

# DOWNTOWNER<sup>®</sup>

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

PAGE 4

## AIRBNB OPEN

This month, our city welcomes guests and hosts from over 100 countries for a 3-day festival to celebrate LA. Let's show them a good time.



### COMFORT LA

Serving late night patrons their original family recipes and "That Sauce," Comfort LA is here to warm hearts and feed souls.

PAGE 6

### DOWNTOWN MAP

PAGE 12

### EVENT CALENDAR

PAGE 23

### EL DORADO

After six years of careful renovation, El Dorado Bar opens beneath ground to reveal a bar that revives the historic building's original soul.

PAGE 8



IN THIS ISSUE

- 4 AIRBNB OPEN
- 6 COMFORT LA
- 8 EL DORADO
- 10 HAUSER WIRTH & SCHIMMEL
- 12 MAP OF DOWNTOWN
- 14 MEX PERU GIPSY
- 16 THE STANDARD HOTEL
- 18 LASA
- 20 WESTBOUND
- 23 EVENT CALENDAR

# LONG LIVE DOWNTOWN

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

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— ferroconcrete.com —

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# STREET STYLE

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Mateo St.

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# AIRBNB OPEN

## BE OUR GUEST

Written By Rayna Jensen  
Images Provided By Airbnb

This month, our little corner of the city will host the largest festival of travel and hospitality in the world. The third annual Airbnb Open, previously held in San Francisco and then Paris, will take place Downtown November 17-19.

“The event is really meant to celebrate the transformative nature of travel,” says Chip Conley, Airbnb’s Head of Global Hospitality, “as well as the transformative nature of being a host, of offering hospitality to someone else in the world.”

Guests and hosts from more than 100 countries will be at the event. Local hosts will open their homes for attendees to visit and give neighborhood tours throughout the city. There will be keynote speeches from Airbnb founders and supporters, including “Eat, Pray Love” author Elizabeth Gilbert, Airbnb enthusiast Gwyneth Paltrow, and former U.S. Attorney General Eric Holder, who will discuss topics ranging from hospitality to cultural diversity.

“We think [Downtown] is the most dynamic and evolving part of the greater L.A. area,” Conley says of his location choice for the Open. “It really represents the creative spirit that makes Los Angeles what it is.”

It’s an apt fit: Of all the local spaces listed on Airbnb, the homes and lofts of Downtown tend to capture a segment of the city’s history that other neighborhoods can’t. Some of the city’s oldest landmarks are located here, like Olvera Street, the Bradbury Building, and the Million Dollar Theater, one of the first movie palaces built in the whole country. Yet Downtown is also home to some of the most rapidly evolving developments. Guests looking to stay here will find listings that range from classic industrial to sleek and modern, as well as businesses that reflect our diverse mix of people and cultures. In Downtown, sometimes all of these variations will coexist within just one block. It’s the unique patchwork aesthetic that the entire city is famous for.

“You go to a city like Paris, and you sort of know where to find the landmarks,” Conley says. “But L.A.’s landmarks are less obvious, there are so many hidden treasures. It’s the kind of place where you might really want a host who can show you how to explore the city.”

Yet the Open is not only intended for us and those we host — it’s a way of celebrating and showcasing the entire city, beyond its Airbnb users’ circle. Just the Saturday Night Spotlight alone, a street festival that will include live music, the premiere of the new film “La La Land,” and a Cirque du Soleil performance, might be one of the most fun events in the Broadway District this year.

To check out the event and buy passes, visit [airbnbopen.com](http://airbnbopen.com).

JOIN THE FUN:  
826 S Broadway  
[airbnbopen.com](http://airbnbopen.com)







# COMFORT LA

## SOUL FOOD STAPLES

Written By Ivan Navarro  
Photographed By Jack Strutz

We've all been there. An idea so simple, so right, that it's hard to believe it's new. The components of its DNA are frustratingly obvious. It raises questions such as: Why didn't anyone think of this sooner? Why didn't I think of this? But when you're devouring a spoonful of creamy mac and cheese or savoring perfectly crunchy organic wings, you're happy someone already thought of it. In the case of elevated original family recipes served to the sounds of R&B in a convivial Skid Row space, that someone would be Comfort LA.

The name doesn't automatically conjure up sights and images? Let me explain: Think wafting aromas of cornbread, communal dining tables and a delicious menu of soul food staples including candied yams, chicken and waffles, and collard greens. Carefully put together by chef Jeremy McBryde, the menu is a collection of family recipes and flavors from his childhood in native Cleveland, cleaned up and served hot. "It's an extension of us. When you come here, we want you to feel like family," McBryde explains.

It's an invitation that has not gone unaccepted. From its first iteration as a weekend pick-up window in the Arts District on, Comfort LA experienced instant popularity among late-night revelers who quickly spread the word. "I

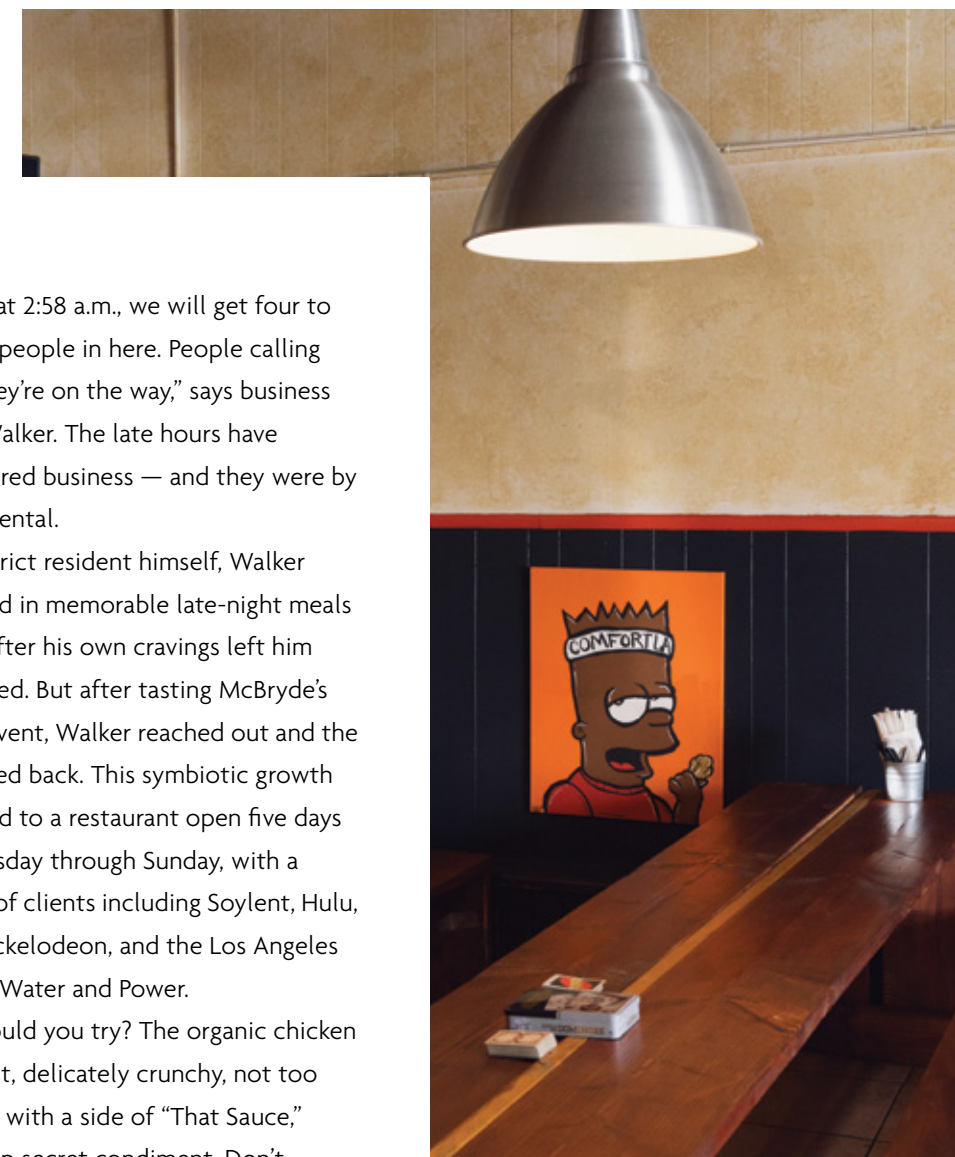
guarantee that at 2:58 a.m., we will get four to five orders and people in here. People calling us, telling us they're on the way," says business partner Mark Walker. The late hours have certainly bolstered business — and they were by no means accidental.

An Arts District resident himself, Walker realized the void in memorable late-night meals in Downtown after his own cravings left him feeling uninspired. But after tasting McBryde's catering at an event, Walker reached out and the two never looked back. This symbiotic growth has now evolved to a restaurant open five days a week, Wednesday through Sunday, with a catering roster of clients including Soylent, Hulu, Haute Look, Nickelodeon, and the Los Angeles Department of Water and Power.

So what should you try? The organic chicken wings are a must, delicately crunchy, not too oily, and served with a side of "That Sauce," Comfort LA's top secret condiment. Don't pass on the complementary yet individually rich Clean Mean Greens and Cousin Kina's Mac N Cheese. The house fries are highly recommended as a shared item or starter. The corn bread is served two ways, Original Down Home Cornbread or Auntie Myrtle style, which comes filled with meat. Luckily, you can sample a heaping portion of each as a plate.

Depending on the time of day you visit, the vibe may be quiet or lively, but to McBryde, it's zero frills and all the same. "It's dope. It's a melting pot. It's an experience that people come for. We provide an outlet for people to come eat good and chill."

FIND THEM HERE:  
1110 E 7th St.  
comfortla.net







# EL DORADO

## A BAR'S BARE BONES

Written By Brian Chernick  
Photographed By Eric Cacioppo

True to form. Hospitality. Damn good drinks. These are the essential ingredients to crafting a fine bar, according to mastermind Rio Hackford, who has been tirelessly working on his latest concoction, El Dorado, in the historic core of Downtown Los Angeles.

Born out of an unparalleled passion for materials and history, El Dorado has been in the making for well over six years. Much of that time was spent fine-tuning the core aesthetic of the bar.

When discussing the origin story of El Dorado, Hackford speaks with the language of an archeologist. "You go back and find the bones of the building," Hackford explains. "We start with the history of the building, find out when it was built and the history on it."

Precisely, what he means is spending hours digging through the Los Angeles Public Library, reading old newspapers and excavating the basements of old hotels, all in order to uncover "the bare bones of what you're working with."

What Hackford discovered were classic Batchelder tiles, rich walnut wood and an art deco design perfectly suited for reviving the building's original soul while staying true to L.A.'s history.

The subtle details, such as the polished gold and tin ceiling, which hangs over the dark walnut wood bar like the foil wrapper encasing a decadent chocolate, give the place a feeling of consistency and wholeness, a sensation that everything is in its right place.

This isn't by accident. Hackford didn't just stumble into this world like a patron coming out of a dive bar. El Dorado reflects the dedication of



a lifetime: from Hackford's '80s job as a bouncer for Three Clubs, to his role in the quintessential 1996 L.A. bar scene movie "Swingers", to his series of fine-crafted lounges in San Francisco (Homestead), New Orleans (One Eyed Jack, El Matador, Pal's Lounge) and his hometown Los Angeles (Monty, El Dorado).

Through these past experiences, Hackford has been able to bring together a cast capable of realizing his visions of great bars and lounges.

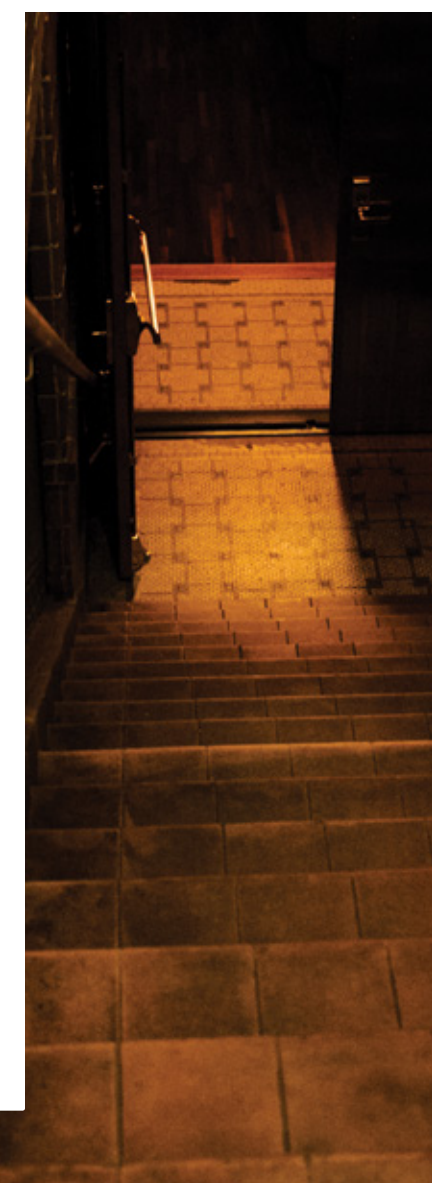
For El Dorado, this cast has been "like the super group to build this from scratch," Hackford says, referring to Dave Neupert, Raub Shapiro and Jim Peres, who have all worked with him on previous projects. "To have these guys supporting me and making it come to life is awesome."

He also teamed up with expert cocktail craftsmen Peter Barriga and Clay Wendel. These two specialize in homemade bitters, in-house syrups and fresh juices for the bar's range of cocktails. The bar's namesake, El Dorado, features a well-balanced and simple combination of tequila, honey syrup, lime, and bitters.

Hackford might have developed his taste for "down-and-dirty" dive bars knocking back drinks with Charles Bukowski, but it were his frequent trips to New Orleans that helped refine a Southern hospitality that Hackford instills in every one of his establishments. "The South definitely taught me a lot about attitudes, getting rid of pretensions and being open and friendly," Hackford says. "We want to be welcoming to all."

This is not just apparent in the friendly staff of El Dorado, but also in the inclusivity and reasonable pricing of the drinks. (Happy hour lasts until 10 p.m. and offers Tecates, Highlives and more at \$2 a pop.) "I opened bars because I want a place to drink at," Hackford confesses. And thanks to his expertise and meticulous drive for authenticity, there is no better place to drink.

FIND THEM HERE:  
416 S Spring St.  
eldo-stowaway.com







## HAUSER WIRTH & SCHIMMEL

### A PLACE TO CALL COOL

Written By Sophie He  
Photographed By Caleb Thal

A new complex, its exterior pristine-white and auspicious, has taken over nearly an entire block of the Arts District. You've seen the 30-foot-tall rose, an installation from Isa Genzken, peeking out of its courtyard. Or maybe you first stumbled upon the space earlier this year, when Shinique Smith's hanging braids of texture and color caught your eye from across the street and drew you into the breezeway. Or maybe you've been following Hauser & Wirth's global expansion for quite some time now, and with the debut of the franchise's sixth gallery, manned by the Wirths, Paul McCarthy, and former MOCA curator Paul Schimmel, it may come as no surprise to you that Hauser Wirth & Schimmel has become one of this year's most highly-anticipated additions to the L.A. art scene.

Since opening in late March, the gallery has transformed the 100,000-square-foot sprawl formerly owned by the 1880s Globe Grain & Milling Company into a veritable, multi-purpose compound. The factory, which was once a major flour producer, is now equal parts gallery, restaurant, bookstore, and local watering hole. The flour tower, with its original machinery preserved, remains in the heart of the complex.

Accessibility was a determining factor in designing the space, which, with its courtyard, communal benches, open-air breezeways, and free Wi-Fi, feels more like a public square than a commercial gallery. According to Senior Director Stacen Berg, it took years to find the right place, but after scoping out duck processing factories, freezer storage plants, and a myriad of other curious relics around the neighborhood, it was the old Globe Grain & Milling Company property that did them in. "We always wanted

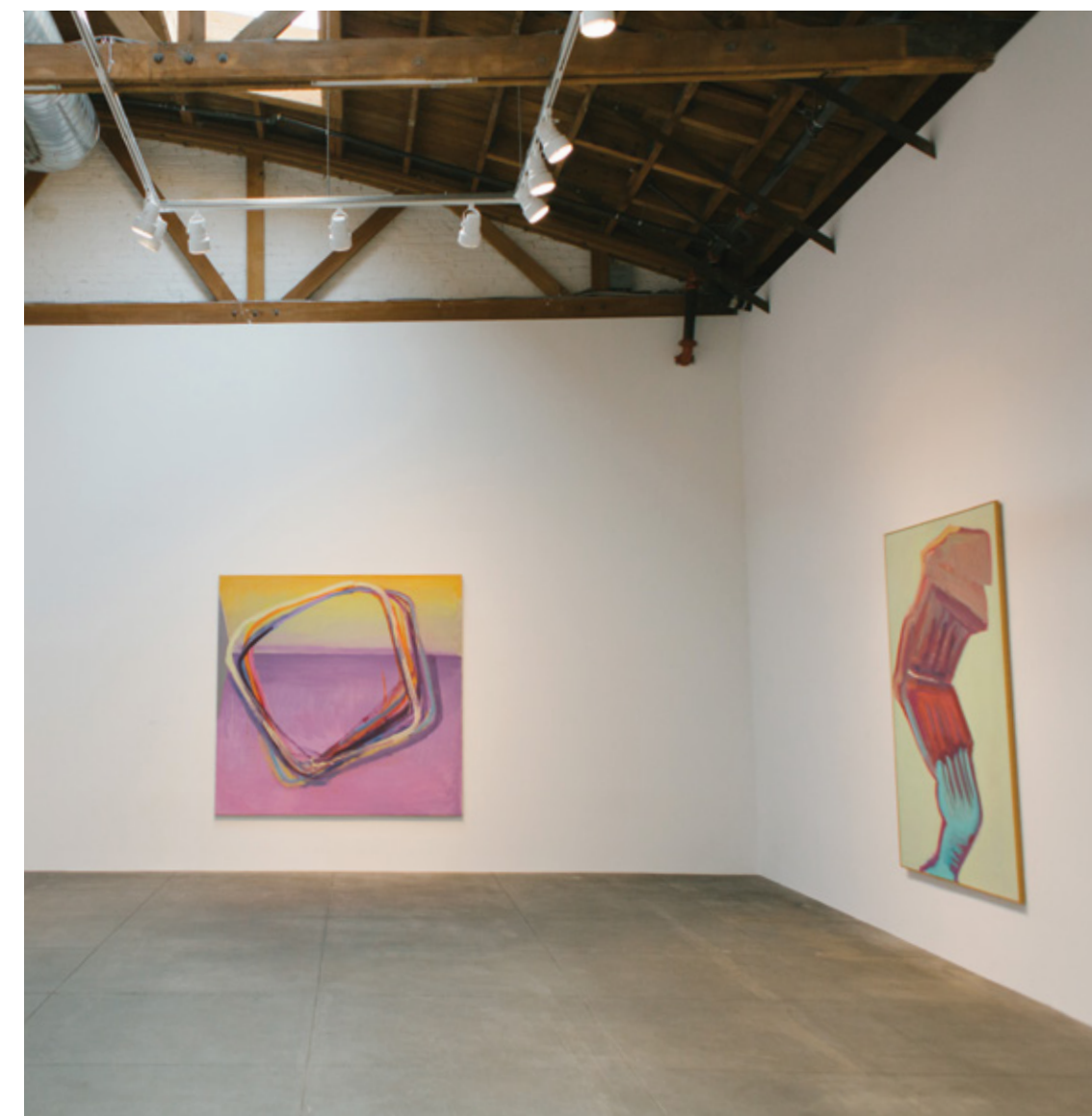
to make the gallery a destination where you come and spend time," said Berg. "With this space, the vision grew to more than what we had originally imagined. It was the perfect spot."

Last month's grand opening of Manuela, the gallery's flagship restaurant, completed the team's idyllic vision of an urban home away from home. Headed by chef Wes Whitsell of Gjelina and Osteria La Buca, the centrally located eatery brings sustainable Southern cooking to the table, harkening a rustic farmhouse flavor akin to the gallery's Somerset outpost. Enjoy potent main dishes like fried quail, deer burger and baby back ribs smoked in-house, as well as sides like collard greens, okra, and squash, all within a beautiful, marbled space accented with brass. Across the courtyard, you'll find a community garden, where the kitchen sources its fruits, veggies, and herbs, right beside a neon light installation from London artist Martin Creed. And of course, you'll want to say hi to the infamous chickens.

For the remainder of the year, the gallery will be showing ongoing exhibitions surveying the works of assemblage artist Isa Genzken and painter Maria Lassnig, as well as a group show featuring Dadaists Kurt Schwitters, Hans Arp, and Joan Miró. In the new year, the gallery will feature a large-scale retrospective on the late California artist Jason Rhoades, one of the first since his death, as well as a bevy of immersive educational programs across the board. The free program includes artist and critic lectures, hands-on workshops, family activities, music performances, film screenings, and small plays, all of which will take place in the gallery's multi-use education room located in the attic space of the mill.

"A lot of times, you'll walk by a gallery when it's closed, and you can't see in," says Aandrea Stang, Hauser Wirth & Schimmel's Head of Education. "We keep our shades up at night. We want people to see in. We don't want people to feel like this is a place they're closed off from."

FIND THEM HERE:  
901 E 3rd St.  
hauserwirthschimmel.com







# DRINK

A

**EL DORADO**  
416 S Spring St.  
eldo-stowaway.com

B

**THE STANDARD HOTEL**  
550 S Flower St.  
standardhotels.com

C

**WESTBOUND**  
300 S Santa Fe Ave.  
westbounddla.com



# EAT

D

**COMFORT LA**  
1110 E 7th St.  
comfortla.net

E

**MEX PERU GIPSY**  
414 E 12th St.  
(213) 748-1773

F

**LASA**  
727 N Broadway #120  
lasa-la.com



# MOVE

G

**AIRBNB OPEN**  
826 S Broadway  
airbnbopen.com

H

**HAUSER WIRTH & SCHIMMEL**  
901 E 3rd St.  
hauserwirthschimmel.com

- CITY STREETS
- FREEWAYS
- LA RIVER
- M METRO RAIL STATIONS

\*MAP SIMPLIFIED & NOT TO SCALE



# DOWNTOWN FAVORITES

1

**THE PACIFIC SEAS AT CLIFTON'S**  
648 S. Broadway — [cliftonsla.com](http://cliftonsla.com)  
Inside the whimsical Clifton's Cafeteria is a new tiki inspired bar giving a nod to the 60s era of Polynesian glamour. Guests will enjoy rum-spiked drinks and seafood focused bites, now that's the spirit of aloha.

2

**WHISKEY ROOM AT MIRO**  
888 Wilshire Blvd. — [mirorestaurant.com](http://mirorestaurant.com)  
Beneath the mid-century modern restaurant lies an intimate whiskey room for the curious and connoisseurs of rare whiskies. Choose from over 100 whiskies to sniff, sip, and taste.

3

**MULTIPLY**  
200 S Hill St. — [multiply.la](http://multiply.la)  
New craft cocktail and small bite shop with a cocktail menu that features the entire color spectrum. Try the Brown cocktail with Jameson caskmates, cold brew, vanilla syrup, condensed milk, and cinnamon sugar.

4

**WAKE & LATE**  
105 E 6th St. — [wakeandlate.com](http://wakeandlate.com)  
A convenient new cafe and delivery concept right on 6th and Main. Get perfectly timed breakfast burritos and bowls or late night burgers and salads delivered right to the palm of your hungry little hands.

5

**SALT & STRAW**  
829 E 3rd St. — [saltandstraw.com](http://saltandstraw.com)  
Portland's finest scoops unlikely flavors like Avocado & Strawberry, Black Olive Brittle & Goat Cheese, and Honey Lavender. Challenge your tastebuds or opt for an extra creamy serving of Single Origin Amadeus Vanilla.

6

**633 CAFE**  
633 South Spring St. — (213) 628-3840  
Southern, Caribbean goodness serving creamy jerk chicken, gouda mac 'n cheese, and other savory dishes. Come here on the weekends to get your late night fix.

7

**MYKITA**  
847 South Broadway — [mykita.com](http://mykita.com)  
High-end sunglasses and eyewear shop from Berlin. The shopping experience is just as sleek as its designs. Come here for new frames to cherish, not wear to the theme park.

8

**A SHOP CALLED QUEST**  
300 S Santa Fe Ave. Unit B — [ashopcalledquest.com](http://ashopcalledquest.com)  
Spend a couple hours browsing the huge selection of comics, toys, and collectibles. With a name like A Shop Called Quest, we'll be sure to ask if we can kick it?

9

**HOLIDAY COLLECTIVE AT ROW DTLA**  
777 S Alameda St. — [rowdla.com](http://rowdla.com)  
Starting November, check out a curated selection of retailers ranging from accessories, lifestyle, to interiors at Row DTLA's Holiday Collective.





# MEX PERU GIPSY

STANDING THE TASTE OF TIME

Written By Linda Hosmer  
Photographed By Kort Havens

The face of Los Angeles is always getting some kind of makeover. Every weekend, new shops and restaurants replace the old ones, sometimes overnight. But there's one restaurant right by Santee Alley that has weathered all the development storms for three decades. Welcome to Mex Peru Gipsy.

"By the grace of God and our hard work we're still here after 34 years," says Mex Peru Gipsy's owner Juan Alfaro in Spanish. Alfaro was born in Peru and came to Los Angeles to work in kitchens. Then, in 1982, he got the opportunity to become the owner of a coffee shop, where he served the deal-hunting swarms from Santee Alley quick bites like donuts, tacos, and burritos. But his customers wanted more. "As society changed, we had to change as well," Alfaro says of the time when he started noticing that the crowds wanted bigger Mexican dishes. So Alfaro started composing more complete meals like the carne asada, done his way and topped with mushrooms and onions.

Today, the name of the tiny, studio apartment-sized restaurant let's you in on the kind of food you can get here: Mexican, Peruvian, and Gypsy. You would think tackling three different palates under one roof would be tough to nail down, but Alfaro and his crew do it so well that this place is packed when lunch rolls around. Customers quickly flock to the small counter that snakes around the open kitchen. Before you know it, they're handing back their once packed plates

practically licked clean — pretty much the only restaurant review that counts.

Alfaro's bestseller is — no surprise — his Peruvian lomo saltado. If you're Peruvian, you'll know that the lomo saltado here is legit and possibly the best in the city. If you're not, well, you're welcome. You just found your new favorite thing to eat. Just make sure to pour some of the green aji sauce on it. It will pump up the flavors waiting to be unleashed in this marinated meat and french fries stir-fry.

The other things your mouth deserves to try here are the fresh ceviche (perfect on a hot day), the chicken sandwich and the Gypsy dish Alfaro recommends to lovers of spicy food: the pork chop with spicy mole. Have your Inca Cola on standby — you'll need it.

"I like hole-in-the-walls, those are the gems in the city. And I like that guy, he's just so genuine. It's from the heart," says Elaine Dunton, a second-time customer who brought her girlfriends this time around. Alfaro's passion for feeding people shows, and it's why he's seen generations roll through his restaurant. The little kids that once used to get dragged in by their parents are now coming back to check in on Alfaro by choice, sometimes with kids of their own. Alfaro is always smiling and treats everyone like family, especially his small crew of workers.

"I see my business like a soccer team, I run with them," Alfaro says. That means he's sweeping, cleaning, and helping wherever he can, working with his team "shoulder to shoulder."

At the age when most people are slowly retiring, Alfaro instead is grateful that he still has the health and strength to serve you the best of three cultures.

FIND THEM HERE:  
414 E 12th St.  
(213) 748-1773

WATCH THE VIDEO FEATURETTE:  
[ladowntowner.com/mex-peru-gipsy](http://ladowntowner.com/mex-peru-gipsy)







# THE STANDARD HOTEL

## DRINKING THE 1 NIGHT STANDARD

Written By Jessica Flores  
Photographed By Stephen LaMarche

There is nothing standard about experiencing the Standard in Downtown Los Angeles, whether you're staying there for a night, or simply stopping by for a quick drink. Built in 1956, the hotel's building, which once served as the Superior Oil headquarters, will take you back in time with just one foot through the door. Walking from room to room and appreciating the unique designs will make you feel as if you're passing through different periods of time – an impression sure to diminish the standard experience most hotels would leave you with.

Amanda Hale de Jesus, Director of Marketing at the Standard, described the hotel as “a family that has five different children.” The Standard is known for being the go-to spot for drinks because of the different bars it offers to its customers: the lobby, 24/7 Restaurant DTLA, SPiN Standard, the Biergarten and the rooftop.

Let's start with the lobby and its relaxed ambience, which lends itself for far more to it than just lounging. Actress, model, and songwriter C.C. Sheffield hosts Vinyl Wednesdays (think wine and vinyl) from 7–10PM Accompanied by charcuterie and wine tastings from Silverlake Wine, Sheffield plays albums from first to last track, “the way they were intended to be spun.” On Thursdays, it's either Straight Up & Dirty or nothing. From 7–10PM, the lobby hosts martini nights with live music. In case you're not in the mood for a drink, the lobby also serves Hermanos Coffee from 8AM–2PM. In a space filled with bright pink couches and marble floors, you are

more than likely to lounge, drink, and marvel over the beautiful design of the room.

Just a few steps away from the lobby lives the 24/7 Restaurant, a retro-inspired room that will make you feel like you're in a scene from “American Hustle.” Its fried cauliflower is the “best drinking food you can have,” Hale said. Try it with an Autumnal cocktail, and you'll also get to taste one of the restaurant's most popular drinks from its seasonal menu.

The SPiN Standard is the hotel's fully-decked ping-pong club. If you're looking for a more casual spot, this is the place to be. You can play a game of ping-pong while sipping on a delicious chocolate-chili martini. The SPiN also offers exciting events such as Laugh Out Loud-nights, friendly tournaments, dance parties, and, the most recent addition, StandardVotes, an event where people watch the presidential debates and play the infamous debate bingo game.

The Standard's Biergarten opened in 2012 and was inspired by the Standard in New York. Austrian chef Kurt Gutenbrunner offers German classics, served with some of the hotel's best drinks. The Berlin Sazerac is made of honey bourbon, brandy, absinthe, and Peychaud's Bitters. “The absinthe gives a nice touch... it has a unique, exotic taste that not many other drinks have,” said Alastair, one of the bartenders at the Biergarten.

Last but not least, the rooftop bar is what most people are attracted to. How can you not love the rooftop with its breathtaking view of Los Angeles? Hale said it's known as the “number one rooftop” for size, its summer pool parties, and its good music selection. Ryan Allen Carrillo, the Standard's Food and Beverage Director, said that his favorite part of the rooftop is the view. “It's so scenery, [such] a people watching place.” “The brand is known for pushing boundaries, setting trends, and really good pool parties,” Hale said. But see for yourself: The Standard will manage to make your quick stop for a drink mean something more in a fearless way.

FIND THEM HERE:  
550 S Flower St.  
standardhotels.com







# LASA

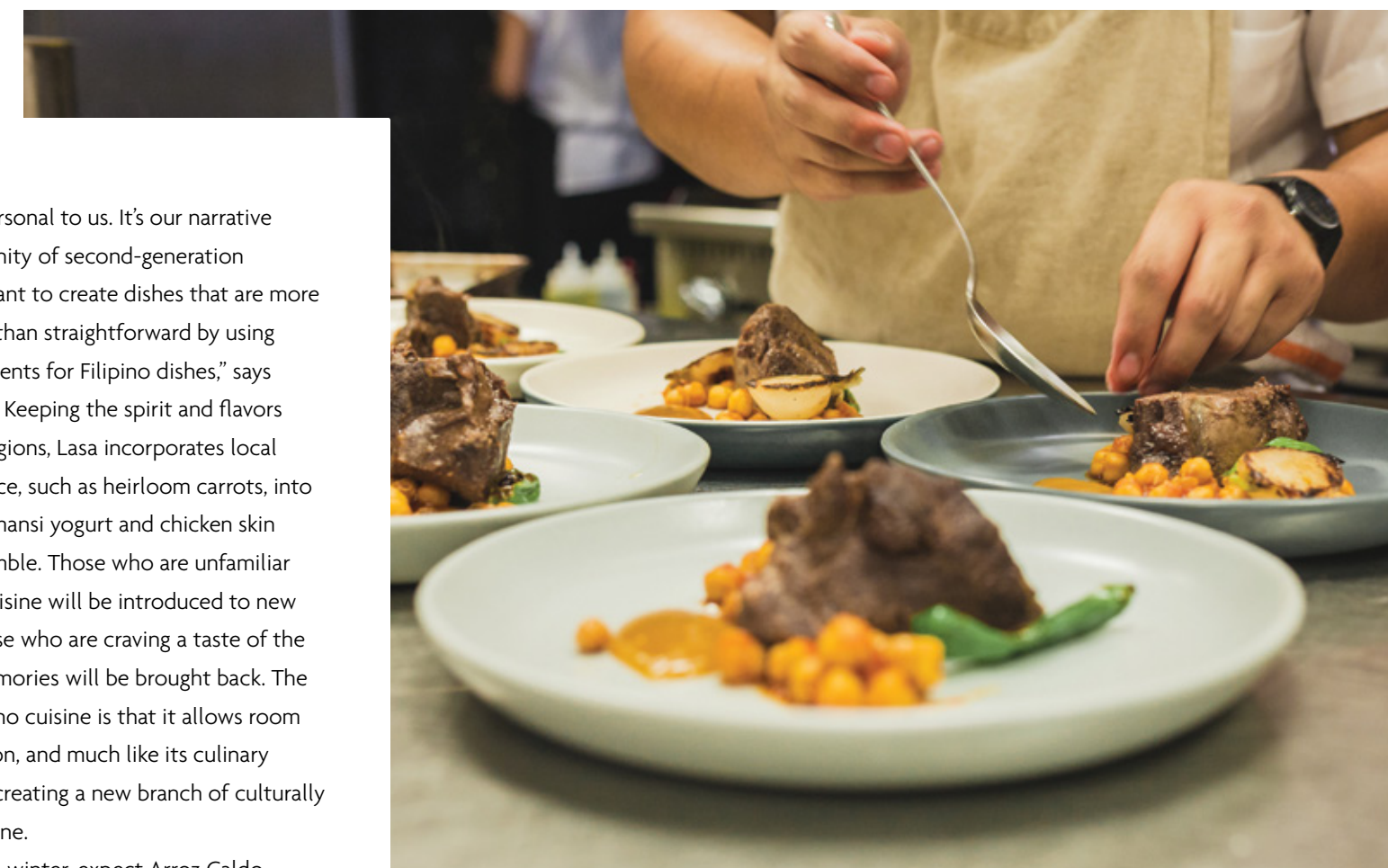
## LA FAVORS FILIPINO FLAVORS

Written By Janica de Guzman  
Photographed By Oriana Koren

Influenced by early Spanish colonization and Chinese merchants, the uniqueness of traditional Filipino food was inspired by Latin and Asian culture. Common stews and braises were given the Filipino treatment by improvising with local ingredients, such as a cup of palm vinegar, a spoonful of sugar, or a startling amount of garlic. The results are complex flavor profiles ranging from sour, to sweet, to salty and generating one powerful kick to the taste buds.

Lasa, meaning “the taste” in Tagalog, is the prix fixe Filipino concept by brothers Chase and Chad Valencia at Unit 120, Chinatown’s culinary incubator designed to test new concepts and menus. Now on its 10th menu, Lasa has been proving great success for a cuisine that’s rarely explored outside of nanay’s (or mom’s) kitchen.

“How can we approach Filipino food in a different way?” is a question the Valencia brothers have been exploring since 2010. They had grown up tasting Filipino flavors that are found within other cuisines – like the acidic taste of vinegar found in ceviche and the sweet ‘n’ savory marinade saturated in meats – yet never stood out as a culinary competitor by themselves. Equipped with optimism and a surplus of Filipino cookbooks, the Valencias spent a few years researching and defining what the food they grew up with means to second-generation California-born Filipinos. In 2013, they opened their first pop-up – and the reintroduction of Filipino food began.



“Lasa is very personal to us. It’s our narrative for our community of second-generation Filipinos. We want to create dishes that are more inspired rather than straightforward by using local LA ingredients for Filipino dishes,” says Chase Valencia. Keeping the spirit and flavors of Philippine regions, Lasa incorporates local seasonal produce, such as heirloom carrots, into preserved calamansi yogurt and chicken skin chicharron crumble. Those who are unfamiliar with Filipino cuisine will be introduced to new flavors and those who are craving a taste of the Philippines, memories will be brought back. The beauty of Filipino cuisine is that it allows room for improvisation, and much like its culinary history, Lasa is creating a new branch of culturally influenced cuisine.

This fall and winter, expect Arroz Caldo to comeback on the menu, a rice porridge highlighted by crispy duck with a leek and ginger broth. Traditionally, this dish offers warm and comforting characteristics perfect for a rainy day, yet the brothers at Lasa are giving this simple recipe a sophisticated twist.

As Los Angeles’ continues to give praise, the Valencias remain humble and thankful for the community’s support. “The industry is tough, especially trying to showcase Filipino food,” says Chase Valencia. “We’re blown away by the amount of awareness and thankful for the opportunity.”

Currently, the team is exploring the idea of introducing an à la carte menu. So in true Filipino fashion, diners can share plates and finish each other’s last bite. Until then, let the Valencias take you through a prix fixe culinary journey.

FIND THEM HERE:  
727 N Broadway #120  
lasa-la.com







## WESTBOUND

### GO WEST & UNWIND

Written By Ryan Thompson  
Photographed By Oriana Koren

Worn luggage trunks, art-deco furniture, gold-casted lighting fixtures and warm wooden finishes — if Union Station had been built in 1909, it might have looked a little something like this.

Westbound, a new arrival in the Arts District late-night scene, embraces the glitz and glamour of voyaging west long before the arrival of Amtrak. On the site of the original La Grande Station, Westbound serves curated craft cocktails and fresh small bites in an environment inspired by luxury railcars of the past.

A former master of some of Los Angeles' most fashionable drinkeries, owner Sarah Meade knows a cocktail lounge from a watering hole. When Meade decided to open her own bar, she envisioned a place where she could enjoy good company and even better drinks. That's where Westbound fills a late-night niche.

Comfortable but not stale, Westbound is made for meeting up. In a booth, at the bar, or outside overlooking the old rail yard, guests can sit back and unwind. Meet old friends or make new ones in this environment that's made for good conversation.

But what's an interesting conversation without a good drink, neither strong, nor easy-down, just well-made? This is where Westbound reigns. Beyond its design, it embraces an era where everything was well-made, including the cocktails.

Take a seat at the bar and find a carefully curated booklet of cocktails in front of you. It's divided between classics and signatures; the former, reinventions of old favorites; the latter, a collection of untypical flavors that blend surprisingly well. This menu will satisfy even the pickiest palette.

"Everything is done here with a flavor focus,"

said Dee Ann Quinones, a seasoned bartender who's made the rounds curating cocktail menus in London and New York. "L.A. has awesome food, but it's time for our cocktails to be on that level. That's what we're doing here."

Quinones curates Westbound's cocktail menu every season. She says she's not a fan of the label "mixologist," but knows how to tastefully blend vodka, yuzu, thyme, sage, and peat smoke to be "elegantly zesty." In September, she updated the menu to reflect the changing seasons, embracing autumn flavors while introducing heavier, warmer cocktails.

Serving up a sampler of her fall menu, Quinones starts with the Eastbound Plane, a modern spin on an old-school favorite. Buffalo Trace bourbon is shaken with Meletti, East India sherry, and a pinch of mandarin shrub. It's served straight up, in a coupe.

L'Automne fully embraces the flavors of the season, but beware — this is no Pumpkin Spice Latte. Served in a chilled milk jug with a straw, this cocktail is presented like an innocent milkshake. Hold on to your guilt as you sip a blend of cooled Appleton rum, Linie Aquavit, fresh apple juice, spiced syrup, Becherovka, and a whipped egg for texture. It goes down smooth, not sweet, not bitter. It's garnished with a caramelized cinnamon and nutmeg murang.

What would fall be without something to warm you up? The Pumpkin Toddy is "built like tea," and served hot in a coffee cup. Who knew pumpkin ale, Monkey Shoulder whisky, Licor 43, pumpkin spices and citrus went so well together? This drink will make you wish you lived in a colder climate zone so you had an excuse for your craving.

Westbound's fall menu is available until the end of November. After that, a special holiday themed pop-up menu will be curated.

FIND THEM HERE:  
300 S Santa Fe Ave.  
westbounddla.com



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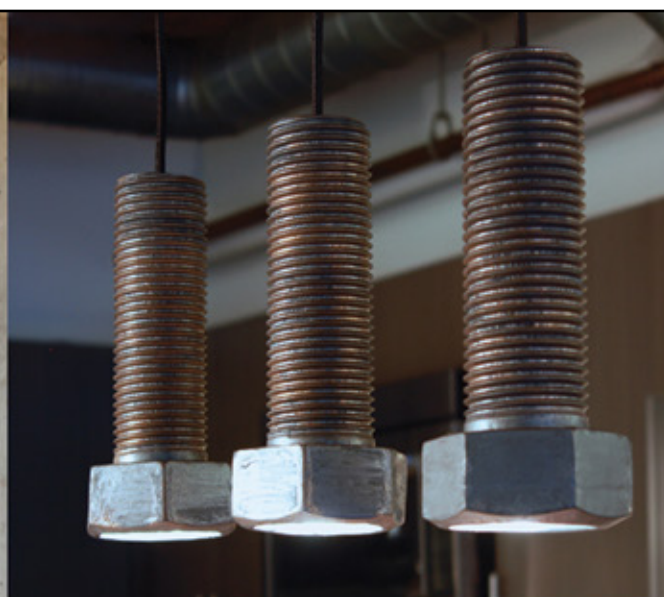
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## DOWNTOWN EVENT CALENDAR

# NOVEMBER 2016

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<b>30</b> <b>ALL SAINTS EVE COSTUME BALL</b> The Mayan 1038 S Hill St. 8PM Celebrate Halloween a day early in one of LA's most mysterious venues.	<b>31</b> <b>NOSFERATU: A SYMPHONY OF HORROR</b> The Theatre at Ace Hotel 929 S Broadway 8PM With striking imagery that has burrowed into dark corners, F.W. Murnau's 1922 silent classic Nosferatu.	<b>1</b> <b>CASPIAN</b> Teragram Ballroom 1234 W 7th St. 8PM The post-rock band performs Walking Season, a fully immersive and almost mystical sonic experience.	<b>2</b> <b>LOW END THEORY</b> The Airliner 2419 N Broadway 9:30PM - 1:30AM Weekly experimental hip hop and electronic music. Bring earplugs, the beats show no mercy.	<b>3</b> <b>FIRST THURSDAYS</b> Far East Plaza 727 N Broadway 5 - 9PM On the first Thursday of every month, Chinatown's hottest property becomes a hotbed of culinary innovation, as chefs and friends take over.	<b>4</b> <b>GUERRILLA TACOS</b> Blacktop Coffee 826 E 3rd St. 10AM - 2PM The freshest food truck filling stomachs. The Guerrillas use fresh, seasonal produce and their menu, like location, is prone to change on the daily.	<b>5</b> <b>SCREENING: ANIMATED FILMS OF MARIA LASSNIG</b> Hauser Wirth Schimmel 901 East 3rd St. 4PM Complementing the exhibition, a program presenting the artist's complete film works, spanning from 1971 to 1992.
<b>6</b> <b>EDDIE BRAVO INVITATIONAL 9</b> The Orpheum 842 S. Broadway Ave. 6PM A submission only jiu-jitsu tournament, featuring 16 light heavyweight competitors with the winner taking home a \$20,000.	<b>7</b> <b>PUSSY RIOT IN CONVERSATION: ELECTION EVE</b> The Regent Theatre 448 S Main St. 8PM The Russian feminist punk rock protest group discusses the weirdest election yet. the Arts District.	<b>8</b> <b>THE MAKERS</b> Seven Grand 515 W 7th St. 10PM Smooth, improvised jazz and even smoother whiskey, upstairs.	<b>9</b> <b>RED BULL SOUND SELECT: LIDO</b> The Theatre at Ace Hotel 929 S Broadway 8PM The Norwegian rapper, record producer, and songwriter performs night #9 of 30 days in LA.	<b>10</b> <b>HOLIDAY ICE RINK OPENING</b> Pershing Square 532 South Olive St. 11AM The 19th holiday ice skating season begins with special performances and entertainment.	<b>11</b> <b>SLEEPLESS</b> The Music Center 135 N Grand Ave. 11:30PM Revel late into the night at The Music Center with never-before-seen spaces and new experiences as you race toward dawn.	<b>12</b> <b>CAMP FLOG GNAW</b> Exposition Park 700 Exposition Park Dr. 1PM An epic 2 day music festival featuring Tyler the Creator, Chance the Rapper, Erykah Badu, and many more.
<b>13</b> <b>THE UNIVERSITY OF MMA: FIGHT NIGHT</b> The Novo 800 W Olympic Blvd. 5PM An incredible night of elite amateur mixed martial arts fighters show off their skill, passion, and submissions.	<b>14</b> <b>GOLDEN SUITS (FRED NICOLAUS OF DEPARTMENT OF EAGLES)</b> Resident 428 S Hewitt St. 8PM Golden Suits is Nicolaus' first solo project that follows the thread of Department of Eagles' swervey take on classic pop.	<b>15</b> <b>BAR MORUNO X DTLA CHEESE</b> Grand Central Market 317 Broadway 6:30 - 7:30PM Lydia Clarke of DTLA Cheese and David Rosoff of Bar Moruno offer a three-part cheese and wine tasting series.	<b>16</b> <b>LAPSLLEY</b> The Mayan 1038 S Hill St. 8:30PM The English singer and songwriter brings her electronic beats to the Mayan.	<b>17</b> <b>AIRBNB OPEN</b> Broadway Theater District ALL DAY The 3 day festival of hosting in Los Angeles kicks off with open houses and neighborhood explorations.	<b>18</b> <b>AIRBNB OPEN</b> Broadway Theater District ALL DAY A full day of inspiring talks from speakers Elizabeth Gilbert, Frank Gehry, Lee Clow, Brigham Yen, and many more!	<b>19</b> <b>AIRBNB OPEN</b> Broadway Theater District 4 - 11PM A street festival showcasing the creative spirit of LA through celebrations of music, design, theater, and vibrant small businesses.
<b>20</b> <b>ROSÉ ALL DAY</b> Westbound 300 S Santa Fe Ave. ALL DAY Ladies, get ready. This is what brunch dreams are made of.	<b>21</b> <b>MONDAY MAYHEM GAME NIGHT</b> Angel City Brewery 216 S Alameda St. 7 - 9PM 15+ Board Games, 8+ Beers on Tap, 3-Round Cornhole Tournament and 1 Geeky Host.	<b>22</b> <b>FRANKIE + THE STUDS</b> Resident 428 S Hewitt St. 8PM A mix of dirty converse, messy black hair, sexual tension, and youthful verve, the band plays impassioned rock 'n' roll music.	<b>23</b> <b>WYNLY</b> The Standard 550 S Flower St. 6 - 9PM Served loud and paired with wine: wine + vinyl is a perfect pairing every Wednesday.	<b>24</b> <b>HAPPY THANKSGIVING!</b> <b>GOBBLE GOBBLE GOBBLE</b>	<b>25</b> <b>CLUB UNDERGROUND</b> Grand Star Jazz Club 943 Sun Mun Way 9PM LA's Premiere Indie, New Wave, Post-Punk, Britpop, and Synth-Pop Club. RSVP Online. So London...	<b>26</b> <b>FARMERS MARKET</b> Arts District 740 E. 3rd St. 10AM - 4PM Shop fresh local produce, cheese, baked goods, and more.
<b>27</b> <b>BLACK SUNDAY SHOPPING FEST</b> The Well 1006 S. Olive 11AM - 5PM The Well x Ladies First Events partner up for a sample sale and pop-up festival. There will be over 20 brands, DJ's, and open bar.	<b>28</b> <b>SEU JORGE THE LIFE AQUATIC / A TRIBUTE TO DAVID BOWIE</b> The Theatre at Ace Hotel 929 S Broadway 9PM In commemoration of David Bowie's recent passing, Seu Jorge performs a special tribute to him while recreating the set to the film A Life Aquatic.	<b>29</b> <b>TACOS &amp; TRIVIA TUESDAYS</b> Angel City Brewery 216 S Alameda St. 7PM Taqueria El Severo will be serving up their grilled tacos outside, while inside will be an ongoing game of trivia from King Trivia.	<b>30</b> <b>RED BULL SOUND SELECT: NICK MURPHY (CHET FAKER)</b> The Theatre at Ace Hotel 929 S Broadway 8PM Nick Murphy (formerly known as Chet Faker) closes the 30 Days in LA music series.	<b>1</b> <b>FIRST THURSDAYS</b> Far East Plaza 727 N Broadway 5 - 9PM On the first Thursday of every month, Chinatown's hottest property becomes a hotbed of culinary innovation, as chefs and friends take over.	<b>2</b> <b>TEASE, IF YOU PLEASE!</b> Globe Theatre 740 S Broadway 8:30PM Burlesque is back on Broadway! Don't miss Downtown's sultriest performance.	<b>3</b> <b>HOLIDAY ICE RINK</b> Pershing Square 532 South Olive St. 10AM - 11PM Glide into the holidays and join us for ice skating in Pershing Square!

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