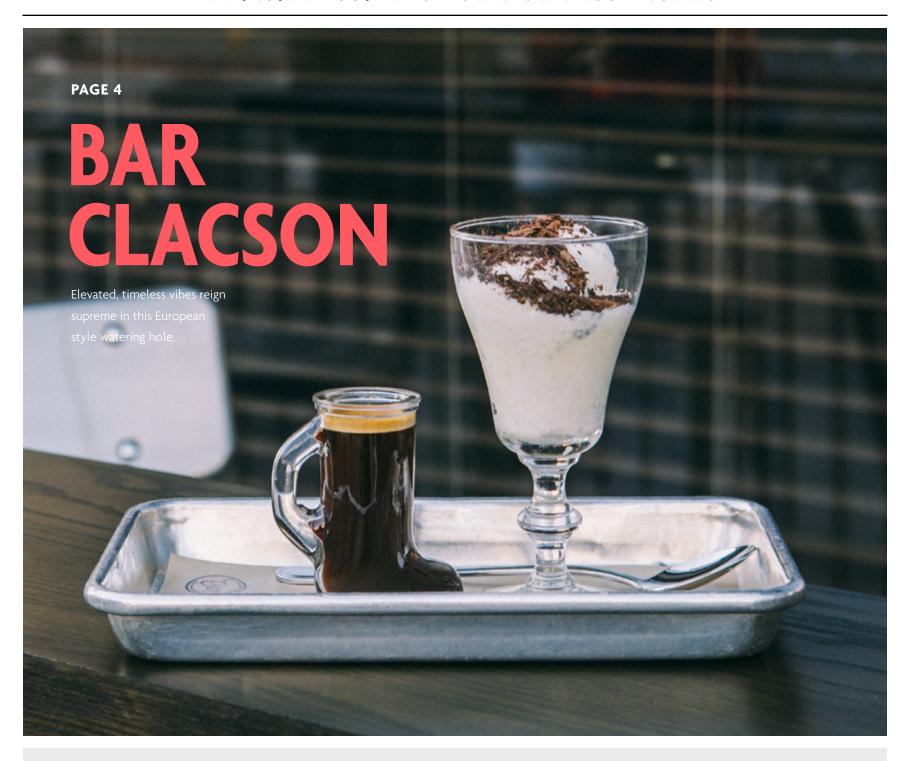
JUNE 2017

A ISSUE 34

DOWNTOWNER

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES



MILLA CHOCOLATES

If your sweet tooth is looking to get in some trouble, these luxurious chocolates will do the trick in one bite.

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LINCOLN, THE GREAT DANE

Do you know the difference between a dog and a horse? Let Lincoln, the Great Dane, explain.

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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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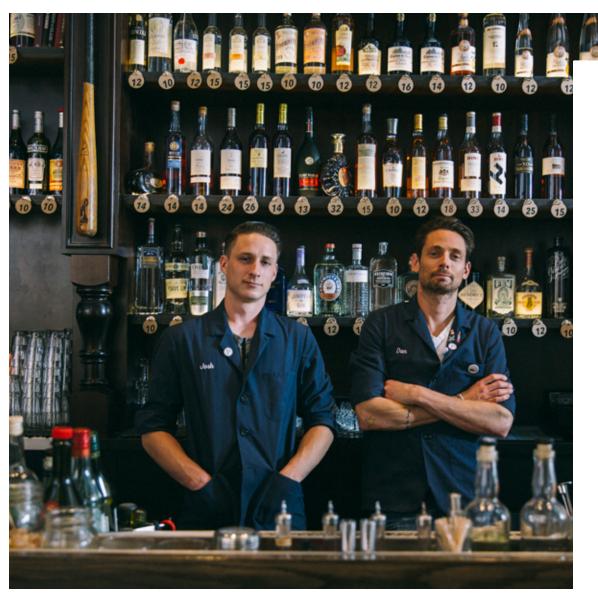


Smorgasburg at The Standard banh oui pops up on The Rooftop



Monday through Friday, 12 - 7pm, June 2017 550 S Flower at 6th Street







BAR CLACSON

A BAR WITH A TIMELESS TOUCH

Written By Ivan Navarro Photographed By Gari Askew II

Across countless European villages and towns, the bar-tabac serves as the neighborhood all-in-one — It is the place to source items like tobacco and cigarettes, postcards and lotto tickets, and assorted foods and beverages. It is the community watering hole where locals assemble to talk, play games, and convivial vibes reign supreme. Serving as integral parts of their communities, it's not surprising that such a concept would find its way a couple thousand miles west to another village, albeit of grander size and scale, in Downtown LA. A concept executed by 213 Hospitality, and derived from founders, Eric Alperin and Richard Boccato's youthful memories, as Bar Clacson.

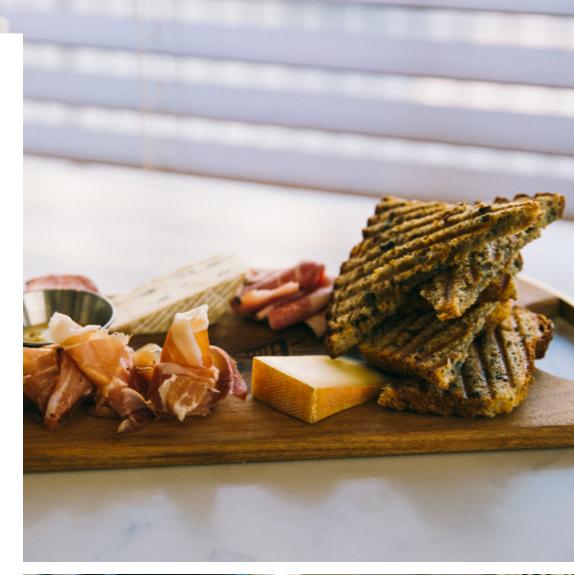
"It's a nod to our heritage and an ode to Downtown. It is not meant to be a theme park or a Disney bar. Bar Clacson is an American local with a European accent," explains Alperin of the space on Broadway, inspired by many overseas trips to the family homeland in France. It only takes a quick glance to recognize the hybrid of French, Italian, and American sensibilities with each flag prominently displayed above the bar. Retaining the elevated approach to craft cocktails synonymous of the 213 Hospitality brand, the bar program calls on European cocktail culture featuring aperitif style drinks composed of a wide selection of Amari, Aperol, Campari, and Grapas.

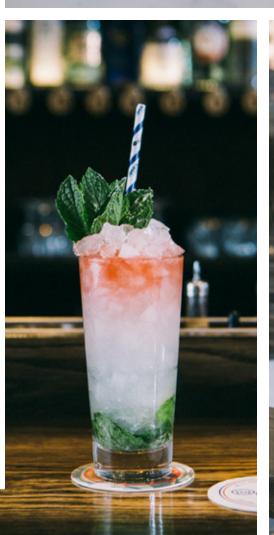
In addition to the fully stocked bar of proprietary family recipes going back generations: whites, reds, rosés, and Lambrusco can be found on tap. "Lambrusco is an effervescent red wine, it is literally the thing that Italian teenagers drink" says bar manager, Dustin Newsome, who further explains, "With that said, low ABV, refreshing and nuanced like Lambrusco, it is a great option." Not your style? Think again. Signature cocktails and recommendations include the Prospect Park Swizzle, colorfully layered and composed of silver rum, Aquavit, bitters, fresh lime, and mint over crushed ice and dusted with confectioner's sugar. The Coffee House is a smooth and surprisingly seductive recipe of whiskey, Espresso liqueur, and orange bitters. Happy hour favorites include the Amaro Mule (Amaro, ginger, lime, soda), the Campari Cooler (Campari, Fresh OJ, almond syrup, lemon), while the Five Dollar Old Fashioned, "Sells itself."

Cocktails aside, Bar Clacson builds on bartabac vibes by featuring a bodega serving coffee and finger foods like charcuterie boards, paninis, and prosciutto pops — a delicate pairing of Italian ham wrapped around spicy black pepper sourdough Grassini. Directly across the bar is a 27-foot indoor Pétanque court, a French variant of bocce ball most commonly found in villages in the south of France. First time visitors may initially scratch their heads by the numbers under each bottle, but you needn't worry — that's the price.

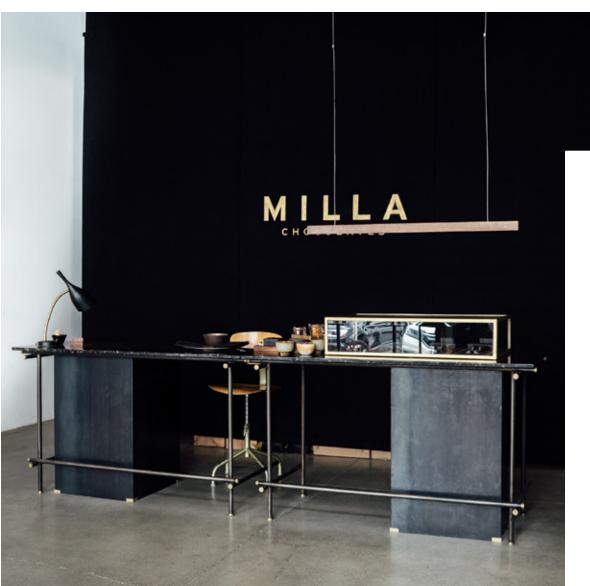
A relative newcomer to the Broadway corridor, Bar Clacson has already established a strong weekend crowd, but is working on attracting commuters and locals with daily happy hours, easy bites, and an accessible vibe. As for the future, Eric Alperin says it best, "Our fearless leader, good friend and partner, Cedd Moses would say, 'timeless not trendy.' We want to be here for twenty years."

FIND IT HERE: 351 S Broadway barclacson.com









MILLA CHOCOLATES

RAISING THE CHOCOLATE BAR

Written By Lucy Rogers-Ciaffa
Photographed By Laetitia Wajnapel

No longer spritely tikes who tirelessly covet candy, has Willy Wonka's chocolate factory become a bit kitschy for you? Fortunately, Milla Chocolates seamlessly marries candy with adulthood, and rivals Wonka himself in creativity. The crisply minimalist boutique chocolaterie was conceived by founder Christine Sull Sarioz in 2016. Christine hails from New York, where she worked in the art field for over a decade, honing her aesthetic between museums and auction houses. Once she moved to Los Angeles with her husband, Ali, and their child, "I knew I wanted to open my own chocolate line, but I really wanted to incorporate design and art aspects as well," recounts Christine.

With her extensive background in art and her husband's history as an artist, the couple collaborated to create a truly remarkable chocolate brand. The shop's modernminimalistic layout, conceived by Ali, eases customers into an understated luxury. "Our customer experience is all about luxury



The artful presentation is met with an equally impressive taste. Their stylish chocolate bar is so delicious that it won Top Chocolate Bar for the 2016 International Chocolate Salon. In 2017, the Salon also awarded Milla Chocolates with the Five Star Master Chocolatier title. Still, experience, presentation, and taste are all of equal importance to Christine. As the founder eloquently puts it, "this is about creating a space to enjoy a luxury" amidst a fusion of cultures rooted in place, art, and design. Milla Chocolates understands that as we grow up, life happens, and chocolate helps.

FIND IT HERE: 1320 E 7th St. millachocolates.com









BAR CLACSON

351 S Broadway barclacson.com



BOOMTOWN

700 Jackson St. boomtownbrew.com



EAT



MILLA CHOCOLATES

1320 E 7th St. millachocolates.com



CRAFTED KITCHEN

672 S Santa Fe Ave. craftedkitchenla.com

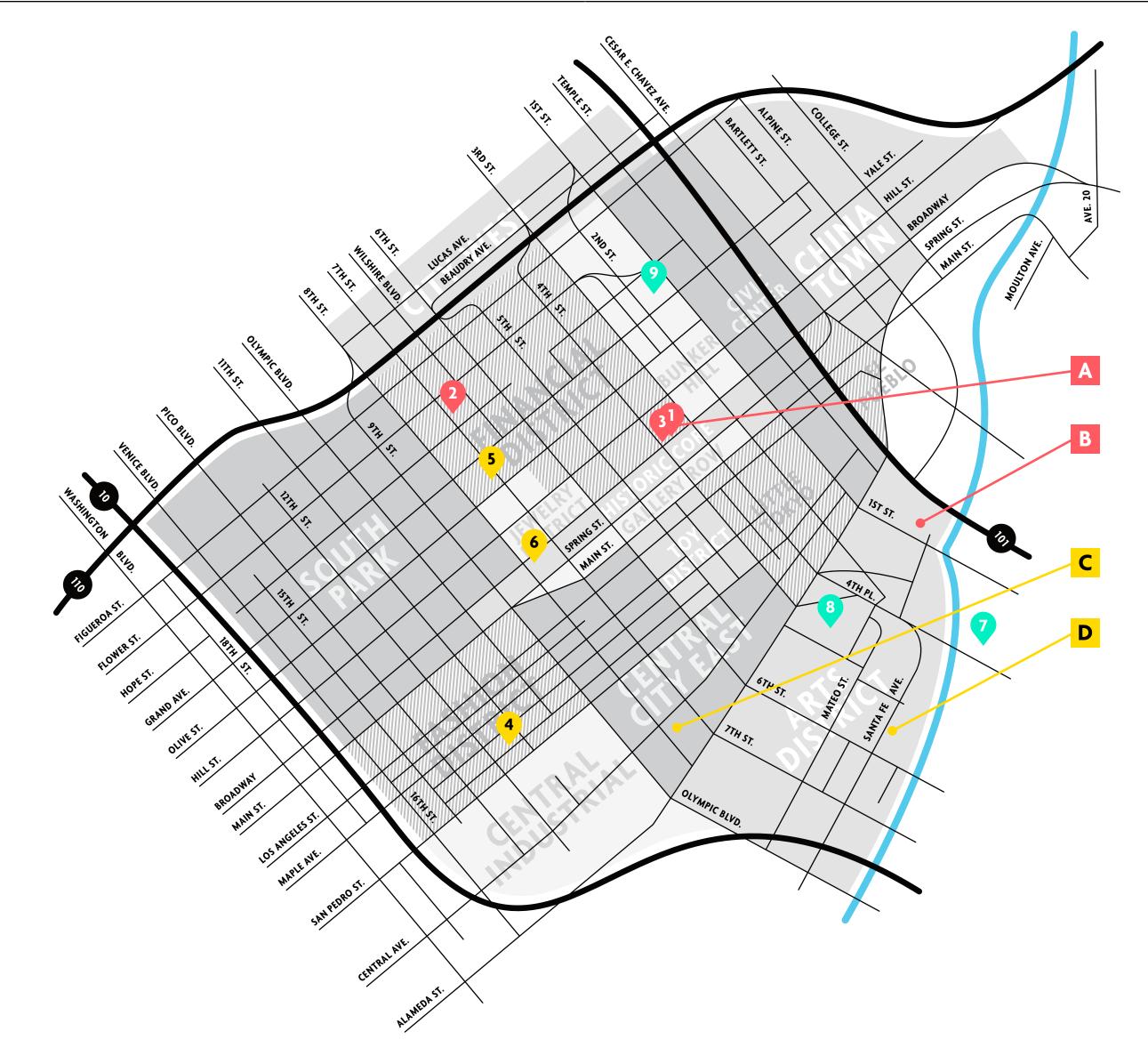
CITY STREETS

FREEWAYS

LA RIVER

METRO RAIL STATIONS

*MAP SIMPLIFIED & NOT TO SCALE



DOWNTOWN FAVORITES



THE SLIPPER CLUTCH

351 S Broadway — theslipperclutch.com

Neon lighting, pinball machines, and classic video

Neon lighting, pinball machines, and classic video games set the vibe for The Slipper Clutch. The hidden bar behind Bar Clacson specializes in classic highball concoctions such as gin & tonic and vodka cranberry.



SHOO SHOO BABY

717 W 7th St. — shoobabyla.com

In addition to being pretty and expansive, the Financial District's newest watering hole, Shoo Shoo Baby, is already making a name for itself as a go-to happy hour destination. Be sure to check out the coconut mojito and the pork sliders.



BERNADETTE'S

361 S Broadway — bernadettesla.com

Calling itself "the dumbest bar in LA" hasn't hurt Bernadette's one bit. With a constantly rotating beer list, an interesting selection of ciders, and quirky concoctions that include bags of Cheetos, this bar has just the right amount of strange.



ROSSOBLU

1124 San Julian St. — rossoblula.com

Steve Samson's long-time-coming Rossoblu has finally opened, albeit softly, but if you can't get invited to a private event, be diligent and you may just score a reservation to what will be this summer's hottest restaurant in DTLA.



SO LONG, HI

518 W 7th St.

The proprietors of Sticky Rice and Side Chick bring their culinary stylings to DTLA. Expect Thai favorites and Chiang Mai street food inspired dishes, along with pool table, photo booth, and a no frills bar program, featuring PBR, Chang, and Singha.



WHITE BOY TACOS

740 S Broadway — whiteboytacos.website

Only operating 9PM — 3AM, you'll want to stay up past your bedtime to check out this taco cart adding culinary twists to the traditional LA staple. Try and wrap your mind and mouth around The Jane Goodall, consisting of orange juice and chili marinated tofu with grilled banana. You get the idea.



IINDICCI OCED)

336 S Anderson St. — imogeneandwillie.com/undisclosed
Bespoke selvedge denim purveyors Imogene + Willie have moved
west. Their latest outpost, (undisclosed), offers the one-on-one
denim fitting appointments they're known for, with additional
hours for shopping and exploring, Thursdays through Saturdays.



ARTS DISTRICT CO-OP

453 Colyton St. — adcoopla.com

Arts District Co-op offers a diverse collection of wares by local artisans, including handmade jewelry, clothing, furniture, art, and food. Shop to live music most Saturdays.



#OPERA BEFORE INSTAGRAM, PORTRAITS, 1890-1955Walt Disney Concert Hall — Ira Gershwin Gallery

111 South Grand Ave.

This comprehensive survey of Operatic portraiture is the largest iconographical collection of images held by the Music Division of the Library of Congress. View famous opera singers in all manner of performance dress and portraiture throughout the 20th century.





BOOMTOWN BREWERY

BOOMING BREWS

Written By Phoebe Yu Photographed By Jack Strutz

Boomtown Brewery lives in a nondescript warehouse on the inconspicuous Vignes Street. So unassuming upon first glance that you might think it's anything but booming. Yet as you get closer, the brewery proves appearances can be deceiving, as food trucks border the perimeter and string lights lead you to a tasting room abuzz with people and aglow with the backdrop of a movie screening, both synchronized with the accompanying thump of a DJ. It's just another weekend night at Boomtown Brewery and by closing time, it will have served up to 500 patrons, according to general manager Michael Schwarber.

The brewery's success has been a long time coming. It first began selling its beers to distributors over two years ago but faced challenges in securing a location, says head brewer and partner Samuel "Chewy" Chawinga. Since settling into its current space however, it has become apparent that Boomtown Brewery could not be more aptly named. "When you think of the word 'boomtown,' it means any place where an industry pops up quickly and we saw that happening with the beer boom and the downtown boom in Los Angeles," Chawinga explains. And even though the brewery sits a little ways away from the busier chunks of the Arts District, it's still going strong. "We're more of a

destination brewery than other [breweries] that are easy to walk to, but we find that to be a plus because that means the people who come are here because they want to be," Schwarber says.

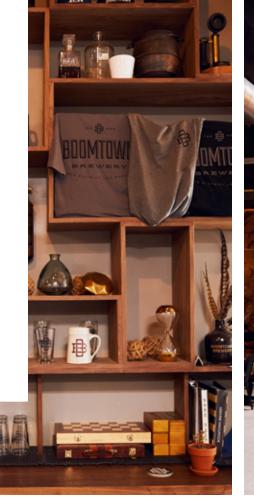
Not to mention, this destination is rich in history. Jean-Louis Vignes, California's first winemaker and the street's namesake, once owned Boomtown's property and grew citrus orchards at the top of the building, according to Chawinga. As a tribute, Boomtown created the Jean-Louis, a seasonal citrus brew on a rotating menu of 16 beers.

As the head brewer, Chawinga strives to produce unfiltered, non-pasteurized beer that has a progression of flavors, a classic balance, and most importantly, the best quality. "I'm a champion of beer. Beer is an accessible libation and I want to make sure we have a wide range of beers for everyone who comes here, even for those who normally don't like it," Chawinga says. In offering such brews, Boomtown's ultimate goal is to create "a beverage that complements, rather than overpowers," Schwarber adds.

Aside from honoring the history behind the space, Boomtown Brewery owners also made sure to bring in LA artists to paint the walls as well as build its tables and wall paneling using the original wood from the building's offices dating back to the 1920s. Boomtown also participates in the Los Angeles community at large, partnering up with nonprofit organizations like the Skid Row Housing Trust. "Los Angeles is a proud city that makes great things," Chawinga says. "It needs its own beer to claim and we're all about bringing people to experience the energy of this city."

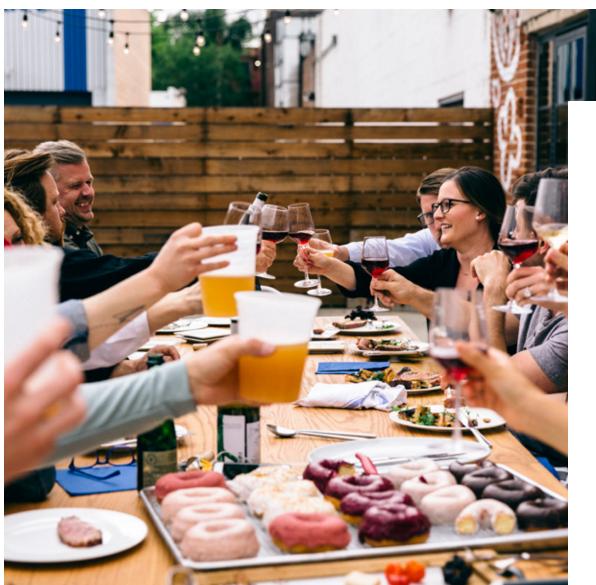
FIND IT HERE: 700 Jackson St. boomtownbrew.com







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CRAFTED KITCHEN

CRAFTING A COMMUNITY

Written By Linda Hosmer Photographed By Gari Askew II

Starting a small food business can feel like a huge hurdle - so many unknowns, and so much to learn before settling into a rhythm of success — if you're lucky. These days many of these self-starters don't start off at your typical brick and mortar, instead you'll see them pop up at events like Smorgasburg, or you'll find them hosting private dinner parties. It's a way of accessing the public's palate without going all in on the risky and pricey process of opening up a storefront.

"I knew in my heart to be successful you need access, you need community and you need business support. I built the facility that I felt I really needed in order to be successful," says Cindi Thompson, the creator and owner behind Crafted Kitchen in the Arts District. Cindi's own roadblocks as she transitioned from a long career in financial services to pursue the culinary world helped her lay the groundwork for what is now Crafted Kitchen. All the access and support she lacked during the transition as a small business owner, allowed her to spot a hole in the marketplace.

Crafted Kitchen gives small food businesses the space to flex their creative muscle and knead out the kinks of production with access to a full-service commercial kitchen inside a repurposed 96-year-old warehouse. Here you can choose

from a variety of workspaces from a crisp, camera-ready test kitchen to a shared kitchen where up to eight concurrent operators can work simultaneously or you can pick a private kitchen perfect for wholesale businesses.

"We have you come in for an orientation, we show you our equipment, we teach you how to use anything you don't know how to use. We assign storage to you, there's a controlled access code at the door with your own code, so you can come and go as you please," says Cindi. Here you get all the tangible tools you'll need, but as anyone who goes into business for themselves knows, it all comes down to support. It helps to have someone telling you to keep going, someone helping you see past the barriers that'll inevitably pop up. Crafted Kitchen is so much more than a kitchen — it's a community. And you truly feel it and see it as you walk through the facility. People are dipping into each other's workspaces, chatting, exchanging ideas.

And trust us, this is the kind of community you want to be around — the best of the best in the biz. Just check out the list of some of the people using this space — Have you ever tried Mama Masubi's rice balls or how about the buttery decadence known as Hot Fat Donuts or Nice Coffee or Ag Standard snacks or, or, or — you get the point!

"I not only feel incredibly fortunate to be here, but I'm humbled by the people who've chosen to entrust me as the home for their businesses," says Cindi who reaps her greatest reward with front row seats to the creative growth of her clients, her friends, her family.

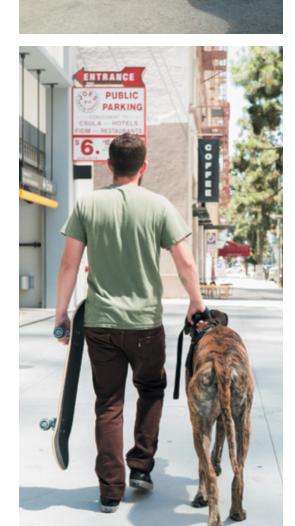






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LINCOLN, THE GREAT DANE

SOUTH PARK'S GENTLE GIANT

Written By Janica de Guzman Photographed By Kort Havens

With four legs planted firmly on the ground, he stands tall and sturdy. His muscles resemble the brawn of an Olympian and the proud display of his low hanging manhood dares to challenge all who pass by.

"Is that a horse?" A question often heard when Lincoln, the 140-pound Great Dane hits the streets of South Park with his parents Mike Stephany and Heather Eierman. For Downtowners, it's not often a dog his size is seen cruising the streets — he's a sidewalk showstopper, turning routine potty breaks into an impromptu meet n' greet.

"We're stopped all the time; people make comments about him being as big as a horse, they ask how much food he goes through — and

the best one yet, someone asked if he's a dog." says Mike and Heather.

But a question many of us ask is — how can a dog that big live in an apartment in Downtown? Great Danes are mild mannered and inactive at home so they don't require a lot of space. All they need is someone to sleep next to and walk with — at least 15-20 times a day. Lincoln lives comfortably in his studio apartment home, taking in 11 cups of food and a walk every hour and a half each day. Luckily, his mama Heather, a graphic designer working from home, can take him out to get some fresh air and release his kibble.

"We've mastered the art of maximizing the most pick-up with each handful," says Mike. It's a craft Mike and Heather had to perfect with Lincoln's five pounder drop-offs. And that's on a good day.

Lincoln makes frequent trips to South Park's dog park on Flower and Olympic. He is naturally friendly and eager to greet other dogs, despite their breed or color. Though it may be easy to judge his outward appearance, the sweet goliath has no other intention but to lick your face and sniff some butts.

The next time you see the gentle giant out on the streets of Downtown, say "hi", give him a belly rub, and please refrain from calling him a horse — he goes by Lincoln.

DOWNTOWN EVENT CALENDAR

JUNE 2017

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
28	29	30	31	1	2	3
L.A. ZINE FEST California Market Center 110 E 9th St. 10AM — 6PM	ARGENTINE TANGO Downtown Dance & Movement	THE SOURCE: FREE HEALTH, SHELTER, & SOCIAL SERVICES Los Angeles Central Library 630 W 5th St.	LUNCHTIME! YOGA RETREAT + FOOD TRUCKS Grand Park 200 N Grand Ave.	CHINATOWN AFTER DARK Far East Plaza 727 N Broadway	i3 ARTS FEST Grand Park 200 N Grand Ave. 8PM	HISTORIC CORE MURAL TOUR G&B at Grand Central Market 317 S Broadway
Take in a free reading or workshop and peruse indie publications, comics, and zines from over 175 exhibitors at L.A. Zine Fest. Admission is free!	1144 S Hope St. 7:30 — 9:45PM Professional dance instructors Carlos & Mayte help take your tango technique to the next level.	12:30 — 3PM A "one-stop shop" afternoon of resources and services for homeless Angelenos. This award-winning collaboration welcomes everyone for free.	11AM — 2PM Use your lunch hour for a little "me time." Enjoy the food trucks and take in the free outdoor yoga class in Grand Park.	6 — 10PM On the first Thursday of every month, Chinatown's hottest property becomes a hotbed of culinary innovation, as chefs and friends take over.	Check out large-scale installations, multimedia experiences, and music, spanning multiple locations from Grand Park to Perhsing Square. Mostly Free.	Take a tour of discovery and learn the stories behind DTLA's coolest murals. Proceeds benefit DTLA Art Walk. Reserve a space online. \$20–\$25.
4	5	6	7	8	9	10
COMPUTER GAMES Teragram Ballroom 1234 W 7th St. 8PM Alt-pop band of brothers Darren and Chuck Criss present thier nostalgic musical stylings in support	MOIST MONDAYS La Cita Bar 336 S Hill St. 10PM Your weekly Monday night moistening, join the crew inside or out	TACO TUESDAYS Mezcalero 510 S Broadway 3PM Enjoy half-off Agave spirits and \$3 Tacos at DTLA's newest addition to the	PRINCESS Teragram Ballroom 1234 W 7th St. 9PM SNL's Maya Rudolph and singer-songwriter Gretchen Lieberum perform as their Prince	LA DESIGN FESTIVAL OPENING NIGHT PARTY City Market South 1124 San Julian St. 7PM Design Fest will be happening at various locations	SERVING UP SCIENCE: THE DISH ON FOOD Natural History Museum 900 Exposition Blvd. 5 — 11PM Get schooled in all things culinary at "LA History On	8TH ANNUAL LA FOOD FEST LA Memorial Coliseum 3911 S Figueroa St. 2 — 7PM One ticket gets you all you can eat & drink at over 100 of LA's best restaurants and
of their recent EP, Lost Boys Life.	back on El Patio for a stiff drink or four.	Mezcal scene.	cover band, Princess.	throughout the city, but if you want to kick it off right, RSVP for the opening party at City Market South.	Your Plate" with DJ's, bands, food trucks, and Jonathan Gold! Get your tickets online.	bars, from fine dining to food carts. Presale tickets strongly advised.
11	12	13	14	15	16	17
ANGEL CITY'S BEER BAZAAR Angel City Brewery 216 N Alameda St. 2 — 8PM	FRANZ FERDINAND The Regent Theater 449 S Main St. 8PM	POP-UP MAGAZINE SPRING ISSUE The Theatre at Ace Hotel 933 S Broadway 8PM	HIP HOP HAPPY HOUR La Cita Bar 336 S Hill St. 4PM	ORACLE FILM SERIES: KAPPA + TROPICAL MALADY The Oculus Hall at The Broad 221 S Grand Ave. 7:30PM	THE DUSTBOWL REVIVAL Teragram Ballroom 1234 W 7th St. 7PM The Dustbowl Revival brings	LA BEER WEEK Los Angeles Center Studios 450 S Bixel St. 1 — 4PM Kick off the city-wide 9th
Peruse wares from local arts & crafts vendors as you enjoy Angel City pints and food truck fare.	Franz Ferdinand promotes their forthcoming album at the Regent Theater with lo-fi pop rockers Omni supporting.	KCRW presents an evening of live stories, film, photography, radio, and original music as shared by a cast of thinkers, poets, artists and the like.	Hip Hop Happy Hour happens every Wednesday on El Patio at La Cita. \$3 Tacate and domestics, \$4 imports and wells.	Enjoy art films featuring the likes of Ed Ruscha, Mike Kelley, and Andy Warhol starlet, Mary Worono in this installment of The Oracle Film series at The Broad.	their unique brand of vintage American soundscapes to the Teregram Ballroom in support of their new eponymous album.	Annual L.A. Beer Week at Los Angeles Center Studios. Sample beers from over 80 craft breweries, live music, and great food.
18	19	20	21	22	23	24
LA WINE FEST The Row 777 S Alameda St. 1 — 5PM This year's weekend-long	MEZCAL MONDAYS Mezacalero 510 S Broadway 3PM	BOOT CAMP Grand Park 200 N Grand Ave. 5:30 — 6:30PM	NICK WATERHOUSE Teragram Ballroom 1234 W 7th St. 8PM Nick Waterhouse brings	ROOFTOP CINEMA CLUB: DIRTY DANCING 30TH ANNIVERSARY Level 888 S Olive St.	DWELL ON DESIGN LA Convention Center 1201 S Figueroa St. FRI — SUN It's back. The immensely	SUICIDE GIRLS BLACKHEART BURLESQUE Teragram Ballroom 1234 W 7th St. 8PM
LA Wine Fest adds beer to the menu, in addition to the requsite eats, DJ's, and purchasable bottles. Designate a driver.	DTLA's newest Mezcal specialty bar offers 50% off Mezcal, \$4 wine and wells, and \$7 specialty cocktails all night.	Enjoy a free post-work workout while you explore Grand Park and mingle with your DTLA neighbors. All fitness levels welcome.	his unique brand of retro Rhythm & Blues to the Teragram Ballroom. Sadgirl supports with their moody brand of surf rock.	8:15PM Relive the magic under the stars for this 30th Anniversary screening presented by Rooftop Cinema Club at Level. 21+	popular Dwell On Design takes over the LA Convention Center with the latest from design innovators around the world.	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.
25	26	27	28	29	30	1
EIFMAN BALLET OF ST. PETERSBURG: TCHAIKOVSKY Dorothy Chandler Pavilion 135 N Grand Ave.	RUNDALAY Grand Park 200 N Grand Ave. 7:45AM	ROGER WATERS Staples Center 1111 S Figueroa Ave. 7PM	NICK CAVE & THE BAD SEEDS The Theatre at Ace Hotel 933 S Broadway 8PM	TACOCAT WITH STARCRAWLER & SURF CURSE The Geffen Contemporary at MOCA 152 N Central Ave.	DANCE DTLA: DJ NIGHTS Grand Park 200 N Grand Ave. 9PM	TAKESADA MATSUTANI Hauser & Wirth 901 E 3rd St. 6 — 9PM
2PM Eifman Ballet presents a ballet about one of the greatest ballet composers of all time, Pyotr Tchaikovsky.	Start the week off right with a Monday monrning run along with a hundred of your closest friends.	Roger Waters highlights fan favorites from his illustrious career in addition to some new songs and solo work.	Nick Cave concludes his North American tour in support of his critically lauded album, Skeleton Tree — a ubiquitous fixture on too many top ten lists to name.	6:30PM The Geffen Contemporary at MOCA is a great place to catch live music. Especially when that music is Tacocat and Starcrawler. Free!	Dance the night away under the stars at The Music Center's Dance DTLA, now in its 13th year.	Hauser & Wirth's Takesada Matsutani exhibit offers an expansive survey of the artist's works in various media. Also, their opening receptions never disapoint.







