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ISSUE 31

# DOWNTOWNER<sup>®</sup>

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

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## LAO TAO

Chef David Wang delivers a taste of Taiwanese street food that will run through your mind long after you walk away.



### MIKKELLER BAR

Copenhagen lands in DTLA ready to serve up flights of beer from around the world perfectly paired with next level pub grub.

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A den of design sits inside the One Santa Fe complex and it's ready to introduce you to niche labels you're going to covet.

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LADOWNTOWNER.COM

# LONG LIVE DOWNTOWN

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

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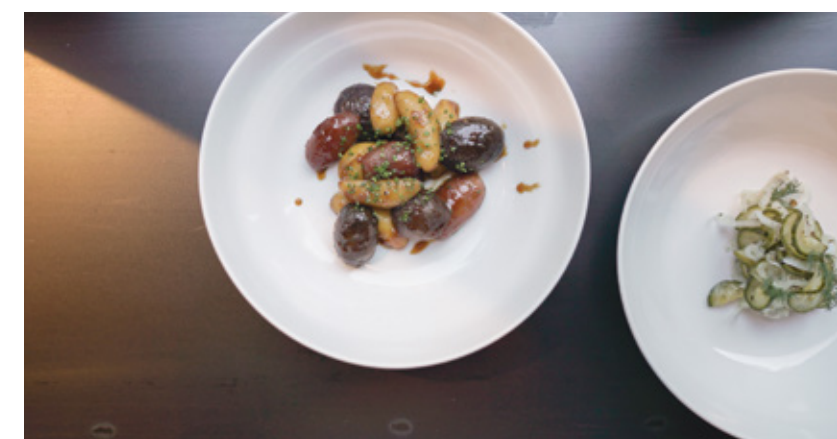
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## MIKKELLER BAR

### COPENHAGEN LANDS IN DTLA

Written By Linda Hosmer  
Photographed By Kort Havens

These days it seems like every design thirsty person is booking a ticket to the mothership — Copenhagen. But if you don't have the funds because rent and life are kinda draining your every last dime then you'll be happy to know you can get a little taste of Copenhagen at the new Mikkeller Bar in DTLA.

If you're not familiar with the Mikkeller brand of craft beer here's some background for you. The Mikkeller brand was birthed in the early 2000s in a kitchen in Copenhagen when Mikkel Borg Bjergsø, a science teacher, started experimenting with homebrewing. Since then Mikkeller brews have traveled to 40 different countries like Iceland, South Korea and the U.S. (San Diego and San Francisco). That's where Chuck Stilphen comes in. A couple of years ago Stilphen partnered up with Mikkeller to launch the San Francisco location. Now it's DTLA's turn to meet Mikkeller.

Stilphen chose the South Park area of DTLA,

right near the Staples Center. The large corner lot has housed Winfield Arms which was staffed by the CIA and Naval Intelligence personnel. It's also been a discount tire center. But after sitting vacant for a couple of years Stilphen came in and has now carved it into a contemporary industrial loft putting all 7,600 square feet to work with high ceilings and glass walls that open up. Stilphen says the space is designed to draw you in, "It's very communal. It's very beer hallish. That was the goal to have a place where people get together and talk about beer and drink good beer and have really good food."

Looking around you'll get glimpses of the art that usually draws people to covet Mikkeller's packaging. The walls have murals of patterns of the hip cartoon characters drawn up by Philly-based artist Keith Shore. The art is such a big part of the brand's appeal so don't be shocked if you find yourself sneaking off with some of their artsy L.A. coasters. Shame — Inevitable, New Portable Art — Most definitely.

Mikkeller's lineup of beers runs deep so you'll never run out of choices. They come from all over the world and are served at different temperatures. A popular choice is California Dream a crisp Pilsner if you're not in the mood

to experiment. They also carry some favorite DTLA brewers like Mumford Brewing (Skidrokyo). Stilphen says that alone speaks volumes about the brewing community, "The beer world - everyone seems to help each other." But this place isn't strictly for beer faithfuls, the cocktail menu is seriously worth a spin like the Oaxacan Old Fashioned — a brooding tequila, mezcal mix with an intense twist — mole, yes mole - like the rich Mexican sauce or try the Lime in the Coconut drink — which tastes like a tropical trip outta here.

Then there's the food — the anchor that'll keep you from washing away in a beer and cocktail haze. This is where Chef Enrique Cuevas from Spring steps in with upscale eats fit for a pub. He even has a real wood smoker at his disposal to cook up juicy, smoky brats made from chicken and pork butt stuffed into a pillowy bread coffin. There's also the caramelized potatoes — OK, maybe that sounds basic to you but trust it will make your mouth happy so just go ahead and order it.

So here's the deal if you're into good beer, good design and good eats you're gonna land nicely here at Mikkeller.

FIND IT HERE:  
330 W Olympic Blvd. — [mikkellerbar.com](http://mikkellerbar.com)



# LAO TAO

## TAIWANESE STREET EATS

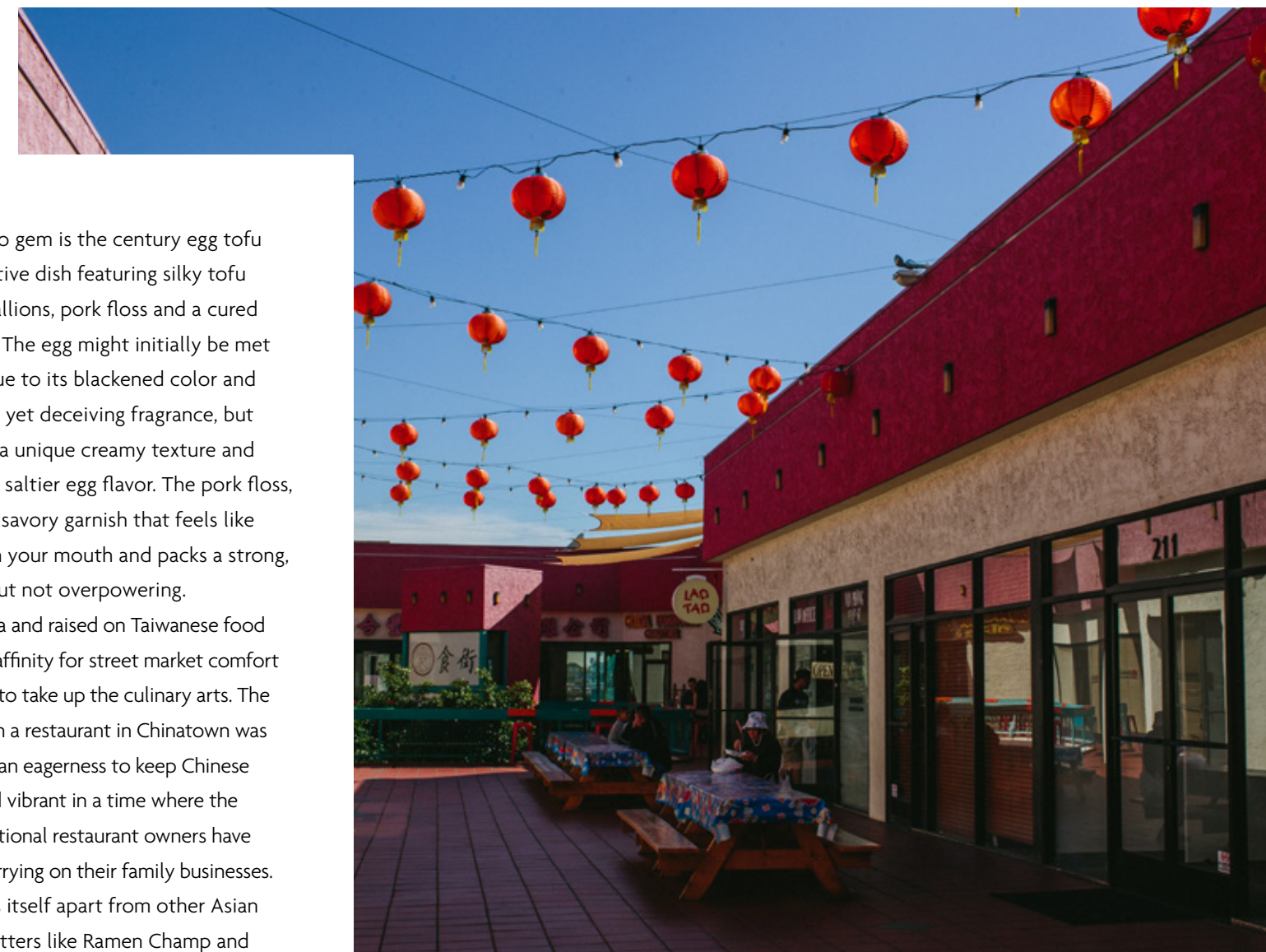
Written By Brian Chernick  
Photographed By Stephen LaMarche

Savory scents of Taiwanese beefy soups, braised pork belly and popcorn chicken can be found dancing to the sweet sounds of obscure, Tarantino-esque pop songs in and outside of Lao Tao — Chinatown's latest addition to the ever growing Far East Plaza.

The natural Los Angeles sunlight basks diners through the tall glass storefront where an interior employs a pale olive green borrowed from old Taiwanese shops and mid-20th century grade schools. Named after Taotie, the insatiable son of a dragon that became so hungry he swallowed his own body, Lao Tao is the reimagined childhood memories of Taiwanese street grub crafted by aficionado and chef David Wang.

Lao Tao's headliner, and Taiwan's national dish, Beef Ban Mien is a rich and spicy soup filled with flat noodle and tender portions of five-spice beef shank soaked in an eight-hour spicy bone marrow broth. Those who prefer an extra kick are recommended to order it with the house-made spicy and numbing mala sauce made of Sichuan peppercorn and chili pepper.

Wang worked five tireless years on the recipe, traveling back to Taiwan and consulting with mentor and fellow chef Juili Wang, to fine-tune the sauces, beef tenderization and bringing a balance with the other flavors of Taiwanese Napa cabbage, pickled vegetables, diced tomatoes and green scallions.



Another Lao Tao gem is the century egg tofu salad. A decorative dish featuring silky tofu slices, green scallions, pork floss and a cured black duck egg. The egg might initially be met with timidity due to its blackened color and its opinionated, yet deceiving fragrance, but it rewards with a unique creamy texture and heightened and saltier egg flavor. The pork floss, or rousong, is a savory garnish that feels like cotton candy in your mouth and packs a strong, rich and salty but not overpowering.

Born in China and raised on Taiwanese food culture, Wang's affinity for street market comfort food drove him to take up the culinary arts. The decision to open a restaurant in Chinatown was also inspired by an eagerness to keep Chinese culture alive and vibrant in a time where the children of traditional restaurant owners have opted out of carrying on their family businesses.

Lao Tao sets itself apart from other Asian cuisine heavy hitters like Ramen Champ and Chego that are breathing new life into the neighborhood by delivering an authentic Taiwanese food experience.

The attention to detail brings satisfaction to each sense — from the simple decor with grade school illustrations and wood planks with spices inscribed in Chinese all the way to the presentation of their ginger limeade where tiny slices of ginger and chia seeds float within and provide a visually playful appeal that compliments its refreshing taste.

So whether you're a hungry, yet humble human or the reincarnation of Taotie himself, Lao Tao is guaranteed to satisfy the food monster within.

FIND IT HERE:  
727 N Broadway #207  
laotaostreetfood.com





# VOYAGER

## DESIGN DEN

Written By Sophie He  
Photographed By Natasha Lee

It's a refreshing experience to shop at a store in the Arts District that isn't afraid to have a little fun. A sparse and serious ambiance now tends to mark every other hip retail space in downtown. It's a totally different experience at Voyager. It's tucked away inside One Santa Fe's shopping courtyard and as soon as you enter you're greeted by a mix of Scandi design and contemporary Californian cool makers. Art objects are displayed on wood-beam shelves. A bed of foliage blankets the ceiling like a canopy; holographic, geometric installations recur throughout. There are boobs. It feels less like a place to shop, and more like a place to hang.

Voyager first came to life as a collaboration between Spartan, an Austin-based home goods store, and Revolver, a contemporary clothing store in San Francisco. Its first retail space opened up 5 years ago in SF's Mission District, and has since established a loyal neighborhood following. When reps from One Santa Fe reached out to the team with a unique leasing opportunity, it felt like the right time and place to expand their vision.

Co-owner Valerie Hirsch runs the new storefront and also serves as a buyer alongside her business partner, Marta Fernandez, who helms the SF location. Despite the distance, agreeing on creative decisions comes easy for the duo, who operate on the same wavelength both mentally and aesthetically.

"We travel a lot together to find brands, and we're insane," said Hirsch. "We bring this crazy energy — my heart will start beating, I'll get weak in the knees. We get so excited over the pieces. We're screaming and trying things on."

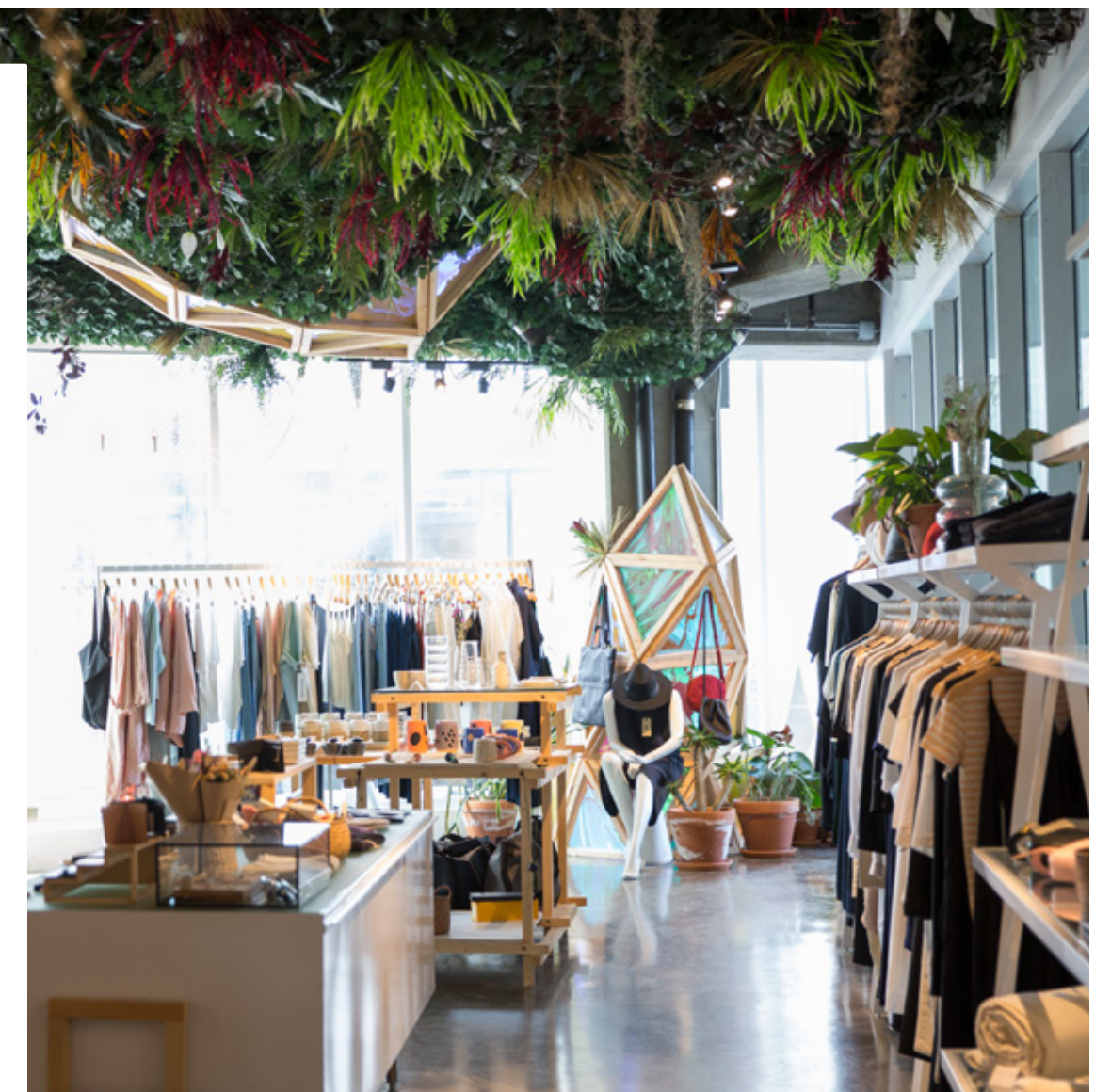
Hirsch stands by everything you'll find in the store, "If you see it on the rack, we've probably at one point screamed and fallen to the floor over it."

It's warranted. Voyager carries some majorly lust-worthy pieces — from the structurally daring to the minimally modern — by cult brands like Henrik Vibskov and Norse Projects, as well as local favorites like Shaina Mote and Black Crane. The shop also carries more obscure indie brands, many of which are unavailable elsewhere. This is one of the few places in L.A. where you'll find collections from the likes of Achro and Ashley Rowe, as well as a large selection of gorgeous, handmade items from California makers like Totem, Crescioni, and Are Studio.

In addition to sourcing brands, Hirsch and Fernandez design and produce their own pieces for Voyager's in-house collection, Equals. Small runs of minimal clothing made with silk, linens, and most recently, hand-woven baby alpaca wool, are released each season, and so far, it's opened up new possibilities for faraway communities. Their alpaca collection was made in collaboration with Mothers in Action, a fair trade apparel producer based in Peru. The collective gives single Peruvian mothers the agency to work from home as artisans, improving their working conditions and family lives. As local buzz and foot traffic starts to pick up, Hirsch's main goal is to build and strengthen community, similar to what Voyager's flagship store has done for San Francisco's maker scene. Expect launch parties, gallery shows, and a seasonal pop-up series featuring local, up-and-coming designers.

"We want to incorporate art, design, aesthetic, community, beliefs — all of that together," said Hirsch. "It's not just beautiful clothes on a hanger."

**FIND IT HERE:**  
300 S Santa Fe Ave.  
thevoyagershop.com







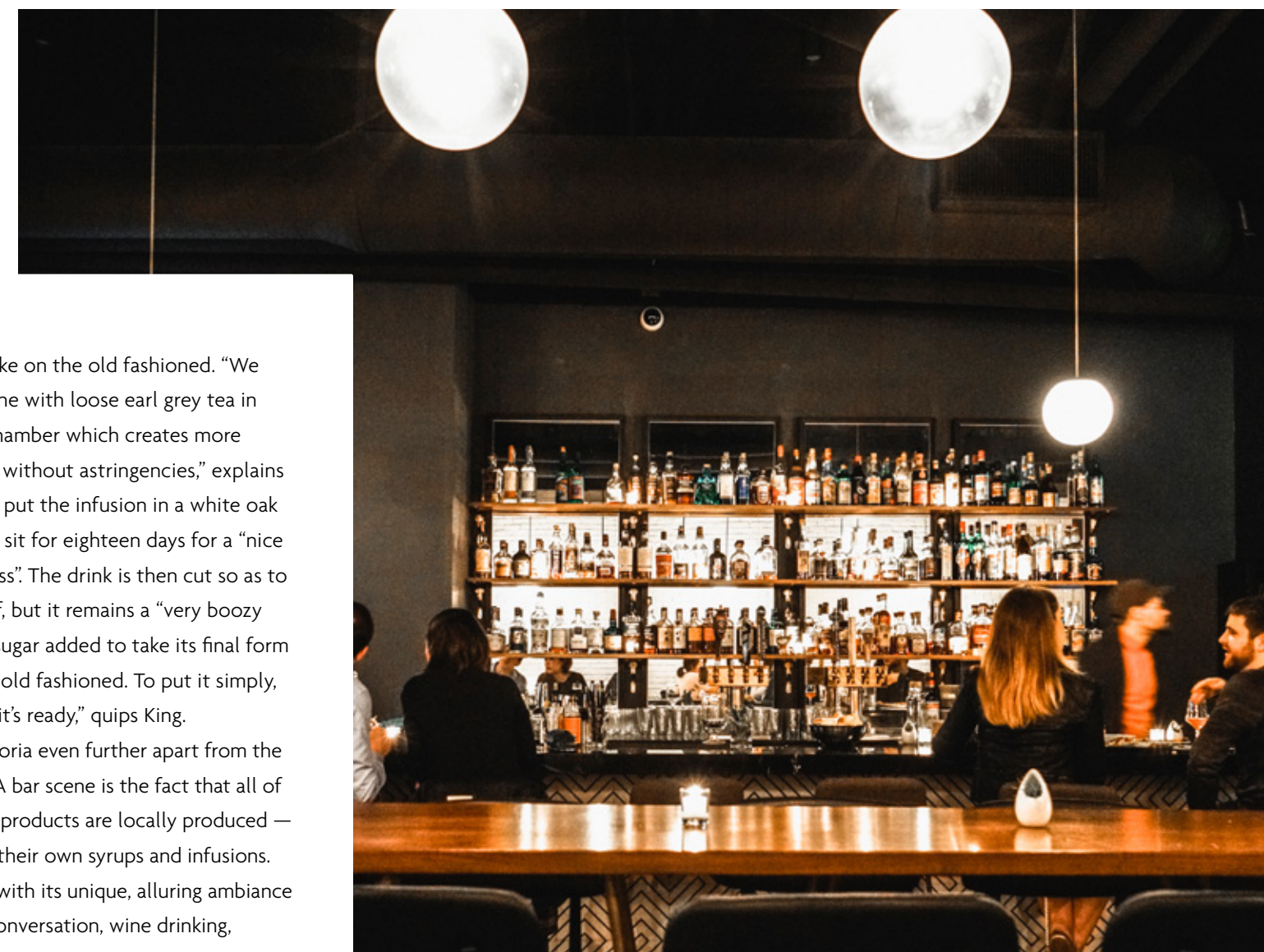
# BALDORIA

## CASUALLY UPSCALE

*Written By Lucy Rogers-Ciaffa  
Photographed By Robiee Ziegler*

There's no need to traverse the Atlantic to wine and dine like you're in Europe. Instead, head over to Baldoria, a "European style aperitivo tapas bar, only a bit more American," describes owner David King. Though his name may be King, he acts like anything but — a decade-long local, the friendly and attentive owner can be found humbly seating and serving patrons at his restaurant throughout the week, living a mere 200 feet away.

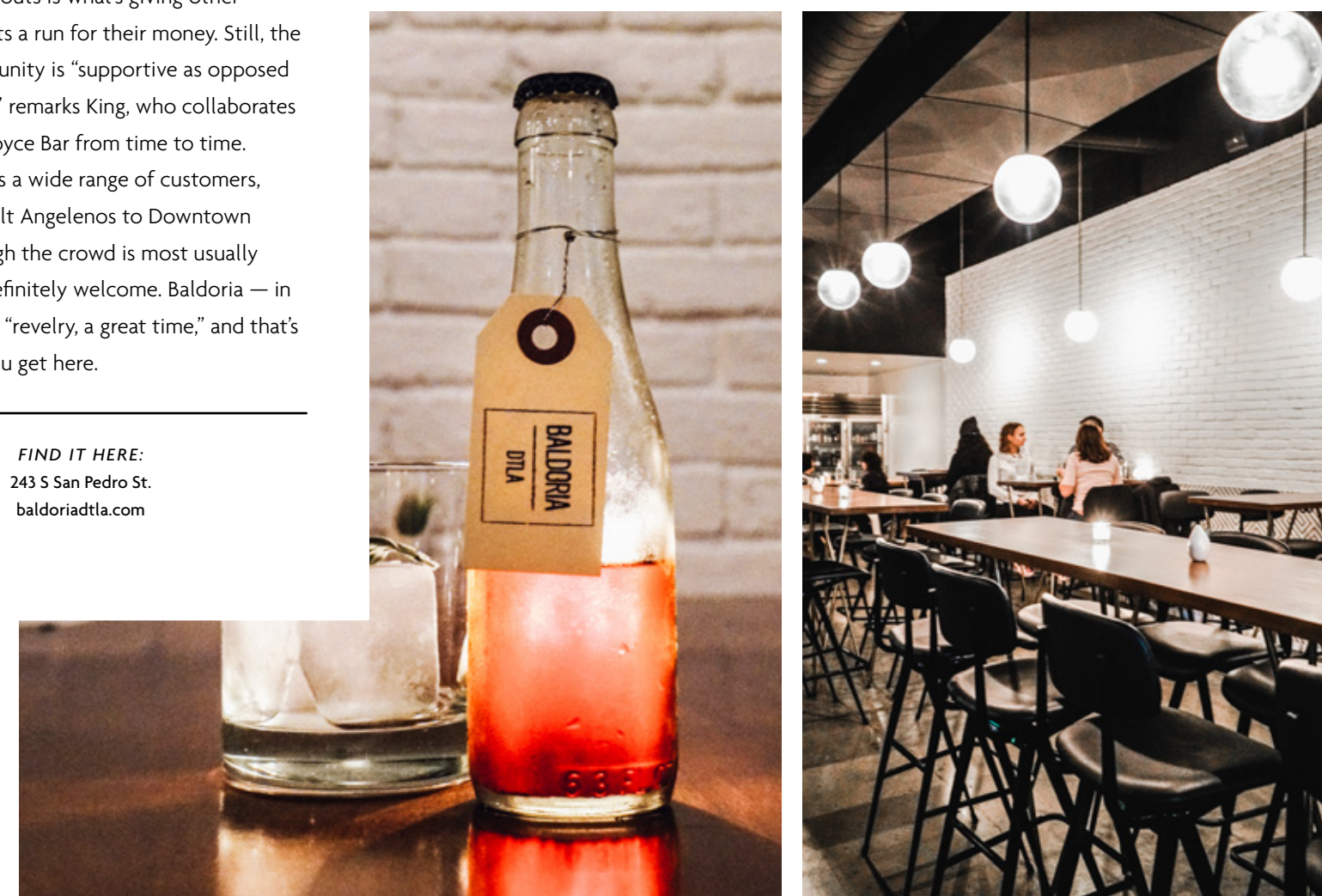
Baldoria aims for casual comfort, and their no-reservations policy is part of this concept. The space is "very casual, everything's meant to be movable — only with higher quality food than the traditional bar menu," explains King. They aim to move away from "ubiquitous grease and salt" and instead offer up scrumptious concoctions including chicken and waffle tacos (for brunch on Saturdays and Sundays) and Lil' Tokyo steak pizza made with miso marinated flat iron, yuzukosho, shiitake, and shishito. Equally impressive is Baldoria's cocktail menu, which boasts a request-only Earl Grey

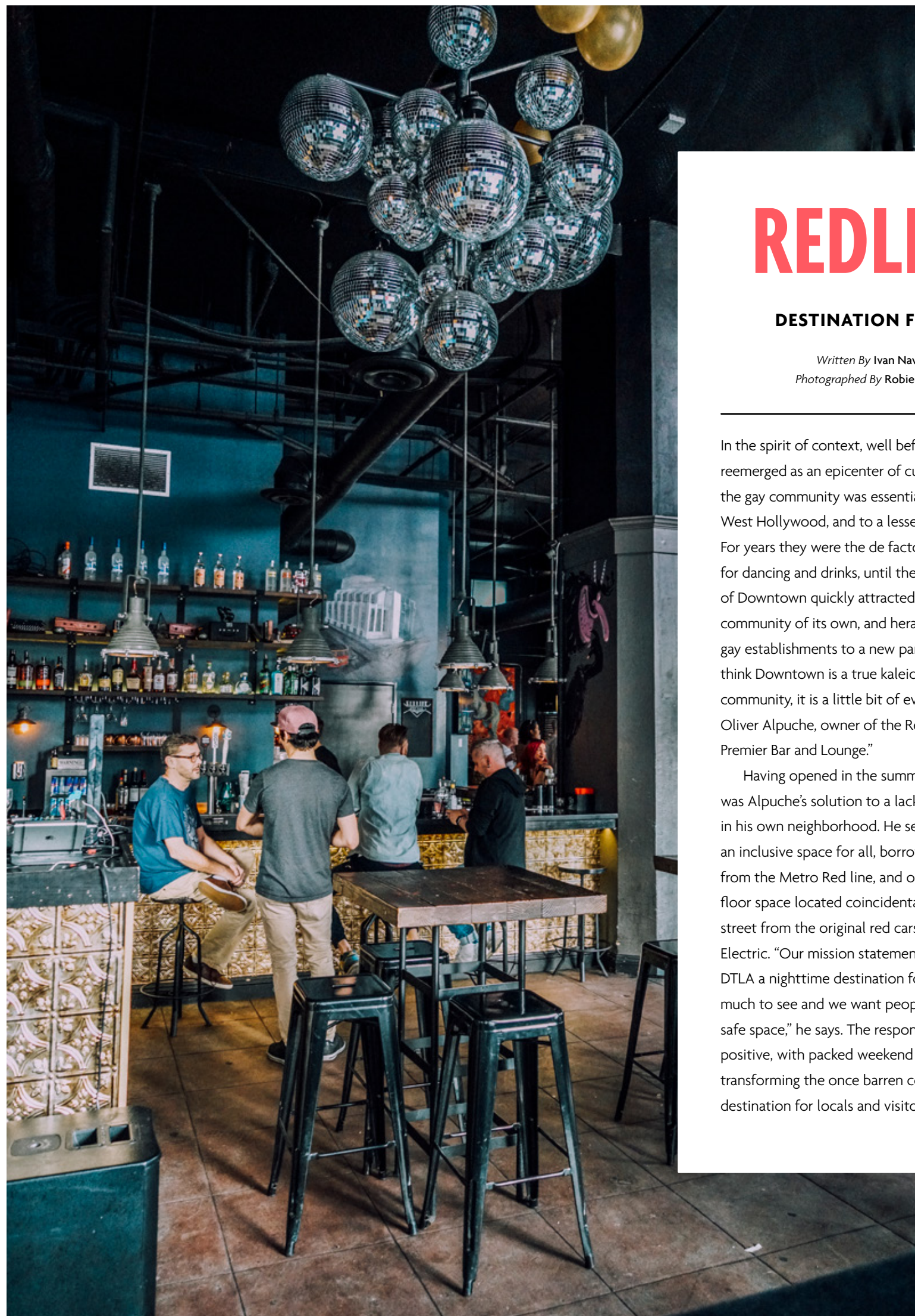


Dog — King's take on the old fashioned. "We infuse moonshine with loose earl grey tea in a pressurized chamber which creates more volatile aromas without astringencies," explains King. They then put the infusion in a white oak barrel and let it sit for eighteen days for a "nice vanilla roundness". The drink is then cut so as to lower the proof, but it remains a "very boozy cocktail," with sugar added to take its final form as a reinvented old fashioned. To put it simply, "you're lucky if it's ready," quips King.

Setting Baldoria even further apart from the traditional DTLA bar scene is the fact that all of the restaurant's products are locally produced — they churn out their own syrups and infusions. This combined with its unique, alluring ambiance that caters to conversation, wine drinking, and casual hangouts is what's giving other Downtown spots a run for their money. Still, the local bar community is "supportive as opposed to competitive," remarks King, who collaborates with Everson Royce Bar from time to time. Baldoria attracts a wide range of customers, from young adult Angelenos to Downtown creatives. Though the crowd is most usually locals, all are definitely welcome. Baldoria — in Italian, it means "revelry, a great time," and that's exactly what you get here.

**FIND IT HERE:**  
243 S San Pedro St.  
[baldoriadtla.com](http://baldoriadtla.com)





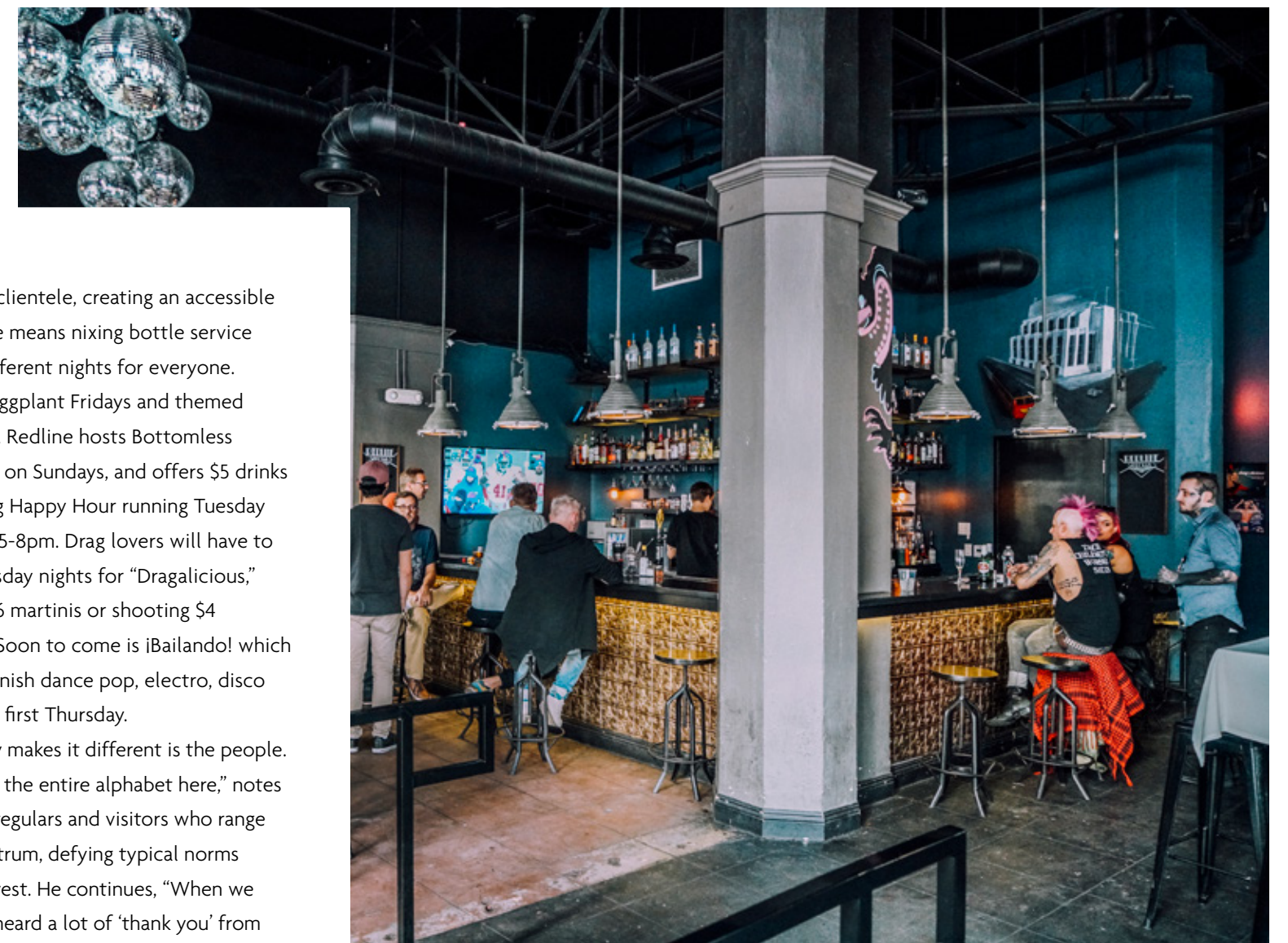
# REDLINE

## DESTINATION FOR ALL

Written By Ivan Navarro  
Photographed By Robiee Ziegler

In the spirit of context, well before Downtown reemerged as an epicenter of culture and city-life, the gay community was essentially confined to West Hollywood, and to a lesser extent, Silverlake. For years they were the de facto destinations for dancing and drinks, until the revitalization of Downtown quickly attracted a diverse LGBT community of its own, and heralded the arrival of gay establishments to a new part of Los Angeles. “I think Downtown is a true kaleidoscope of the gay community, it is a little bit of everything,” explains Oliver Alpuche, owner of the Redline – “DTLA’s Premier Bar and Lounge.”

Having opened in the summer of 2015, Redline was Alpuche’s solution to a lack of LGBT spaces in his own neighborhood. He set out to create an inclusive space for all, borrowing its namesake from the Metro Red line, and occupying ground floor space located coincidentally across the street from the original red cars of the Pacific Electric. “Our mission statement was to make DTLA a nighttime destination for all. There is so much to see and we want people to have that safe space,” he says. The response was swift and positive, with packed weekend dance parties transforming the once barren corner into a lively destination for locals and visitors alike.

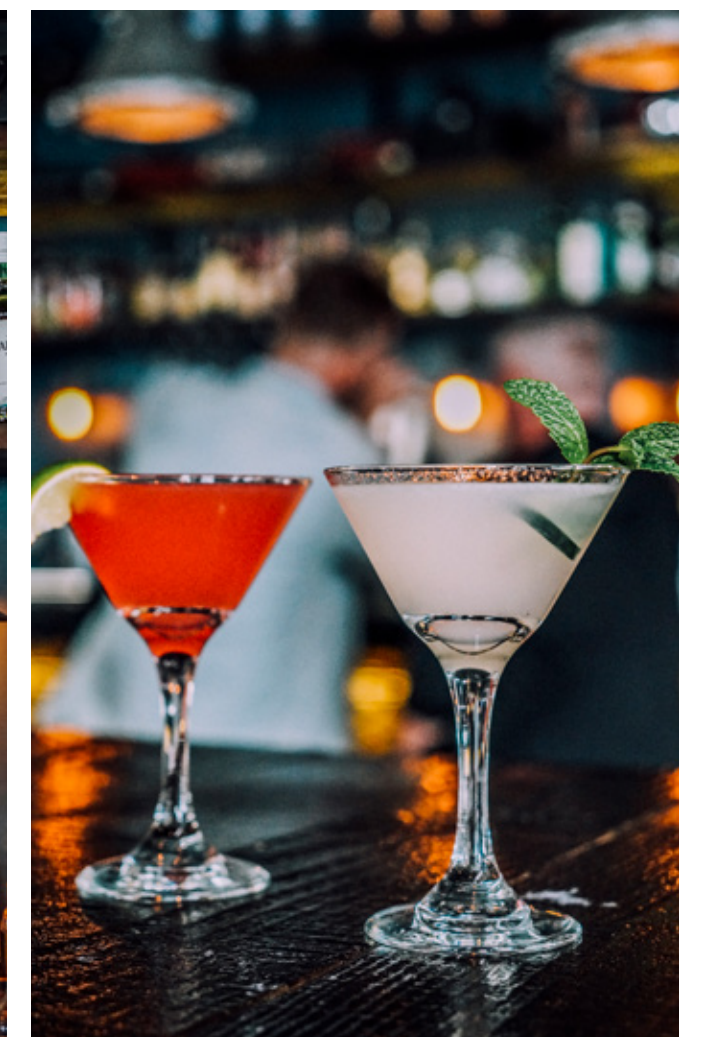


With a diverse clientele, creating an accessible and equal space means nixing bottle service and offering different nights for everyone. In addition to Eggplant Fridays and themed Saturday nights, Redline hosts Bottomless Mimosa Brunch on Sundays, and offers \$5 drinks and bites during Happy Hour running Tuesday through Friday, 5-8pm. Drag lovers will have to reserve Wednesday nights for “Dragalicious,” while sipping \$6 martinis or shooting \$4 Pandora shots. Soon to come is iBailando! which will feature Spanish dance pop, electro, disco and more every first Thursday.

“What really makes it different is the people. We are open to the entire alphabet here,” notes Alpuche of his regulars and visitors who range across the spectrum, defying typical norms found further west. He continues, “When we opened up we heard a lot of ‘thank you’ from people who come and just relax. I’ve had a lot of people tell me they get anxiety when they go to West Hollywood. It is great to have an option.”

And the community extends beyond Redline itself, with Alpuche sitting as President of the DTLA Proud Festival, coordinated with the owners of fellow gay bars, Precinct and Bar Mattachine. “What makes Downtown even more special. We have [Bar] Mattachine, Precinct, and New Jalisco. We all talk, we all have dinner together, we visit each other to say hi. Someone once said this, but as ‘the ocean rises, all the boats rise.’”

FIND IT HERE:  
131 E 6th St.  
[redlinedtla.com](http://redlinedtla.com)



# Kerry James Marshall

# MASTRY



Kerry James Marshall, *Untitled (Cuba Couple)*, 2014, acrylic on PVC panel, 59.5/8 x 59.5/8 in. (149.9 x 149.5 cm). The Museum of Contemporary Art, Los Angeles, promised gift of Mandy and Cliff Einstein.

MARCH 12–JULY 3, 2017  
MOCA GRAND AVENUE



*Kerry James Marshall: Mastery* is organized by The Museum of Contemporary Art, Los Angeles, the Museum of Contemporary Art Chicago, and the Metropolitan Museum of Art, New York.

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## DOWNTOWN EVENT CALENDAR

# MARCH 2017

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p><b>29</b> <b>ALAN CUMMING SINGS SAPPY SONGS</b> 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><b>30</b> <b>HAPPY HOUR @ ERB</b> Everson Royce Bar 1936 E 7th St. 5PM</p> <p>Enjoy free chips and salsa, \$10 burger &amp; fry combos, cocktail and wine specials, and pitchers of beer at one of DTLA's favorite happy hours.</p>	<p><b>31</b> <b>DEVENDRA BANHART</b> 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, <i>Ape in Pink Marble</i>.</p>	<p><b>1</b> <b>KARAOKE NIGHT WITH KJ BEERBRA STREISAND</b> 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><b>2</b> <b>OPEN MIC COMEDY</b> The Lexington Bar 129 E 3rd St. 6:30 — 8:30PM</p> <p>Try your hand at stand up or nurse your drink in safety while others attempt to invoke your chuckles. Sign up begins at 6:30, the show starts at 7pm.</p>	<p><b>3</b> <b>HEY! HO! LET'S GO: RAMONES AND THE BIRTH OF PUNK</b> The Teragram Ballroom 1234 W 7th St. 8PM</p> <p>Indie rockers Hippo Campus bring their angsty, wise-beyond-their-years musings to the Teragram Ballroom.</p>	<p><b>4</b> <b>THESE DAYS</b> Afraid Of Modern Living: Opening &amp; Book Release 118 Winston St. FL 2 7 — 10PM</p> <p>These Days gallery hosts an opening reception for an exhibition devoted to the late 70's punk art collective, World Imitation &amp; Monitor.</p>
<p><b>5</b> <b>THE OVERFLOW</b> Life Drawing In Los Angeles 210 W 5th St. 7 — 10PM</p> <p>Live models will be on hand so you can cultivate your figure drawing skills over a glass of wine and some good eats. Bring your sketch pad and \$20.</p>	<p><b>6</b> <b>MOIST MONDAYS</b> 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&amp;B at this legendary Downtown location.</p>	<p><b>7</b> <b>TACO TUESDAYS</b> Mezcalero 510 S Broadway 3PM — 12AM</p> <p>Enjoy half-off Agave spirits and \$3 Tacos at DTLA's newest addition to the Mezcal scene.</p>	<p><b>8</b> <b>RED HOT CHILI PEPPERS</b> Staples Center 1111 S Figueroa St 7:30PM</p> <p>Red Hot Chili Peppers promote their 11th studio album, <i>The Getaway</i>, at Staples Center.</p>	<p><b>9</b> <b>DOWNTOWN LA ART WALK</b> Art Walk Lounge 634 S Spring St. 6PM</p> <p>Main and Spring streets come alive during DTLA's favorite monthly street party.</p>	<p><b>10</b> <b>BEETHOVEN &amp; SHOSTAKOVICH: 5TH SYMPHONIES</b> Walt Disney Concert Hall 111 S Grand Ave. 11AM</p> <p>New York Philharmonic's new director, Jaap van Zweden, leads this program of the iconic 5th symphonies for the FRM, Friday MIDDAY Series.</p>	<p><b>11</b> <b>IN THE BASEMENT W MISS NINJA</b> Crane's Bar Downtown 810 S Spring St. 9PM</p> <p>Miss Ninja and friends spin Hip-Hop, Soul, 80's and Funk</p>
<p><b>12</b> <b>NATE WANTS TO BATTLE</b> The Teragram Ballroom 1234 W 7th St. 7PM</p> <p>Anime, video games, and pop songs get reworked by YouTube sensation, Nathan Sharp as he supports his new album, <i>Sandcastle Kingdoms</i>.</p>	<p><b>13</b> <b>SOURCE BRITISH</b> California Market Center 110 East 9th St. 9AM</p> <p>Scope out fashion, accessories, footwear, home, and crafts made by brands purveyors across the pond. Free entry with registration.</p>	<p><b>14</b> <b>TACOS &amp; TRIVIA TUESDAYS</b> Angel City Brewery 216 Alameda St. 7 PM</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><b>15</b> <b>ZOOT SUIT</b> Mark Taper Forum 135 N Grand Ave. 8PM</p> <p>The 50th anniversary revival of the musical based on Chicano culture in LA is as relevant today as ever. Through March 26th.</p>	<p><b>16</b> <b>JASON RHOADES. INSTALLATIONS, 1994-2006</b> Hauser Wirth &amp; Schimmel 901 E 3rd St. 11AM — 8PM</p> <p>The first major exhibition of the politically charged, darkly exuberant art of Jason Rhoades continues through May 21st.</p>	<p><b>17</b> <b>ST. PATRICKS DAY STREET FESTIVAL</b> Casey's Irish Pub Wilshire &amp; Hope St. 6AM</p> <p>400 kegs of beer, 1200 bottles of Jameson, Irish food, and ensuing shenanigans, right there in the street for all to see.</p>	<p><b>18</b> <b>FLAVIA BULLET AND ADAM HANSBROUGH LIVE</b> D'Vine Lounge Bar 821 S Flower St. 8:30PM</p> <p>Flavia Bullet on saxophone and Adam Hansbrough on guitar perform smooth Jazz at D'Vine Lounge. Free entry.</p>
<p><b>19</b> <b>LOS ANGELES MARATHON</b> Citywide 1000 Elysian Park Ave. 6AM</p> <p>The LA Marathon is upon us once again. Starting at Dodger Stadium, through DTLA, to the sea. If you must drive, plan accordingly.</p>	<p><b>20</b> <b>ALE ACADEMY</b> Angel City Brewery 216 Alameda St. 7-8PM</p> <p>Learn everything you ever wanted to know about craft beer.</p>	<p><b>21</b> <b>ROCKARAOKE</b> Down &amp; Out Bar 5th and Spring St. 9:30PM</p> <p>Live band-backed karaoke at the Down &amp; Out Bar.</p>	<p><b>22</b> <b>LOW END THEORY</b> The Airliner 2419 N Broadway 9:30PM</p> <p>Weekly experimental hip hop and electronic music. Bring ear plugs.</p>	<p><b>23</b> <b>FOOD FOR THOUGHT OPEN MIC NIGHT</b> Angel City Brewery 216 N Alameda St. 8 — 10PM</p> <p>Express yourself and share your story through art, words, poetry, music, or dance at Angel City's Food For Thought Open Mic.</p>	<p><b>24</b> <b>HAPPY HOUR ALL DAY</b> Beelman's Pub 600 S Spring St. 12 — 7PM</p> <p>Enjoy Beelman's elevated pub fare at happy hour prices all day. \$13 gets you a burger, fries, and beer. Cheers, mates!</p>	<p><b>25</b> <b>THE TALES OF HOFFMAN</b> Dorothy Chandler Pavilion 135 N Grand Ave. 7:30PM</p> <p>Plácido Domingo conducts the luminous score of Offenbach's final masterpiece, as Diana Damrau makes her LA Opera debut.</p>
<p><b>26</b> <b>ACB DANCING SCHOOL — VARIATION 2</b> American Contemporary Ballet 700 S Flower St. 4PM</p> <p>Enjoy wine, conversation, live music, and new choreography as five ACB dancers perform the same solo variation.</p>	<p><b>27</b> <b>RUNDALAY</b> Grand Park Fountain Terrace 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><b>28</b> <b>FUN HOME</b> Ahmanson Theatre 135 N Grand Ave. 8PM</p> <p>The Tony Award winning Best Musical, <i>Fun Home</i>, sets up residence at the Ahmanson Theater through April 1st.</p>	<p><b>29</b> <b>WILLIE'S WEDNESDAY SESSIONS</b> The Edison 108 W 2nd St. 7PM</p> <p>Willie McNeil teams up with some of the best jazz artists from around the world to bring you a spectacular night of jazz. Sets throughout the evening.</p>	<p><b>30</b> <b>DAYDREAMS</b> Resident 428 S Hewitt St. 8PM</p> <p>Suburban ennui informs the shoe-gazing soundscapes of Daydreams as they take Resident, supported by Tomemitsu and Franky Flowers.</p>	<p><b>31</b> <b>ABSINTHE L.A.</b> LA Live Event Deck 1005 Chick Hearn Court 7PM</p> <p>Master of ceremonies, Gazillionaire, brings his wildly infamous, adult-oriented Las Vegas cabaret to Los Angeles for a limited stint.</p>	<p><b>1</b> <b>PARISIAN SINGER MATISSE DE RIVIÈRES</b> D'Vine Lounge Bar 821 S Flower St. 8:30PM</p> <p>Enjoy rare wine and great food as Parisian singer Matisse De Riviere performs at D'Vine Weekly Live Music. Admission is free.</p>



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[LADOWNTOWNER.COM/CALENDAR](http://LADOWNTOWNER.COM/CALENDAR)



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