

DOWNTOWNER®

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

PAGE 4

OFFICINE BRERA

Inspired by childhood memories in the Italian countryside, Matteo Ferdinandi and Angelo Auriana of Factory Kitchen treats customers with rustic, meat focused fare.



Photographed by: Natasha Lee

PACIFIC SEAS

The latest revival project from prolific restaurateur Andrew Meieran commemorates a time, a place, and a state of mind: Enter the tiki bar.

PAGE 6

DOWNTOWN MAP

PAGE 12

EVENT CALENDAR

PAGE 23

THE WELL

A hybrid of sorts: part retail, salon, studio, and event space, this South Park shop hosts a steady stream of happenings that proves a well-thought idea.

PAGE 8

NEW COLLECTION INSTALLATION

CREATURE

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

A FERROCONCRETE PUBLICATION

— ferroconcrete.com —

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IN THIS ISSUE

4	OFFICINE BRERA
6	PACIFIC SEAS
8	THE WELL
10	SHIBUMI
12	MAP OF DOWNTOWN
14	WOLF & CRANE
16	THE VORTEX DOME
18	P.O.V. SNACK SHOP
20	CHIMNEY COFFEE HOUSE
23	EVENT CALENDAR



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OFFICINE BRERA

FACTORY KITCHEN'S MEATIER SISTER

*Written By Linda Hosmer
Photographed By Natasha Lee*

From the moment you open the door to Officine Brera your eyes are ready to explore. There's the open kitchen to your left, separated only by a patchwork of glass and some stacked firewood, inviting you to peer into the food preparation process that somehow flavors the bites you're about to enjoy in a few minutes. Walking to your table you're still taking it all in — the high ceilings, the beautifully organized bar shelves to your right, and the large industrial frosted glass windows allowing the gentle and muted light to spill across the leather, wood, and metal details. The masculine warmth here cradles you and what you're about to eat is a nostalgic reimagining of a childhood in Italy.

"My dad used to take me to the countryside, to the Mainland as we call it, and we went to this restaurant called the Baldin (Chioggia) where this guy had a little place. He had a pig, he had a few chickens, he had quail, geese and he made everything very organic," remembers Officine Brera's CEO Matteo Ferdinandi. These memories of a simple and earthy approach to dining is something he and his business partner Chef Angelo Auriana share even though they grew up in different parts of Italy. Today, both look to their childhood for inspiration, translating memories everybody can understand

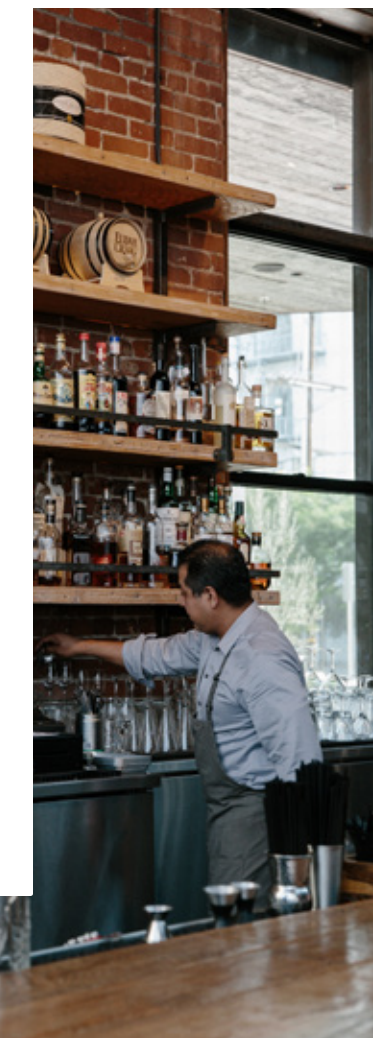


through taste. Officine means workshop and Brera is an arts district area in Milan reminiscent of the DTLA's arts district.

The Officine Brera concept has been on their minds for a long time. The two actually wanted this space back in 2012 but it was occupied so Matteo reluctantly looked at a place a few feet away. So instead of waiting around, Matteo used that roadblock to build and create The Factory Kitchen.

Now Officine Brera is enjoying the same success and here's a breakdown on what to order from Matteo himself: The risotto alla Milanese (served lunch and dinner). This dish has it all from the strategically scraped cheese that it melts into every nook of the risotto to a stuffed marrowbone towering over it all. This dish is the epitome of the too casually used "melts in your mouth" — this dish WILL melt in your mouth and into your mind and you'll be back for this. There's also the Lardo Al Pepe — cured pork back fat curled up to look like a decadent rose with chesnut honey, walnuts, and peppercorns. Manzo All'Olio — an ancient recipe of slow braised beef shoulder. The Pollastro is another must — one bite will quickly reprimand you for the way you've been making chicken. This is what chicken should taste like. Also try the Farinata, a chickpea flour pancake made in their wood oven. But you won't find it on the menu, so just go ahead and ask for it. And leave room for dessert: castagnole, fried donuts with a side of liquid gold — salty bourbon caramel sauce or the mousse al cioccolato chocolate mousse surrounded by a pool of pistachio sauce. We can keep going but come in and do your own hungry homework.

FIND IT HERE:
1331 E 6th St.
officinebrera.com





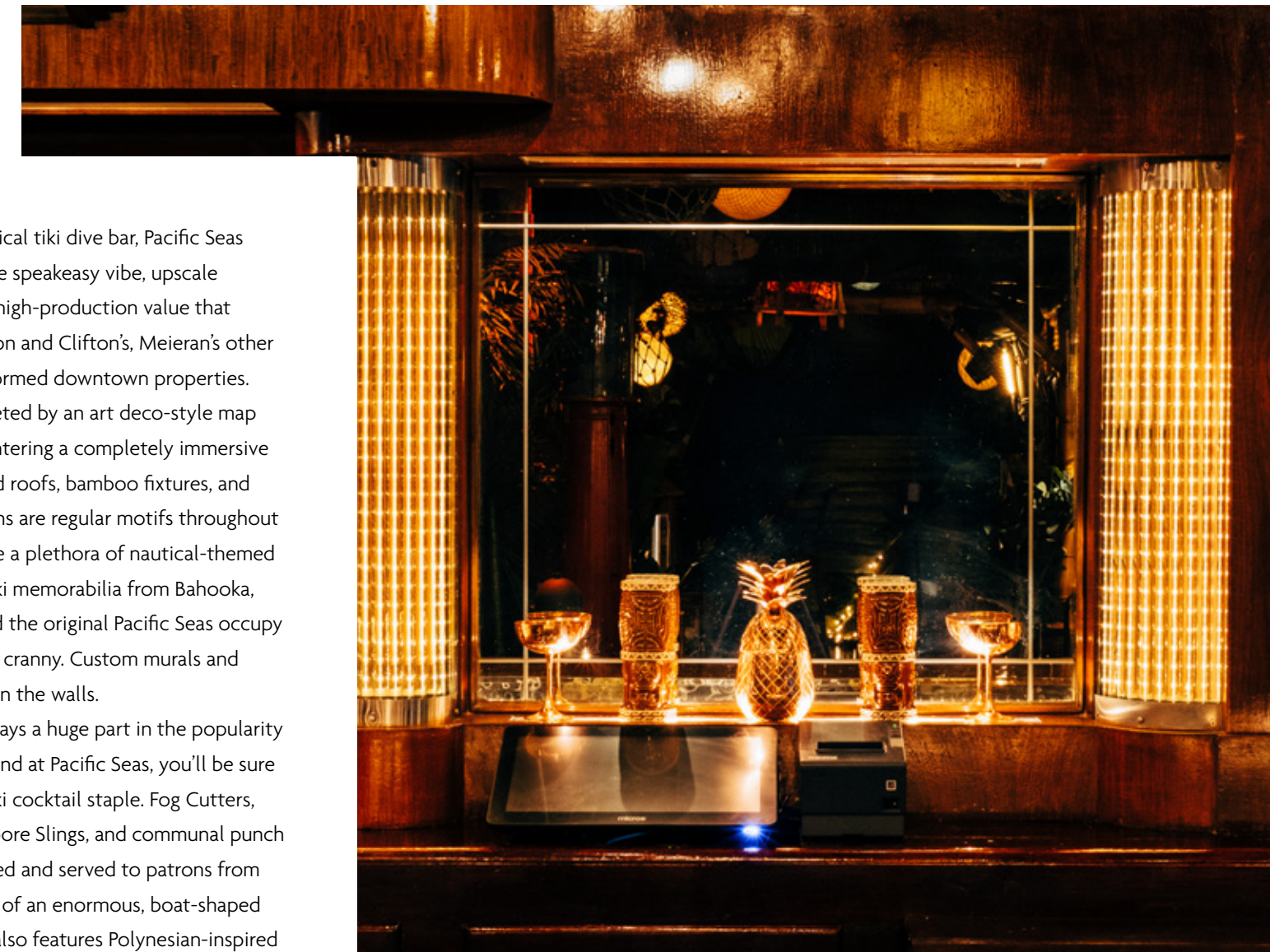
PACIFIC SEAS

ISLAND REVERIE

Written By Sophie He
Photographed By Eric Caccioppo

The so-called SoCal lifestyle is often characterized by a distinct form of faux-fantasy. In our backlot of a city, where we bleach our hair and import our palm trees, you'll find sunny escapism in blatant artifice. It may come as no surprise, then, that when Clifford Clinton debuted the original Pacific Seas bar and lounge in 1932, it was a hit among Los Angelenos looking for a getaway. Now, the doors are reopening and giving modern-day patrons that very same thrill. Located on the top floor of Clifton's Cafeteria, the latest revival project from prolific restaurateur Andrew Meieran commemorates a time, a place, and a state of mind.

Tiki came into fashion following World War II, in part due to the rise of travel and a newfound fascination with the exoticism of Hawaii, the latest addition to the United States. Nationwide preoccupation with wooden torches and colorful, umbrella-dotted rum drinks persisted up until the late '60s before eventually phasing out of mainstream culture. In recent years, tiki has made a comeback among kitsch and retro aficionados. Boasting curiosities in every corner, Meieran's reimagining is sure to serve as a veritable museum for the diehards.



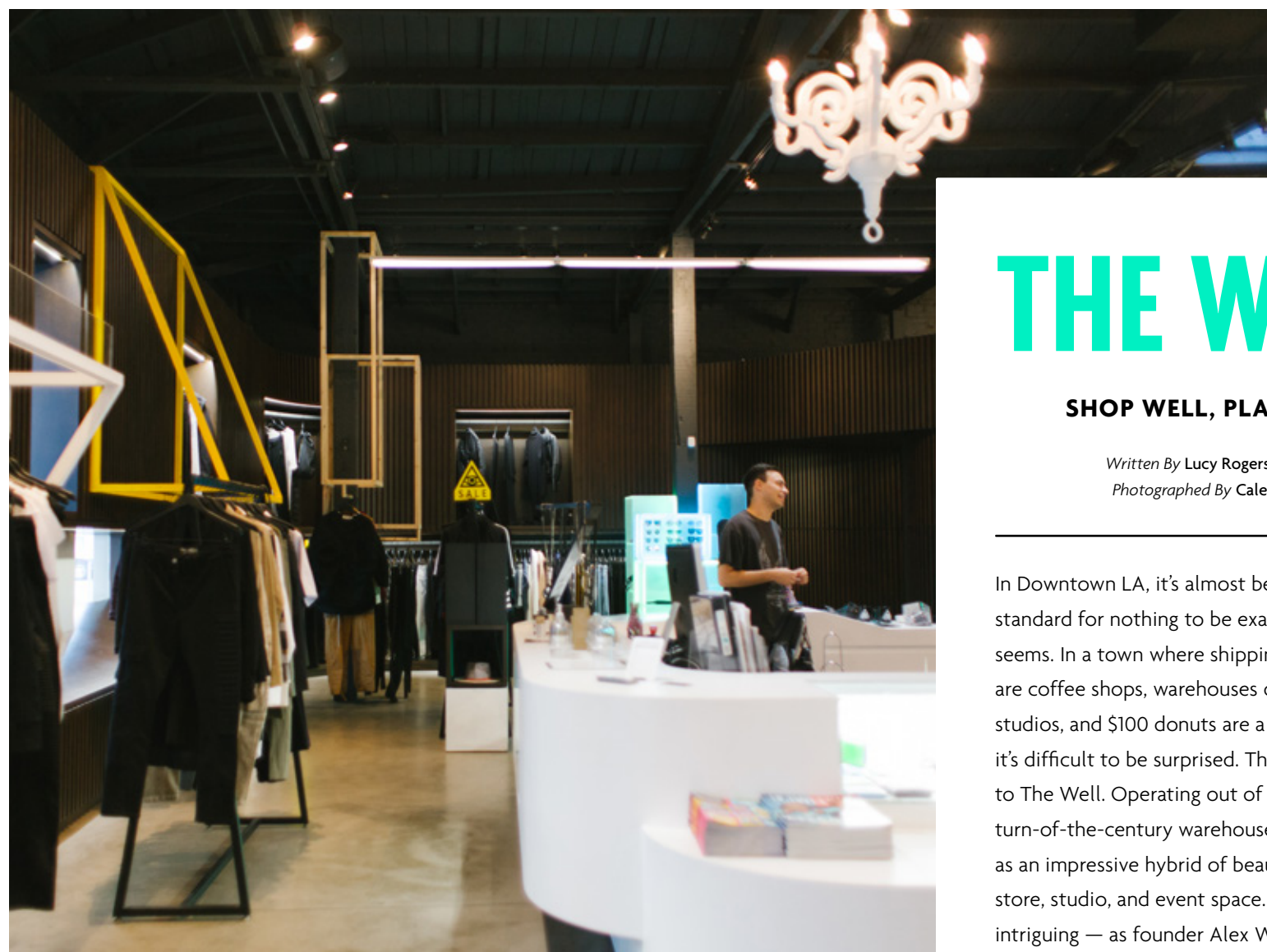
Unlike your typical tiki dive bar, Pacific Seas retains the same speakeasy vibe, upscale ambience, and high-production value that marks The Edison and Clifton's, Meieran's other historically-informed downtown properties. Patrons are greeted by an art deco-style map mural before entering a completely immersive scene. Thatched roofs, bamboo fixtures, and dimly-lit lanterns are regular motifs throughout the space, while a plethora of nautical-themed antiques and tiki memorabilia from Bahooka, Trader Vic's, and the original Pacific Seas occupy every nook and cranny. Custom murals and carved tiki adorn the walls.

Mixology plays a huge part in the popularity of the tiki bar, and at Pacific Seas, you'll be sure to find every tiki cocktail staple. Fog Cutters, Mai Tais, Singapore Slings, and communal punch bowls are crafted and served to patrons from behind the hull of an enormous, boat-shaped bar. The menu also features Polynesian-inspired bites, such as pu pu platters, as well as over 60 brands of rum from all throughout the Caribbean and the Americas. Enjoy your drink next to the ship, underneath a hut, by the live music stage, or simply head toward the couches.

Given the buzz, Pacific Seas has surely been on every urban adventurer's radar well before its soft opening in November. Now, downtown finally has a breathtaking tiki bar to call its own, and judging from the caliber of its curation, it's looking to be the most definitive in Los Angeles. There's a lot to explore here, so dress your best and prepare to set sail.

FIND IT HERE:
648 S Broadway
cliftonsla.com



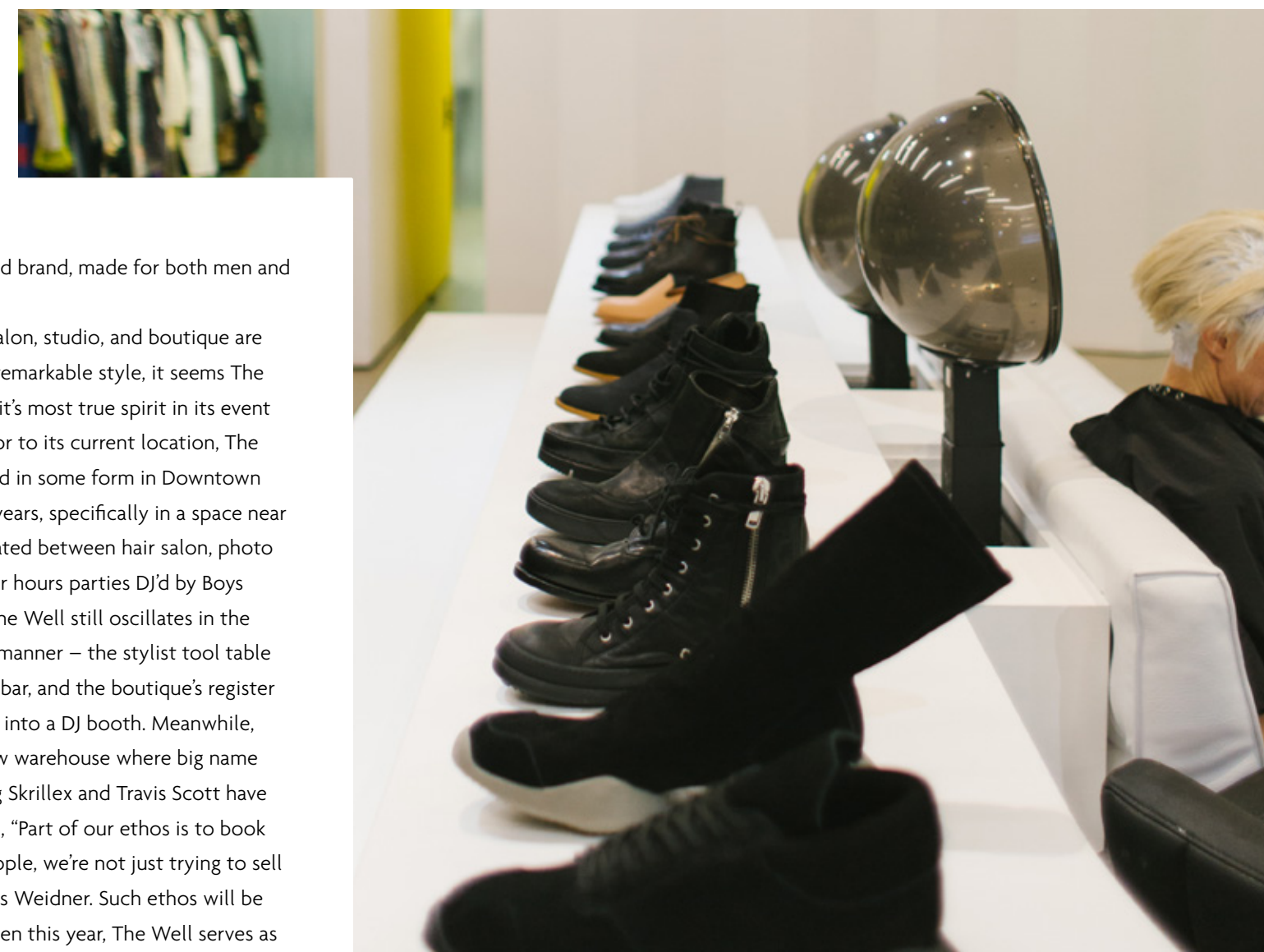
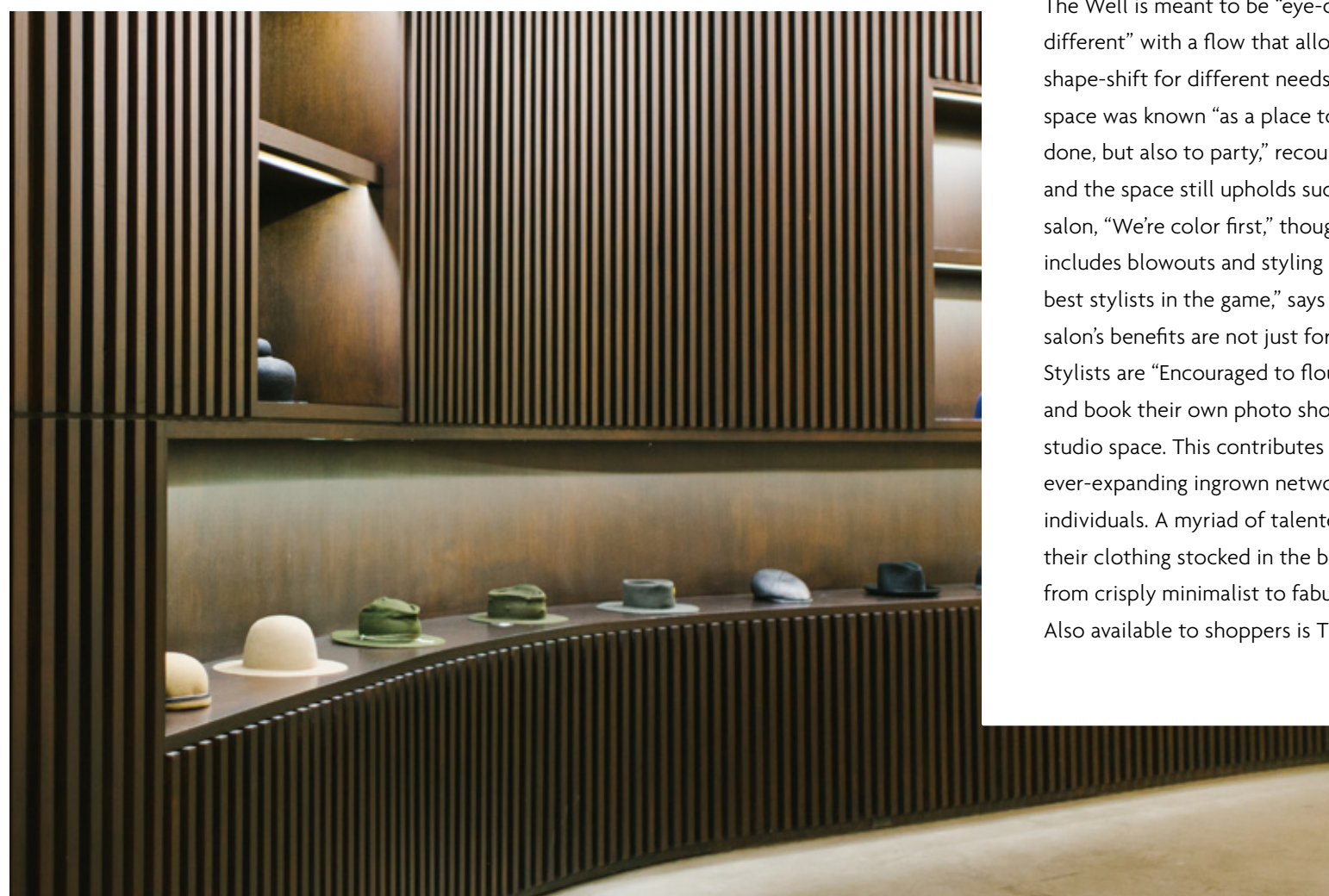


THE WELL

SHOP WELL, PLAY WELL

Written By Lucy Rogers-Ciaffa
Photographed By Caleb Thal

In Downtown LA, it's almost become the standard for nothing to be exactly what it seems. In a town where shipping containers are coffee shops, warehouses double as boxing studios, and \$100 donuts are a consumer reality, it's difficult to be surprised. That is, until a visit to The Well. Operating out of a converted turn-of-the-century warehouse, The Well stands as an impressive hybrid of beauty salon, retail store, studio, and event space. Its concept is intriguing — as founder Alex Weidner describes, The Well is meant to be “eye-catching and different” with a flow that allows it to easily shape-shift for different needs. The original space was known “as a place to get your hair done, but also to party,” recounts Weidner, and the space still upholds such notions. As a salon, “We’re color first,” though the menu still includes blowouts and styling by “Some of the best stylists in the game,” says Weidner. But the salon’s benefits are not just for its customers. Stylists are “Encouraged to flourish creatively” and book their own photo shoots in The Well’s studio space. This contributes to The Well’s ever-expanding ingrown network of creative individuals. A myriad of talented designers finds their clothing stocked in the boutique, ranging from crisply minimalist to fabulously eccentric. Also available to shoppers is The Well’s own



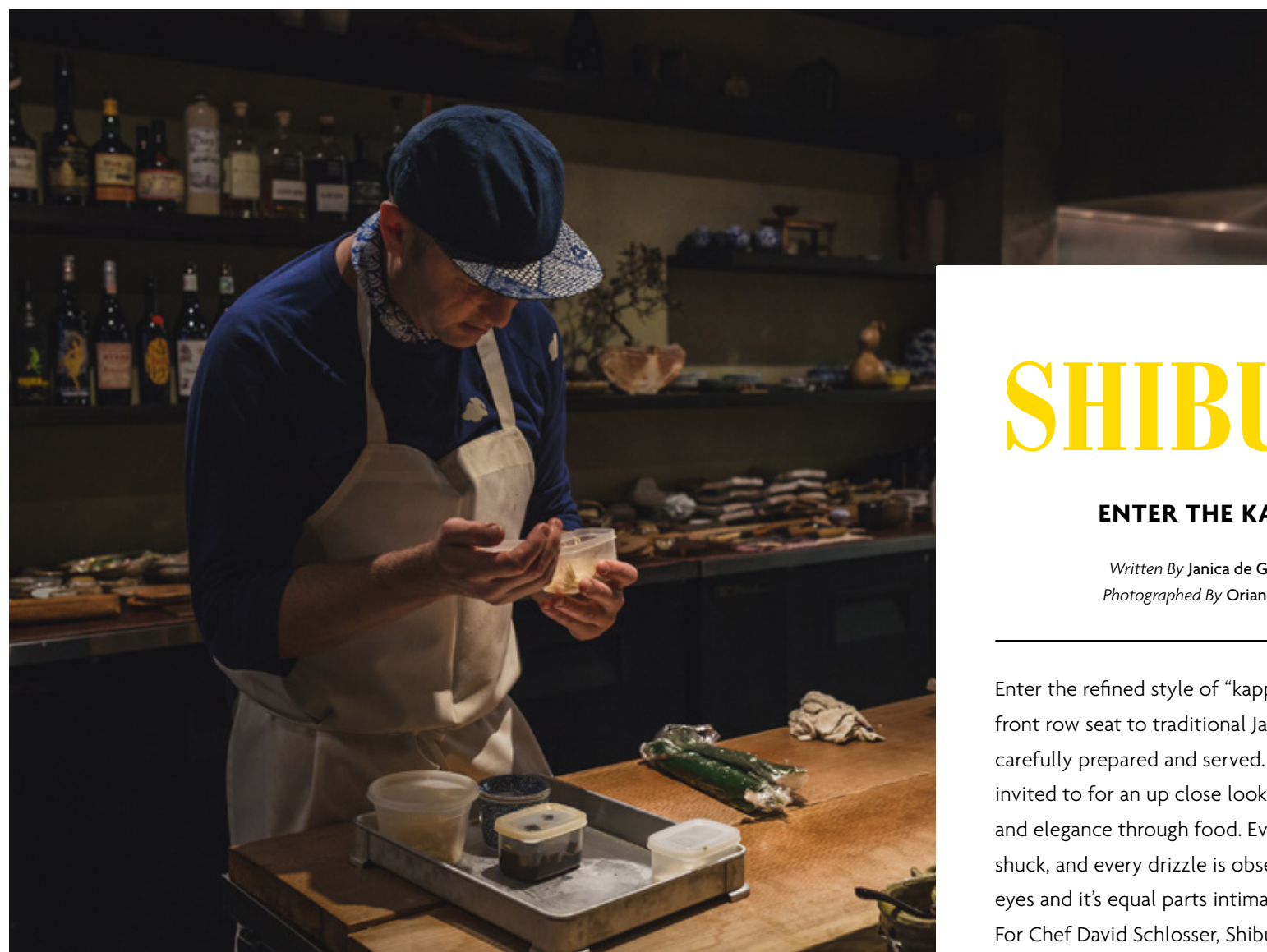
locally produced brand, made for both men and women.

While the salon, studio, and boutique are executed with remarkable style, it seems The Well expresses its most true spirit in its event production. Prior to its current location, The Well had existed in some form in Downtown for over seven years, specifically in a space near USC that oscillated between hair salon, photo studio, and after hours parties DJ'd by Boys Noize. Today, The Well still oscillates in the same seamless manner — the stylist tool table converts into a bar, and the boutique’s register area transforms into a DJ booth. Meanwhile, the back is a raw warehouse where big name artists including Skrillex and Travis Scott have performed. Still, “Part of our ethos is to book less famous people, we’re not just trying to sell tickets,” explains Weidner. Such ethos will be carried over when this year, The Well serves as the official creative director for the popular Downtown free arts and music festival, Night on Broadway. There, Weidner’s team will be curating a lineup of talented performers. The lineup will range from headliners to local acts and artists, for “Where the opportunity lies, we want to work with locals,” remarks Weidner.

Despite being located a bit off the beaten path, The Well enjoys an extensive list of loyal clientele, while attracting curious Angelenos from all walks of life. Best described as a fluid, creative hub, The Well most definitely boasts something exciting — even surprising for everyone.

FIND IT HERE:
1006 S Olive St.
thewell.la





SHIBUMI

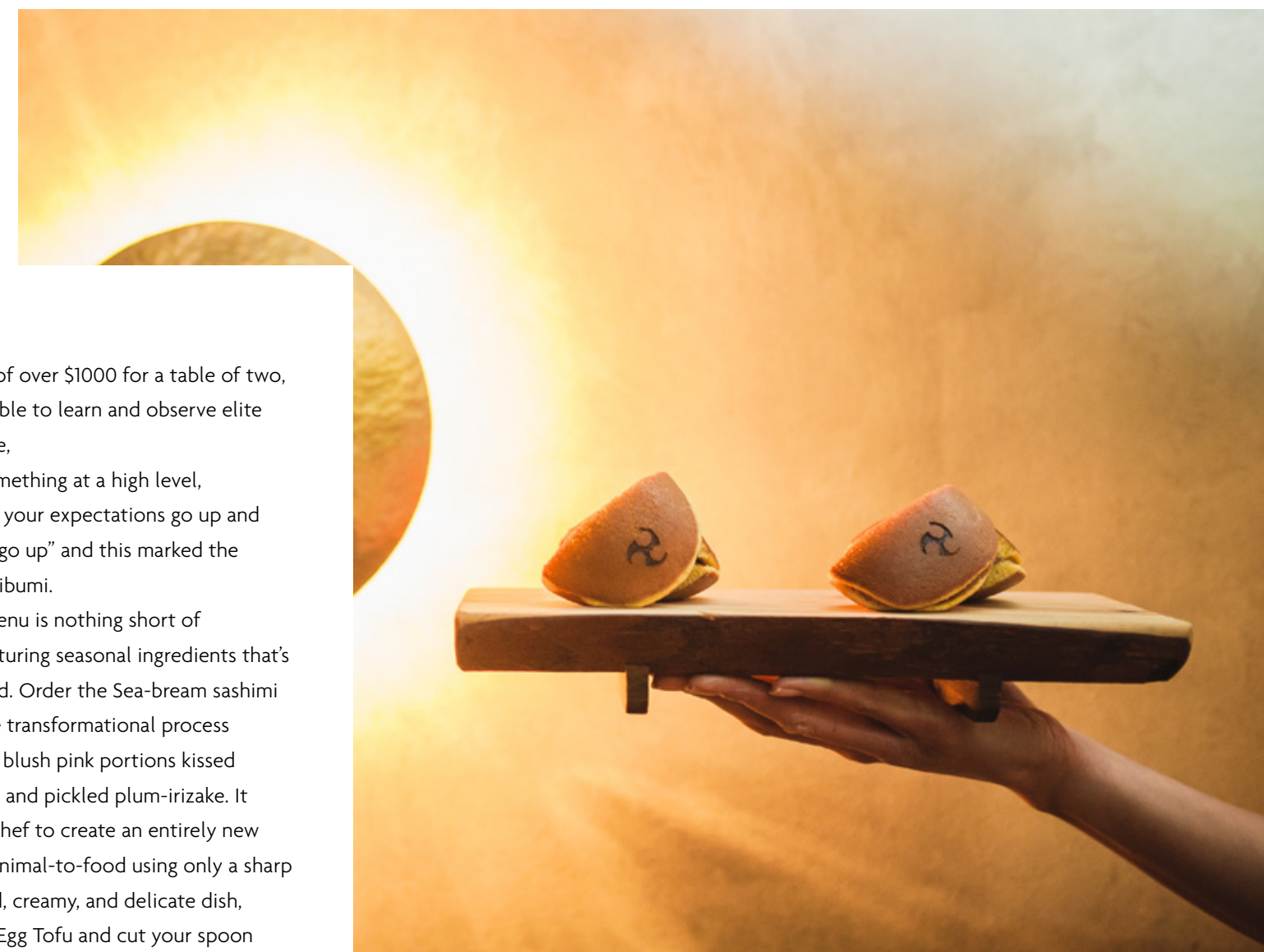
ENTER THE KAPPO

*Written By Janica de Guzman
Photographed By Oriana Koren*

Enter the refined style of “kappo” dining: a front row seat to traditional Japanese cuisine carefully prepared and served. Diners are invited to for an up close look at the precision and elegance through food. Every slice, every shuck, and every drizzle is observed by eager eyes and it’s equal parts intimate and arousing. For Chef David Schlosser, Shibumi, is his idea of introducing DTLA to kappo-style and within six short months, the concept has made it’s way to #2 of Jonathan Gold’s 101 Best Restaurants list. Nearly twenty years into his career, with stints at L’Arpege in Paris and acclaimed L’Orangerie in LA, David and a buddy spent a 2 day layover in Japan discovering and falling in love with Japanese culture.

“I didn’t know anyone or speak Japanese, I had no connection to Japan but I was just in awe of the culture. It has such deep history with an insane amount of technology and it was mindblowing to me. I knew I had to figure out a way to get back there.” David says.

After landing a job at Urasawa, which boasts



an average tab of over \$1000 for a table of two, Schlosser was able to learn and observe elite Japanese cuisine,

“To start something at a high level, immediately all your expectations go up and your standards go up” and this marked the beginning of Shibumi.

Shibumi’s menu is nothing short of exceptional featuring seasonal ingredients that’s artfully arranged. Order the Sea-bream sashimi and witness the transformational process of bony fish to blush pink portions kissed with ginger bud and pickled plum-irizake. It takes a skilled chef to create an entirely new perception of animal-to-food using only a sharp knife. For a cold, creamy, and delicate dish, order the Silky Egg Tofu and cut your spoon through the layers of wasabi, uni, silky egg tofu, and fresh nori. It’s slightly sweet yet sharp while the nori leaves a taste of lingering sea.

Like any proper Japanese establishment, your cup should never run dry. The full bar has an extensive sake and Japanese whisky selection with some bottles so rare, prices lead up to three-digits. If you’re lucky enough, try the Miyosakae Tenmi for \$256. Sip it, savor it, and let us know how it tastes.

FIND IT HERE:
815 Hill St.
shibumidtl.com



DRINK

- A** **PACIFIC SEAS**
648 S Broadway
cliftonsla.com
- B** **WOLF & CRANE**
366 E 2nd St.
wolfandcranebar.com
- C** **CHIMNEY COFFEE HOUSE**
1100 N Main St.
chimneycoffee.com

EAT

- D** **OFFICINE BRERA**
1331 E 6th St.
officinebrera.com
- E** **SHIBUMI**
815 Hill St.
shibumidtla.com
- F** **P.O.V. SNACK SHOP**
Mission Market, 544 S. Broadway
povsnackshop.com

MOVE

- G** **THE WELL**
1006 S Olive St.
thewell.la
- H** **THE VORTEX DOME**
1201 W 5th St. F-80
thevortexdome.com

CITY STREETS

FREEWAYS

LA RIVER

M **METRO RAIL STATIONS**

*MAP SIMPLIFIED & NOT TO SCALE



DOWNTOWN FAVORITES

- 1** **MEGA BODEGA**
1001 S Broadway C — megabodega.la
Bar with wifi or coffee shop with beer, either way you look at it Mega Bodega is the ultimate place for anyone looking for a quiet place to get buzzed.
- 2** **WEIRD BEERS**
213 W 7th St. — weirdbeersla.com
Just like its name, Weird Beers is a place to discover an eclectic assortment of beers. The always friendly crew will help you pick out an interesting pint from stouts to ales, there's even a vegan beer selection.
- 3** **CAFE BEANTAGE**
345 S Broadway — cafebeantage.com
Aside from its comfortable environment the Strawberry Iced Latte is what's bringing the crowd in. Iced coffee with a slight strawberry milk twist and topped off with sliced strawberries — for no nonsense coffee drinkers, this drink deserves a chance.
- 4** **MANUELA**
907 E 3rd St. — manuela-la.com
Located at Hauser Wirth and Schimmel, the sleek yet cozy restaurant highlights artisanal techniques, including in-house smoking, fermenting, preserving and pickling, and celebrates locally sourced seasonal ingredients.
- 5** **BRUNCH DTLA**
718 S Los Angeles St. Ste A / (213) 265-7731
When craving an inexpensive brunch spot, let Brunch DTLA be your go-to. Choose from their tasty menu of Bimbibap Breakfast Burrito or Chicken sausage with farro fried rice — all for under \$8.
- 6** **SARITA'S PUPUERSIA**
317 S Broadway Ste E-5 / (213) 626-6320
Only at Sarita's can you get thick, handmade corn tortilla stuffed with so much cheese that it leaves customers on the brink of choking.
- 7** **LIBRARY STORE**
630 W 5th St. — librarystore.org
Located at L.A.'s historic Central Library, shop a carefully curated collection of fun and eclectic gifts and goods, that gives back to our community.
- 8** **CAPSULE HOME**
777 S. Alameda St. — capsulehome.com
Part of Row DTLA's Holiday Collective, Capsule shows their collection of home goods with the belief that good design should be available to everyone. Shop unique pieces of sofas, chairs, and accessories.
- 9** **HOLIDAY ICE RINK**
532 S Olive St. — holidayicerinkdowntownla.com
There's nothing more festive than sipping hot coco and skating under the starlit sky during the holidays. Strap on some skates for merrymaking, outdoor fun and guaranteed smiles.



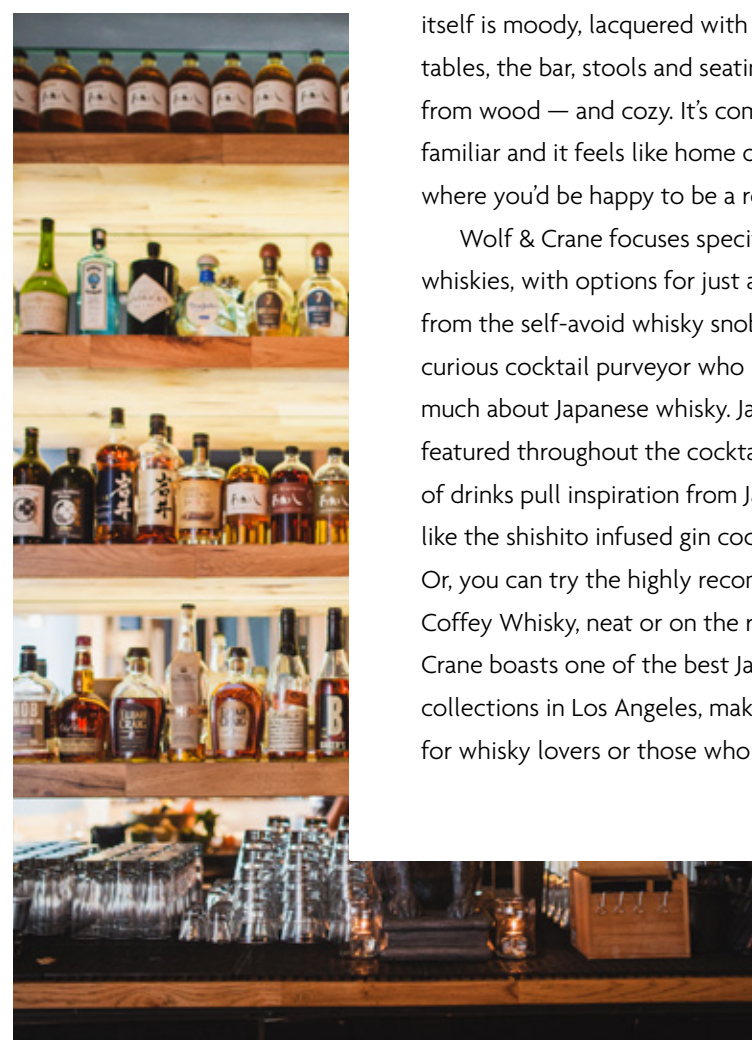
WOLF & CRANE

CALLING THE NEIGHBORHOOD PACK

Written & Photographed By
Oriana Koren

The 'neighborhood' bar is ubiquitous and no neighborhood feels truly lived in without a watering hole that allows neighbors to gather together for one purpose: to experience the brevity of those fleeting moments of connection that occur when one is properly juiced. Inspired by the Japanese neighborhood bar, Wolf & Crane is Little Tokyo's 'neighborhood' bar. The space itself is moody, lacquered with wood — the tables, the bar, stools and seating are all made from wood — and cozy. It's comfortable, it's familiar and it feels like home or at least, a place where you'd be happy to be a regular.

Wolf & Crane focuses specifically on Japanese whiskies, with options for just about every palate from the self-avoid whisky snob down to the curious cocktail purveyor who may not know much about Japanese whisky. Japanese spirits are featured throughout the cocktail list and many of drinks pull inspiration from Japanese flavors like the shishito infused gin cocktail, O'Shito! Or, you can try the highly recommended Nikka Coffey Whisky, neat or on the rocks. Wolf & Crane boasts one of the best Japanese whisky collections in Los Angeles, making it a real treat for whisky lovers or those who want to learn



more about Japanese whiskies.

What really makes the bar special, however, are proprietors Michael Francesconi and Matthew Glaser's dedication to making the bar a part of the Little Tokyo neighborhood. "We immersed ourselves in the community: we joined the neighborhood business association and the neighborhood councils, shook hands with all the elders in the community. We wanted to make a neighborhood bar and we couldn't do that without intimately knowing the community," says Michael. It shows particularly in one special design detail: the nafudake, wooden name calligraphy shingles traditionally found in Japanese dojos are used as a sort of 'hall of fame' for long time bar visitors. Each nafudake is dated, allowing patrons to follow their own personal history at the bar.

"Bars in Japan are simple and beautiful. The bar should speak for itself," Michael says. Daniel, the bar manager agrees. "We all kind of develop the menu here as a team. The old fashioned is really solid. The bitters were developed especially for us by Drunken Crane bitters and has notes of oolong, jujube, and cherry. It has a nice tea spiciness to it." The team at Wolf + Crane is dedicated to creating a bar where patrons walk in and it feels like having a drink with a group of your closest friends. "Intentionality is in every movement and that extends to the customer service too. The Japanese style of bartending is to give the customer what they want. That's what we hope to do here: the care and attention to what you want."

FIND IT HERE:
366 E 2nd St.
wolfandcranebar.com





THE VORTEX DOME

DOWNTOWN'S METAPHYSICAL SPACE

*Written By Brian Chernick
Photographed By Eric Caccioppo*

A fifty-foot-wide industrial igloo sits within the Los Angeles Center Studio housing a secret enclave for visionary experiences unlike any other. Part futuristic art space, part commercial experimentation and regarded as “IMAX’s nightmare” by Beastie Boys DJ Mix Master Mike, the dome’s 360 degree projection harnesses the power to transport visitors to any physical or metaphysical space in the world and beyond.

Enter the Vortex Dome: an immersive experience that challenges traditional storytelling mechanics by daring to put the viewer at the center of the art piece.

Since 2009 the permanent Downtown L.A. installation and its mobile domes have hosted over 150 shows, both big and small. From meditation classes to ballets by choreographer Stephan Wenta and visual artist Audri Phillips (Blue Apple) to Childish Gambino’s Pharos shows at Joshua Tree. This unique L.A. event space is the centerpiece of VORTEX Immersion Media, a partnership between engineer Ed Lantz’ and television and film producer Kate McCallum, fused together through a mutual desire to raise awareness and expand consciousness through entertainment.

The result is a collaboration that has culminated into a physical manifestation of the intersection between liberal arts and technology. Lantz has worked relentlessly to acquire an impressive array of knowledge and degrees from Computer Engineering, to



Quantum Physics and Electromagnetic to a Masters of Science in Electrical Engineering.

In 2009 Lantz and his partner, Matt Fannon, invested their saving and built Vortex Immersion Media from the ground-up and approached L.A. Center Studio who graciously offered a spot on their lot.

Since his teenage years, Lantz had been inspired by the over 1,400 domes scattered across the globe. While most are dedicated to outer-space, Lantz envisioned “chambers that would elevate consciousness” and the inner-space, where creators, storytellers, entertainers and visionaries could “engages the brain at a deeper level” that “allows greater sense of empathy and emotional engagement.”

The goal, Lantz said, would be to “open hearts, elevate minds [and] build bridges of understanding between cultures and inspire people with beautiful visuals and music.” Lantz’s looked to McCallum to achieve this through her organization c3 Center for Conscious Creativity, a non-profit arts organization whose stated mission is to create a better future through arts, media and entertainment. McCallum and c3 helped move the Vortex Dome beyond pure escapism and provided a space for artists, professionals and students to explore new methods of storytelling. C3 has been pivotal in developing an artist residency at Vortex which encourages local artists to get involved.

Lately they have opened their doors to students from CalArts and USC to explore 360 projections. An upcoming project with USC aims to highlight the importance of water, using the Dome’s unique qualities to tap deep into the psyche of its viewers.

The next Vortex Dome event on December 12 includes a panel discussion on the power of artificial intelligence, music and how the two can become a force for good. Presented by c3 and The Millennium Project, the State of the Arts 2016: A.I. for Good & Music That Transforms will feature a special preview of the mixed-media piece Robot Prayers presented on the dome.

FIND IT HERE:
1201 W 5th St F-80
thevortexdome.com





P.O.V. SNACK SHOP

CHICKEN WINGS FOR SERIOUS SNACKERS

*Written By Jessica Flores
Photographed By Caleb Thal*

"Everyone needs something from the convenient store whether it's aspirin, soda, or wings."

Located inside of the Mission Market convenience store in the Broadway Arcade Building, P.O.V. provides fresh and high-quality wings, Belgian fries, seasonal salads, and limeades.

P.O.V. Snack Shop was created 3 months ago from the company's original restaurant in Altadena. P.O.V., Pizza of Venice, first began as a catering company in Venice Beach. They relocated to Altadena where they had their kitchen space but quickly saw the demand to open a restaurant.

The Downtown location was an opportunity for the company to grow and offer high-quality



fast food. The small menu consists of all of the appetizers from their Altadena restaurant. Think of the snack shop as a glimpse of what the restaurant is like.

But, what is so special about a wing shop? Everything is made from scratch, from their fries to their sauces. They have unique flavors: Korean, Pineapple BBQ, Mango Habanero, Curry, Buffalo, and their P.O.V. Hot Sauce wings. Alejandro Quintana, the cook, says the popular flavors are the Korean, Buffalo, and the Mango Habanero. His personal favorite is the Korean. "It's got a medium heat, sesame oil, soy sauce, honey, fermented chili paste, etc. It's really tasty," he says. Their buffalo sauce can only be found in their downtown location also.

Although their stand is hidden, their mission is to provide unique, fresh, and high-quality food to their customers. "Don't judge a book by its cover. We're in a convenience store but I feel like we are providing high-quality food at a reasonable price," Quintana says. Quintana cooks the food instantly in front of you with no frozen products. It only takes about 5 minutes to make a dish that will leave you speechless. If you're not in the mood for wings, you can also have their house salad with their freshly squeezed limeade.

FIND IT HERE:
Mission Market, 544 S. Broadway
povsnackshop.com



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**THE ARTS DISTRICT
HOLIDAY NIGHT MARKET**

OSFLA.com / @ONESANTAFE
300 South Santa Fe Ave, Los Angeles





FIND IT HERE:
1100 N Main St.
chimneycoffee.com

CHIMNEY COFFEE HOUSE

COFFEE, TEA, & CRAVINGS

Written By Christopher Min
Photographed By Miles Fortune



Chimney Coffee House occupies an unassuming space in the hinterland of Chinatown. East of the busyness and buzz of Hill and Broadway, Chimney is nestled in a nondescript mini-mall that shares a parking lot with an Asian food importer. Blink and you'll miss it — this stretch of Main Street doesn't see the foot traffic one finds a few blocks away, and the inconspicuous location belies the burgeoning business Chimney has been doing here for the past six years.

"Remote is a good word for it," laughs owner Amnaj Bholsangnam, "but we've had a community of artists from neighboring lofts like The Brewery, that have supported us here from the beginning." Chef Royce Burke adds that, "In LA, location can be used as a crutch for why a business isn't busier, but the location is actually a big plus if the food is done correctly."

People aren't lining up outside this coffee house for the quotidian Panini. Patrons are drawn to Asian-influenced creations such as their famous Larb Burger — inspired by the pork meat salad burgers found in 7-Eleven's in Thailand, or the Rick Ross Salad — born out of an interview Bholsangnam and Burke heard, wherein the Hip Hop icon waxed poetic about his love of

Korean pears. Not to be missed, is the Matcha Brick Toast; which features a hefty slice of milk bread topped with Matcha green tea butter, Fosselman's green tea ice cream, house-made maple syrup, Pocky sticks and whipped cream. It could easily be shared with a friend or three, and you'll want a coffee to help stave off the coma. This quirky fusion ethos is also evident in coffee and tea offerings which include a Thai Tea Latte and Bangkok Iced Coffee, in addition to more traditional coffee house standards.

In its six years, Chimney has evolved from a coffee house offering a small selection of pastries, into a coffee-forward café featuring Asian inspired dishes with house-cured meats and bread baked onsite. Chimney recently added a second kitchen to keep up with the demands of the business they receive from Uber eats, where they make upwards of 600 sandwiches a day. In spite of the growth, "Our mission is still the same," Bholsangnam says, "We wanted to create a place where people could come together to meet a friend or work on things — it doesn't really matter, as long as they feel really welcome in the space we create." Chimney Coffee House celebrates its six-year anniversary on December 12th.

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DOWNTOWN EVENT CALENDAR

DECEMBER 2016

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
27 BLACK SUNDAY SHOPPING FEST 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, DJs, and open bar.	28 SEU JORGE THE LIFE AQUATIC / A TRIBUTE TO DAVID BOWIE 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.	29 TACOS & TRIVIA TUESDAYS 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.	30 RED BULL SOUND SELECT: NICK MURPHY (CHET FAKER) The Theatre at Ace Hotel 929 S Broadway 8PM Nick Murphy (formerly known as Chet Faker) closes the 30 Days in LA music series.	1 AN EVENING WITH GARY CLARK JR. The Theatre at Ace Hotel 929 S Broadway 7:30PM Spend the evening jamming out to the bluesy sounds of Gary Clark Jr.	2 SILENT NIGHT, SILENT DISCO Fig at 7th 735 S Figueroa 6 – 10PM Pump up your holiday spirit with three live DJs, transforming TASTE Food Hall and Courtyard into an all ages dance club.	3 HOLIDAY MARKETPLACE Grand Central Market 317 S Broadway 9AM – 6PM Browse gifts for the kitchen, pantry, and of course, the chance to meet Santa Claus!
4 AMELIE MUSICAL Ahmanson Theatre 135 N Grand Ave. 10AM – 6PM Centre Theater Group transforms the charming French film into a musical production.	5 PLAN B: AN EVENT TO BENEFIT PLANNED PARENTHOOD Resident 428 S Hewitt St. 7PM A comedy and music event with special raffle prizes all for the benefit of Planned Parenthood and irresistible synth riffs to the Arts District.	6 CRX Teragram Ballroom 1234 W 7th St. 8PM The Strokes guitarist Nick Valensi performs a mesh of 70s power-pop and 80s new wave with his new band.	7 WINYL The Standard 550 S Flower St. 6 – 9PM Served loud and paired with wine: wine + vinyl is a perfect pairing every Wednesday.	8 ARTIST TALK: THE MOST FAMOUS ARTIST Lumi HQ 3828 S Santa Fe Ave. 7PM Matty Mo aka The Most Famous Artist talks about his beginnings in the tech startup world and how it led to an artist life	9 JIM JAMES The Orpheum 842 S. Broadway 8:30PM My Morning Jacket frontman headlines his solo show at the Orpheum.	10 LA DANCE PROJECT The Theatre at Ace Hotel 929 S Broadway L.A. Dance Project presents 2 exceptional evenings, including world premiere of Benjamin Millepied's Homecoming with music performed by Rufus Wainwright.
11 THE BLUEGRASS SITUATION: A TRIBUTE TO LINDA RONSTADT The Theatre at Ace Hotel 929 S Broadway 8PM Performances by friends and colleagues of Linda including Jackson Browne, Maria Muldaur, JD Souther, and David Lindley.	12 CONSCIOUS CREATIVITY Vortex Dome at LA Center Studios 450 S Bixel 6:30PM STATE OF THE ARTS 2016: AI and for Good and Music that Transforms focuses on the power of artificial (or machine) intelligence and music to transform our lives.	13 LIVE MUSIC AT CAFE GRATITUDE 300 S Santa Fe Ave. 7PM Enjoy good eats and good music provided by Rooftop Revival every Tuesday night.	14 LOW END THEORY The Airliner 2419 N Broadway 9:30PM – 1:30AM Weekly experimental hip hop and electronic music. Bring earplugs, the beats show no mercy.	15 OSLO Resident 428 S Hewitt St. 8PM LA based alternative indie band OSLO performs live Resident.	16 SPIN THE BOTTLE Bar Mattachine 221 W 7th St. 9PM – 2AM Every Wednesday night join the amazing Jackie Beat as she spins her big wheel of song parodies and performs them live	17 HANDEL'S MESSIAH Walt Disney Concert Hall 111 Grand Ave. 8PM Get in the Christmas spirit with the gentle simplicity of the Pastoral to the colossal final choruses.
18 ROSÉ ALL DAY Westbound 300 S Santa Fe Ave. ALL DAY Ladies, get ready. This is what brunch dreams are made of.	19 NICK WATERHOUSE The Regent Theatre 448 S Main St. 8PM A cool and elegant post-post-modern cocktail of 1950s r&b and club jazz, mixed with 1960s soul and boogaloo.	20 A CHANTICLEER CHRISTMAS Walt Disney Concert Hall 111 Grand Ave. 8PM The 12 men of this "orchestra of voices" make a welcome return with their exquisite and eclectic Christmas program.	21 POP UP CONCERTS Fig at 7th 735 S Figueroa 11AM – 2PM Spend your afternoon lunch listening to live Afro-latino music by 52Blend.	22 CREATURE The Broad 221 S Grand Ave. 11AM – 5PM Visit the new thematic installation that approaches figuration and representations of the self.	23 HOLIDAY ICE RINK OPENING Pershing Square 532 South Olive St. 11AM It's the most wonderful time of the year, get in the holiday spirit as you skate around Pershing Square.	24 LA KINGS HOLIDAY ICE L.A. LIVE 800 W Olympic ALL DAY Make the most out of the holiday season and enjoy outdoor ice skating at L.A. LIVE!
25 MERRY CHRISTMAS	26 MONDAY MAYHEM GAME NIGHT Angel City Brewery 216 S Alameda St. 7 – 9PM 15+ Board Games, 8+ Beers on Tap, 3-Round Cornhole Tournament and 1 Geeky Host.	27 THE MAKERS Seven Grand 515 W 7th St. 10PM Smooth, improvised jazz and even smoother whiskey, upstairs.	28 WINE WEDNESDAYS Everson Royce Bar 1936 E 7th St. 5 – 8PM Enjoy a \$25 flight of three wines with culinary creations by chef Matt Molina in one of the Arts District's nest outdoor areas.	29 DRAG QUEEN BINGO Grand Central Market 317 S Broadway 8PM Not your typical Bingo. "Bingo-boy" and his drag queen hostesses have completely reinvented the old-fashioned Bingo wheel.	30 CITIZEN COPE The Regent Theatre 448 S Main St. 8PM Enjoy the evening with Citizen Cope as the music is dug deep into the rich soil of America.	31 NEW YEAR'S EVE Grand Park 200 N Grand Ave. 8PM Grand Park + The Music Center's N.Y.E. LA will include music, dancing, large-scale art installations and a unique only-in-Los Angeles New Year's countdown.



VIEW OUR FULL CALENDAR AT LADOWNTOWNER.COM/CALENDAR

ELECTRIC EARTH DOUG AITKEN

THROUGH
JANUARY 15
2017



THE GEFKEN CONTEMPORARY AT MOCA

DOUG AITKEN: *ELECTRIC EARTH* IS ORGANIZED BY MOCA DIRECTOR PHILIPPE VERGNE, WITH WENDY STARK CURATORIAL FELLOW ANNA KATZ.

LEAD SUPPORT IS PROVIDED BY THE ANNENBERG FOUNDATION, THE ELI AND EDYTHE BROAD FOUNDATION, AILEEN GETTY FOUNDATION, EUGENIO LOPEZ, LUMA FOUNDATION, MAURICE MARCIANO, CAROLYN POWERS, AND FONDAZIONE SANDRETTO RE REBAUDENGO.

MAJOR SUPPORT IS PROVIDED BY MANDY AND CLIFF EINSTEIN, MIMI AND PETER HAAS FUND, AND PANASONIC.

GENEROUS SUPPORT IS PROVIDED BY JILL AND PETER KRAUS, THE NATIONAL ENDOWMENT FOR THE ARTS, MARIA SEFERIAN, AND JULIA STOSCHEK FOUNDATION E. V., DÜSSELDORF.

ADDITIONAL SUPPORT IS PROVIDED BY JULIET MCIVER, EILEEN AND PETER MICHAEL, AND DAVID AND ANGELLA NAZARIAN.

SUPPORTERS OF THE EXHIBITION CATALOGUE INCLUDE 303 GALLERY, GALERIE EVA PRESENHUBER, REGEN PROJECTS, AND VICTORIA MIRO GALLERY.

EXHIBITIONS AT MOCA ARE SUPPORTED BY THE MOCA FUND FOR EXHIBITIONS WITH LEAD ANNUAL SUPPORT PROVIDED BY DELTA AIR LINES, SHARI GLAZER, HÅSTENS, AND SYDNEY HOLLAND, FOUNDER OF THE SYDNEY D. HOLLAND FOUNDATION. GENEROUS FUNDING IS ALSO PROVIDED BY JERRI AND DR. STEVEN NAGELBERG, AND THAO NGUYEN AND ANDREAS KRAINER.

IN-KIND MEDIA SUPPORT IS PROVIDED BY **KCETUnk**, KCRW 89.9 FM, AND *Los Angeles*.

Doug Aitken, *Untitled (shopping cart)*, 2000, chromogenic print mounted on acrylic, 48 x 56 in. (121.9 x 142.2 cm)

