @Wehavenoodlesla

FIND THEM HERE:
785 Bay St.
la.smorgasburg.com





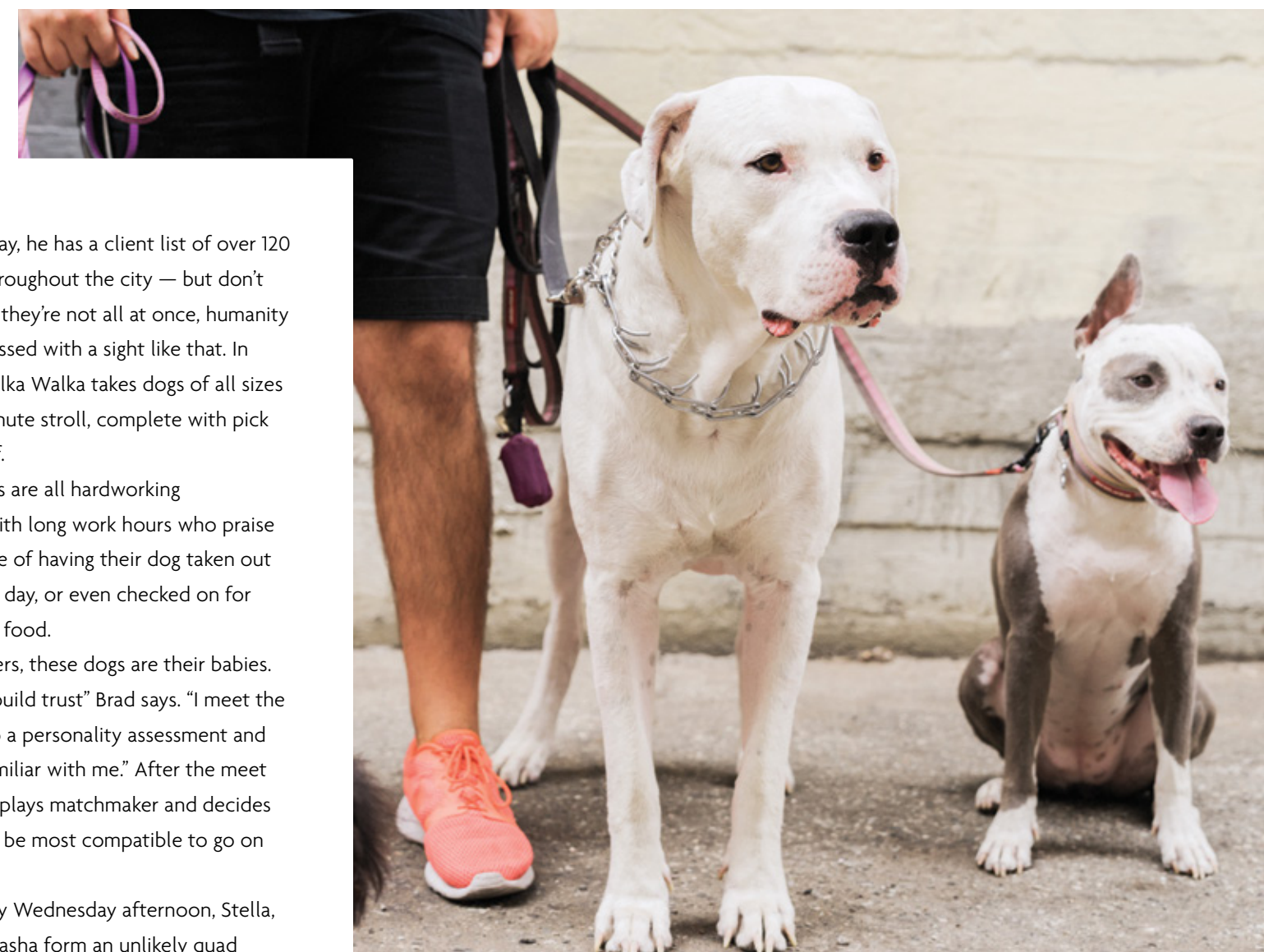
WALKA WALKA DOG WALKERS

DTLA'S BARKING BABIES

Written By Janica de Guzman
Photographed By Jack Strutz

"I want a dog, but I'm too busy" is a phrase often heard amongst our work-crazed generation of professionals. Many are conflicted between choosing added responsibility or unconditional love. But as Downtown grows, developments and services are created to accommodate our furry friends — and life goes on. There's no question that Downtown loves dogs, take it from DCBID's annual Dog Day event at the Cathedral of Our Lady of Angels where over 1600 attendees gather to give glory to dogs; from puffballs with feet to four-legged beasts, Downtown's dogs are just as diverse as its citizens. In addition to a growing number of dog parks, luxury apartments are taking heed to dog owner's requests and boasting rooftop potty decks and free treats — for some, Downtown dog life is far from ruff.

Meet Brad Apodaca, the jolly owner of Walka Walka Dog Walkers and one of DTLA's most trusted dog walker. He's made a business out of walking your dog so you don't have to. Getting his start at Pussy & Pooch on Main and 6th, Brad has been tending to Downtown's dogs



since 2005. Today, he has a client list of over 120 dogs to walk throughout the city — but don't get too excited they're not all at once, humanity is not easily blessed with a sight like that. In groups of 4, Walka Walka takes dogs of all sizes out for a 30-minute stroll, complete with pick up and drop off.

Brad's clients are all hardworking professionals with long work hours who praise the convenience of having their dog taken out once or twice a day, or even checked on for fresh water and food.

"For some owners, these dogs are their babies. So we have to build trust" Brad says. "I meet the dog first and do a personality assessment and let them get familiar with me." After the meet and greet, Brad plays matchmaker and decides which dogs will be most compatible to go on walks together.

On a gloomy Wednesday afternoon, Stella, JD, Diego, and Sasha form an unlikely quad and take a walk on Spring Street. Their mellow mannered behavior and disproportionate sizes captivate locals on the street as high-pitched exclamations of "oh my God!" are heard from across the way.

"Everyone stops and says something," says Brad. Dogs bring strangers together and unlike the weather, it's small talk worth discussing. After all, that's how Brad met his wife.

If you're thinking about getting a dog look to Downtown Dog Rescue first, DTLA's non-profit for dog adoption and providing services for low-income pet owners. There are plenty of dogs who are begging for a second chance to love somebody.

FIND THEM HERE:
walkawalka.com





ORSA & WINSTON

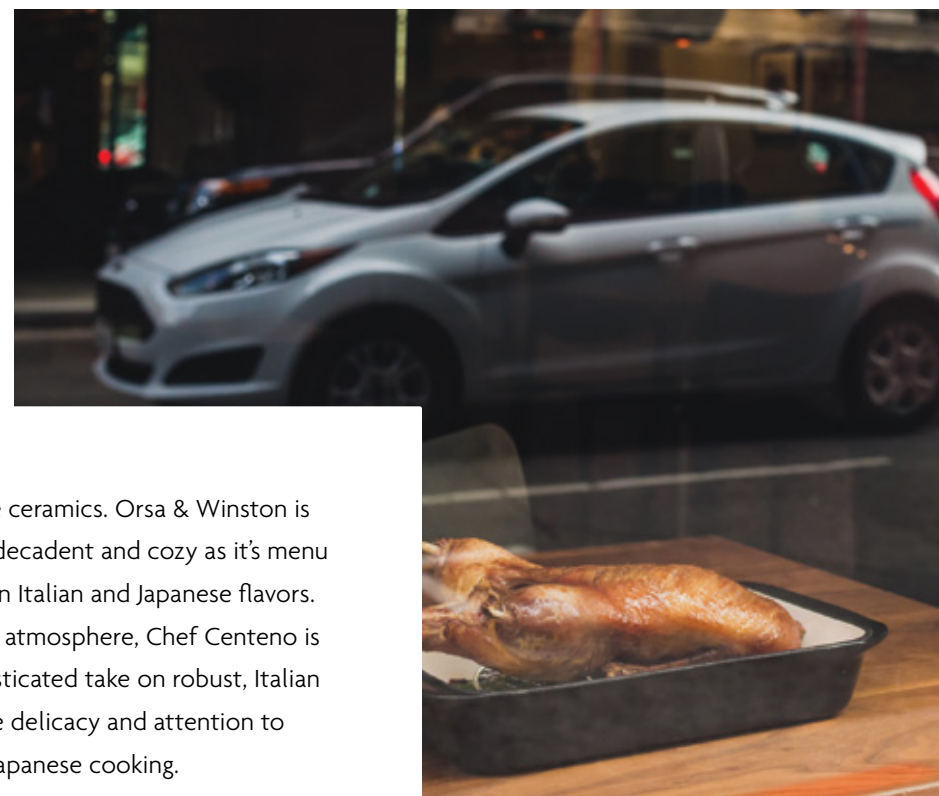
THE CULINARY MAYOR

Written & Photographed By
Oriana Koren

Can fine dining be accessible? Maybe even cozy? Upon walking inside Orsa & Winston, all are immediately drawn to the gorgeous portraits of two regal Brussels Griffon — one named Orsa, the other named Winston — and feel as though you are walking into a friend's home, waiting to be greeted by the two little bear pups. Chef Josef Centeno lives down the block with Bear and Winston and all of his restaurants also live on 4th & Main Streets.

"There is a sense of history here, the block is rich with architecture which is what attracted me in the first place. I loved the brass and remnants of marble," Chef Centeno says.

Orsa & Winston is sleek, gleaming — lots of marble, gold accents in the chairs, an open kitchen with pantries of gorgeous, hand



thrown Japanese ceramics. Orsa & Winston is simultaneously decadent and cozy as it's menu is dance between Italian and Japanese flavors. In the menu and atmosphere, Chef Centeno is melding a sophisticated take on robust, Italian cooking with the delicacy and attention to detail found in Japanese cooking.

This is evident the moment the roast duck is set before: dry-aged and roasted at high heat, the duck's crackling skin is lacquered, gleaming as sunlight filters in from the large front window. The duck is served with preserved peaches, elderberries, broccoli flowers and Sunset runner beans. Although this dish is the final course in a six course menu, you can also choose to dine alla carta.

"When neighborhoods change, there is a lot of symbiosis that creates communities. Part of that is restaurants. Downtown offers a blank canvas to be creative and as long as whatever you are cooking tastes delicious, there is opportunity," he says. With his five restaurants, Chef Centeno is extending his creativity to the community with food that is elegant, accessible, and creative — just like downtown.

FIND THEM HERE:
122 W 4th St.
orsaandwinston.com



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LOS ANGELES, CA
6PM-9PM

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BRADBURY BUILDING

HANDSOME BUT MODEST

*Written By Lucy Rogers-Ciaffa
Photographed By Kort Havens*

It's the year 1892 in Downtown Los Angeles, and the daunting, sea captain-turned-mining tycoon Lewis L. Bradbury approaches local draftsman George Wyman to erect the building of all buildings that will carry his legacy for eternity. Legend has it that Wyman then turned to a planchette — the predecessor of today's Ouija board — to ask his deceased brother for advice. From the beyond came a simple prophecy: "take the job — it will make you famous", and the rest is history.

While in actuality the building was most likely designed by prominent architect Sumner Hunt, such is one of many urban legends surrounding the momentous Bradbury Building, an ancient establishment one must see to believe. Its "late Victorian Romanesque exterior is handsome but modest, presenting absolutely no street-side hint of its interior beauty," describes Bruce Scottow, the LA Conservancy educational coordinator. But step inside, and the edifice transforms into an ornate, visually stunning main hall. The cast iron railings and Victorian-style open caged elevators, imported from France, compliment the Belgian marble that glows with the flooding light from

the building's towering glass dome. Such an establishment seems only feasible in the dreams of a Jay Gatsby or Willy Wonka, yet it stands fully realized between Spring Street and Broadway.

The building has lent itself well to film and fiction, most likely due to its inspirational roots. The Bradbury's construction is thought to have sprung from Edward Bellamy's 1887 novel Looking Backward, which illustrates a futuristic building constructed in the year 2000, featuring "a vast hall full of light received...from the dome, the point of which was a hundred feet above" — a 130-year-old description that perfectly matches the building's luminescent lobby today. The Bradbury is also prominently featured in many cinematic classics including Chinatown and Bladerunner, standing as a treasured destination for film enthusiasts and historians alike. Besides absorbing the architectural magnificence from the first floor, "visitors are encouraged to explore the back (east) side of the building, whose hallway leads out to Biddy Mason Park", a hidden park known to few, Scottow explains. Directly across the street reside Grand Central Market and the impressive Million Dollar Theatre, for continued historic entertainment.

So, seize the chance to fall down the rabbit hole, tour the chocolate factory, even reach the green light at the end of the dock with a visit to the iconic Bradbury. It may have come from fiction, but it is very real, and it's waiting.

FIND THEM HERE:
304 S Broadway
laconservancy.org/locations/bradbury-building



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POUR HAUS WINE BAR

IT'S FIVE O'CLOCK ALWAYS

Written By Jessica Flores
Photographed By Caleb Thal

Hidden in a quiet neighborhood near Industrial and Mateo St lives Pour Haus Wine Bar—a non-typical wine bar locals call home. With dimmed lights, wine books, board games, wine bottles displayed on the walls mimicking a museum, and smooth music playing softly, it is inevitable you will feel relaxed with just one step through the doors. Just like you would in your very own home.

Pour Haus Wine Bar was created 5 years ago being one of the very few to deliver fine wines at reasonable prices in L.A.'s Arts District. Lorena Porras, the owner of Pour Haus, began the company coming from the wine and restaurant business. She realized that there were not many

wine bars in East L.A., let alone one that didn't feel intimidating. "Wine can be overwhelming. To not know about it, it can be intimidating," she says. With that in mind, she wanted to create a space for locals to enjoy a glass of wine and have a fun experience, hence the board games available. Not only are customers guaranteed a fun time, they can also expect surprising prices. There is a section on the wall where handpicked wines are available for purchase at only \$10. "My goal is to always have affordable prices," Porras says.

You can also order by the glass, which Porras mentioned that they were one of the first bars to offer this. Not only are their wines good, but their food also brings in a lot of traffic. With catchy names such as the Peppadew Pepper Poppers, Slice of Pi (which is priced at \$3.14159 each), and the Vietnam-nom sandwich, you are guaranteed a good laugh. However, it is their popular dish of oxtail tacos that customers love. "[They're] so easy and go with a lot of stuff," Porras mentions. One of their popular wines is their house brand red wine called Chingadera—which is a Spanish word that translates to

'piece of shit.'

Does it get any better? Yes, it does. Pour Haus offers special events for the community: Wine School'ed! and Sunday Brunch. Wine School'ed are monthly wine classes that bring together improv and education. Being a wine expert herself, Porras wanted to do something different. She mentioned that wine classes can be super boring so she had to challenge herself: "How could I make learning about wine be fun?" With that, improv actors are there every month to play, have fun, and allow customers to learn. "You're laughing, wine tasting... customers have a ball," she says.

It's the small things that matter. This is why, according to Porras, 50% of their customers are regulars. This is why she and the servers at Pour Haus know so many people by their names. "To have a repeat customer, I knew I was doing my job right."

FIND THEM HERE:
1820 Industrial St.
pourhauswinebar.com

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Robert Rauschenberg, *Coca Cola Plan*, 1956, pencil on paper, oil on three Coca-Cola bottles, wood nevel cap, and cast metal wings on wood structure, 28 3/4 x 28 1/4 x 15 1/2 in. (87.9 x 64.1 x 14 cm), The Museum of Contemporary Art, Los Angeles, The Planza Collection

DOWNTOWN EVENT CALENDAR OCTOBER 2016

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p>2 SHOP WALK DTLA Historic Core ALL DAY</p> <p>A day-long community block by block party of tours, discounts, special promotions, pop-ups, happy hours, and in-store events.</p>	<p>3 DOUG AITKEN ELECTRIC EARTH MOCA Geffen Contemporary 152 N Central Ave. 11AM – 6PM</p> <p>For more than 20 years, Doug Aitken has shifted the perception and location of images and narratives, check out his multichannel video installations, sculptures, and architectural works</p>	<p>4 ANI DIFRANCO Orpheum 842 S Broadway 6PM</p> <p>TThe Righteous Babe returns to the Orpheum stage for 1 night only.</p>	<p>5 ARRAY @ THE BROAD: CLAUDINE Redcat 631 W 2nd St. 8PM</p> <p>Ongoing series featuring classic and contemporary films curated with an eye toward the intersection of art, history and cultural identity.</p>	<p>6 TALK SHOP: JOANNA WATERFALL Lumi HQ 3828 S Santa Fe Ave. 7PM</p> <p>Hear from Yellow Conference founder, Joanna Waterfall, about LA's growing community of design-minded entrepreneurial women.</p>	<p>7 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>8 DAVID LYNCH'S FESTIVAL OF DISRUPTION The Theatre at Ace Hotel 929 S Broadway</p> <p>David Lynch curates 2 days worth of music, rare film, and talks, with actors, artists, and musicians.</p>
<p>9 SMORGASBURG Alameda Produce Market 746 Market Ct. 10AM – 6PM</p> <p>Another amazing LA Smorgasburg lineup! The list of vendors is so impressive that this is an absolute must-attend event for all Downtowners.</p>	<p>10 FRENCH HORN Rebellion Resident 428 S Hewitt St. 8PM</p> <p>The Brooklyn-based indie electro-funk duo bring their multi-layered pop choruses, funky bass lines and irresistible synth riffs to the Arts District.</p>	<p>11 THE MAKERS Seven Grand 515 W 7th St. 10PM</p> <p>Smooth, improvised jazz and even smoother whiskey, upstairs.</p>	<p>12 ZHU Shrine Auditorium 665 W Jefferson 8PM</p> <p>You've heard these songs before. Smooth, electro beats performed live all night to dance and lose your mind to.</p>	<p>13 ART TALK ROSKI TALK: JULIE MEHRETU + STEVEN NELSON The Oculus Hall at The Broad 221 S. Grand Ave. 7PM</p> <p>Broad collection artist and one of the most exciting painters working today, Julie Mehretu, will be in conversation with Steven Nelson.</p>	<p>14 FLIGHT FACILITIES The Mayan 1038 S. Hill St. 9PM</p> <p>After the surprise release of their debut album <i>Down To Earth</i>, Flight Facilities show no sign of slowing down.</p>	<p>15 RJD2 The Novo DTLA 800 W Olympic Blvd 8PM</p> <p>For over 15 years the experimental hip hop artist has been flying high, inspiring a new genre of beats.</p>
<p>16 ROSÉ ALL DAY Westbound 300 S Santa Fe Ave. ALL DAY</p> <p>Ladies, get ready. This is what brunch dreams are made of.</p>	<p>17 MOIST MONDAY La Cita Bar 336 S Hill St. 7 – 10PM</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>18 CELEBRATE LA Grand Park 800 W Olympic Blvd. 6 – 9PM</p> <p>Toast the future of LA with the region's movers and shakers. There will be food trucks, sweet treats, cocktails, and swag.</p>	<p>19 WINYL The Standard 550 S Flower St. 6 – 9PM</p> <p>Served loud and paired with wine: wine + vinyl is a perfect pairing.</p>	<p>20 STRAIGHT UP & DIRTY The Standard 550 S Flower St. 7 – 10PM</p> <p>Martini nights in the lobby lounge. Naked, shaken, and stirred.</p>	<p>21 CLUB UNDERGROUND Grand Star Jazz Club 943 Sun Mun Way 9PM</p> <p>LA's Premiere Indie, New Wave, Post-Punk, Britpop, and Synth-Pop Club. RSVP Online. So London...</p>	<p>22 TRANSNATION QUEEN USA 2016 The Theatre at Ace Hotel 929 S Broadway 8PM</p> <p>Queen USA celebrates the heights of transgender beauty culture and identity in grand pageant tradition.</p>
<p>23 NPR: POP CULTURE HAPPY HOUR The Regent Theatre 448 S Main St. 7PM</p> <p>The Pop Culture Happy Hour West Coast tour features special guests and quiz games celebrating all things we love about pop culture.</p>	<p>24 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>25 TOM ODELL Belasco 1050 S Hill St. 7PM</p> <p>English pop singer-songwriter swoons DTLA with his melodic melodies.</p>	<p>26 LUCHA VA VOOM Mayan 1038 South Hill St. 7PM</p> <p>Mexican Masked Wrestling, Striptease & Comedy collide. You won't be able to unsee it.</p>	<p>27 UNICEF MASQUERADE BALL Clifton's Cafeteria 648 S Broadway 8PM</p> <p>Admit it, you've always wanted to go to a masquerade ball. Do it for a good cause.</p>	<p>28 BALANCE & COMPOSURE The Regent Theatre 448 S Main St. 8PM</p> <p>Balance and Composure return once again to push the boundaries of their music with driving riffs and intensely passionate vocals.</p>	<p>29 GRAND AVE ARTS Grand Ave ALL DAY</p> <p>The one day of the year when all of Grand Ave world class arts spaces are free and open to the public. Get cultured.</p>
<p>30 ALL SAINTS EVE COSTUME BALL The Mayan 1038 S Hill St. 8PM</p> <p>Celebrate Halloween a day early in one of LA's most mysterious venues.</p>	<p>31 NOSFERATU: A SYMPHONY OF HORROR The Theatre at Ace Hotel 929 S Broadway 8PM</p> <p>With striking imagery that has burrowed into dark corners, F.W. Murnau's 1922 silent classic <i>Nosferatu</i>.</p>	<p>1 TACOS & TRIVIA TUESDAYS Angel City Brewery 216 S Alameda St. 7PM</p> <p>Taqueria El Severo will be serving up their grilled tacos outside, while inside will be an ongoing game of trivia from King Trivia.</p>	<p>2 LOW END THEORY The Airliner 2419 N Broadway 9:30PM – 1:30AM</p> <p>Weekly experimental hip hop and electronic music. Bring earplugs, the beats show no mercy.</p>	<p>3 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>4 GUERRILLA TACOS Blacktop Coffee 826 E 3rd St. 10AM – 2PM</p> <p>The freshest food truck filling stomachs. The Guerrillas use fresh, seasonal produce and their menu, like location, is prone to change on the daily.</p>	<p>5 MICKALENE THOMAS: DO I LOOK LIKE A LADY? MOCA 250 S Grand Ave. ALL DAY</p> <p>Portraits featured alongside an installation inspired by 1970s domestic interiors weaves together a chorus of black female performers, past and present.</p>



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