

FEB 2017

LA

ISSUE 30

DOWNTOWNER®

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

PAGE 4

MANUELA

The art of brunch is redrawn by Chef Wes Whitsell with sustainable and seasonal dishes that'll keep customers coming back for more.



Photographed by: Natasha Lee

GOLDEN ROAD

If you follow this Golden Road you'll be rewarded with refreshing brews crafted with care and perfectly paired with delicious eats.

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DOWNTOWN MAP

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EVENT CALENDAR

ON THE BACK

SHOW + TELL

A one-stop shop in the heart of Little Tokyo where art, wellness and locally made goods are shifting the scene.

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FREE



SIGNS OF LIFE

ART INSTALLATION BY
JOHN VAN HAMERSVELD

FEBRUARY 10 - MARCH 31

FIGAT7TH
735 S Figueroa St, DTLA
&

BANK OF AMERICA PLAZA
333 S Hope St, DTLA

OPENING EVENT

PSYCHEDELIC VALENTINE'S DAY LOVE-IN
Friday, February 10, 5- 10 PM

More details at artsbrookfield.com

arts
Brookfield

LADTR

LONG LIVE DOWNTOWN

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

A FERROCONCRETE PUBLICATION

— ferroconcrete.com —

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GOLDEN ROAD

THE GOLDEN AGE OF BREWING

Written By Brian Chernick
Photographed By Miles Fortune

The road to one of the most successful craft breweries in Los Angeles is paved in gold. Well, okay, the road is most likely paved in concrete. But the drinks come in many shades of gold. From shimmering and refreshing Hefeweizens, to hoppy IPAs, to dark, roasted stouts.

Those who keep up with brew news have seen Golden Road Brewing (GRB) crafting big moves over the years. First by tapping a duo of notable brew masters in Southern California, Victor Novak and Steve Torres, as their growth and visibility began to spread across the region. Now Golden Road will soon celebrate its first year in one of downtown's most coveted locations: Grand Central Market (GCM).

Craft brew fangirl and expert Roxanne Fransen has been running the show at the market since first pour. She fell in love with

crafting beers years ago and traveled to Australia and Europe to study the art of the craft, returning with a knowledge and palate she applies today.

GRB earned its respect with a solid collection of West Coast IPAs including favorites Point the Way and Wolf Among Weeds as well as the 329 Days of Summer lager and the simply named Golden Road Hefeweizen.

But a secret long held by Golden Road-warriors has been their food menu.

The idea of offering food at GCM might seem ludicrous given the maze of eateries available but GRB distinguishes itself by delivering the perfect pairing to their on-tap selection of well-crafted beers. They see neighbors in the market as community not competition.

Executive Chef Jennifer Tijero is at the helm of the GCM location and her menu offers up a unique and expansive vegan and vegetarian options. Having been with the company the last four years, and working alongside the company's veteran chef Adam Levoe, Tijero has truly pushed the limits of what a gastropub can offer.

So forget about the frozen vegetable patties other places offer, Tijero and her team have

pumped up the main attractions including the Artichoke 'Chick' Burger featuring their house made artichoke patty, arugula, heirloom tomato, red onion, avocado and dressed in ranch.

Or how about some bite-sized snacks for the table? Go for the downtown exclusive Cali Style Pierogies. They're crispy and savory, stuffed with wild mushroom, onions and spinach or potato with aged cheddar.

As for the meat eaters out there, GRB offers up its signature burger stacked with ground rib-eye, caramelized onions, sun-dried tomato, aged white cheddar and bacon. You can barely top it off with an egg but go for it!

The market's airy vibe pairs well with the drinks, food and ethos. Golden Road goes beyond drinks and food it also shows its love for the area by dedicating themselves to charity work with the Midnight Mission, Angel's Flight Foundation and others.

Head over on March 8th for Golden Road's one year celebration for good music, good food and most definitely a good beer.

FIND IT HERE:
317 S Broadway
goldenroad.la



MANUELA

THE ART OF BRUNCH

*Written By Linda Hosmer
Photographed By Natasha Lee*

When's the last time your brunch plans included a chicken house and a 30-foot rose? Well at Manuela you get all that and more. You'll find this restaurant tucked inside the open-air courtyard belonging to the Hauser Wirth & Schimmel art gallery, a large complex that was once a Pillsbury flourmill.

The careful design of the place is a modern take on vintage details with marble, brass and large glass doors. The look definitely reels you in but the food will keep you in your seat. And you can thank Executive Chef Wes Whitsell for that as he heads a team dedicated to serving up locally-grown fare.

But this isn't the team Whitsell thought he'd be leading when he first started looking at career paths. He wanted to be a baseball player but when he turned 30 he began to think about his next move, "I had to pay the bills and thought what am I good at?" The answer - cooking. He hopped around working for high-end restaurants on both the east and west coast, and slowly picked up the pieces of what it meant to be a good Chef — from how to manage staff to forging strong relationships with farmers.

"It's going back to my roots since I grew up on farms (in Texas)... that connection with the farmer is so important, you're supporting what's right and what's good." And good is what you get, actually let's bump that up to f'ing great. So let's skip to the reason you're reading



this — what to eat and drink here. Start with a cocktail, like the Somerset made from vodka distilled from cow's milk — it's fresh and easy — or order the Minerva because it's named after one of the chickens living around around the corner from the restaurant- a feisty drink with kick just like the chicken (she's been known to escape and dig up herbs Whitsell's gardner Jake Mumm is trying to keep alive).

Ok now let's eat: The cornmeal pancakes are gritty and buttery and so good you'll realize that syrup's a sham. Here the pancakes are bare and legit with fresh berries on top. Next prepare your palette for the savory road ahead with the spicy greens and pear salad with Manuela's very own cider vinegar — aged for nine months. "I tasted it after one month and nothing was happening. After two months I tasted something, three months it was better, four months, six months, seven months and finally at nine months it's arrived," Chef Whitsell describes the evolution of flavor when you apply a little patience. The reward? You'll taste it when you get here. Next go for the crispy and creamy polenta with slivers of mushrooms fanned out for a tasty trip. Another must is the salmon salad with citrus, fennel and dill — it's light and flavorful and it'll be gone in one blink if you have greedy friends.

The only thing you'll never see on the menu is beef. Whitsell's adamant about how raising beef is taxing our environment. But trust that if you're big on beef you won't be missing it here, you'll leave full and happy because Chef Whitsell is definitely hitting it out of the park, not just for weekend brunches but for any meal you enjoy at Manuela.

FIND IT HERE:
907 E 3rd St.
manuela-la.com





SHOW + TELL

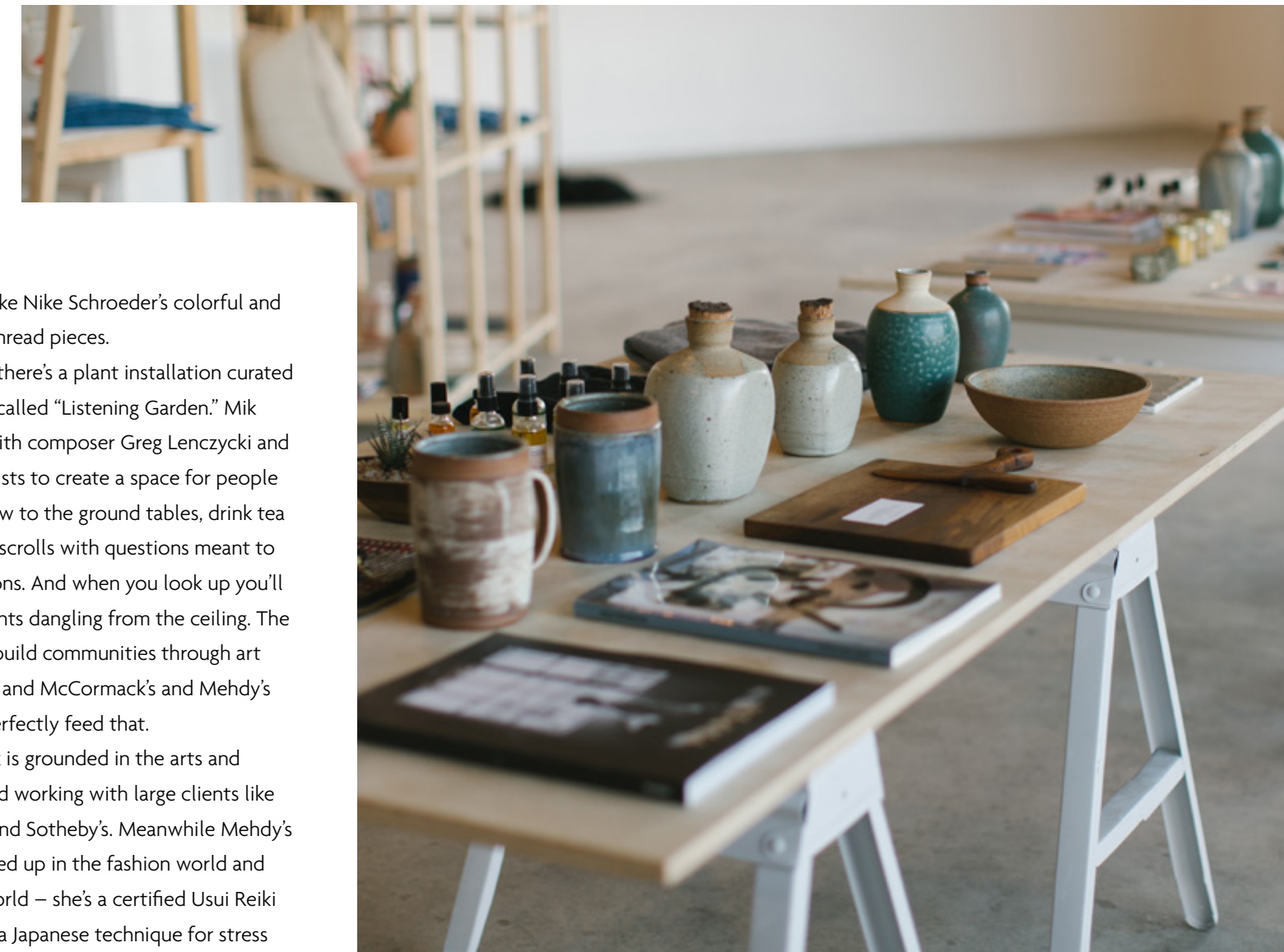
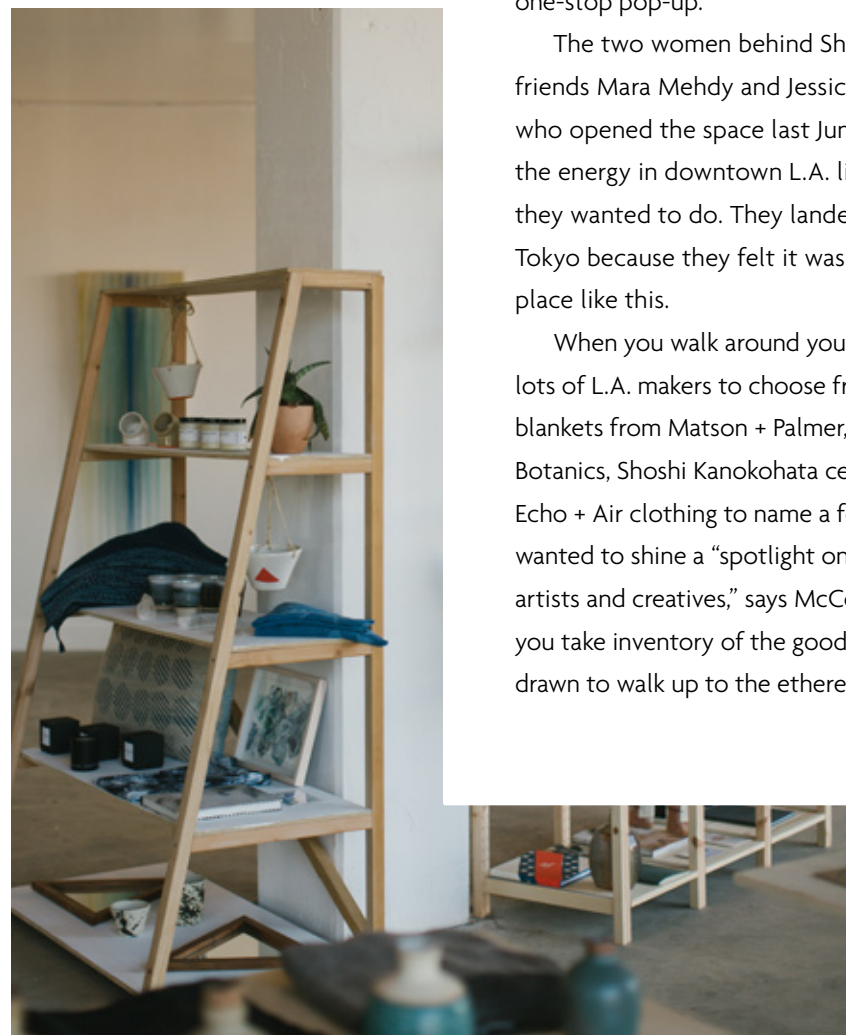
ONE-STOP POP-UP

Written By Linda Hosmer
Photographed By Caleb Thal

When you first walk in the door you're greeted with a crisp, open space. You'll find tables and stands filled with ceramics and textiles made by local artists, apothecary goods, beautiful art clinging to the walls, and in the back you'll find a plant installation. Is this a shop? An art gallery? A wellness center? Show + Tell is all of these. It's a one-stop pop-up.

The two women behind Show + Tell are friends Mara Mehdy and Jessica McCormack who opened the space last June after they felt the energy in downtown L.A. lined up with what they wanted to do. They landed here in Little Tokyo because they felt it was in need of a place like this.

When you walk around you'll notice you have lots of L.A. makers to choose from. They carry blankets from Matson + Palmer, all natural NOTO Botanics, Shoshi Kanokohata ceramics, and Echo + Air clothing to name a few. Both women wanted to shine a "spotlight on under-the-radar artists and creatives," says McCormack. And while you take inventory of the goods, you'll also be drawn to walk up to the ethereal works of art



hanging up — like Nike Schroeder's colorful and dreamy rayon thread pieces.

In the back there's a plant installation curated by Natalie Mik called "Listening Garden." Mik partnered up with composer Greg Lenczycki and other visual artists to create a space for people to sit around low to the ground tables, drink tea and open little scrolls with questions meant to cue conversations. And when you look up you'll find various plants dangling from the ceiling. The goal here is to build communities through art and experience and McCormack's and Mehdy's backgrounds perfectly feed that.

McCormack is grounded in the arts and culture PR world working with large clients like MOCA in L.A. and Sotheby's. Meanwhile Mehdy's experience is tied up in the fashion world and the wellness world — she's a certified Usui Reiki Master. Reiki is a Japanese technique for stress reduction and relaxation by "laying hands" to channel energy to heal the body.

Mehdy is quick to point to a connection between art and wellness, "Like our artist last month, Satsuki Shibuya. She's a Japanese watercolor artist and her method of watercolor is actually a form of meditation for her."

Both women simply want Show + Tell to be the bridge that brings people in whether it's to meditate for an hour on the second Monday of every month or to support local makers or even if it's just to come in to stare at the art they've selected.

FIND IT HERE:
374 E 2nd St.
showandtellprojects.com





DRINK

A

GOLDEN ROAD
317 S Broadway
goldenroad.la

B

PRESS BROTHERS
317 S Broadway
pressbrothersjuicery.com

C

MEZCALERO
510 S Broadway
mezcalerdtdla.com



EAT

D

MANUELA
907 E 3rd St.
manuela-la.com

E

YUKO KITCHEN
101 W 5th St.
yukokitchen.com



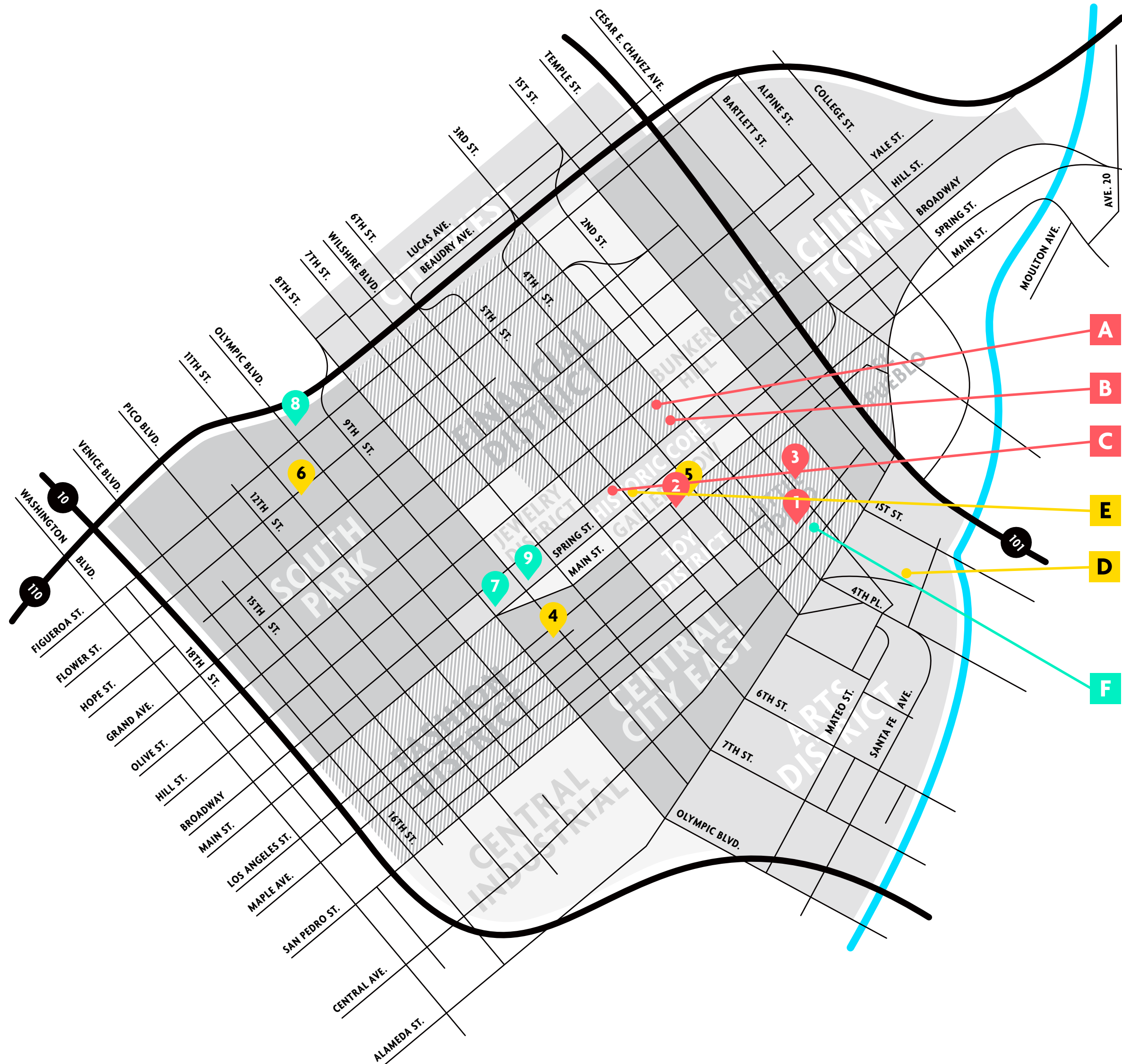
MOVE

F

SHOW + TELL
374 E 2nd St.
showandtellprojects.com

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

*MAP SIMPLIFIED & NOT TO SCALE



DOWNTOWN FAVORITES

- BALDORIA**
243 S San Pedro St. — baldoriadtla.com
Unique twists on drinks you know and love, premade and served in individual bottles, shareable cheese plates and charcuterie, pizza and a great patio make Baldoria a welcome addition to Little Tokyo.
- THE LASH**
117 Winston St. — thelashsocial.com
With a stark interior of concrete, subway tile and neon, The Lash has an edge not unlike clubs you'd find in NYC's lower east side, circa 1987. The perfect setting for all sorts of regrettable activity.
- MIDORI MATCHA CAFE**
227 E 2nd St. — midorimatchatea.com
Little Tokyo finally gets its own matcha joint where the antioxidant-heavy, organic green tea powder finds its way into everything from lattes and coconut water infusions to ice cream and eclairs. Eating and drinking right never felt so right.
- SONORATOWN**
208 E 8th St. — sonoratownla.com
Since opening its doors last May, Sonoratown has established itself as a taco lover's destination, which is no small feat in DTLA. Specializing in Northern Mexican style tacos with flour tortillas, chimichangas, and mesquite roasted carne asada, you'll leave full for under \$10.
- BACO MERCAT**
408 S Main St. — bacomercat.com
This innovative restaurant-bar defies labels and expectations in the best way possible. Chef Josef Centeno draws inspiration from a myriad of sources to present dishes that are Eastern Mediterranean, North African, southern European, and Asian, sometimes all at once.
- BROKEN SPANISH**
1050 S Flower St. — brokenspanish.com
Classically trained chef Ray Garcia makes a compelling case for forward-thinking, sustainable, Mexican-American cuisine in his latest upscale South Park eatery.
- H. MERRICK OF CALIFORNIA**
115 W 9th St. — heidimerrick.com
California native Heidi Merrick's beach chic aesthetic finds expression in her lifestyle brand's first brick-and-mortar at 9th and Broadway. The breezy space serves as her production studio and showroom, where art and surfboards share space with the casually elegant pieces she's known for.
- BRIGADE LA**
903 W Olympic Blvd. — brigadela.com
Brigade LA's new location offers an eclectic selection of womenswear, shoes, bags and accessories in the heart of LA Live. Brands include Marc Jacobs, Canada Goose, Kate Spade and a limited collection of men's and children's clothing.
- ALTHOUSE**
761 S Main St. — shopalthouse.com
Designer Jennifer Althouse's light-filled boutique at 8th and Main offers vintage inspired women's collections ranging from high-end statement pieces from designers such as Rachel Comey and Rodebjer to affordable basics and accessories.



PRESS BROTHERS

FREEDOM OF THE PRESS

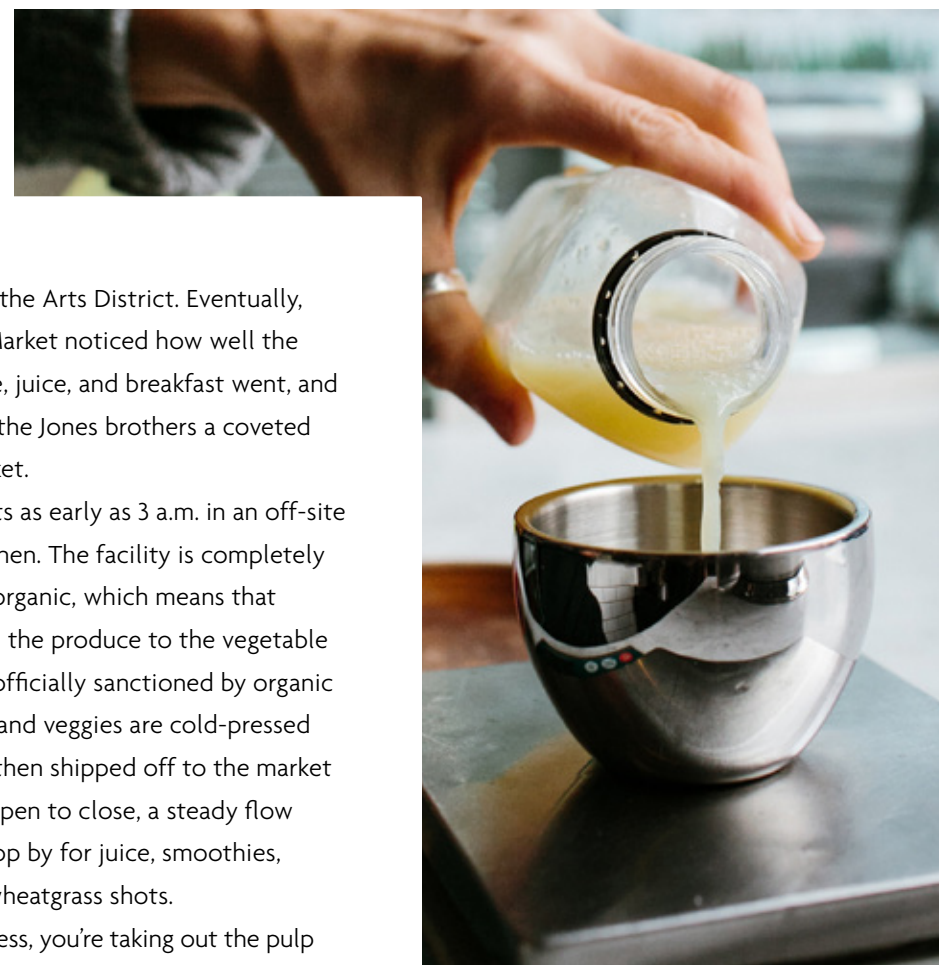
Written By Sophie He
Photographed By Rebekah Lemire

It's Saturday morning at Grand Central Market, and as usual it's bustling with activity. Throngs of people mill about the booths, perusing the goods behind the counter of each stall, and at the tables you'll see families cram together for breakfast. To the uninitiated, navigating the crowd may feel a little overwhelming, but things become much more manageable when you're looking to start your morning off with a liquid dose of health. Make a beeline toward the Broadway side of the market and look for the little juice stall with the neon sign.

Not to be confused with the Pressed Juicery franchise, Press Brothers Juicery is the family-run operation of two brothers from Abilene, Kansas, who grew up with a passion for raw juice.

"Our mother was an avid juicer growing up," said co-owner JD Jones, a former mortgage broker and salt of the earth type guy. "We've always had that in our life — trading recipes, juicing. I was ready to start a new journey, and my friends suggested doing this with my brother, so that's what we did."

With just a cart and a cooler in tow, the brothers started out slinging juice around town, traveling salesman-style, first at local farmer's markets, then at Eggslut, back when it was still



a single truck in the Arts District. Eventually, Grand Central Market noticed how well the pairing of coffee, juice, and breakfast went, and so they offered the Jones brothers a coveted spot at the market.

The day starts as early as 3 a.m. in an off-site commercial kitchen. The facility is completely USDA-certified organic, which means that everything, from the produce to the vegetable wash, has been officially sanctioned by organic certifiers. Fruits and veggies are cold-pressed into juice daily, then shipped off to the market by 7 a.m. From open to close, a steady flow of customers stop by for juice, smoothies, popsicles, and wheatgrass shots.

With cold press, you're taking out the pulp of the juice and giving your body a break — detoxifying it," said Jones. He explains that every juice was designed to provide a particular health benefit to the customer. For instance, Drop Acid is an elaborate concoction made of apple, cucumber, celery, parsley, lemon, arugula, habanero, cilantro, and ginger, and it alkalizes and decreases the acidity of the body's environment. For those new to juicing, Jones recommends starting with the sweeter selections, like the fruity, mint-infused Liquid Gold, and working your way up to the greener drinks.

With new juiceries popping up left and right in LA, it may feel as if we've reached peak juice. Still, Jones firmly believes that the trend is here to stay, and he could be right — after all, the Beverly Hills Juice Club has been in business since 1975. With no signs of slowing down, the Jones brothers are gearing up for expansion.

FIND IT HERE:
317 S Broadway
pressbrothersjuicery.com



NEW COLLECTION INSTALLATION

CREATURE

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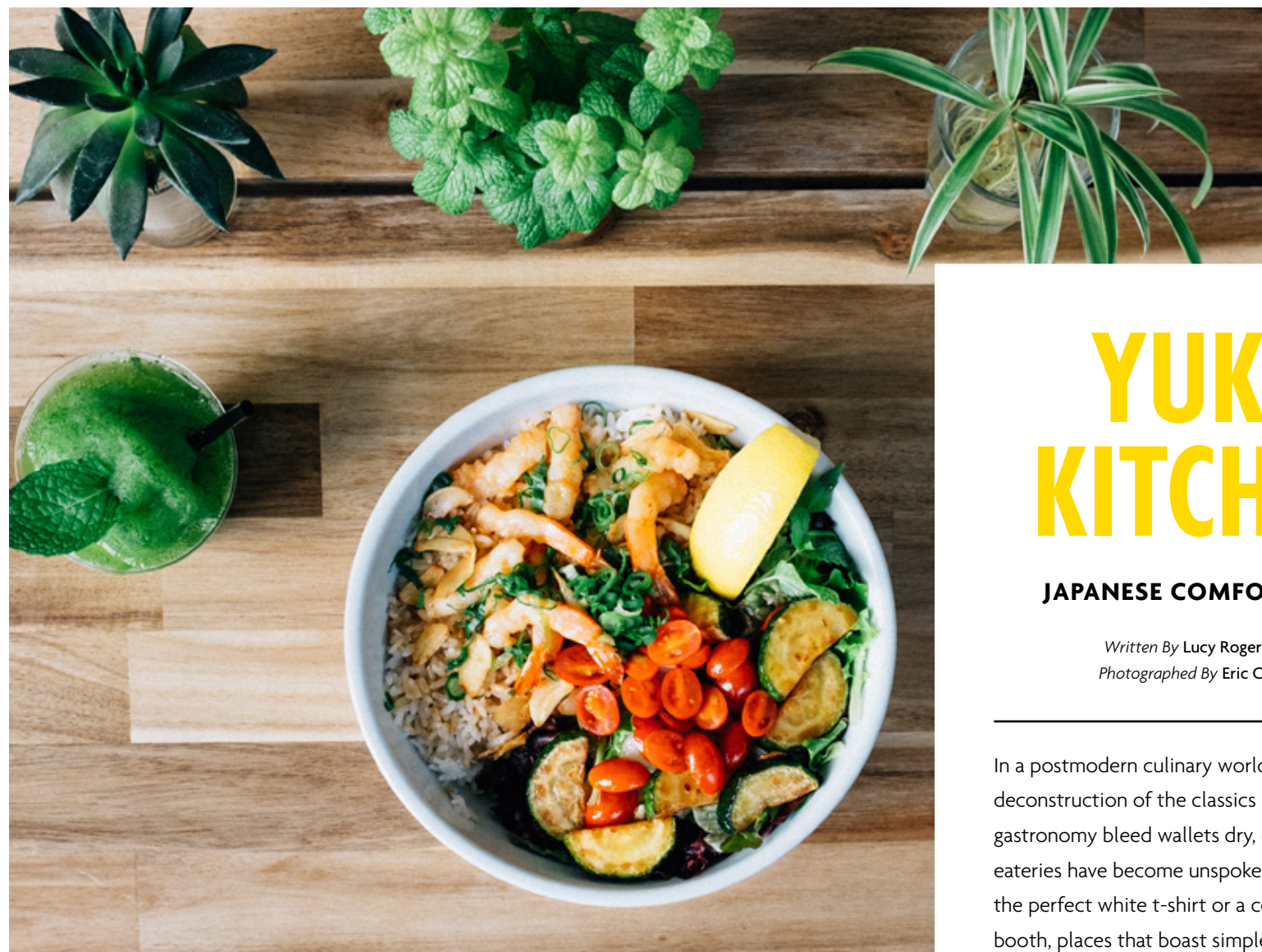
Works by

JEAN-MICHEL BASQUIAT, THOMAS HOUSEAGO, JEFF KOONS, TAKASHI MURAKAMI, CINDY SHERMAN, KIKI SMITH, ANDY WARHOL and more from the Broad collection.

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THE BROAD™

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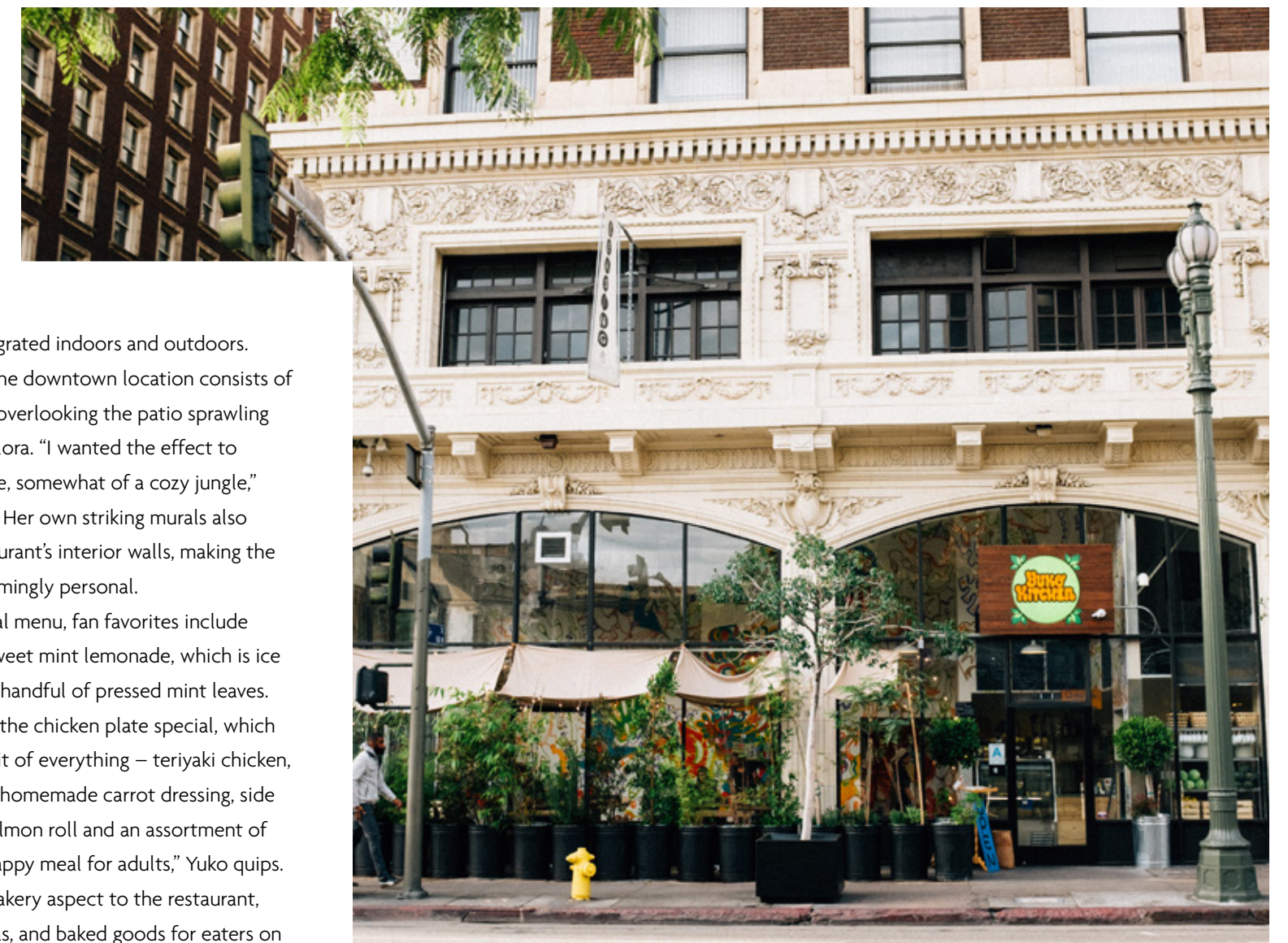
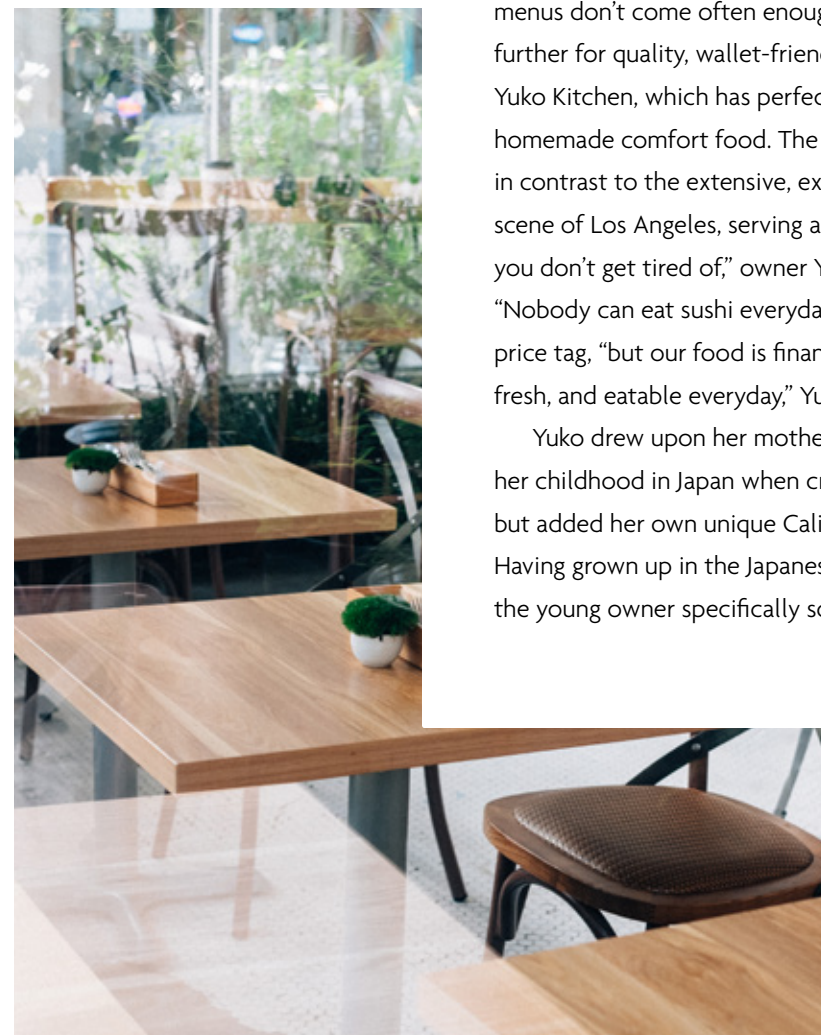
YUKO KITCHEN

JAPANESE COMFORT FOOD

Written By Lucy Rogers-Ciaffa
Photographed By Eric Cacioppo

In a postmodern culinary world where deconstruction of the classics and molecular gastronomy bleed wallets dry, easy and reliable eateries have become unspoken treasures. Like the perfect white t-shirt or a comfortable leather booth, places that boast simple yet scrumptious menus don't come often enough. But look no further for quality, wallet-friendly food than Yuko Kitchen, which has perfected Japanese homemade comfort food. The restaurant stands in contrast to the extensive, expensive sushi scene of Los Angeles, serving as "Japanese food you don't get tired of," owner Yuko affirms. "Nobody can eat sushi everyday," due to its high price tag, "but our food is financially sustainable, fresh, and eatable everyday," Yuko explains.

Yuko drew upon her mother's recipes from her childhood in Japan when creating her menu, but added her own unique Californian twist. Having grown up in the Japanese countryside, the young owner specifically sought a space that



seamlessly integrated indoors and outdoors. Subsequently, the downtown location consists of giant windows overlooking the patio sprawling with different flora. "I wanted the effect to be a greenhouse, somewhat of a cozy jungle," describes Yuko. Her own striking murals also adorn the restaurant's interior walls, making the space heartwarmingly personal. As for the actual menu, fan favorites include the signature sweet mint lemonade, which is ice blended with a handful of pressed mint leaves. Also popular is the chicken plate special, which comes with a bit of everything – teriyaki chicken, rice, salad with homemade carrot dressing, side soup, a spicy salmon roll and an assortment of cookies — "a happy meal for adults," Yuko quips. There's also a bakery aspect to the restaurant, with coffee, teas, and baked goods for eaters on the go (including vegetarian, vegan, and gluten free offerings). There's also a happy hour from 4 to 5 PM every day, with all cocktails going for a tempting three bucks. "In a month we plan to expand our happy hour menu with smaller, cheaper plates to share," Yuko elaborates.

Unlike most Japanese restaurants, patrons leave Yuko's unique eatery with full wallets and full bellies. Although it may hail from the Eastern world, no matter where you're from, you'll find a little taste of home at Yuko Kitchen.

FIND IT HERE:
101 W 5th St.
yukokitchen.com





MEZCALERO

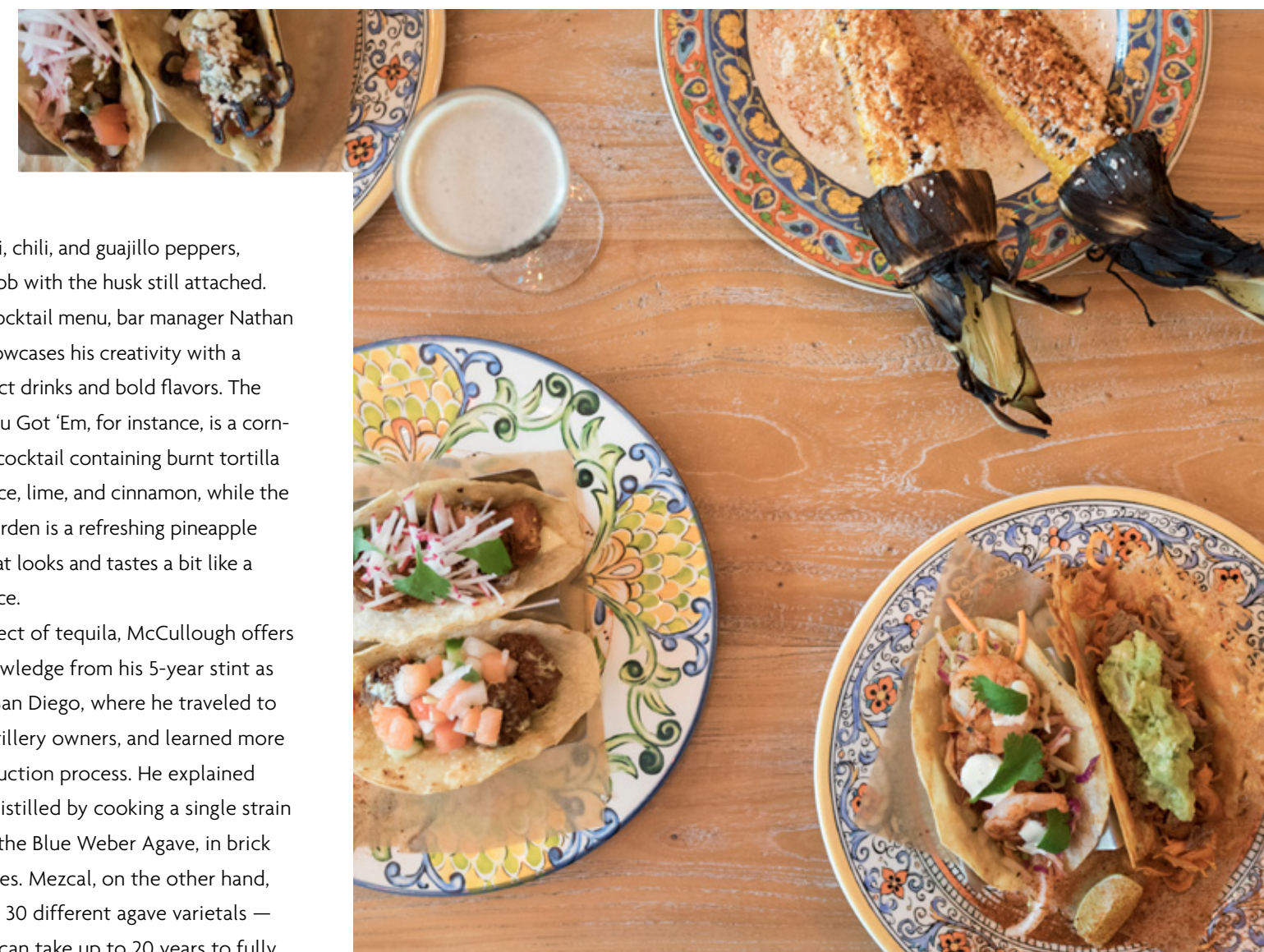
MEZCALLIN' YOUR NAME

Written By Sophie He
 Photographed By Kort Havens

For much of the past decade, the cool kids and the yupsters have been claiming downtown as their own. But as evidenced by the untimely closure of local watering holes like Bar 107 (RIP), a revitalized neighborhood can often thrive at the expense of character and community. So when a local hang spot like Mezcalero opens up, it's a breath of fresh air. With its homey digs, Mexican comfort food, and selection of unique mezcal and tequila concoctions, Mezcalero is one neighborhood bar that wants to bring downtown back to earth.

"It's a super competitive market as far as bars are concerned," says restaurateur Jay Krymis. "But what we bring to this neighborhood is just that: a neighborhood feel." Krymis wanted to bring the spirit of Padre, his Long Beach venture, to 5th and Broadway. He breathed new life into the space, a former Taco Bell, by adding a patio area, additional seating, and colorful pop art painted by local artists.

Unlike the Latin-inspired fusion food at Padre, Mezcalero's take on tacos highlights the more traditional flavor profiles of Mexican cuisine: lots of spices, herbs, and citrus. Here you will find your classic taqueria fare, such as grilled octopus with lemon, salsa verde, and pico de gallo, as well as carne asade marinated in paprika, lime juice, and topped off with slow-roasted molcajete salsa. And of course, there's elotes,



dressed in tahini, chili, and guajillo peppers, served on the cob with the husk still attached.

As for the cocktail menu, bar manager Nathan McCullough showcases his creativity with a variety of distinct drinks and bold flavors. The Smoke 'Em If You Got 'Em, for instance, is a corn-infused tequila cocktail containing burnt tortilla syrup, celery juice, lime, and cinnamon, while the Oaxacan the Garden is a refreshing pineapple mezcal drink that looks and tastes a bit like a spiked green juice.

On the subject of tequila, McCullough offers a wealth of knowledge from his 5-year stint as a bartender in San Diego, where he traveled to Jalisco, met distillery owners, and learned more about the production process. He explained that tequila is distilled by cooking a single strain of agave plant, the Blue Weber Agave, in brick ovens or enclaves. Mezcal, on the other hand, is distilled from 30 different agave varieties — some of which can take up to 20 years to fully mature — and cooked in earth pits, which lends to the spirit's smokiness.

Mezcalero is just a few blocks down from the perennially popular Las Perlas, but McCullough believes that, with the increasing curiosity around the time-honored traditions and 500-year-old past of agave spirits, there's enough room for multiple mezcal bars in downtown.

"Some people call it competition, but I think both places have two very different vibes," said McCullough. "Here, it's a very relaxed neighborhood-style vibe. We take care of people, and in downtown, that extra hospitality touch is needed."

FIND IT HERE:
 510 S Broadway
 mezcalerodtla.com



DOWNTOWN EVENT CALENDAR
FEBRUARY 2017

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p style="text-align: center;">29</p> <p style="text-align: center;">ALAN CUMMING SINGS SAPPY SONGS Walt Disney Concert Hall 111 S Grand Ave. 7 – 9PM</p> <p>“Bawdy countercultural sprite” Alan Cumming takes Disney Hall by storm with his renditions of songs written by the likes of Noel Coward, Annie Lennox, and Steven Sondheim.</p>	<p style="text-align: center;">30</p> <p style="text-align: center;">HAPPY HOUR @ ERB Everson Royce Bar 1936 E 7th St. 5PM</p> <p>Enjoy free chips and salsa, \$10 burger & fry combos, cocktail and wine specials, and pitchers of beer at one of DTLA’s favorite happy hours.</p>	<p style="text-align: center;">31</p> <p style="text-align: center;">DEVENDRA BANHART The Mayan 1038 S. Hill St. 9PM</p> <p>Devendra Banhart brings his unique brand of trippy-hippie tone poetry to The Mayan in support of his latest album, Ape in Pink Marble.</p>	<p style="text-align: center;">1</p> <p style="text-align: center;">LANG LANG Walt Disney Concert Hall 111 N Grand Ave. 8PM</p> <p>Christened, “the hottest artist on the classical music planet,” by the New York Times, Lang Lang takes over Walt Disney Concert Hall.</p>	<p style="text-align: center;">2</p> <p style="text-align: center;">ARTS DISTRICT COMEDY SHOW Angel City Brewery 216 Alameda St. 8PM</p> <p>Enjoy free comedy and great booze as Angel City Brewery hosts the first ever Arts District Comedy Show.</p>	<p style="text-align: center;">3</p> <p style="text-align: center;">JUKE NIGHT The Monty 12222 W 7th St. 10PM</p> <p>Shake your thang to Greasy RnB and Jumping Boogie Blues for free at The Monty every Friday night.</p>	<p style="text-align: center;">4</p> <p style="text-align: center;">ARTISTS & FLEAS Arts District Triangle 740 E. 3rd St. 10AM — 4PM</p> <p>Peruse a curated selection of unique art, crafts, and upcycled merchandise created by the loft dweller next door.</p>
<p style="text-align: center;">5</p> <p style="text-align: center;">HAPPY HOUR Las Perlas 107 E 6th St. 1—8PM</p> <p>\$6 Margaritas and Palomas, Tacos and Taquitos, Chips and salsa, and one of the best selections of mezcal and tequila around.</p>	<p style="text-align: center;">6</p> <p style="text-align: center;">MOIST MONDAYS La Cita 336 S Hill St. 9PM</p> <p>Take advantage of all night happy hour while DJ Moist and friends spin old school hip-hop and R&B at this legendary Downtown location.</p>	<p style="text-align: center;">7</p> <p style="text-align: center;">SPAIN — TUESDAY NIGHT RESIDENCY The Love Song 450 Main St. 8:30PM</p> <p>Josh Haden and band present their unique take on slowcore with their Tuesday night residency at the Love Song. Free!</p>	<p style="text-align: center;">8</p> <p style="text-align: center;">LUCHA VAVOOM The Mayan 1038 S Hill St. 8PM</p> <p>Mexican masked wrestling, burlesque, and comedy collide both in and outside the ring as Lucha VaVoom enchants with Twisted Valentine at the Mayan.</p>	<p style="text-align: center;">9</p> <p style="text-align: center;">DOWNTOWN LA ART WALK Art Walk Lounge 634 S Spring St. 6PM</p> <p>Art lovers unite! Main and Spring streets come alive during DTLA’s favorite monthly street party.</p>	<p style="text-align: center;">10</p> <p style="text-align: center;">HAPPY HOUR ALL DAY Beelman’s Pub 600 S Spring St. 12 — 7PM</p> <p>Enjoy Beelman’s elevated pub fare at happy hour prices all day. \$13 for a burger, fries and beer? Cheers, mates!</p>	<p style="text-align: center;">11</p> <p style="text-align: center;">L.A. CHINATOWN FIRECRACKER RUN & FESTIVAL Chinatown 943 N Broadway 7AM</p> <p>Walk, run, or ride the Chinatown Firecracker 5k/10K. Food, live music, and a Kiddie Run round out the annual two-day festival of Downtown Los Angeles.</p>
<p style="text-align: center;">12</p> <p style="text-align: center;">THE HAUS OF LEXINGTON The Lexington 129 E 3rd St. 9PM</p> <p>Tito Bonito presents an alternative amateur variety how and dance party at The Lexington. Sign up starts at 9pm if you want to join the show! No pets, sorry.</p>	<p style="text-align: center;">13</p> <p style="text-align: center;">HEY! HO! LET’S GO: RAMONES AND THE BIRTH OF PUNK Gammy Museum 800 W Olympic Blvd. 10:30AM</p> <p>Drawing from collections from around the world, this exhibit chronicles the continuing influence of the Ramones and contextualizes the band in the larger pantheon of pop culture.</p>	<p style="text-align: center;">14</p> <p style="text-align: center;">HAPPY HOUR Crane’s Bar Downtown 810 S Spring St. 10:30AM</p> <p>No plans for valentines day? Why not drown your sorrows in a basement vault bar. \$1 draft refills, \$5 wells and wines.</p>	<p style="text-align: center;">15</p> <p style="text-align: center;">KARAOKE NIGHT WITH KJ BEERBRA STREISAND Angel City Brewery 216 Alameda St. 7 — 9PM</p> <p>Get your Karaoke on every Wednesday at Angel City Brewery with KJ Beerbra Streisand.</p>	<p style="text-align: center;">16</p> <p style="text-align: center;">CHERRY GLAZERR Teragram Ballroom 1234 W 7th St. 8PM</p> <p>Cherry Glazerr, not to be confused with the radio host Cherry Glaser from whom they took their name, bring their pop-punk stylings to the Teragram Ballroom.</p>	<p style="text-align: center;">17</p> <p style="text-align: center;">JESSICA LANG DANCE Ahmanson Theater 135 N Grand Ave. 7:30PM</p> <p>Award winning contemporary choreographer Jessica Lang brings makes her Music Center debut at the Ahmanson Theater.</p>	<p style="text-align: center;">18</p> <p style="text-align: center;">JASON RHOADES: INSTALLATIONS, 1994 - 2006 Hauser Wirth & Schimmel 901 E 3rd St. 6 — 9PM</p> <p>The immersive 28,000 square foot exhibition showcasing Rhoades large-scale works opens to the public.</p>
<p style="text-align: center;">19</p> <p style="text-align: center;">AIRTAALK’S FILMWEEK: 2017 OSCAR PREVIEW The Theater at Ace Hotel 929 S Broadway 1PM</p> <p>Join LA’s most prominent film critics for a lively discussion and debate about this years Oscar contenders.</p>	<p style="text-align: center;">20</p> <p style="text-align: center;">B1A4 FOUR NIGHTS IN THE U.S. TOUR The Novo By Microsoft 800 W Olympic Blvd. 7PM</p> <p>Start practicing your lipsyncing and boyband choreography, because K-Pop boy group B1A4 is coming to The Novo. One night only!</p>	<p style="text-align: center;">21</p> <p style="text-align: center;">ANIMAL COLLECTIVE (DJ SET) W/AVEY TARE & GEOLOGIST The Globe Theater 740 S. Broadway 10AM</p> <p>Avey Tare and Geologist of experimental pop band Animal Collective hop on the decks in the basement of the Globe Theater.</p>	<p style="text-align: center;">22</p> <p style="text-align: center;">LOW END THEORY The Airliner 2419 N Broadway 9:30PM</p> <p>Weekly experimental hip hop and electronic music. Bring ear plugs.</p>	<p style="text-align: center;">23</p> <p style="text-align: center;">LA ART BOOK FAIR OPENING PREVIEW The Geffen Contemporary at MOCA 152 N Central Ave. 6 — 9PM</p> <p>The annual LA Art Book Fair returns to Los Angeles. Join artists, dealers, curators, and patrons as you peruse everything now in art publication.</p>	<p style="text-align: center;">24</p> <p style="text-align: center;">BRAZILIAN CARNAVAL “100 YEARS OF SAMBA” Teragram Ballroom 1234 W 7th St. 8PM</p> <p>The annual Brazilian Carnival celebration returns to LA, featuring samba drummers, authentic Brazilian drinks and the best Samba dancers this side of Rio.</p>	<p style="text-align: center;">25</p> <p style="text-align: center;">BOB BAKER MARIONETTE THEATER Bob Baker Day 1345 W 1st St. 1345 W 1st St.</p> <p>Celebrate Bob Baker’s 93rd birthday with puppet shows, puppetry workshops, live music and comedy all weekend long.</p>
<p style="text-align: center;">26</p> <p style="text-align: center;">SOPHIA PFISTER The Love Song 450 Main St. 8:30PM</p> <p>Soak in the neo-noir atmosphere created by Sophia Pfister as she sings about love and loss at The Love Song Bar. Free!</p>	<p style="text-align: center;">27</p> <p style="text-align: center;">GRAND PARK FOUNTAIN TERRACE Rundalay 200 N Grand Ave. 7:45AM</p> <p>Start the new year right with a Monday morning run along with a hundred of your closest friends.</p>	<p style="text-align: center;">28</p> <p style="text-align: center;">TACOS & TRIVIA TUESDAYS Angel City Brewery 216 N Alameda St. 7PM</p> <p>Taqueria El Severo will be servin up their grilled tacos outside, while inside will be an ongoing game of trivia from King Trivia.</p>	<p style="text-align: center;">1</p> <p style="text-align: center;">LOW END THEORY The Airliner 2419 N Broadway 9:30PM</p> <p>Weekly experimental hip hop and electronic music. Bring ear plugs.</p>	<p style="text-align: center;">2</p> <p style="text-align: center;">CHINATOWN AFTER DARK Far East Plaza 727 N Broadway 6 — 10PM</p> <p>On the first Thursday of every month, Chinatown’s hottest property becomes a hotbed of culinary innovation, as chefs and friends take over.</p>	<p style="text-align: center;">3</p> <p style="text-align: center;">HIPPO CAMPUS Teragram Ballroom 1234 W 7th St. 8PM</p> <p>Indie rockers Hippo Campus bring their angry, wise-beyond-their-years musings to the Teragram Ballroom.</p>	<p style="text-align: center;">4</p> <p style="text-align: center;">ARTS DISTRICT FARMERS MARKET Arts District 740 E 3rd St. 11AM — 5PM</p> <p>Shop fresh local produce, cheese, baked goods and more.</p>



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