

# DOWNTOWNER®

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

PAGE 4

## CAFE BEANTAGE

Driven by a curiosity about international developments in coffee, Charles Kwon introduces new flavor profiles to the coffee lovers of Downtown.



Photographed by: Rebekah Lemire

### NAIL BOX

New kids on the One Santa Fe block, Nail Box provides customers an organic nail care experience. No harsh chemicals, all done up.

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### DOWNTOWN MAP

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### MACCHERONI REPUBLIC

Unfazed by rising costs, this cozy Italian trattoria gives much of their credit to the community for its steady support and patronage.

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# RETRACTION

Oops. That was embarrassing.

Last month we incorrectly published Clifton's Pacific Seas with a story belonging to Birdies.

The error wasn't caught until after we sent the file to the printer — and in the name of keeping "print alive", it was a mistake that retold itself 15,000 times. Thankfully, we have the correct story on our website.

So we urge you to log on, have a read, and spark curiosity. Pacific Seas is a bar worth mentioning twice.

READ THE STORY HERE:  
[www.ladowntowner.com/pacific-seas](http://www.ladowntowner.com/pacific-seas)

# LONG LIVE DOWNTOWN

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

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# NAIL BOX

## YOU'VE GOT NAIL

Written By Jessica Flores  
Photographed By Miles Fortune

Nailbox Los Angeles isn't your ordinary nail salon. With pink spa chairs, marble tables, copper pedicure bowls and plants hanging from the wall, it feels more like you're walking into a gallery. Although they are somewhat hidden on Sante Fe Ave, their customer service and interior design is worth looking for. You will more than likely be greeted by the owners, Lambert Hahm and Joanna Xu, with their contagious and refreshing positive energy.

The couple combined their experienced to open the salon. Hahm used his expertise in Business Administration and Xu, her experience in the nail industry, to open a cool spot that looks and feels good to their customers. With the help of their close friend and consultant, Susie Kim, they managed to execute a well-designed nail salon that will catch your eye with a glimpse.

A worthy nail salon is difficult to find in Los Angeles when they are located on almost every corner. Most of the time, your first instinct is to go where your friend recommended, wherever there isn't a long wait, or the closest spot near your house. However, there are many more important factors one must consider when selecting your go-to nail salon. When creating Nailbox, Hahm and Xu wanted to create a place that not only looks good, but feels and smells clean. They stay away from acrylic nails due to the chemicals and strong smell, and they use polishes with less chemicals as well, says Hahm. There is a "balance between organic and less chemical products. We want to cater to those who want an organic spa [also]," says Hahm. The choice to not have typical spa chairs stemmed from wanting a sanitary environment. The copper bowls used for pedicures are cleaned after every use and a plastic bag is used for every customer. All of the tools are one-use only, which means that you can take the nail file with you.

Ann Kim, a nail technician at Nailbox, mentioned that sanitation is very important to her. "I chose this place because it's so clean here. I don't have to breathe in any chemicals."

The most popular service has been the pedicures and the organic masks. The organic

masks are for either arms or legs and will leave your skin as smooth as butter. You can choose from their different scents: lemongrass and green tea, milk and honey, white radiance and black charcoal and the popular lavender and mint. They also have a wide selection of nail polishes from top brands including OPI, NCLA, Essie, and many more. You can also have your little one, ages 4-12, tag along for a 'minicure.'

Most of Nailbox's customers come from their Instagram following or by word of mouth, which is the only marketing they have, said Hahm. A couple media influencers have also stopped by, such as Stephanie Villa from Soothing Sista, Aimee Santos from Swell Mayde and Jenn Im from Clothes Encounters.

Aside from the beautiful interior, customer service is one of the most important factors for Hahm and Xu. "A customer once gave a bad review but I went beyond to contact them. They were ecstatic," Hahm says. "We make sure [every customer] is extremely happy and has an enjoyable experience."

FIND IT HERE:  
300 S Santa Fe Ave.  
[nailboxla.com](http://nailboxla.com)



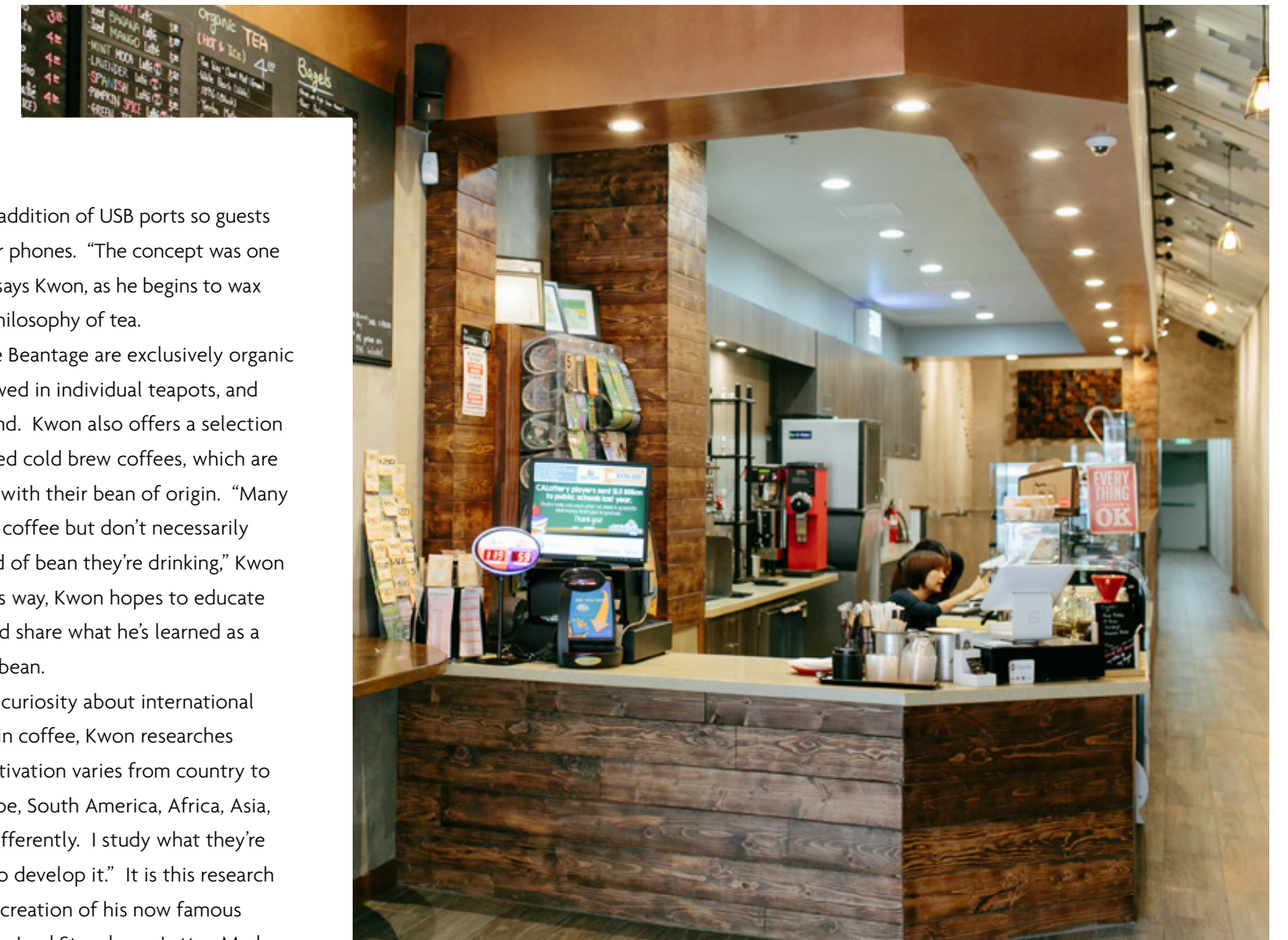
# CAFE BEANTAGE

## SWEETER GROUNDS

Written By Christopher Min  
Photographed By Rebekah Lemire

Situated a few doors down from the ever-burgeoning Grand Central Market, Cafe Beantage occupies a narrow frontage that, for many years, belonged to a cigarette shop. "I used to walk by and think, that space could do so much more than sell cigarettes and bottled water," says proprietor, Charles Kwon. Eventually, Kwon made an offer to buy the space and, as fortune would have it, the owners were ready to sell. Renovating was no small task, as the building had to be gutted down to the sewage pipes and Kwon wondered if he could compete in a city flooded with good coffee.

Discerning the subtle differences in tastes between coffee offerings in the area, Kwon realized he had to cultivate a clientele by offering something uniquely his own. He explains, "The taste of the coffee is really important, but more than that, is the service - how we treat the customer and the environment we provide." With that in mind, Kwon designed the interior of Cafe Beantage to provide a respite from the incessant traffic and bustle of Broadway. Muted greys, exposed brick and concrete, torched woods and burnished metals create a calming space that is decidedly Zen. Seating is situated away from the street, in the back of the cafe, where a large communal table holds court. Free WI-FI and outlets abound, with



the thoughtful addition of USB ports so guests can charge their phones. "The concept was one of well-being," says Kwon, as he begins to wax poetic on his philosophy of tea.

Teas at Cafe Beantage are exclusively organic loose-leaf, brewed in individual teapots, and poured overhand. Kwon also offers a selection of house-bottled cold brew coffees, which are clearly labeled with their bean of origin. "Many people enjoy a coffee but don't necessarily know what kind of bean they're drinking," Kwon explains. In this way, Kwon hopes to educate his clientele and share what he's learned as a student of the bean.

Driven by a curiosity about international developments in coffee, Kwon researches how coffee cultivation varies from country to country. "Europe, South America, Africa, Asia, they all do it differently. I study what they're doing and try to develop it." It is this research that led to the creation of his now famous and sought after Iced Strawberry Latte. Made from a proprietary recipe involving espresso, fresh strawberries, milk and whipped cream, the subtly sweet concoction tastes something like an adult version of strawberry milk with a chocolaty note of espresso. Mango and Banana versions are also available.

As Cafe Beantage approaches its first-year anniversary, Kwon expresses gratitude for the community of regulars Cafe Beantage has cultivated. Most surprising for Kwon, is that he counts a number of restaurant owners from Grand Central Market among them. "Although they have their own restaurants and the means to make their own coffee, they come here everyday. That is an affirmation."

FIND IT HERE:  
345 S Broadway  
cafebeantage.com





## MACCHERONI REPUBLIC

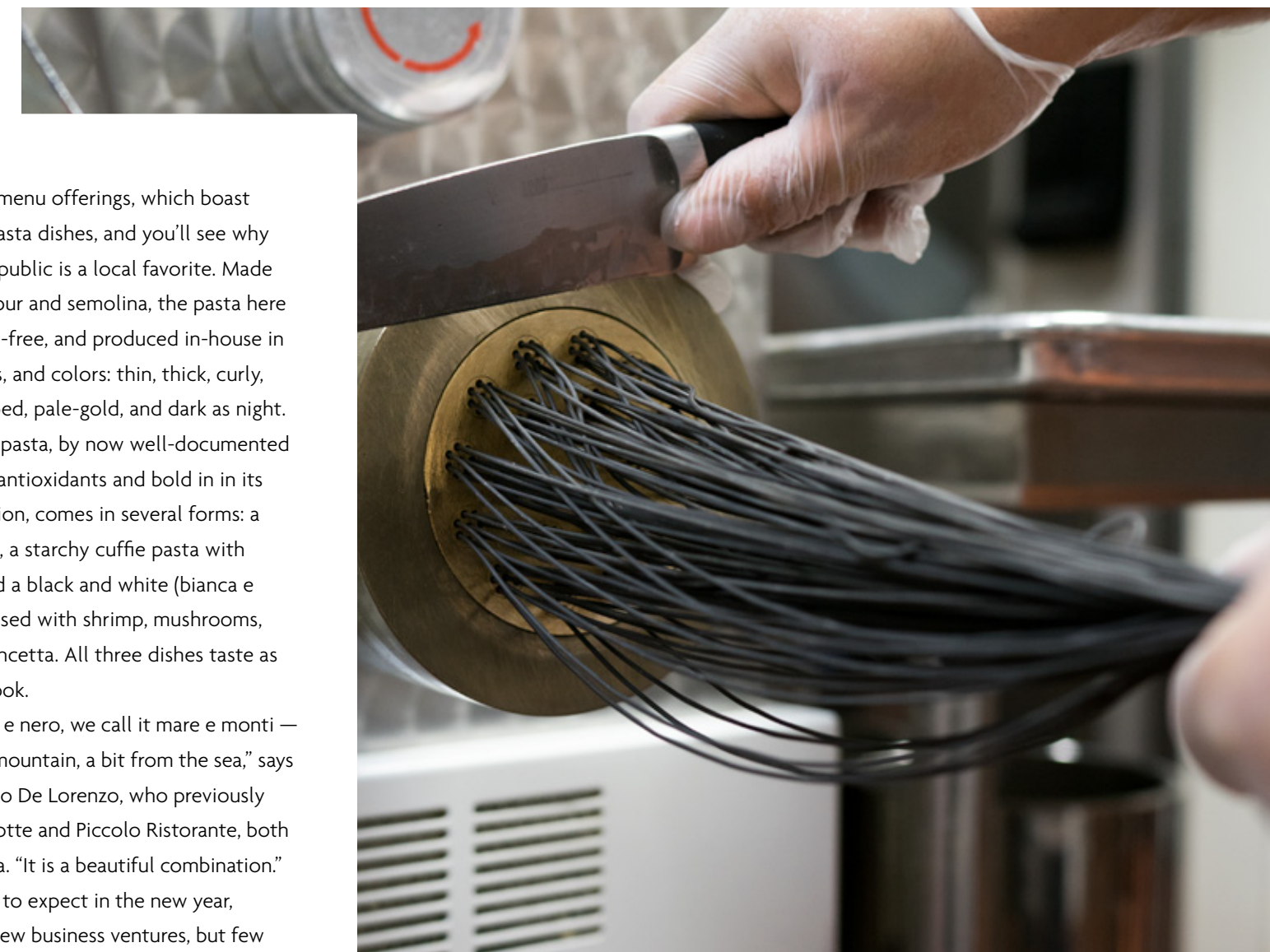
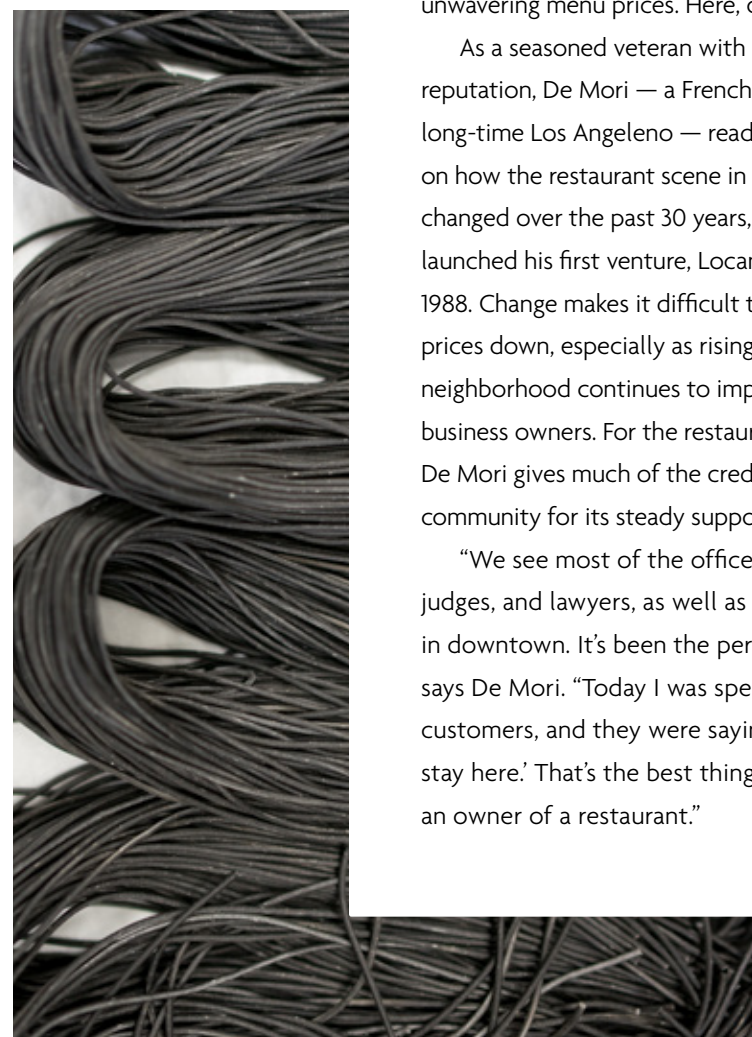
### PASTA FOR THE PEOPLE

Written By Sophie He  
Photographed By Kort Havens

Nearly four years ago, restaurateurs Antonio Tommasi and Jean Louis De Mori launched a new local concept on 3rd and Broadway: Maccheroni Republic, a cozy Italian trattoria specializing in organic, handmade pasta at an affordable cost. Not much has changed for the downtown mainstay since then, save for the addition of a beer and wine menu. The pasta is plentiful in portion, and the outdoor patio, lined with garden foliage, continues to charm. Most surprising of all, even as new development projects stake their claim on downtown day by day, are the unwavering menu prices. Here, consistency is king.

As a seasoned veteran with a storied reputation, De Mori — a French-born Italian and long-time Los Angeleno — readily extols insights on how the restaurant scene in Los Angeles has changed over the past 30 years, ever since he launched his first venture, Locanda Veneta, in 1988. Change makes it difficult to keep menu prices down, especially as rising overhead in the neighborhood continues to impose pressure on business owners. For the restaurant's consistency, De Mori gives much of the credit to the community for its steady support and patronage.

"We see most of the offices around here, judges, and lawyers, as well as people living in downtown. It's been the perfect situation," says De Mori. "Today I was speaking with some customers, and they were saying, 'Never move, stay here.' That's the best thing you can have as an owner of a restaurant."



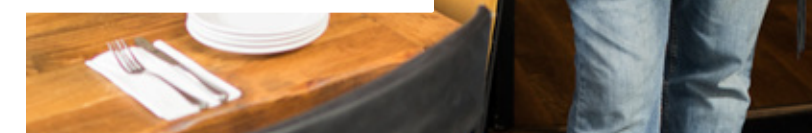
Scope out the menu offerings, which boast over a dozen pasta dishes, and you'll see why Maccheroni Republic is a local favorite. Made with organic flour and semolina, the pasta here is vegan, gluten-free, and produced in-house in all shapes, sizes, and colors: thin, thick, curly, filled, star-shaped, pale-gold, and dark as night. Here, squid ink pasta, by now well-documented as both rich in antioxidants and bold in its stark presentation, comes in several forms: a shrimp polenta, a starchy cuffie pasta with saffron fish, and a black and white (bianca e nero) pasta, tossed with shrimp, mushrooms, and roasted pancetta. All three dishes taste as good as they look.

"The bianca e nero, we call it mare e monti — a bit from the mountain, a bit from the sea," says manager Stefano De Lorenzo, who previously helmed at La Botte and Piccolo Ristorante, both in Santa Monica. "It is a beautiful combination."

As for what to expect in the new year, there's talk of new business ventures, but few changes to the food or to the actual eatery itself. De Mori mentions the possibility of a local expansion, but first, he's holding out on a good location. Aside from that, the franchise is anticipating a big opportunity in Hawaii and elsewhere with Roy Yamaguchi, and in downtown, the team is putting the finishing touches on a standalone pasta station, located right behind the restaurant, which patrons will be able to visit and catch a glimpse of pasta-making magic.

"I'm not a big change person," says De Mori. "I want to continue with the quality and the consistency. I want this place to become an institution."

FIND IT HERE:  
332 S Broadway  
maccheronirepublic.com



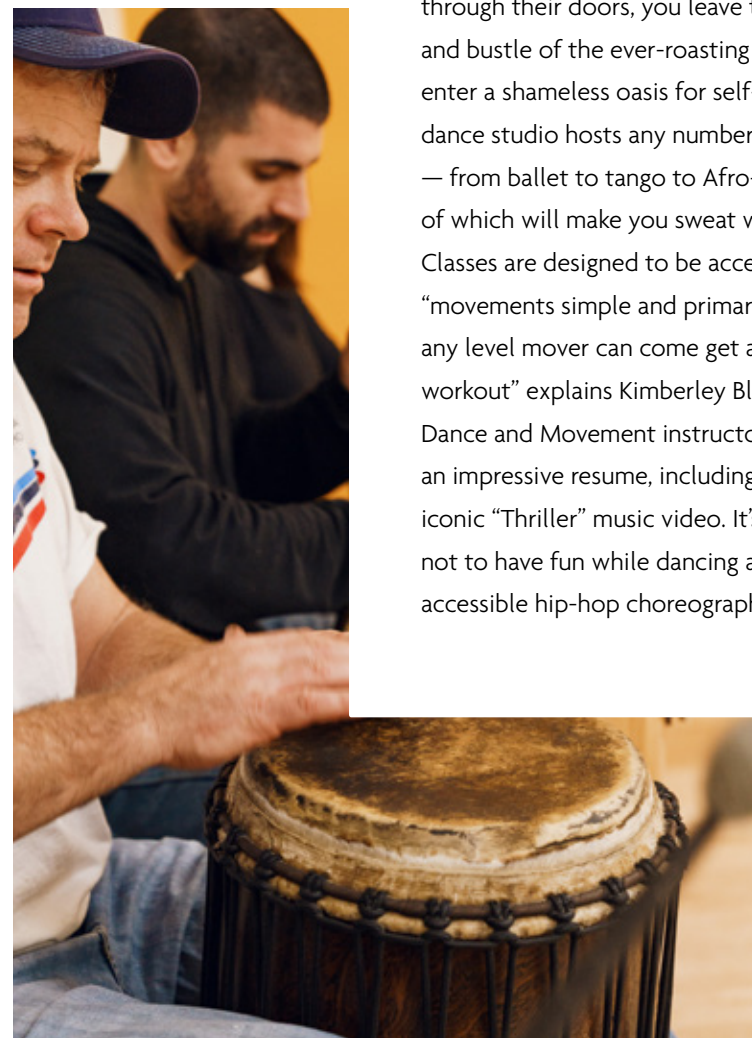


# DOWNTOWN DANCE & MOVEMENT

## DANCE THE DAY AWAY

*Written By Lucy Rogers-Ciaffa  
Photographed By Jack Strutz*

No, running away from your problems doesn't count as cardio. But dancing them away does at Downtown Dance and Movement, an impressive four studio dance space with sprung wood floors and top quality sound systems. Upon pushing through their doors, you leave the grueling hustle and bustle of the ever-roasting LA streets and enter a shameless oasis for self-expression. Each dance studio hosts any number of experiences — from ballet to tango to Afro-funk, every one of which will make you sweat with a smile. Classes are designed to be accessible to all, with “movements simple and primary enough that any level mover can come get a great cardio workout” explains Kimberley Blank, a Downtown Dance and Movement instructor who boasts an impressive resume, including starring in MJ's iconic “Thriller” music video. It's impossible not to have fun while dancing along to Kim's accessible hip-hop choreography — like all of



Downtown Dance's instructors, she radiates positivity and cheerfully welcomes everyone, quickly making you as comfortable as a student who's been taking her class for years. What's incredible about Downtown Dance and Movement is its effort to “cross pollinate all types of dance,” as owner Linda Valentino eloquently puts it. “Here, often a classically trained ballet dancer will walk past a Salsa class and want to try it,” and vice versa, says Valentino. Popular often-pricier workouts including yoga and barre are offered as well, only kept at wallet friendly rates like the rest of their classes. The studios are also available for rent for rehearsals, dance parties and other events. Furthermore, getting somewhere has never been easier: DTLA's complimentary concierge shuttle service can pick you up and drop you off at the studio as long as you reserve your trip thirty minutes in advance. The effect of the space is an all-encompassing Angeleno melting pot, exercising and socializing through timeless genres of dance. Downtown Dance and Movement is the place to sashay, twerk, twirl, and tap your troubles away anytime. Because seriously, doesn't everyone need a little Footloose warehouse moment to get through the day?

**FIND IT HERE:**  
1144 S Hope St.  
downtowndancela.com





# DRINK

A

**CAFE BEANTAGE**  
345 S Broadway  
cafebeantage.com

B

**WEIRD BEERS**  
213 W 7th St.  
(213) 243-5803

C

**THE LEXINGTON**  
129 E 3rd St.  
(213) 291-5723



# EAT

D

**MACCHERONI REPUBLIC**  
332 S Broadway  
maccheronirepublic.com

E

**THE CHAIRMAN**  
1200 E 5th St.  
thechairmanla.com



# MOVE

F

**NAIL BOX**  
300 S Santa Fe Ave.  
nailboxla.com

G

**DOWNTOWN DANCE & MOVEMENT**  
1144 S Hope St.  
downtowndancela.com

**CITY STREETS**

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**FREEWAYS**

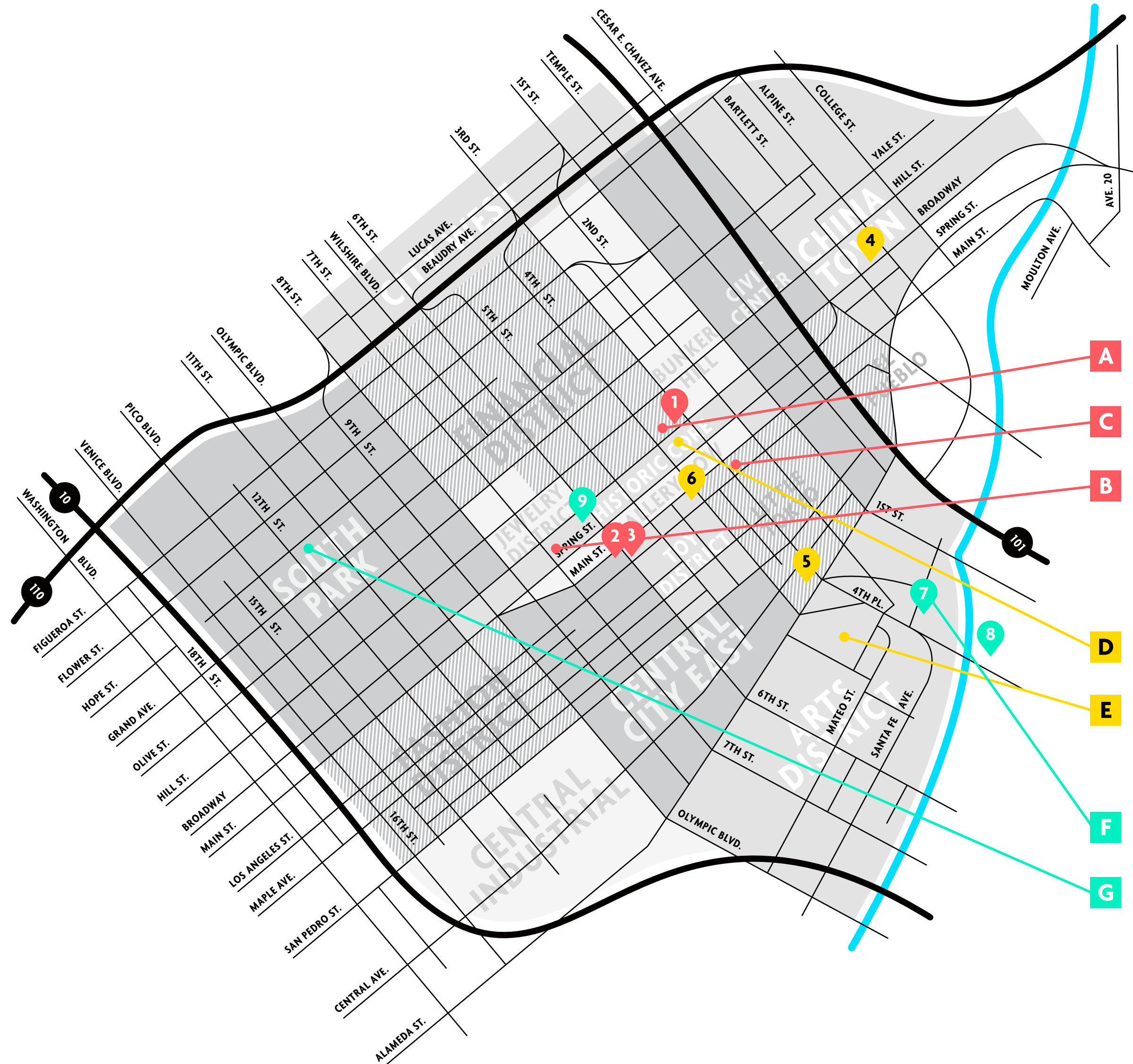
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**LA RIVER**

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**M METRO RAIL STATIONS**

\*MAP SIMPLIFIED & NOT TO SCALE



# DOWNTOWN FAVORITES

1

**COURAGE AND CRAFT**  
317 S Broadway, Stall A-1-2 — [courageandcraftla.com](http://courageandcraftla.com)  
Courage And Craft is a boutique liquor store in Grand Central Market specializing in a curated selection of fine wines and beers, artisanal spirits and cocktail accoutrements. Looking for a new recipe? Stop by and glean some wisdom from their knowledgeable staff.

2

**ARTISAN HOUSE**  
600 S Main St. — [artisanhouse.net](http://artisanhouse.net)  
Enjoy skillfully made libations as you appreciate the Beaux-Arts aesthetic of this bar-lounge-wine shop, located in the historic Pacific Electric Building. Oh — it's also a restaurant and gourmet market, serving locally grown, organic, artisanal food.

3

**REDLINE**  
131 E 6th St. — [redlinedtla.com](http://redlinedtla.com)  
Gay nightlife is experiencing a bit of a renaissance Downtown as of late, and some of the credit goes to Redline. Catch a drag show or dance the night away at one of several weekly dance parties. Hungry? Redline hosts their bottomless mimosa brunch on Sundays.

4

**LAO TAO**  
727 N Broadway Ste. 207 — [laotaostreetfood.com](http://laotaostreetfood.com)  
Chef David Wang brings a taste of Taiwanese street cuisine favorites to Los Angeles with his first brick and mortar restaurant in the heart of Chinatown. Sample small, shareable plates of Twice Fried Popcorn Chicken and Century Egg Tofu Salad. Still hungry? Go for a 'Big Bowl' of braised pork belly and seasoned rice.

5

**BAOBAB**  
333 S Alameda St. Unit 100E  
Choose your own adventure at this Asian fusion food stall located in Little Tokyo Galleria. Start with a choice of buns, bowls, or burritos, and let the mixing and matching begin. Selections of beef, pork belly, chicken or spicy tofu, pair surprisingly well with a variety of toppings and sauces. The possibilities are endless.

6

**PYT**  
400 S Main St. — [pytlosangeles.com](http://pytlosangeles.com)  
Restaurateur Josef Centeno puts vegetables front and center with his latest contribution to DTLA's culinary landscape. We'd be remiss not to mention the Roast Turnip, one of Jonathan Gold's 10 best dishes for 2016.

7

**HENNESSEY + INGALLS**  
300 S Santa Fe Ave. — [hennesseyingalls.com](http://hennesseyingalls.com)  
Although it's a recent addition to the Downtown community, Hennessey + Ingalls has been a mecca for the visual arts community since 1963, and it is the largest art, architecture, and design bookstore in the western US. Come check out the new digs.

8

**356 MISSION**  
356 S Mission Rd. — [356mission.com](http://356mission.com)  
Gallerist Gavin Brown, artist Laura Owens, and Ooga Booga founder Wendy Yao, have transformed this former printing press into one of Downtown's most vibrant gallery and event spaces. Peruse the art, shop Twooga Booga, or sign up for a workshop.

9

**CLADE MENSWEAR**  
600 S Spring St. — [clademan.com](http://clademan.com)  
The command post for the socially responsible, fashion-forward clothing line designed by LA's own Maya Reynolds. A little bit gothic, a little bit revolutionary, a whole lot rock n' roll.



# WEIRD BEERS

## BREWS BROTHERS

Written By Brian Chernick  
 Photographed By Caleb Thal

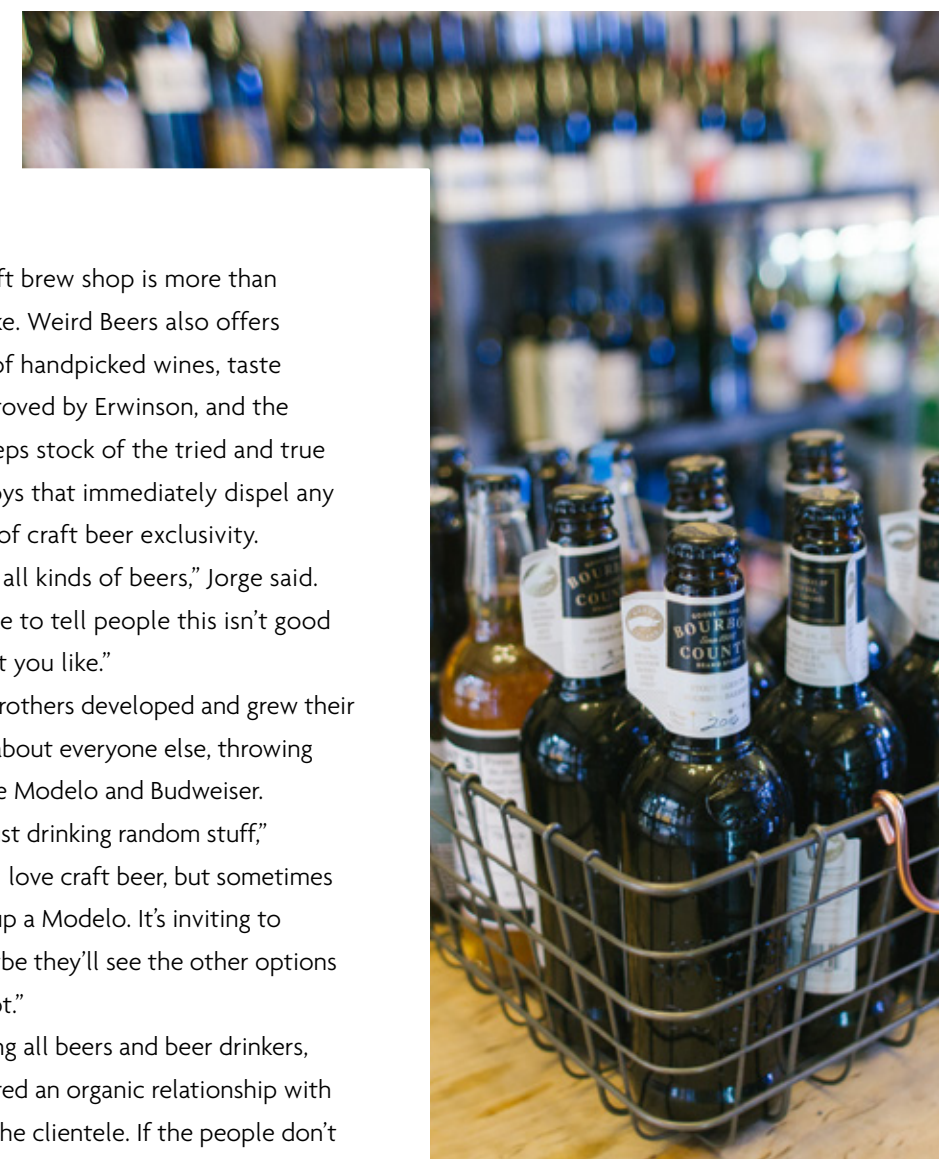
From peanut butter stouts to earl grey tea IPAs to brews fermented and aged in french oak barrels, if you're looking to expand, or challenge, your beer palate, the the Lemus brothers at Weird Beers have got you covered.

Erwinson, 28, and his brother Jorge, 26, always had a natural interest in the craft and have been refining their store's collection since it opened nearly four years ago, creating a haven for those who seek exploration and adventure in the shape of craft beers.

When Jorge and Erwinson realized the rest of Los Angeles was hopping on board they decided to open a shop that would allow them to share their experiences and tastes with the growing community of craft drinkers. Their goal being to deliver what they believe to be some of the best bottled and canned beverages money can buy.

Their wide selection is forged by what's good, what's in season and what's local and over the years the Lemus brothers have developed partnerships with some of L.A.'s finest breweries to ensure they have the latest, greatest, freshest, and, of course, the weirdest available.

"It's a whole research thing we do," Jorge explained. "It has its own culture, what's in season, what's brewing."



The strange craft brew shop is more than just its namesake. Weird Beers also offers up a selection of handpicked wines, taste tested and approved by Erwinson, and the shop always keeps stock of the tried and true domestic tallboys that immediately dispel any preconception of craft beer exclusivity.

"People like all kinds of beers," Jorge said. "So we don't like to tell people this isn't good beer if it is what you like."

In fact the brothers developed and grew their palate like just about everyone else, throwing back classics like Modelo and Budweiser.

"I grew up just drinking random stuff," Erwinson said. "I love craft beer, but sometimes I'll go and pick up a Modelo. It's inviting to people and maybe they'll see the other options and give it a shot."

By welcoming all beers and beer drinkers, they have fostered an organic relationship with L.A. locals and the clientele. If the people don't like it, they won't carry it.

But if late night debauchery and libations are not your bag the Lemus brothers have an assortment of healthy snacks or if you're recovering from the night before some coconut and alkaline water will get you back in shape. Need a bit more of a pick-me-up? They'll brew you a simple cup of coffee with beans they hand selected from their home country of Guatemala.

Where does Weird Beers go next? Both of the brothers studied art at Pasadena's ArtCenter, and the store currently showcases art from themselves and their friends, and they envision incorporating humanity into the store, expanding the sense of community by pairing well crafted drinks with well crafted art.

FIND IT HERE:  
 213 W 7th St.



# RiOT

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# THE CHAIRMAN

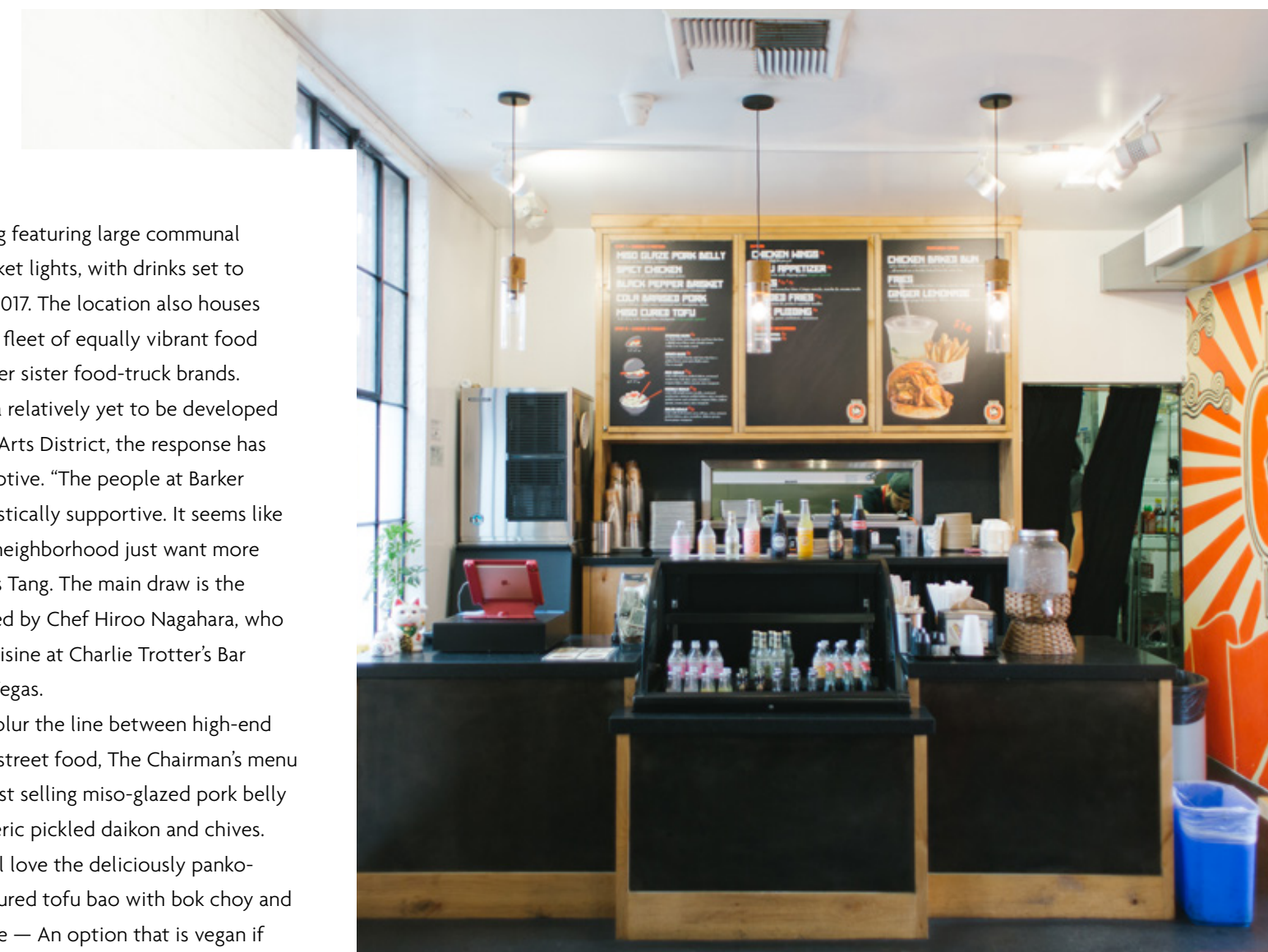
## BAO DOWN

Written By Ivan Navarro  
Photographed By Caleb Thal

"We started Chairman in San Francisco because back in 2008-2009 that food scene was very developed. We grew it there because it had the most traction and we saw that LA was growing too," says Lawrence Tang, General Manager of The Chairman — the food-truck concept first launched in San Francisco in 2009. Voted Best Food Truck by San Francisco Magazine, The Chairman's signature miso-glazed pork belly bao buns have arrived in the Art's District, occupying a former tow-yard up the block from Urth Caffé. This marks the first Los Angeles restaurant for the brand, which took San Francisco's early food-truck scene by storm.

Initially partnering with French restaurateur Ludo Lefebvre and operating his Ludo Truck, Tang and his brother Josh Tang, learned the ropes before developing their own in-house food truck brands under parent company Mobimunch Inc.

Inconspicuous at a glance, the new space retains the industrial quality of its former self, save for the visual identity designed by prolific Taiwanese-American artist James Jean — An anthropomorphic cross between a panda and Chairman Mao. Inside, the restaurant is minimal and colorful, reminiscent of a 90s-era So Cal burger bar. One step out back reveals prime



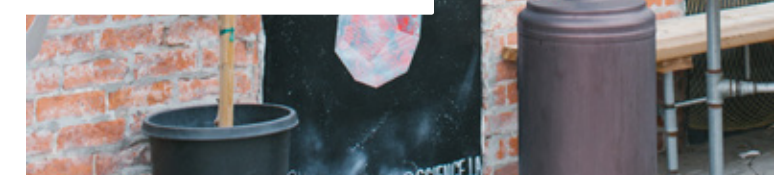
outdoor seating featuring large communal tables and market lights, with drinks set to arrive in early 2017. The location also houses The Chairman's fleet of equally vibrant food trucks, and other sister food-truck brands.

Arriving in a relatively yet to be developed portion of the Arts District, the response has been very receptive. "The people at Barker Block are fantastically supportive. It seems like people in this neighborhood just want more stuff here," says Tang. The main draw is the menu developed by Chef Hiroo Nagahara, who was Chef de cuisine at Charlie Trotter's Bar Charlie in Las Vegas.

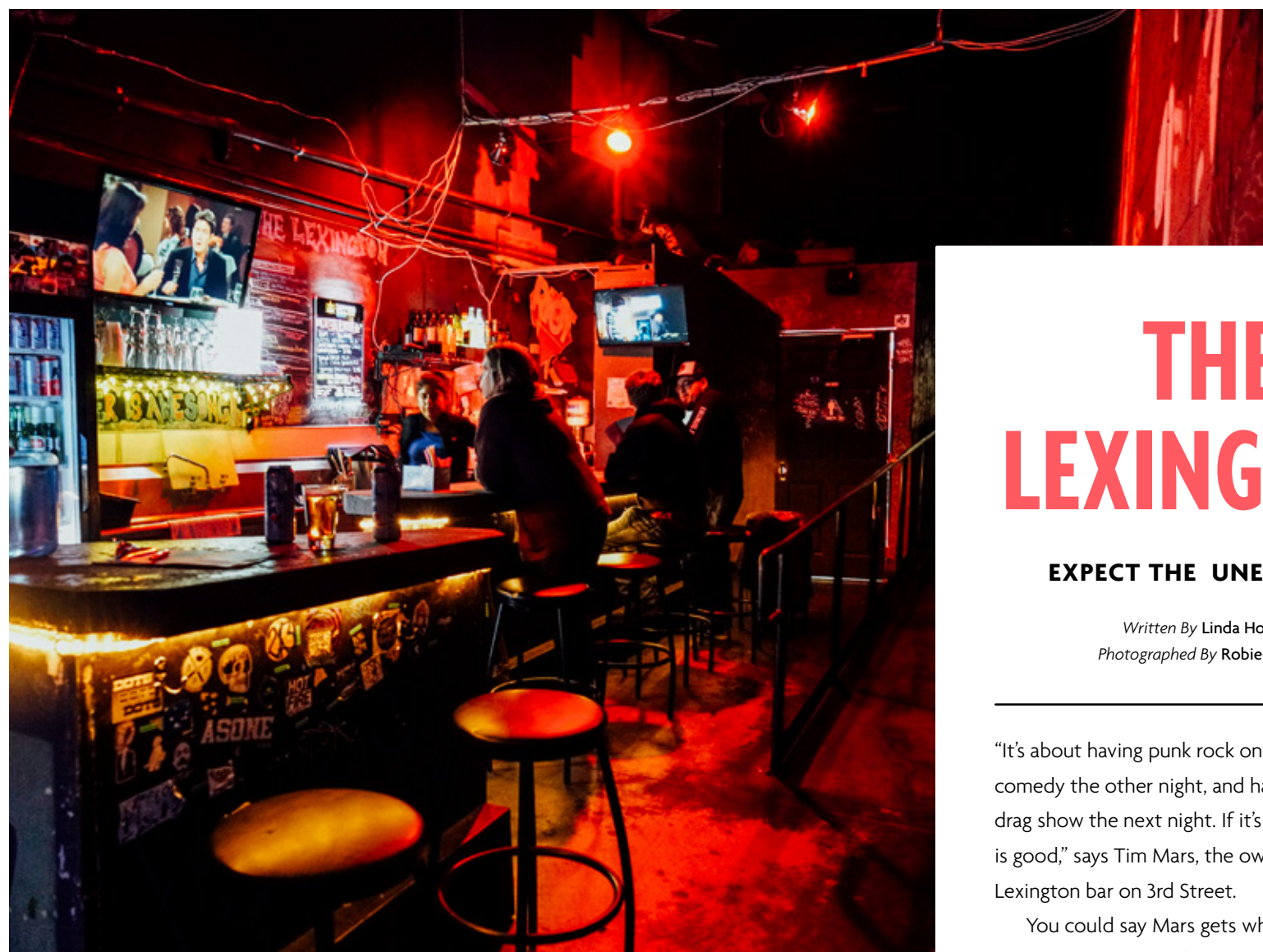
Seeking to blur the line between high-end technique and street food, The Chairman's menu features the best selling miso-glazed pork belly bao with turmeric pickled daikon and chives. Vegetarians will love the deliciously panko-crusted miso-cured tofu bao with bok choy and miso vinaigrette — An option that is vegan if you lose the bun. Tang also nominates the fresh thick-cut fries, "It's a very laborious process but they're made from scratch from start to finish," he says.

With a solid lunch time crowd, it's not uncommon to see lines Wednesday through Saturday, with afternoons also very popular. Tang hopes to attract nighttime traffic once the weather permits and outdoor renovations are complete, but for now The Chairman is looking forward to its one year mark next February. Tang says, "We're truly people from Los Angeles and seeing the growth made us really want to be part of this. I really want to see this town become what it could be."

FIND IT HERE:  
1200 E 5th St.  
thechairmanla.com







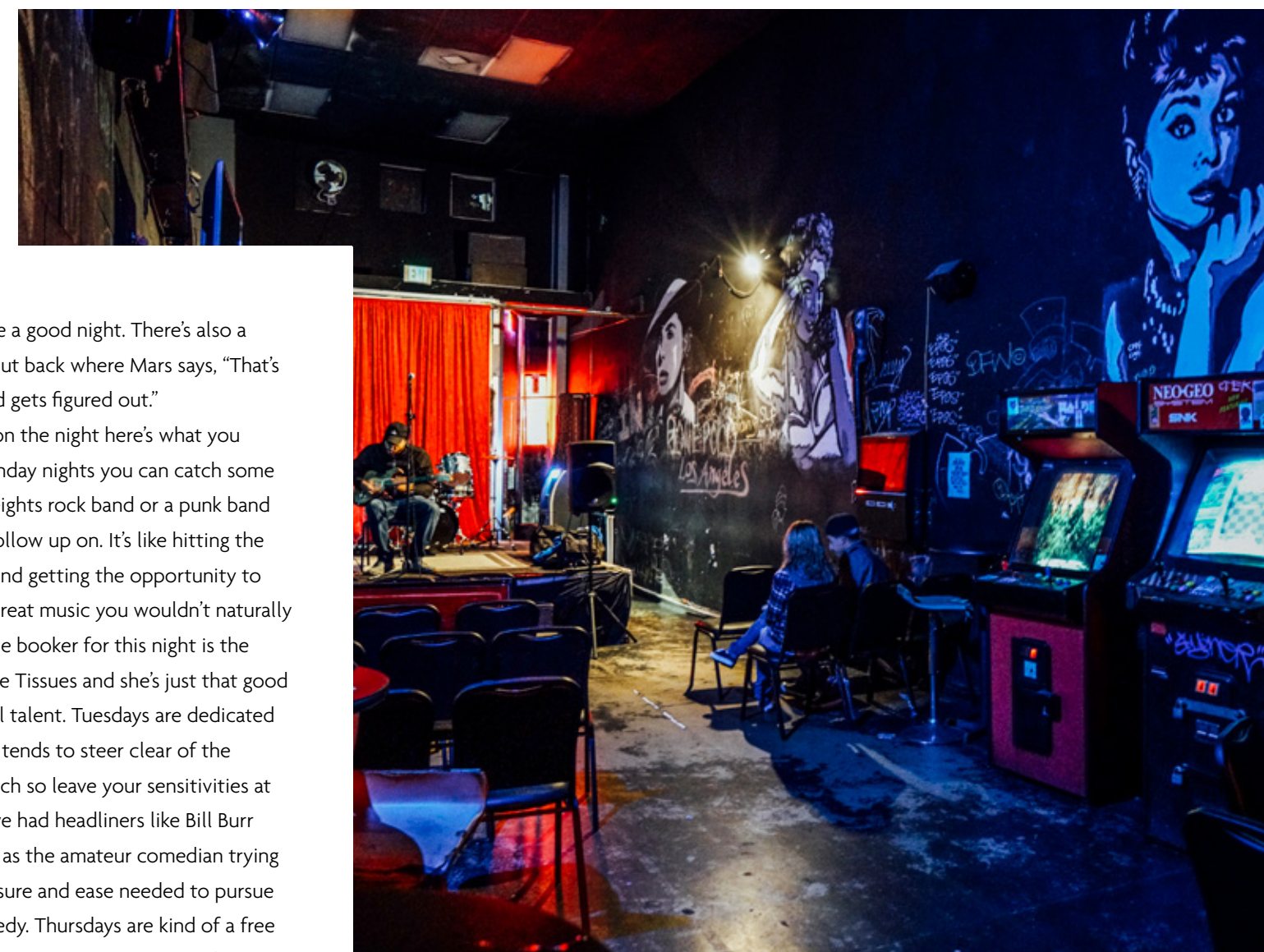
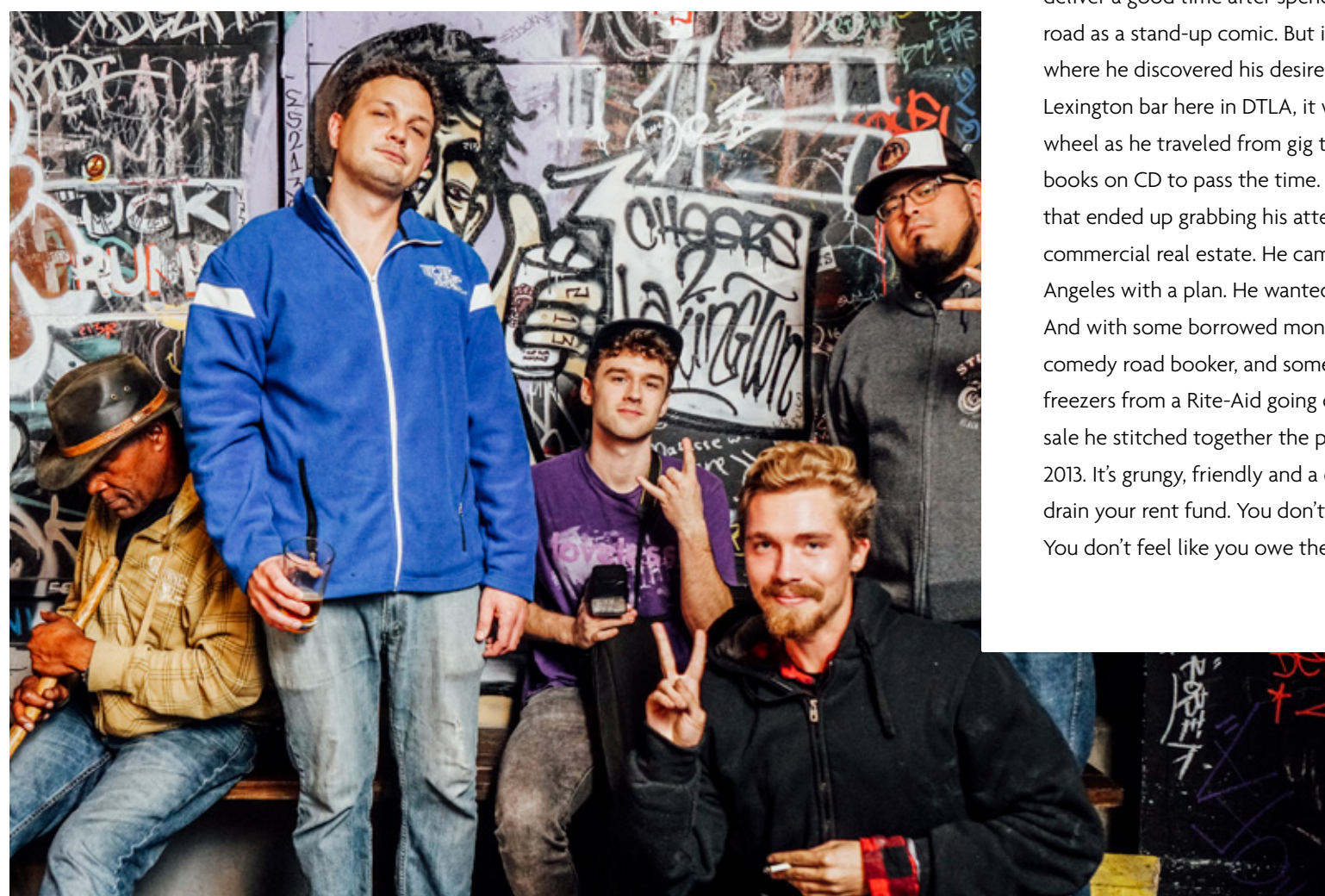
# THE LEXINGTON

## EXPECT THE UNEXPECTED

Written By Linda Hosmer  
Photographed By Robiee Ziegler

"It's about having punk rock one night, having comedy the other night, and having a burlesque drag show the next night. If it's good, good is good," says Tim Mars, the owner of The Lexington bar on 3rd Street.

You could say Mars gets what it means to deliver a good time after spending years on the road as a stand-up comic. But it wasn't on stage where he discovered his desire to open up The Lexington bar here in DTLA, it was behind the wheel as he traveled from gig to gig, listening to books on CD to pass the time. One of the topics that ended up grabbing his attention dealt with commercial real estate. He came back to Los Angeles with a plan. He wanted to open up a bar. And with some borrowed money from a former comedy road booker, and some discounted freezers from a Rite-Aid going out of business sale he stitched together the perfect dive bar in 2013. It's grungy, friendly and a drink isn't going to drain your rent fund. You don't feel judged here. You don't feel like you owe them anything. You're

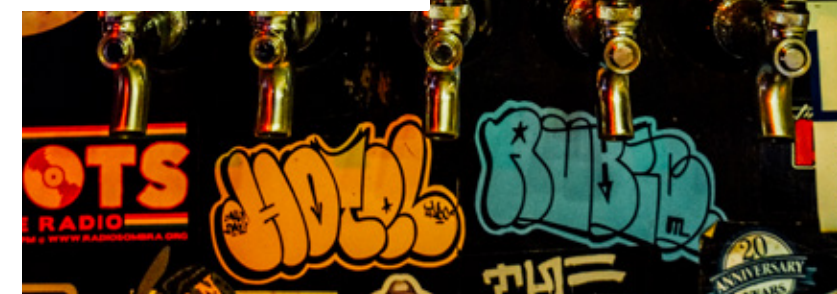


just here to have a good night. There's also a smoking patio out back where Mars says, "That's where the world gets figured out."

Depending on the night here's what you can expect: Monday nights you can catch some angsty Boyle Heights rock band or a punk band you'll want to follow up on. It's like hitting the shuffle button and getting the opportunity to listen to some great music you wouldn't naturally come across. The booker for this night is the drummer for The Tissues and she's just that good at scouting local talent. Tuesdays are dedicated to comedy that tends to steer clear of the mainstream bunch so leave your sensitivities at the door. They've had headliners like Bill Burr perform as well as the amateur comedian trying to get the exposure and ease needed to pursue a career in comedy. Thursdays are kind of a free for all for those reaching out to the bar for a chance to show what they've got on stage. Mars is in charge of bringing in the best of the best on Fridays and Saturdays and every other Sunday you can enjoy a burlesque and drag variety show hosted by the always entertaining Tito Bonito aka the Cuban Missile Crisis.

Mars thanks the success of his bar on the fuss-free vibe coupled with his talented bookers, three of which are women. So come see what they've all lined up for you, grab a drink and walk away knowing you just added a new bar to your rotation.

FIND IT HERE:  
129 E 3rd St.





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