

APR 2017

LA

ISSUE 32

DOWNTOWNER[®]

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

PAGE 4

DISTRICT

You're going to willingly get lost in the smoky cocktails and perfect bites served up here.



GRESESCENT

This ice cream shop serves up Instagram gold that tastes as good as it looks.

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TOMGEORGE

As soon as you enter prepare to experience the dying art of decadence.

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carl andre

SCULPTURE AS PLACE,
1958 – 2010

THROUGH JULY 24, 2017 | THE GEFFEN CONTEMPORARY AT MOCA



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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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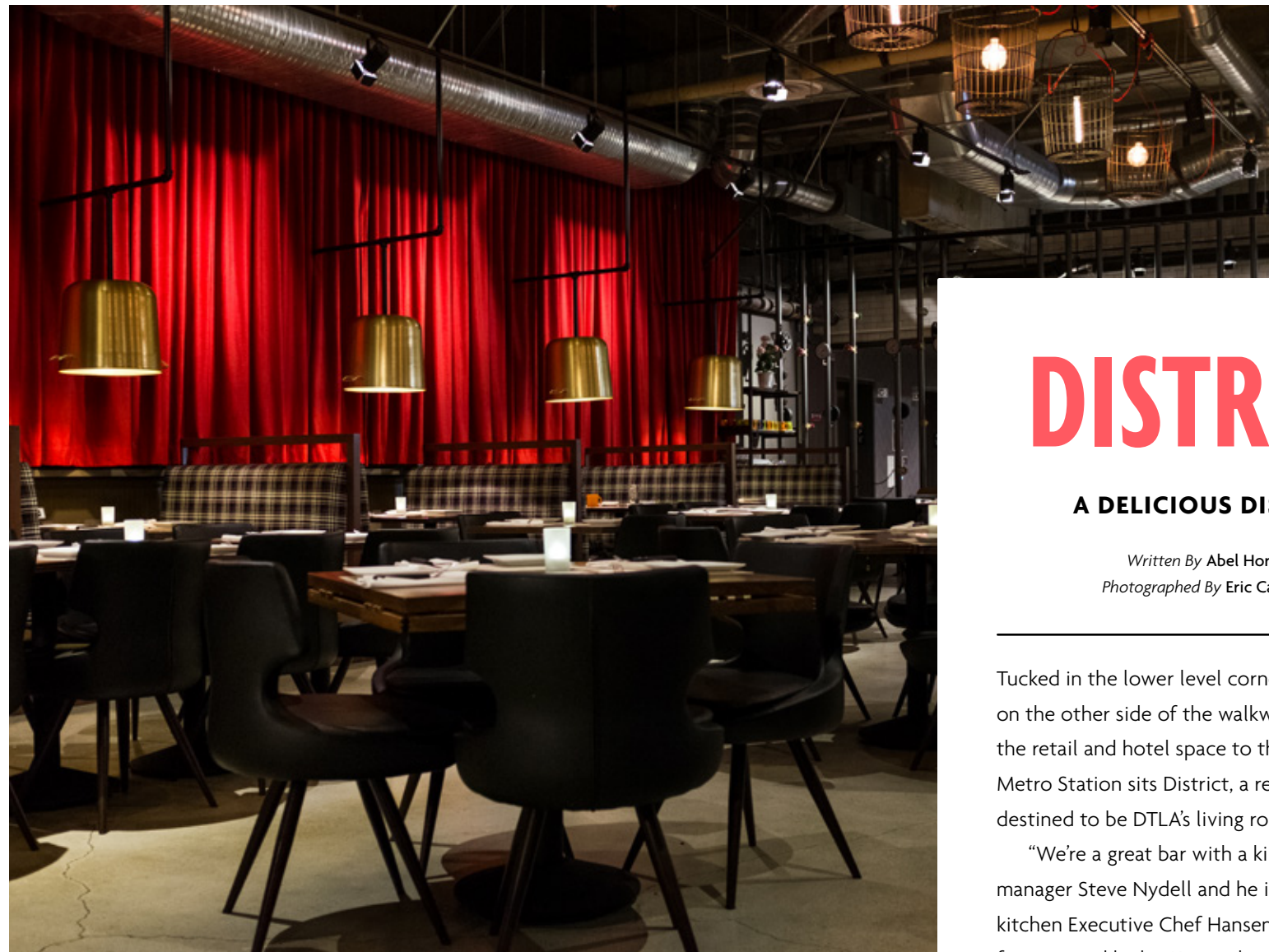
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2017 WEEKLY THEMES

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"Mythbusters"
"Sports Medicine"
"Designing Your World"
"Space Explorers"
"Coding and Makerspace"

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DISTRICT

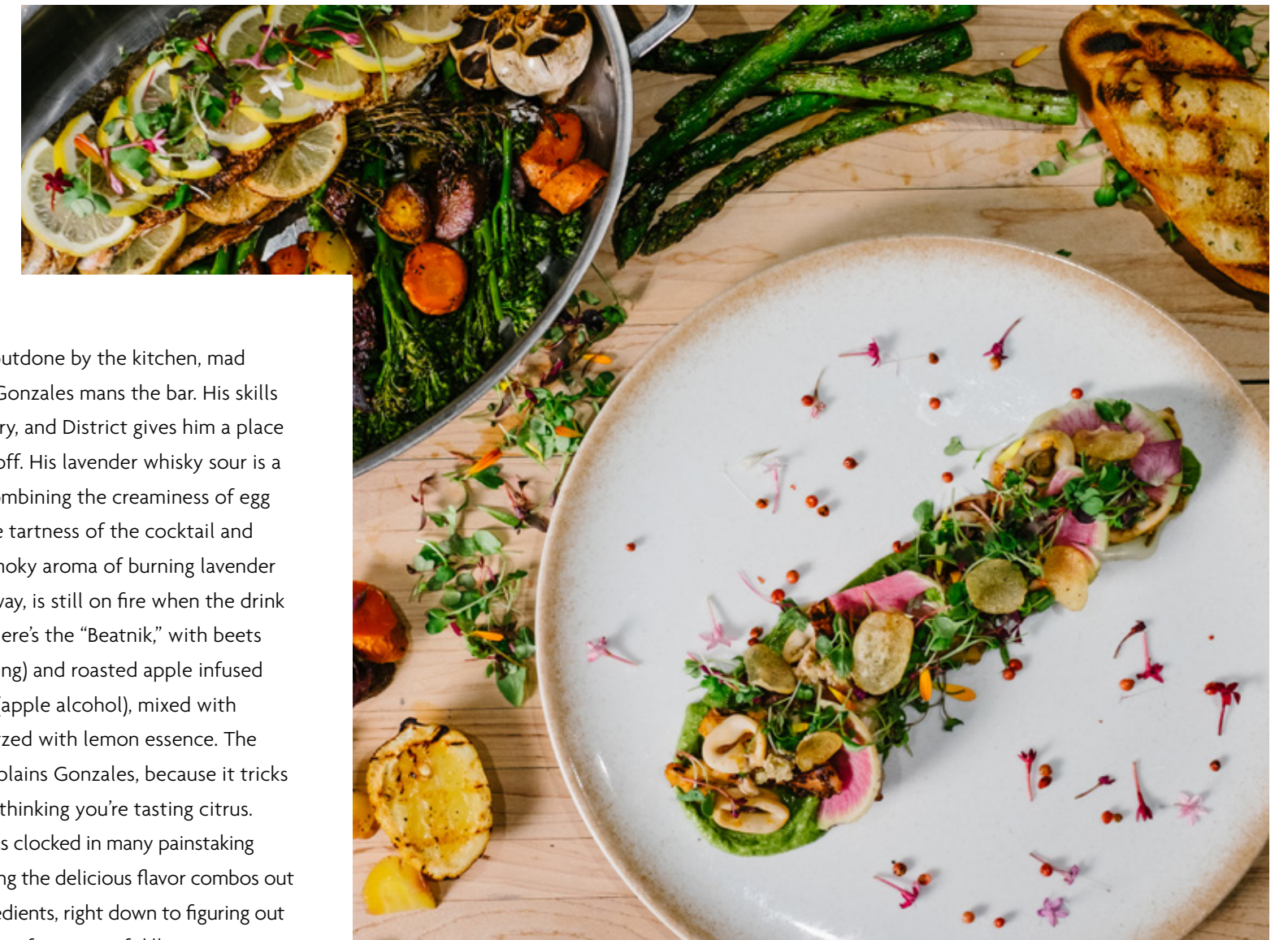
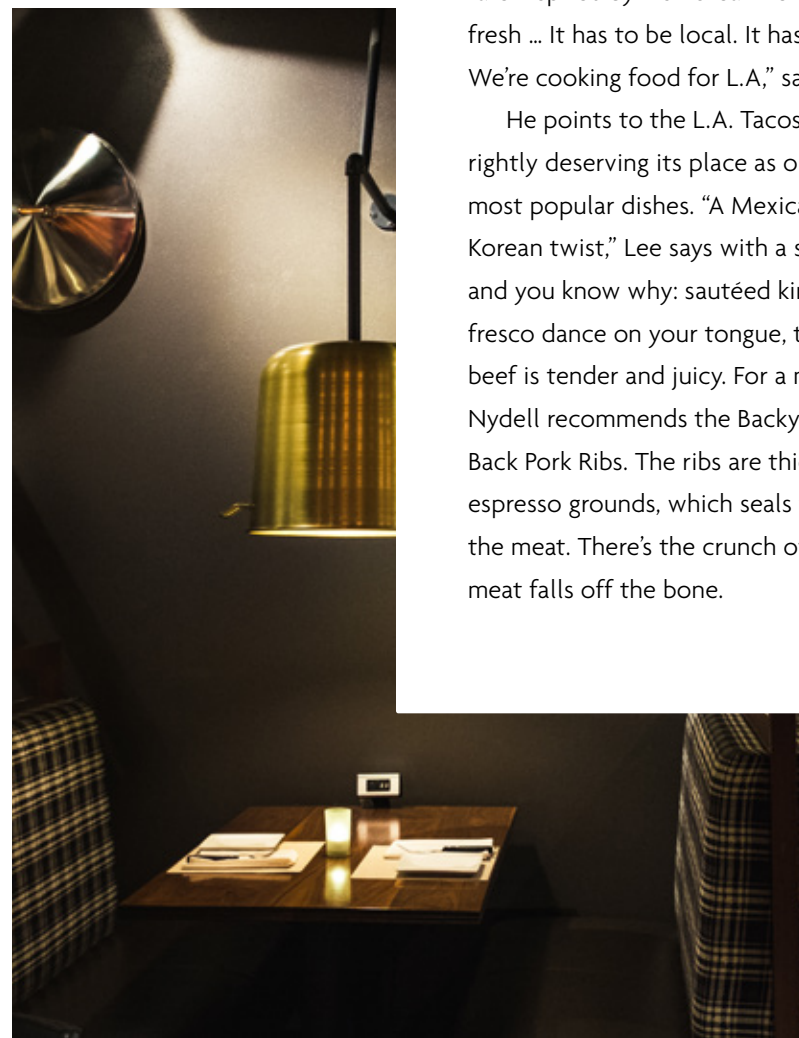
A DELICIOUS DISTRICT

Written By Abel Horwitz
Photographed By Eric Cacioppo

Tucked in the lower level corner of The Bloc, on the other side of the walkway connecting the retail and hotel space to the 7th Street Metro Station sits District, a restaurant and bar destined to be DTLA's living room.

"We're a great bar with a killer kitchen," says manager Steve Nydell and he isn't wrong. In the kitchen Executive Chef Hansen Lee crafts L.A. fare inspired by his Korean heritage. "It has to be fresh ... It has to be local. It has to be seasonal. We're cooking food for L.A.," says Lee.

He points to the L.A. Tacos on the menu, rightly deserving its place as one of District's most popular dishes. "A Mexican staple with a Korean twist," Lee says with a smile. One bite and you know why: sautéed kimchi and queso fresco dance on your tongue, the marinated beef is tender and juicy. For a main course Nydell recommends the Backyard BBQ Baby Back Pork Ribs. The ribs are thickly crusted in espresso grounds, which seals the flavor into the meat. There's the crunch of the rub as the meat falls off the bone.



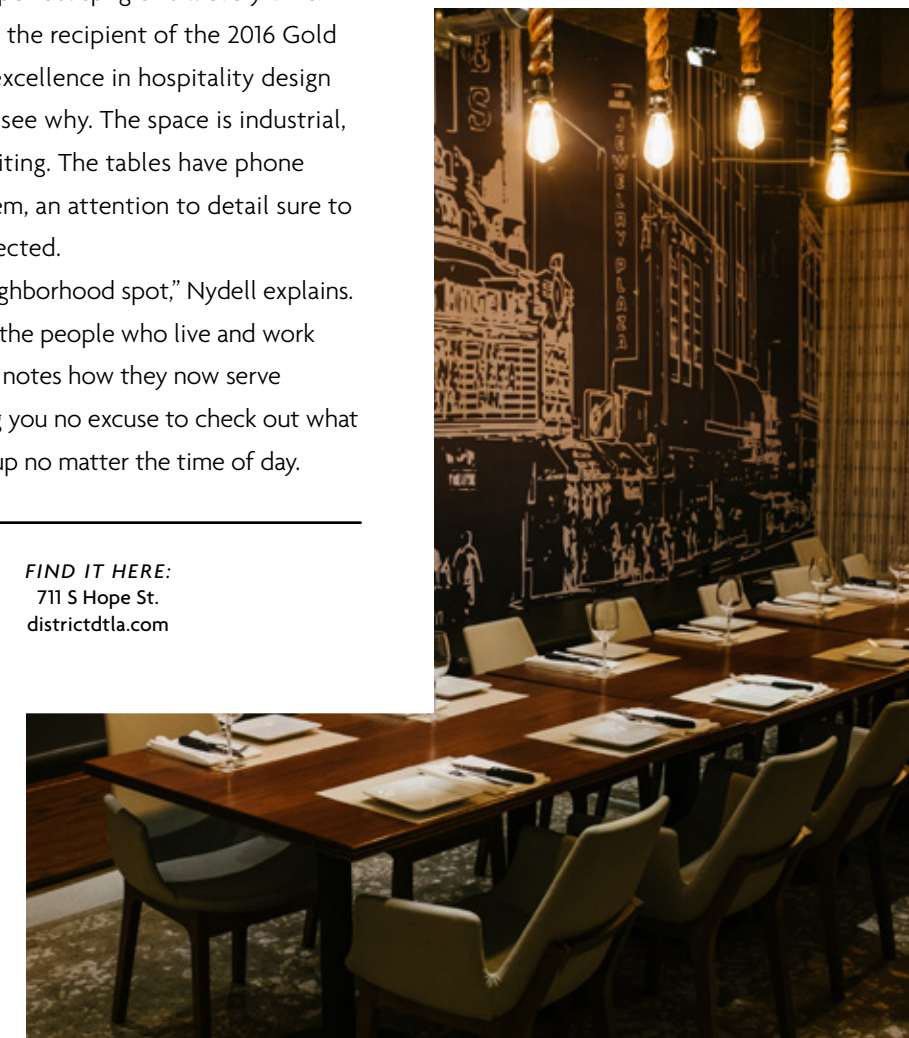
Not to be outdone by the kitchen, mad scientist Tony Gonzales mans the bar. His skills are extraordinary, and District gives him a place to show them off. His lavender whisky sour is a sensory trip, combining the creaminess of egg whites with the tartness of the cocktail and the pleasant smoky aroma of burning lavender which, by the way, is still on fire when the drink arrives. Then there's the "Beatnik," with beets (just keep reading) and roasted apple infused into applejack (apple alcohol), mixed with vodka and spritzed with lemon essence. The spritz is key, explains Gonzales, because it tricks your nose into thinking you're tasting citrus.

Gonzales has clocked in many painstaking hours pinpointing the delicious flavor combos out of unlikely ingredients, right down to figuring out how to get the perfect sprig of dill every time.

District was the recipient of the 2016 Gold Key award for excellence in hospitality design and it's easy to see why. The space is industrial, well-lit and inviting. The tables have phone chargers on them, an attention to detail sure to keep you connected.

"We're a neighborhood spot," Nydell explains. "We're here for the people who live and work downtown." He notes how they now serve breakfast, giving you no excuse to check out what they're serving up no matter the time of day.

FIND IT HERE:
711 S Hope St.
districttla.com





GRESESCENT

THE SWEETEST BOUQUET

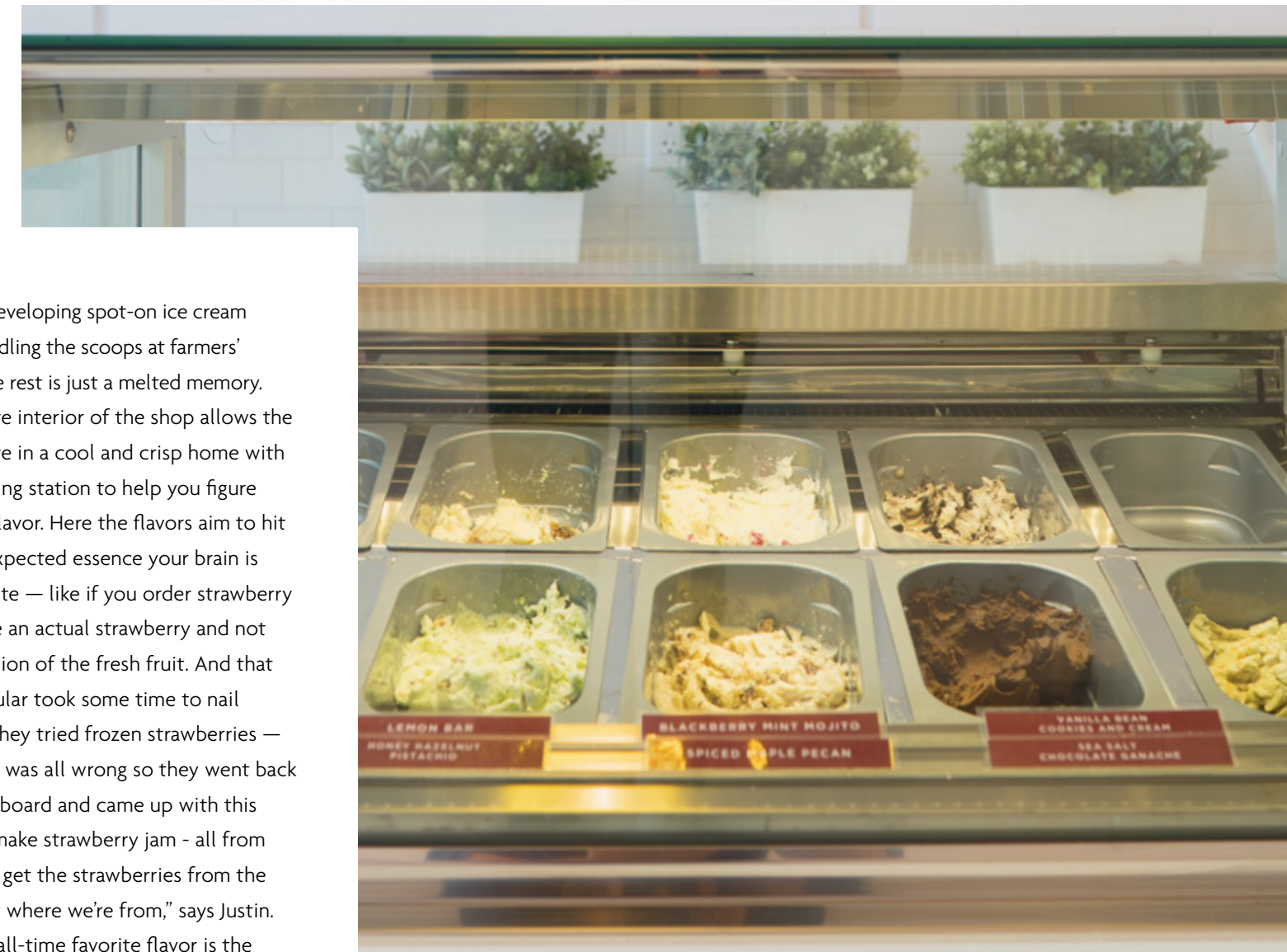
Written By Linda Hosmer
Photographed By Kort Havens

You need a bouquet of ice cream. We could just end this article there because A) Who doesn't love ice cream? Demons that's who and B) Why wouldn't you want 10 little scoops in a waffle cone? It's like one scoop of tiny and tasty samples. Plus it's Instagram gold.

Welcome to Gresescent — yes the spelling scrambles your brain with questions like how the hell do you pronounce that? But who really cares how to pronounce something when it tastes so good.

Before you ever walk into Gresescent a message is written on the glass in all caps so you know it's super important: "YOU DESERVE ICE CREAM." And you really do. Spring's all sprung, we live in sunny L.A. and with all of life's troubles you really do deserve sweet, sweet relief. Consider it cheap therapy. "Our vision and our mission is to preserve the magic of ice cream," partner Justin Chung says.

And the magic started when one of the three owners was a kid. His name is Sam and he always noticed how gourmet places liked to attach uppity adjectives to food as a way to elevate the fancy factor. So he started using Gresescent freely. Years later he and his two partners started



Gresescent — developing spot-on ice cream flavors and peddling the scoops at farmers' markets and the rest is just a melted memory.

The all white interior of the shop allows the ice cream to live in a cool and crisp home with a simple sampling station to help you figure out a favorite flavor. Here the flavors aim to hit you with the expected essence your brain is prepared to taste — like if you order strawberry — it'll taste like an actual strawberry and not a chemical version of the fresh fruit. And that flavor in particular took some time to nail down. At first they tried frozen strawberries — but the texture was all wrong so they went back to the drawing board and came up with this solution, "We make strawberry jam - all from scratch and we get the strawberries from the farmer's market where we're from," says Justin.

But Justin's all-time favorite flavor is the sea salt chocolate ganache made from 66% Valrhona dutch chocolate, a high-end chocolate flavor you'll taste right away. Then there's the Spiced Maple Pecan and damn is this the dreamiest, creamiest, crunchiest blend of all. Please at least sample it. There's also the Rosemary Toffee an herbaceous spa for your mouth, super refreshing and honestly oddly addicting given that it's not your typical "too sweet to eat too much" flavor. So don't be shy, come in sample it up and get the ice cream flavor you deserve.

FIND IT HERE:
850 S Olive St.
gresescent.com



DRINK

A **DISTRICT**
711 S Hope St.
districtdtdla.com

B **TOMGEORGE**
707 S Grand Ave.
tomgeorgela.com

EAT

C **GRESESCENT**
850 S Olive St.
gresescent.com

D **DI ALBA**
827 E 3rd St.
eatdialba.com

MOVE

E **AMERICAN CONTEMPORARY BALLET**
700 S Flower St. #3200
(310) 929-5703

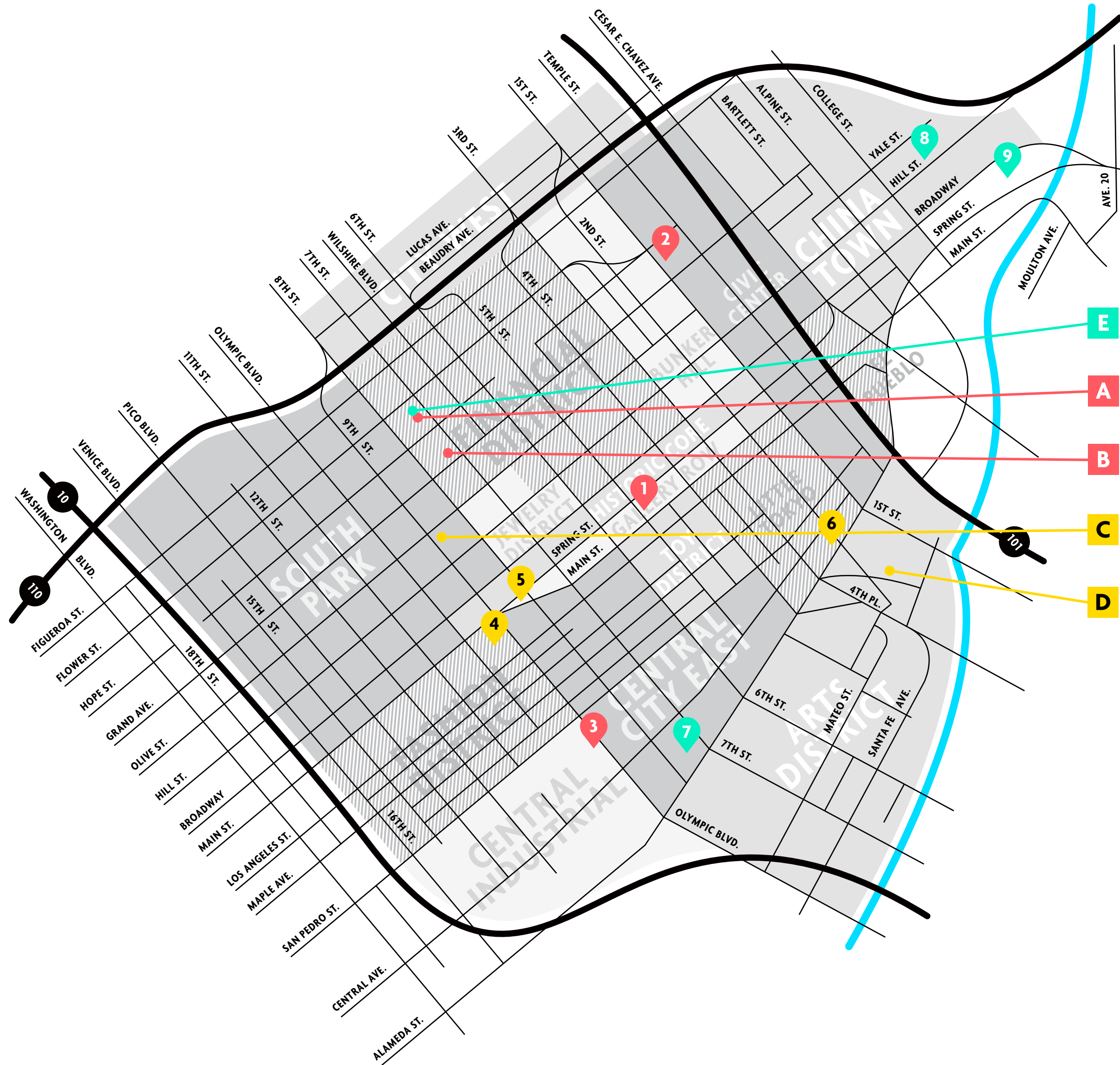
CITY STREETS

FREEWAYS

LA RIVER

M METRO RAIL STATIONS

*MAP SIMPLIFIED & NOT TO SCALE



DOWNTOWN FAVORITES

1 **FABRIQUE**
125 W 5th St. — fabriqucoffee.com
Good coffee spots in DTLA are legion. A beautiful aesthetic and signature drinks help Fabrique stand out in the crowd. The Latte Macchiato Bubble Gum and Latte Almond-Coconut are must-try's. Oh, and you can name your own price for most of their coffee drinks. WHAT?!

2 **THE BOARDROOM**
135 N Grand Ave. — patinagroup.com/the-boardroom
Hidden inside Kendall's Brasserie, Patina Restaurant Group is dipping into the speakeasy trend with The BoardRoom. Favoring specialty drinks with a literary bent, the the Marcel Proust, Virginia Woolf, and Ernest Hemingway are served up alongside oysters and escargot.

3 **BEN N LIN**
921 Crocker St. — (213) 935-8288
Fashion District newcomer, Ben N Lin, manages to provide a cozy atmosphere in a modern interior, while serving up a mean Spanish latte and a selection of pre-made sandwiches. Free wifi and smiles abound.

4 **DTLA RAMEN**
952 S Broadway St. — dtlaramen.com
A modern little ramen spot has opened up on Broadway. If you're not into vegan ramen (already a hit), you might enjoy add ons like the soy sauce-injected egg, or ground spicy pork. Thoughtful touches include complimentary hair ties and aprons. Amiright?

5 **TUCK HOTEL RESTAURANT**
820 S Spring St. — tuckhotel.com
DTLA's newest hotel, Tuck, happens to have a nifty lobby restaurant serving brunch — and only brunch — all day. Fan favorites include pancetta breakfast sandwiches, quinoa tabouleh salad, and the authentic Spanish omelettes.

6 **PASTA E PASTA**
432 E 2nd St. — (213) 265-7003
When Angelenos think of fusion fare, Japanese-Italian is not the first combination that comes to mind. Pasta e Pasta is changing all that with dishes such as their Mentali pasta — a magical fusion of uni pasta in cream sauce, with cod roe and mushrooms. Mind blown.

7 **MVMT THEORY**
787 S Alameda St. — mvmtheory.com
MVMT Theory provides opportunities to get your groove on every Sunday. MVMT PHYS ED. @ 10 AM includes a hip hop warm up, a run, and yoga. Hip Hop + Brunch at 11:15 features a live DJ, MVMT Class, drinks and brunch from Smorgasburg LA. Check the site to book a class.

8 **A.G. GEIGER**
502 Chung King Ct. — aggeiger.com
In addition to hosting various events for DTLA's art scene intelligentsia, A.G. Geiger offers a collection of rare exhibition catalogs, monographs, and fine art books, focusing on contemporary California artists.

9 **24K COLLECTIVE**
1245 N Spring St. — lashp.com
After years of delays, the 34-acre Los Angeles State Historic Park, aka Cornfield Park, is reopening on April 22nd. New features include a visitor's center, event area, paved parking, an observation bridge, and wetlands.



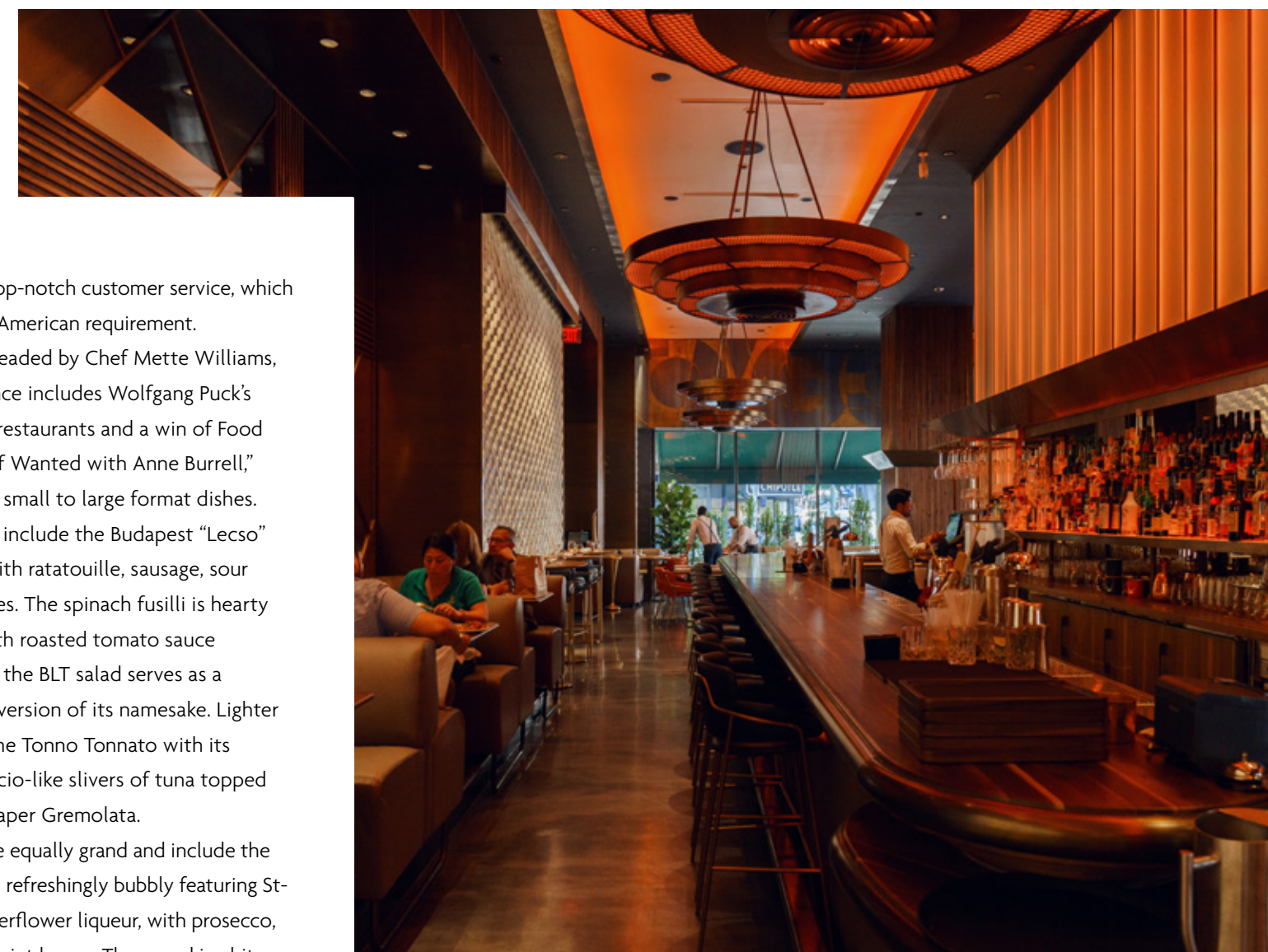
TOMGEORGE

EUROPEAN DECADENCE

Written By Ivan Navarro
Photographed By Jack Strutz

In less than a decade, Downtown LA has evolved from neglected city center to a playground for transplants and locals alike. Once barren and devoid of signs of life, now you just need to take a stroll through its neon-lit streets to understand this is no longer the case. So much has changed, in fact, most paradigms about LA have been squashed by the influx of construction, brands, and people who have descended on its borders. It is a brand-new city getting redefined, re-established, and primed for more. And by more, this includes the 350 seat TomGeorge restaurant, which opened its doors late last year, across the street from fellow behemoth Bottega Louie.

The first US outpost for the TomGeorge brand of restaurants is cavernous display of chic and sexy decor serving a contemporary menu with strong Italian influences and Hungarian twists. Occupying the former Coco Laurent space, TomGeorge is reminiscent of a Las Vegas dining experience tantalizing eyes and taste buds alike with soaring ceilings, abundant city views, and European flair — red Vespa included. Despite its proportions, the space is intimate and lounge-y, featuring ambient lighting and luxuriously appointed leather booths for small and large parties alike. In addition to its European sensibilities, the smart and attractive staff are



well versed in top-notch customer service, which is decidedly an American requirement.

The menu headed by Chef Mette Williams, whose experience includes Wolfgang Puck's Spago and Cut restaurants and a win of Food Network's "Chef Wanted with Anne Burrell," is composed of small to large format dishes. Signature items include the Budapest "Lecso" pizza topped with ratatouille, sausage, sour cream and chives. The spinach fusilli is hearty dish topped with roasted tomato sauce and basil, while the BLT salad serves as a deconstructed version of its namesake. Lighter items include the Tonno Tonnato with its delicate carpaccio-like slivers of tuna topped with a lemon-caper Gremolata.

Cocktails are equally grand and include the "Hugo," which is refreshingly bubbly featuring St-Germain, an elderflower liqueur, with prosecco, lime, and fresh mint leaves. Those seeking bite and spice will love the "Spicy 50" garnished with a red chili pepper, while the "Aperol Spritz" is mixology heavy with aperol, orange zest, prosecco, and topped with an olive skewer.

TomGeorge is a relative newcomer to the Downtown dining scene, but already popular with the lunch crowd and the late night crews looking for a stylish and decadent experience. Happy Hour, or Aperitivo, runs Monday through Friday, 3-7PM, offering discounted drinks and food, providing the perfect opportunity to sample Downtown's newest player. Weekends are busy, so try and secure a reservation.

FIND IT HERE:
707 S Grand Ave.
tomgeorgela.com





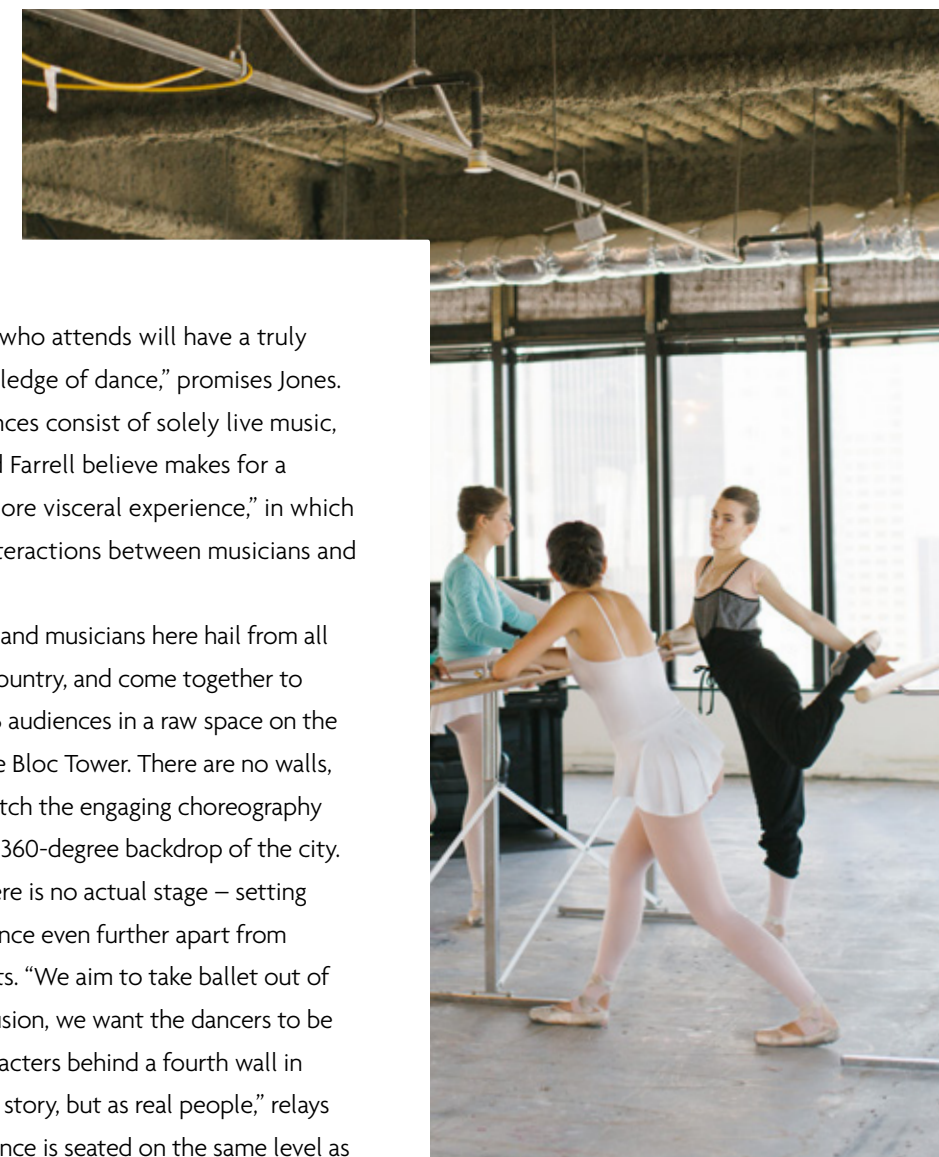
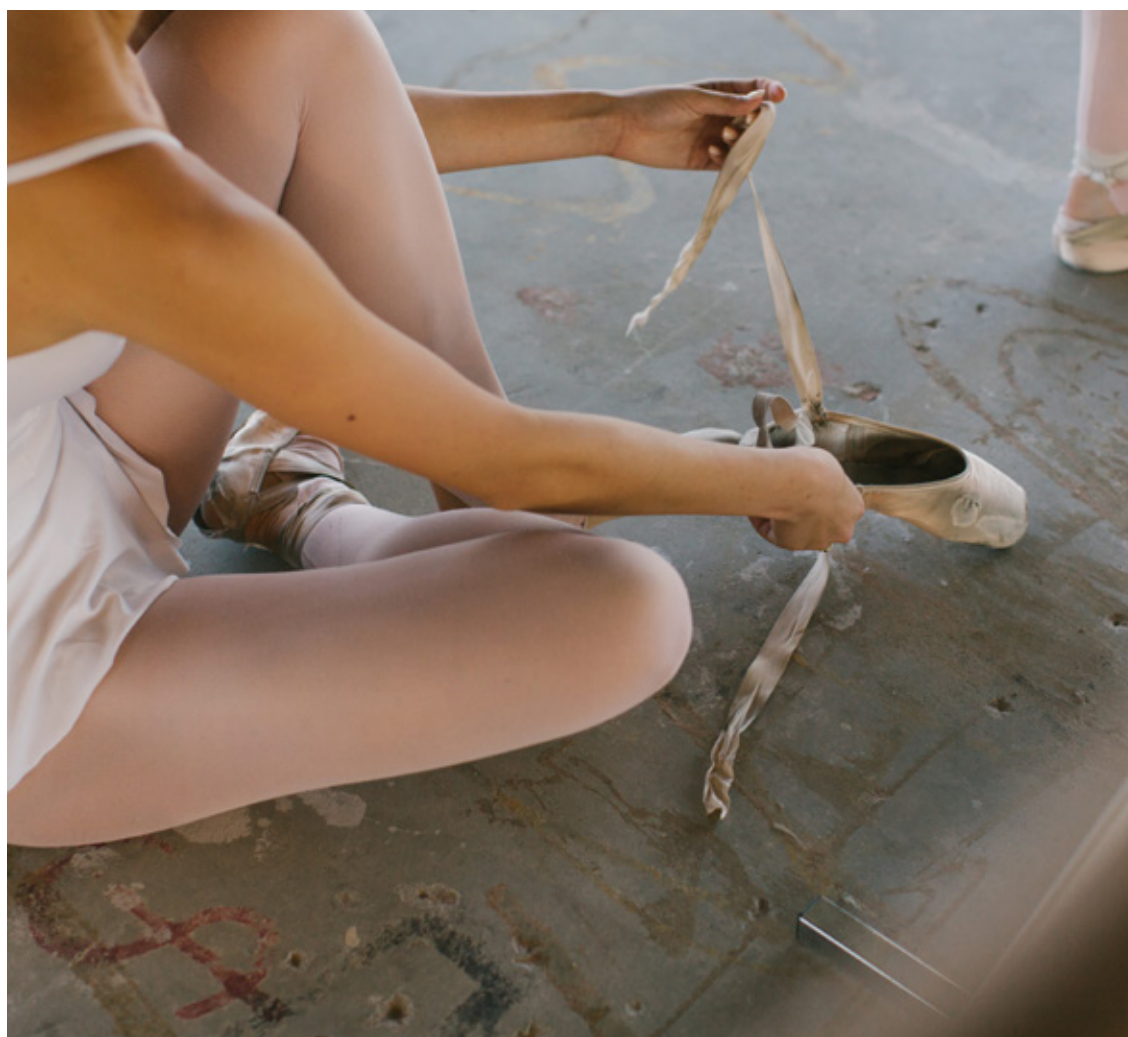
AMERICAN CONTEMPORARY BALLET

A SKY-HIGH LESSON IN BALLET

Written By Lucy Rogers-Ciaffa
 Photographed By Caleb Thal

Scintillating conversation, hands-on history lessons, and bottomless wine are most likely not what you picture when imagining a trip to the ballet. Surprisingly, it's what you experience at the American Contemporary Ballet (ACB), the unique brainchild of co-founders Lincoln Jones and Theresa Farrell. ACB seamlessly incorporates performance and education to make for a truly informed experience on behalf of the audience. Both experienced dancers with a passion for the art form, Jones and Farrell "were keen about dance in 17th century France, when everyone part of the royal court danced themselves — we thought how amazing it must've been to have an audience that sophisticated and knowledgeable," recounts Jones. And thus, the pair set out to create such an audience today.

Among ACB's bountiful offerings are not just lectures, but also performances with live music and actual demonstrative dancing in order to give patrons an in-depth education. The founders have launched a seven-year project, with "one hour each year focusing chronologically on a major period of dance history," at the end of



which, "anyone who attends will have a truly incredible knowledge of dance," promises Jones. ACB's performances consist of solely live music, which Jones and Farrell believe makes for a "much better, more visceral experience," in which "live, electric interactions between musicians and dancers occur".

The dancers and musicians here hail from all corners of the country, and come together to perform for ACB audiences in a raw space on the 32nd floor of the Bloc Tower. There are no walls, so audiences watch the engaging choreography unfold against a 360-degree backdrop of the city. Additionally, there is no actual stage — setting the ACB experience even further apart from traditional ballets. "We aim to take ballet out of the realm of allusion, we want the dancers to be seen not as characters behind a fourth wall in an otherworldly story, but as real people," relays Jones. The audience is seated on the same level as the dancers and in close proximity, contributing all the more to ACB's uniquely intimate experience. After the show, the audience is invited to mingle with the musicians and dancers at a wine reception with live jazz music.

At the heart of this concept, ACB aims to "create not just an audience, but a community that has ballet as a part of their cultural and social life," says Jones. The American Contemporary Ballet is truly an experience unlike anything ever before, something one must see to believe. Despite the lack of a proverbial red curtain, the magic is still alive and twirling.

FIND IT HERE:
 700 S Flower St. #3200
 (310) 929-5703



\$500 Fashion Ambushes

APRIL 1-21, 2017

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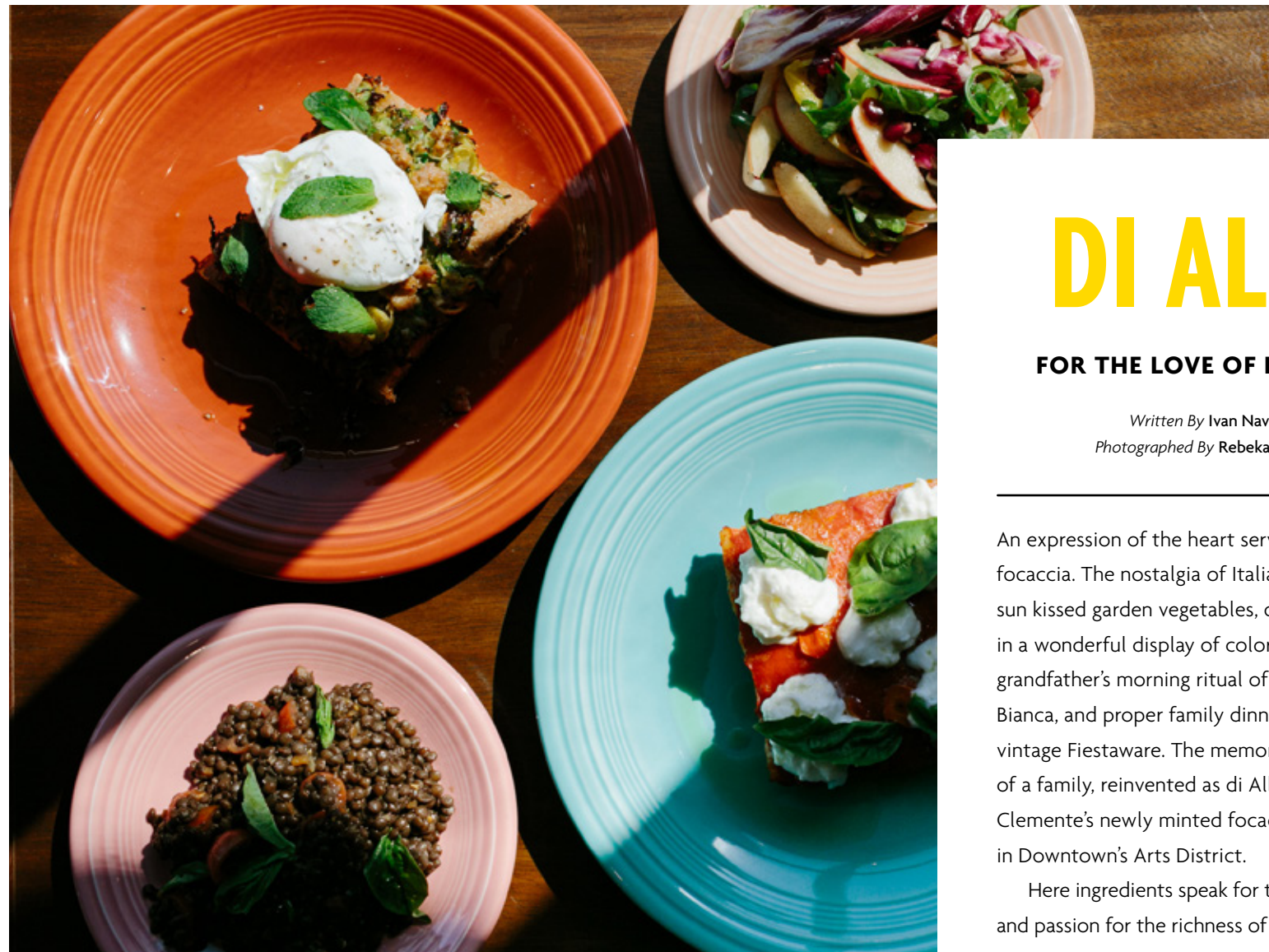
See the action at @FIGat7th on Instagram, Facebook, & Snapchat

FIGAT7TH

@figat7th · figat7th.com
 735 S. Figueroa Street · Downtown Los Angeles
 Across from the 7th Street/Metro Center Station



Photo: @TheLAGirl



DI ALBA

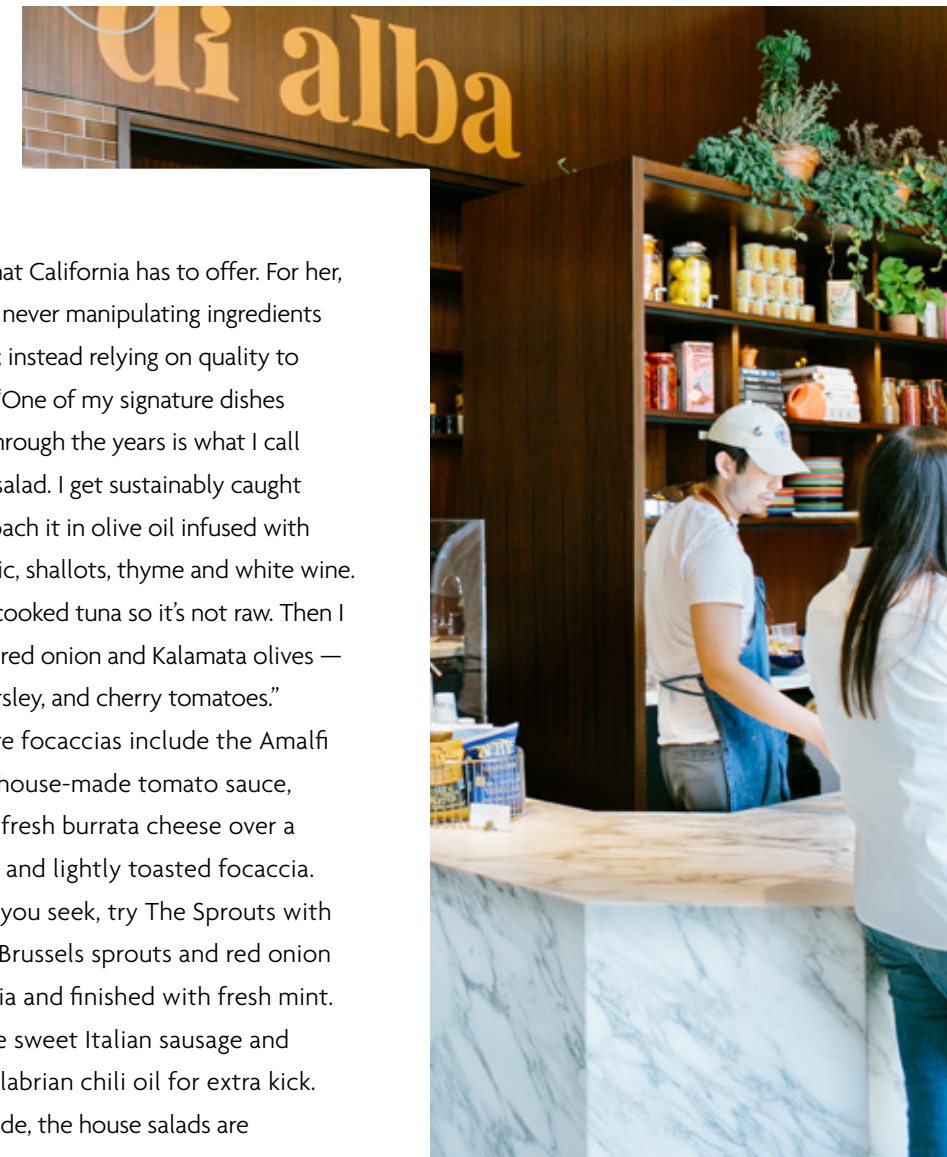
FOR THE LOVE OF FOCACCIA

Written By Ivan Navarro
Photographed By Rebekah Lemire

An expression of the heart served on a slice of focaccia. The nostalgia of Italian summers and sun kissed garden vegetables, delicately layered in a wonderful display of colors and aromas. A grandfather's morning ritual of procuring pizza Bianca, and proper family dinners served on vintage Fiestaware. The memories and spirit of a family, reinvented as di Alba — Chef Nina Clemente's newly minted focacceria concept — in Downtown's Arts District.

Here ingredients speak for themselves and passion for the richness of flavor carries on. "There is so much love in it for me and everyone's palate is so different, I'm not trying to dictate how to eat, what to eat. It's more genuinely wanting to feed people," says Chef Clemente. Di Alba — which bears the namesake of Clemente's mother — is the latest iteration of The Smile, the NYC collaborative which currently carries three locations in Manhattan. The Smile's di Alba, serves as the West Coast expansion of the brand, executed under Chef Clemente's interpretation of the classic Italian bread, tweaked and adjusted for California palates.

The menu is heavily influenced by sustainable and seasonal produce (paying homage to her family's tiered Amalfi Coast garden) which is plentiful and of unparalleled quality in Southern California. "You're so spoiled in California!" Clemente exclaims, recalling the difference between flavors of New York City produce



compared to what California has to offer. For her, simplicity is key, never manipulating ingredients too aggressively; instead relying on quality to speak for itself. "One of my signature dishes that I've made through the years is what I call the Italian tuna salad. I get sustainably caught Albacore and poach it in olive oil infused with lemon peel, garlic, shallots, thyme and white wine. It's flaked like a cooked tuna so it's not raw. Then I toss it in fennel, red onion and Kalamata olives — tons of basil, parsley, and cherry tomatoes."

The signature focaccias include the Amalfi which features house-made tomato sauce, garlic, olive oil, fresh burrata cheese over a perfectly sliced and lightly toasted focaccia. If color is what you seek, try The Sprouts with lightly sautéed Brussels sprouts and red onion on spelt focaccia and finished with fresh mint. Add ons include sweet Italian sausage and house-made Calabrian chili oil for extra kick.

Focaccias aside, the house salads are mighty tasty featuring old school staples like a classic chopped salad with Fontina cheese and the deliciously dressed Super Grain salad with pomegranate seeds, Pink Lady apples, and herbs. Finished off with a glass of the rosemary lemonade and you just improved your day tenfold.

Having just opened in January, the response has been what Chef Clemente hoped to attract. "The kind of food that I'm serving is tailored to locals. I want people to come back a few times a week because it's fresh food that you can eat and feel good. I'm not trying to make a drastic statement, it's more of that genuine feeling of wanting to feed people."

FIND IT HERE:
827 E 3rd St.
eatdialba.com



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APRIL 30TH, 2017
8AM-2PM



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DOWNTOWNMODERNISM.COM

DOWNTOWN EVENT CALENDAR

APRIL 2017

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
<p>2</p> <p>THE GREAT ROCK AND ROLL FLEA MARKET Regent Theater 448 S Main St. 11AM — 4PM</p> <p>Peruse the best in hand picked vinyl, vintage clothing, and jewelry and instruments. First Sunday of every month. Free entry!</p>	<p>3</p> <p>MEZCAL MONDAYS Mezcalero 510 S Broadway 3PM</p> <p>DTLA's newest Mezcal specialty bar offers 50% off Mezcal, \$4 wine and wells, and \$7 specialty cocktails all night.</p>	<p>4</p> <p>PATTI SMITH AND HER BAND "HORSEIN' AROUND" Teragram Ballroom 1234 W 7th St. 7PM</p> <p>In celebration of the album's 40th anniversary, Patti Smith and her band perform Horses at the Teragram Ballroom.</p>	<p>5</p> <p>LOW END THEORY The Airliner 2419 N Broadway 9:30PM</p> <p>Weekly experimental hip hop and electronic music. Bring ear plugs</p>	<p>6</p> <p>THE DAMNED 40TH ANNIVERSARY TOUR The Belasco Theater 1050 Hill St. 6:30PM</p> <p>U.K. Punk veterans, The Damned, bring their 40th Anniversary Tour through DTLA. All ages.</p>	<p>7</p> <p>PROTOTYPE 051: EROL ALKAN Lot 613 613 Imperial St. 10PM</p> <p>Prolific producer/DJ Erol Alkan known for working with the likes of Tame Impala and Daft Punk, embarks on a solo six-hour set at Lot 613.</p>	<p>8</p> <p>ARTS DISTRICT FARMERS MARKET Arts District 740 E 3rd St. 11AM — 5PM</p> <p>Shop fresh local produce, cheese, baked goods and more.</p>
<p>9</p> <p>PACIFIC POLE CHAMPIONSHIPS Los Angeles Convention Center 1201 S Figueroa St. 9AM — 5PM</p> <p>The 2017 Pacific Pole Championships run all weekend long. Pole dancers compete in Dramatic, Entertainment, and Exotic categories.</p>	<p>10</p> <p>PORTALS PROJECT Grand Park 200 N Grand Ave. 10AM</p> <p>Step inside a shipping container with screens and speakers to share your stories and ideas with people from all over the world. Runs through April 23rd.</p>	<p>11</p> <p>OF MONTREAL Teragram Ballroom 1234 W 7th St. 7PM</p> <p>of Montreal tour in support of Aureate Gloom, their thirteenth full-length album.</p>	<p>12</p> <p>NEW PORNOGRAPHERS W/ WAXAHATCHEE The Theater At Ace Hotel 929 S Broadway 8:30AM</p> <p>The New Pornographers support the release of their new album, Whiteout Conditions, and are including a free copy with each ticket sold.</p>	<p>13</p> <p>DOWNTOWN LA ART WALK 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>14</p> <p>SUICIDE GIRLS BLACKHEART BURLESQUE Teragram Ballroom 1234 W 7th St. 8PM</p> <p>If the idea of Star Wars and Donnie Darko themed striptease entices you, you won't want to miss Suicides Girls "geeky burlesque" at the Teragram Ballroom.</p>	<p>15</p> <p>TRUMP TAX RETURNS MARCH Pershing Square 532 S Olive St. 10AM</p> <p>California For Progress will be facilitating a march from Pershing Square to City Hall in protest of President Trump's refusal to release his tax returns.</p>
<p>16</p> <p>PAINT NITE Angel City Brewery 216 N Alameda St. 7:30PM</p> <p>Create a masterpiece under the direction of a real live artist. Paint, canvas, brushes and smocks are provided, but food and booze are not. Tix \$45. 21+</p>	<p>17</p> <p>RUNDALAY Grand Park 200 N Grand Ave. 7:45PM</p> <p>Start the week off right with a Monday morning run along with a hundred of your closest friends.</p>	<p>18</p> <p>TACOS & TRIVIA TUESDAYS Angel City Brewery 216 Alameda St. 7 PM</p> <p>Taqueria El Severo will be serving up their grilled tacos outside, while inside will be an ongoing game of trivia from King Trivia.</p>	<p>19</p> <p>KITSUNE ROOFTOP PARTY Ace Hotel 929 S Broadway 8:30PM</p> <p>French fashion label Maison Kitsune brings the party to LA with performances by Max Wonders, Alexander Spit and others. RSVP mandatory.</p>	<p>20</p> <p>ROYKSOPP The Novo by Microsoft 800 W Olympic Blvd 9PM</p> <p>Not going to Coachella? Don't worry, you can still catch Norwegian electronica duo Royksopp at their sideshow at the Novo.</p>	<p>21</p> <p>COLBURN ORCHESTRA Walt Disney Concert Hall 111 N Grand Ave. 7PM</p> <p>The flagship ensemble of LA's own Colburn Conservatory of Music presents a program at Walt Disney Concert Hall.</p>	<p>22</p> <p>SUSTAINABLE BEAUTY Salon On Main 409 S Main St. 6—10PM</p> <p>Celebrate Earth Day at Salon On Main's Sustainable Beauty event. Sustainable arts, DJ's, food, and give aways. Bring in old styling tools for recycling.</p>
<p>23</p> <p>LOS ANGELES TIMES FESTIVAL OF BOOKS USC Campus University Park Campus 10AM—5PM</p> <p>Enjoy music, comedy, photography, film, art, and yes, books at LA Times annual festival celebrating all things literary. Free admission.</p>	<p>24</p> <p>MOIST MONDAYS La Cita Bar 336 S Hill St. 10PM</p> <p>DJ Moist spins old school hip-hop and R&B, plus Go Go Boogie by Nikki Leathers and all night happy hour.</p>	<p>25</p> <p>PIXIES The Theater At Ace Hotel 929 S Broadway 10PM</p> <p>Pixies play The Theater at Ace Hotel Tuesday and Wednesday. Public Access TV supports.</p>	<p>26</p> <p>LUNCHTIME! YOGA RETREAT + FOOD TRUCKS Grand Park 200 N Grand Ave. 11AM</p> <p>Take a much deserved midweek break with a free yoga session and food trucks in Grand Park. Yoga starts at 12:15 PM.</p>	<p>27</p> <p>DEADMAU5 Shrine Expo Hall 665 W Jefferson Blvd. 9PM</p> <p>EDM empresario, Joel Zimmerman, aka deadmau5 takes over the Shrine Exposition Hall for 4 nights. April 27–30.</p>	<p>28</p> <p>SHEN YUN: CONNECTING HEAVEN & EARTH Dorothy Chandler Pavilion 135 N Grand Ave. 7:30PM</p> <p>Shen Yun Dance Company presents its latest story-based dance performance, Connecting Heaven & Earth, to the Dorothy Chandler Pavilion.</p>	<p>29</p> <p>DRAG QUEENS OF COMEDY Orpheum Theater 842 S Broadway 8PM</p> <p>The outrageous, gender-bending Drag Queens Of Comedy crash down on the Orpheum Theater for one night only. Buckle up!</p>
<p>30</p> <p>DR. DU BOIS AND MISS OVERTON Los Angeles Theatre Center 514 S Spring St. 3PM</p> <p>The Robey Theatre Company presents Clare Coss' powerful play about interracial desire and the founding of the NAACP in the early 20th century.</p>	<p>1</p> <p>MOIST MONDAYS La Cita Bar 336 S Hill St. 10PM</p> <p>DJ Moist spins old school hip-hop and R&B, plus Go Go Boogie by Nikki Leathers and all night happy hour.</p>	<p>2</p> <p>TACO TUESDAYS Mezcalero 510 S Broadway 3PM</p> <p>Enjoy half-off Agave spirits and \$3 Tacos at DTLA's newest addition to the Mezcal scene.</p>	<p>3</p> <p>LOW END THEORY The Airliner 2419 N Broadway 9:30PM</p> <p>Weekly experimental Hip Hop and Electronic music. Bring ear plugs.</p>	<p>4</p> <p>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>5</p> <p>SCHUBERT SYMPHONIES Walt Disney Concert Hall 111 N Grand Ave. 8PM</p> <p>Dudamel dives deep into the Romantic Era as he surveys the work of Viennese masters, Schubert and Mahler.</p>	<p>6</p> <p>IN THE BASEMENT WITH MISS NINJA Crane's Bar Downtown 810 S Spring St. 9PM</p> <p>Miss Ninja and friends spin Hip Hop, Soul, 80's and Funk.</p>



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