JULY 2017

ISSUE 35

DOWNTOWNER

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES



BIRDS & BEES

An intimate approach to craft cocktails that'll have you buzzing back for more.

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HOTBOX

Step into your own private sauna for a dripping dose of healthy heat.

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LADOWNTOWNER.COM

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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 —

Editor-in-Chief: Yo Santosa

Designer & Art Director: Mike Payne

Senior Staff Writer & Digital Director: Janica de Guzman

Assistant Editor: Linda Hosmer

Writers: Alexandra Bender, Brian Chernick, Abel Horwitz, Linda Hosmer, Delaney Rowe

Photographers: Eric Cacioppo, Stephen LaMarche, Natasha Lee, Rebekah Lemire, Laetitia Wajnapel

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DOWNTOWN EVENT CALENDAR

JULY 2017

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
2	3	4	5	6	7	8
FIGHT CLUB OUTDOOR SCREENING LA State Historic Park 1245 N Spring St. 5:30PM Street Food Cinema presents	ANIME EXPO LA Convention Center 1201 S Figueroa St. 8AM The Anime Expo continues its massive takeover of the Convention Center through	4TH OF JULY BLOCK PARTY Grand Park 200 N Grand Ave. 2 — 9:30PM DTLA's biggest family friendly block party returns with	HIP HOP HAPPY HOUR La Cita Bar 336 S Hill St. 4PM Hip Hop Happy Hour	CHINATOWN AFTER DARK Far East Plaza 727 N Broadway 6 — 10PM On the first Thursday of every month, Chinatown's	MARVEL UNIVERSE LIVE! Staples Center 1111 S Figueroa St. 7:30PM If the Anime Expo wasn't enough, check out Marvel	RENEGADE CRAFT FAIR LA State Historic Park 1245 N Spring St. 11AM — 6PM Renegade Craft Fair returns to LA State Historic Park with
a screening of Fight Club under the stars with food trucks, drinks, and live music. Reserved seating available. Pets welcome!	the 4th. Celebrity Panels, merch, sneak peeks and cosplay abound.	two stages of live music and performances, food trucks, and of course, fireworks!	happens every Wednesday on El Patio at La Cita. \$3 Tecate and domestics, \$4 imports and wells.	hottest property becomes a hotbed of culinary innovation, as chefs and friends take over.	Universe LIVE! to watch your favorite Marvel characters join in an epic battle of good vs. evil in the flesh.	DIY workshops, unique items from hundreds of Makers, food + drink, and more. Free admission.
9	10	11	12	13	14	15
LAS PERLAS BRUNCH Las Perlas 107 E 6th St. 1 — 4PM Enjoy breakfast tacos, mulitas, and tamales on the Las Perlas Patio with live music and \$5 Happy Hour.	ADBC FREE SKEEBALL MONDAYS Arts District Brewing Company 828 Traction Ave. 3PM It's impossible to have a case of the Mondays at Arts District Brewing thanks to Free Skeeball Mondays. Buy a beer, and your game is free!	TACO TUESDAYS Mezcalero 510 S Broadway 3PM Enjoy half-off Agave spirits and \$3 Tacos at DTLA's newest addition to the Mezcal scene.	LA TIMES IDEAS EXCHANGE WITH BILL NYE The Theatre at Ace Hotel 933 S Broadway 7:30PM Join Bill Nye (the science guy) as he discusses better living through science and the joys of unleashing your inner nerd at the Ace.	DOWNTOWN LA ART WALK City Market South 634 S Spring St. 6PM Main and Spring streets come alive during DTLA's favorite monthly street party.	AMTRAC & FRIENDS: THE JUAN MACLEAN, DURANTE The Standard Hotel Downtown 550 S Flower St. 9PM Amtrac's summer party residency continues on the rooftop of the Standard Hotel. The Juan Maclean and Durante guest star.	WICKED RAP PARTY VOL. 1: NOTORIOUS B.I.G. The Teragram Ballroom 1234 W 7th St. 9PM L'Affaire Musicale brings a dance party homage to Notorious B.I.G. to the Teragram Ballroom.
16	17	18	19	20	21	22
OUTFEST PRESENTS FREAK SHOW & CLOSING NIGHT GALA The Theatre at Ace Hotel 933 S Broadway 7PM Two locations, one great night out. Outfest's final evening begins at The Ace with an awards ceremony and screening, and an after-party at Clifton's.	TIKI MONDAYS Caña Rum Bar 714 W Olympic Blvd. 5PM Take a trip to Polynesia with Tiki Mondays at Caña Rum Bar. Enjoy island beats and tropical libations.	Grand Park 200 N Grand Ave. 5:30 — 6:30PM Enjoy a free post-work workout while you explore Grand Park and mingle with your DTLA neighbors. All fitness levels welcome.	MUZE: LIFE DRAWING — ART WORKSHOP ArtShare LA 801 E 4th Pl. 6:45PM Try your had at uninstructed life drawing every Wednesday at ArtShare LA. Bring your own supplies. RSVP is necessary.	YAPPY HOUR Arts District Brewing Company 828 Traction Ave. 6 — 8PM Happy hour with your dog because that's what best friends are for.	Exposition Park 700 Exposition Park Dr. 5PM Missy Elliott, Bjork, Frank Ocean, and Nine Inch Nails headline this year's 3 day event at Exposition Park.	THE DISTANCE IS BEAUTIFUL Grand Park 200 N Grand Ave. 7:30PM FLAX (France Los Angeles Exchange) presents a large-scale, participatory international collaboration and dance performance culminating in Grand Park.
23	24	25	26	27	28	29
MYSTERY SCIENCE THEATER 3000 LIVE! The Theatre at Ace Hotel 933 S Broadway 5PM & 8PM The MST3K Live! traveling	RUNDALAY Grand Park 200 N Grand Ave. 7:45AM Start the week off right	TACOS & TRIVIA TUESDAYS Angel City Brewery 216 N. Alameda St. 7PM Taqueria El Severo will be	LOW END THEORY The Airliner 2419 N Broadway 9:30PM	THE LIFE AND TIMES, MOSSBREAKER, INTRCPTR Resident 428 S Hewitt St. 8PM	DITA VON TEESE'S THE ART OF THE TEESE The Theatre at Ace Hotel 933 S Broadway 7:30PM	ROONEY WITH RUN RIVER NORTH Teragram Ballroom 1234 W 7th St. 8PM Rooney shows off their
roadshow rolls through the Theatre at The Ace. Each show is completely different so fanboys and girls may want to go twice.	with a Monday morning run along with a hundred of your closest friends.	servin' up their grilled tacos outside, while inside will be an ongoing game of trivia from King Trivia.	Weekly experimental hip hop and electronic music. Bring ear plugs	The Life And Times bring their unique brand of spacey, sonically overwhelming, grandiosity to Resident. Mossbreaker and Intrcptr also play.	Burlesque's brightest star, Dita Von Teese, brings her highly lauded travelling show to the Theater at The Ace Hotel.	new band lineup and new songs in support of their forthcoming album. Run River North opens.
30	31	1	2	3	4	5
BALLETNOW Dorothy Chandler Pavilion 135 N Grand Ave. 2PM International ballet superstar	MEZCAL MONDAYS Mezacalero 510 S Broadway 3PM	BOOT CAMP Grand Park 200 N Grand Ave. 5:30 — 6:30PM Enjoy a free post-work	LOW END THEORY The Airliner 2419 N Broadway 9:30PM	CHINATOWN AFTER DARK Far East Plaza 727 N Broadway 6 — 10PM	NO SIDE NOW-DANCE THAT ABANDONS BOUNDARIES California Plaza 350 S Grand Ave.	MORE STARS THAN THERE ARE IN HEAVEN W ALICIA MAYER Los Angeles Central Library 630 W 5th St.
Tiler Peck curates a selection of what's now in ballet with boundary pushing ballets from revered choreographers.	DTLA's newest Mezcal specialty bar offers 50% off Mezcal, \$4 wine and wells, and \$7 specialty cocktails all night.	workout while you explore Grand Park and mingle with your DTLA neighbors. All fitness levels welcome.	Weekly experimental hip hop and electronic music. Bring ear plugs	On the first Thursday of every month, Chinatown's hottest property becomes a hotbed of culinary innovation, as chefs and friends take over.	9PM Grand performances presents an evening experimental dance works inspired by street dance, studio practice and girlhood games.	2PM Great-grandniece of Louis B. Mayer shares never before seen photos, memorabilia and tories about the film industry patriarch and MGM studios.







VIEW OUR FULL CALENDAR AT LADOWNTOWNER.COM/CALENDAR



BROTHECARY

GOOD TO THE BONE

Written By Brian Chernick
Photographed By Eric Cacioppo

Warm broths have this power to evoke a childhood memory of a savory savior releasing you from the grasps of the common cold.

Doctor mom or dad would prescribe the natural remedy for any and all that ailed you.

In some families that soul-soothing soup might be paired with chicken and noodles, a refreshing carbonated beverage or perhaps some Vicks VapoRub.

Enter Brothecary — a company that takes their premium bone broth and transforms it into an elixir served with dumplings. Borrowing from their family's Cantonese recipe, twins Allison So and Janice So have whipped up a modern take on the parental potion that is applicable both in sickness and in health. "Everyone's mom has their own," Allison said. With Brothecary "we wanted to share with the world what we found to be so rejuvenating and healing in our diet."

The two spent time away from their California home in New York, expanding their palate thanks to the Big Apple's extensive culinary scene - but there was something missing: a good home-cooked broth that had once been a staple in their meals.

Stricken with homesickness, the two set out to re-master the perfect antidote for their ills and to keep their menu simple and focused on quality, the So sisters specialize in two main broths: chicken and beef.

Cooked for 20 hours, the chicken bone broth combines organic Jidori chicken with the

dried fruits and herbs found in the traditional recipe. The finished product is something unlike a typical chicken soup. The savory flavor is balanced against a soft sweetness extracted from succulent red dates, fresh coconut and longan fruit (same fruit family as the lychee).

The more familiar beef bone broth is a communion of grass-fed beef bone and marrow with onion and garlic. The end result is a light and buttery texture that tastes wholesome and delightful. The particular cuts of beef are chosen for their high gelatin content that can provide for stronger, healthier hair and nails.

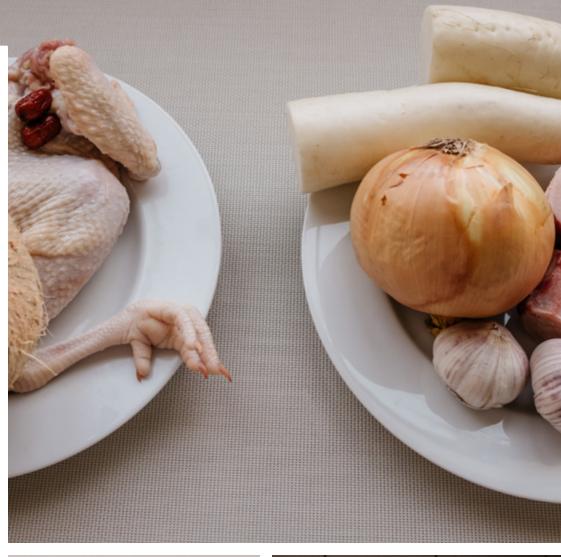
Both broths are jam-packed with nutrients that are anti-inflammatory, healthy for your stomach and skin and provide other vitamins and minerals such as protein, calcium, magnesium, potassium and electrolytes.

The bone broths are delivered through various forms. One can drink the broth straight like a juice, or pair it with a serving of chicken or vegetable filled dumplings topped with scallions and egg for the chicken broth or kimchi if you go with the beef broth.

Brothecary's Panacea is the XLD — a soup dumpling stuffed with soup and pork so massive that it comes with its own straw to slurp up every last drop of goodness. Soon the So sisters will also debut a cold broth perfect for summer, served up with gyoza chicken dumplings and fresh zucchini noodles.

Working out of commissary kitchens, the two have developed a sense of community through cooking and have continued that communal practice at Smorgasburg, where they can be found every Sunday feeding the crowds their special concoctions.

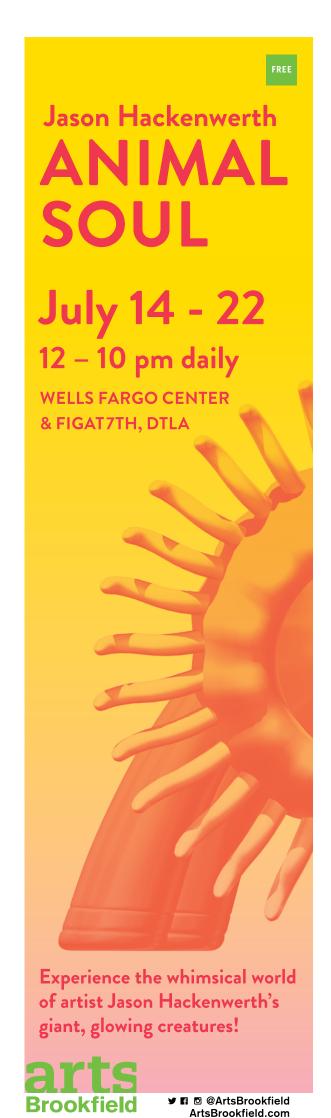
FIND IT HERE:
SmorgasburgLA — 785 Bay St.
brothecary.us













BIRDS & BEES

A LIQUID LESSON

Written By Abel Horwitz Photographed By Laetitia Wajnapel

Follow the wooden fence in the corner of the parking lot at Broadway and 2nd. Enter the gate, go down the stairs, and pass through the small alley. You know you're in the right place when you find the golden door. Once inside, the first thing you'll notice is the decor — a beautiful 1950's-style living room awaits you. Take a seat around the hanging fireplace and grab a drink. You're here to talk about the Birds & Bees.

The design of Birds & Bees is impeccable. Even though they've only been open since January, their interior, designed by David Poffenberger and Ryan Turner of Raveled Studio, was nominated for Time Out L.A.'s 2017 Bar Award for Best Bar Design.

Head bartender Bethany Ham stands behind the gorgeous bar with a warm smile on her face. Tonight she'll be your wingman. "All bartenders should be good wingmen," she says. "We're here to make you look cool." Perhaps she'll help you find that perfect conversation starter — "You can't go wrong by talking about how awesome Helen Mirren is," Bethany explains while she guides you to a cocktail you'll love. . Bethany's got your back.

"We want Birds & Bees to feel like you've been invited to a cocktail party at someone's house," Bethany insists. "We want you to feel welcome. If there's a spirit you're unfamiliar with, we're happy to let you sample it. We never

What you want is most likely to be found inside of their menu. Keeping in theme with the bar's retro feel, the cover features hip young people gathered around a record player with the suggestion to turn the page to learn How To Host A Cocktail Party. In order to create the drink list, Bethany scoured old cocktail recipes then used her extensive bartending experience

The cocktails are named after celebrities of yore, such as the Ella Fitzgerald, the Desi Arnaz and the Lucille Ball. "I asked myself 'What would Lucy drink?" says Bethany, "And then made that." Mrs. Ball's namesake brings muddled strawberries, saffron-infused Alto Reposado peppercorn tincture, cinnamon cordial and a splash of lemon juice, topped off with some fresh-grated cinnamon. "It's summer in a glass," describes Bethany. "A cheerful drink for such a cheerful personality."

been put together with such delight, with every small detail tended to with care. Even the water glasses were carefully considered. The owners, Ankur and Dev Desai, brought the cups back from India. They are convinced (rightly) that water tastes better in stainless steel.

Birds & Bees is a hidden gem of a bar. Just don't call it a speakeasy — as that's more closely associated with 1920's prohibition design. Rather, Birds & Bees is DTLA's best open secret. A neighborhood bar where you'll feel right at home.





A

BIRDS & BEES

207 S Broadway birdsandbeesla.com



PRANK
1100 S Hope St.

prankbar.com



EAT



BROTHECARY

SmorgasburgLA — 785 Bay St. brothecary.us



P.Y.T.

400 S Main St. pytlosangeles.com



MOVE



HOTBOX

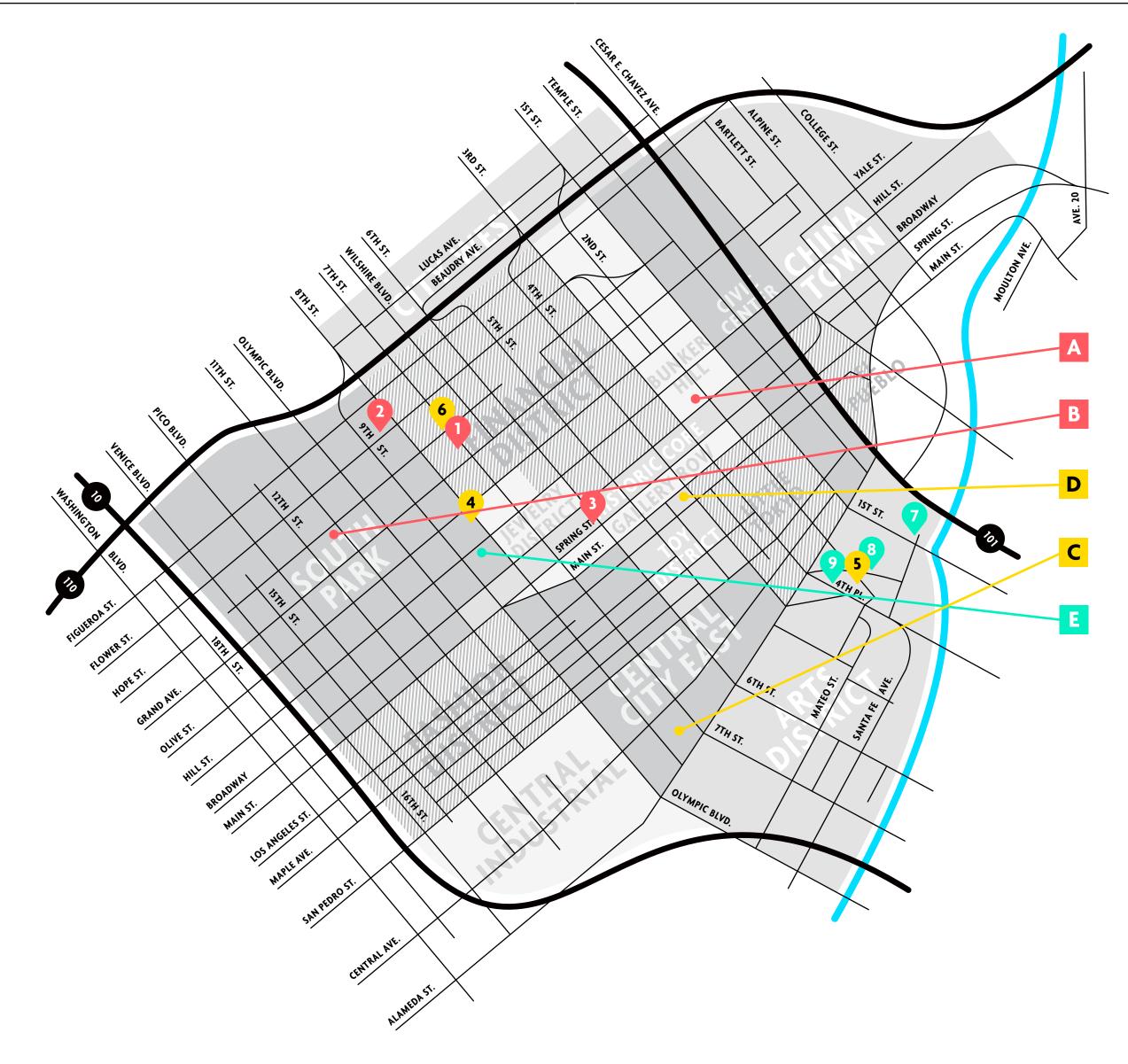
835 S Hill St. hotboxsaunastudio.com

FREEWAYS

LA RIVER

METRO RAIL STATIONS

*MAP SIMPLIFIED & NOT TO SCALE



DOWNTOWN FAVORITES



IOASTEA CA

600 W 7th St. Suite 120 — toasteacafe.com

Think of Toastea as an elevated boba tea concept store. Gourmet teas are served with small-batch boba in mason jars, along with locally baked brick toast concoctions that incorporate caramel apple pie, nutella, or matcha. Try sitting in their indoor 'park' complete with astroturf and mural of LA.



THE BACK DOOR PUB

813 S Flower St. / (213) 627-6981

Actual dive bars are becoming something of a rarity in DTLA, but fortunately some do remain. The Back Door Pub has a digital jukebox, popcorn machine, tacky decor and cheap stiff drinks, sans irony.



THE RHYTHM ROOM

206 W 6th St. — rhythmroomla.com

Tucked away at 6th and Spring in the basement of the Hayward Hotel, the newly opened The Rhythm Room is cavernous for a basement bar. Shuffleboard, ping pong, pool tables, foosball, and board games galore ensure this will be a locals favorite spot.



THE EXCHANGE RESTAURANT

W 8th St. — freehandhotels.com

Situated in the newly opened Freehand Hotel, The Exchange Restaurant is a stunner. Walls of stained wood and fabric ceiling fixtures create a welcoming space to explore Alex Chang's progressive Israeli fusion fare. As hotel lobby restaurants go, the bar has been raised.



BAFFO

836 Traction Ave. — facebook.com/baffostreetfood
Some of the best sandwiches in LA are coming out of a little
Airstream trailer in the Arts District. Baffo's proprietor, Mateo,
lovingly crafts each sandwich himself, changing the small and
deceptively simple menu daily. You didn't know a ham & cheese
could be this good — or cheap.



CHILL

701 W 7th St. — giuliadtla.com

The Financial District's newest eatery, Giulia offers chef Jason Francisco's take on classic Italian fare. Enjoy a plate of grilled octopus or bone marrow as you sit at the undulating bar. Open late.



DENK GALLERY

749 E Temple St. — denkgallery.com

DENK, meaning "think" in Flemish, is a gallery with wellness in mind. Co-Proprietor Katja Van Herle, who is also an M.D., created the commercial gallery space as a platform to explore the healing effects of art, creative expression, and communing.



SAVED TATTOO

825 E 3rd St. — savedtattoo.com

Celebrity tattoo artist Scott Campbell's sort of secret tattoo studio has opened in the back of the Shinola store in the Arts District. Limited edition art prints, clothing, accessories, and yes, tattoos, can be had from a selection of rotating tattoo artists, hand picked by Campbell.

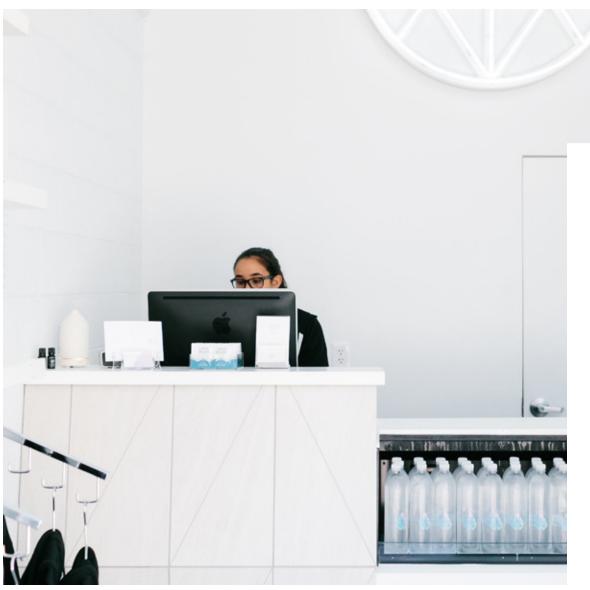


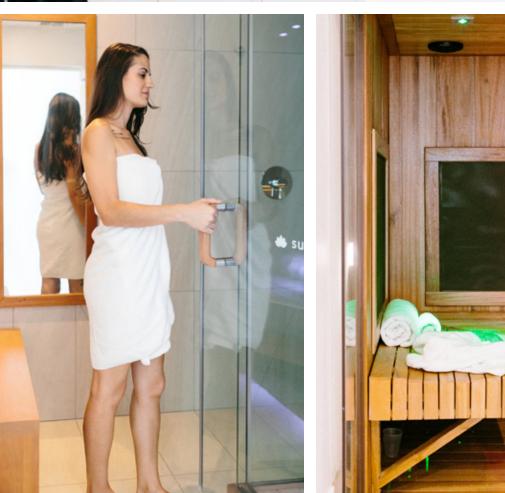
LADOWNTOWNER.COM

ART SHARE LA

801 E. 4th Pl. — artsharela.org

Founded in 1997, Art Share LA is one of the longest running community artspaces in DTLA. Serving as a multi-use affordable housing, art studio, performance space, and gallery, Art Share LA hosts a myriad of classes, exhibitions and events.





HOTBOX

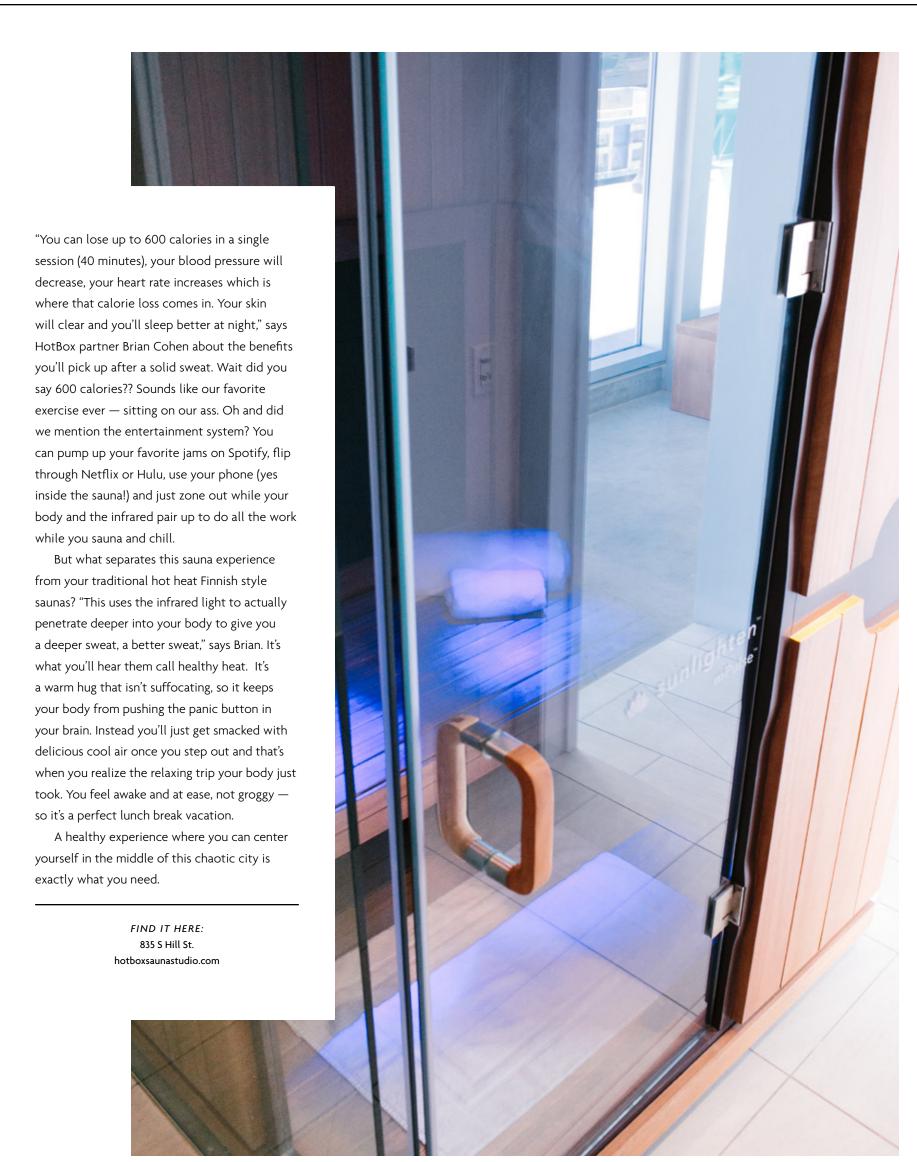
HEATING UP THE COMPETITION

Written By Linda Hosmer
Photographed By Rebekah Lemire

If you've ever been to a sauna the following might've kept you from going back: the shady stranger sitting across from you at the gym (what are you staring at?), the suffocating heat (Is this death?) or the inability to do anything else (Ugh! I wish I could catch up on my shows!) Enter HotBox Infrared Sauna in DTLA — a new way to sauna that'll help you sweat out all hesitation.

The idea came to founder Jessica Mortarotti after checking out a couple of saunas that left her feeling motivated to improve the current sauna culture, "I think we could do this but better."

As soon as you walk in, you're met with minimal design that feels elevated and super welcoming at the same time, plus it's easy to get started. First things first pick your light. Huh? Yes you get the chance to choose the color of light that'll fill your own private sauna box. Each light represents your mood goals: pink — calm, orange — confidence, blue — clarity. Next you enter your own private room with a shower but not just any shower, this one has a Vitamin C filter for that extra glow. So you wash off all the day's nasties and now you're ready to step inside your own private Arizona at 106 degrees.



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P.Y.T.

MEATY VEGGIES

Written By Delaney Rowe
Photographed By Natasha Lee

Ask any L.A. native, or even a tourist dipping into L.A. and they'll tell you it's a city of yogis, green juice drinkers, health food enthusiasts, and all around eating clean type crew. It's a phenomenon, and one certainly not to be discouraged. However, these vegan/vegetarian/gluten-free friendly restaurants such as Cafe Gratitude, and Juice Served Here don't necessarily have the reputation of being the life of the party instead these are spots to go cleanse your system the day after the party.

Yet Josef Centeno, head chef of the nearly one year-old downtown spot, P.Y.T, offers a seamless combo of both scenes. You'll find cocktails... mixed with beet juice. An indulgent bowl of pasta... with fresh green garlic cream. P.Y.T. is a restaurant where carnivores and vegetarians can exist in harmony at the same dinner table; where someone who just started a new diet can split a dish with someone on their "cheat day." But notably, this restaurant isn't about vegetarianism or even healthy eating. Instead, it successfully tackles the important challenge of focusing a meal around something other than a sirloin or seared salmon — Plants.

Serving no meat and fish, P.Y.T., is the designated "vegetable restaurant," as opposed to a label with stricter implications such as "vegan" or "vegetarian." The inspiration for it came from Centeno's frequent work and partnership with local farmers. This idea of eating fresh and local, after all, is really the foundation of this place. It promotes the idea of mindful eating; knowing where the food on your plate comes from. The amuse-bouche is fresh chickpeas, still on the vine — mind blowing to the average individual that typically eats their chickpeas out of a can. It is a

clever reminder that vegetables come from the earth, a fact that is so often forgotten in a world of processed food.

With a small, ever rotating menu, it would be difficult to find something at P.Y.T. that isn't satisfying, as the food is always fresh, always seasonal, and always beautiful. The experience of digging into one of these plates is like hunting for treasure. Each dish has a hearty, "meaty," main component covered or surrounded by grains, sauces, and vegetables highlighting it. The precision in each dish is simply elegant. The braised wood ear mushrooms in the bok choy dish accompanied by Tehachapi grain salad and chile oil is an absolute revelation that can make even the most skeptical, pickiest eaters see the light. And let's not forget one of the best things that come from plants — carbs. The Green Piri-Piri Rice with an over easy egg (a vegan option is available, as well) is filling, crunchy, and surprising — making the dish an all around joy to eat.

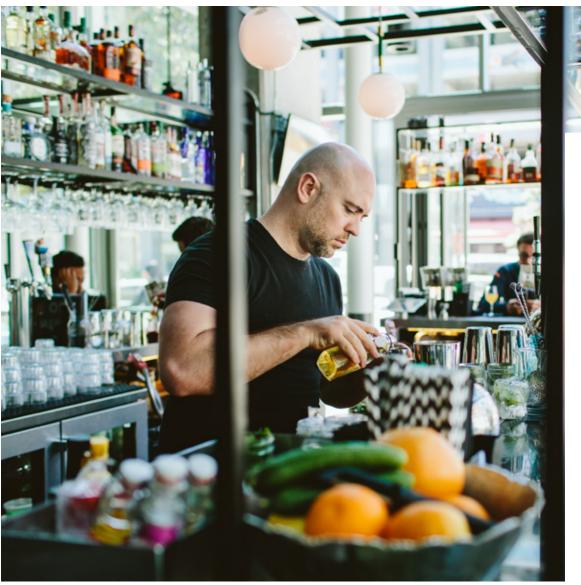
Then there's the lush, textured Chef Salad which is a combination of cooked and raw vegetables served on top of a "walnut bahza" — which somewhat mimics what mere mortals would call "hummus." With loosely torn farm lettuces, Shishito peppers and a whole mess of other local, seasonal ingredients, this dish blurs the line between art and food, until you take one bite and realize, "Yup, it's food. Damn good food."

The menu, the atmosphere and the motto of P.Y.T. ask diners: Can we change what type of food is in the center of our plate? What does it mean to consider where food comes from, who harvested it, and how it got in front of us? What if, when we sit down for dinner, we think about how what we eat affects the world? Sounds like P.Y.T. not only promises good food and drinks, but thought-provoking conversation.

P.Y.T. is grounded, current and inventive, giving insight into the future of cooking and eating. It is compelling. It is hopeful.

FIND IT HERE: 400 S Main St. pytlosangeles.com





14



PRANK

APPETIZING ANTICS

Written By Alexandra Bender
Photographed By Stephen LaMarche

Welcome to the kind of bar your cool best friend would say you've got to try. It's called Prank, and it's LA's first walk up bar. Let's explain: You don't have to pass any gate to get in, you just pull up with immediate access from the street. Aside from excellent drinks, food and atmosphere, the question guests need to figure out, as they keep coming back, is why a reasonably-priced, upscale-looking place bears its eccentric name.

Dave Whitton, the owner, renowned barman and "cocktail purist" says the name is something he "wants people to interpret for themselves."

The hint he gives us is the word "playful," with some hidden gems both upstairs and downstairs you have to experience first-hand. Noteworthy is a prank call phone booth that doubles as a private karaoke booth that may or may not broadcast you to the rest of the bar at a moment's notice.

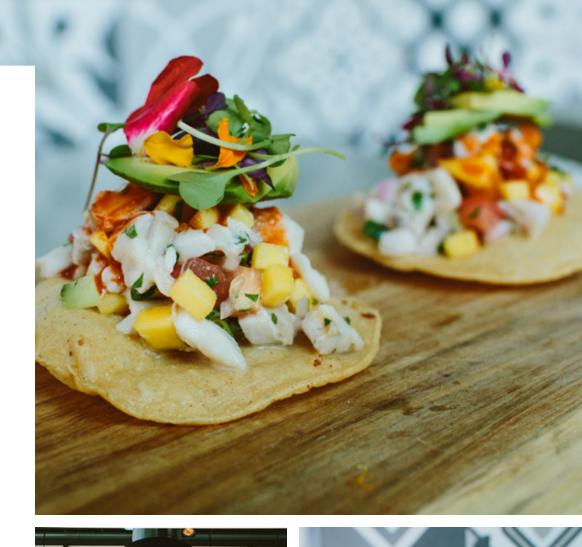
The cocktails are well prepared, flavorful and super fresh. A good staple is a colorful concoction known as "Rebellious." Described by the creative owner as "house-made with tequila and agave," and "double carbonated." So good you might even splurge and get the friend that brought you in here a drink.

Prank prides itself on using non-inflammatory, non-GMO, organic and locally-sourced ingredients for its drinks as well as their food, offering something for omnivore, vegetarian, vegan and gluten-free people alike. Despite the perception of skeptics over such buzzwords, the difference truly is noticeable in practice. After experiencing your evening out, expect to feel satisfied instead of stuffed. And definitely try the fries that accompany the veggie Fatflower Burgette, a cauliflower "burger" with sriracha sweet chili sauce and caramelized onions paired up with those fries we just told you about -acombination of traditional and sweet potato fries that are simultaneously crispy, chewy and salty. They'll be sure to satisfy any bar hopper who knows that kickass fries distinguish a good bar from a great one.

Designed by the famous Ricki Kline, you will walk into the bar and feel like you really are in a modern day Friends or Seinfeld in an era where you can enjoy and take pictures of your stylish and substantial meal paired with artistically crafted drinks complete with the Instagram hashtag #foodporn. The perfectly geometrical pattern printed neatly on the staircase balances out its austere blue walls, which makes it an especially good environment to take your next profile picture.

Set in the heart of Downtown LA, next to five parking lots, and the Pico station so there's really no excuse — go check it out.

FIND IT HERE: 1100 S Hope St. prankbar.com



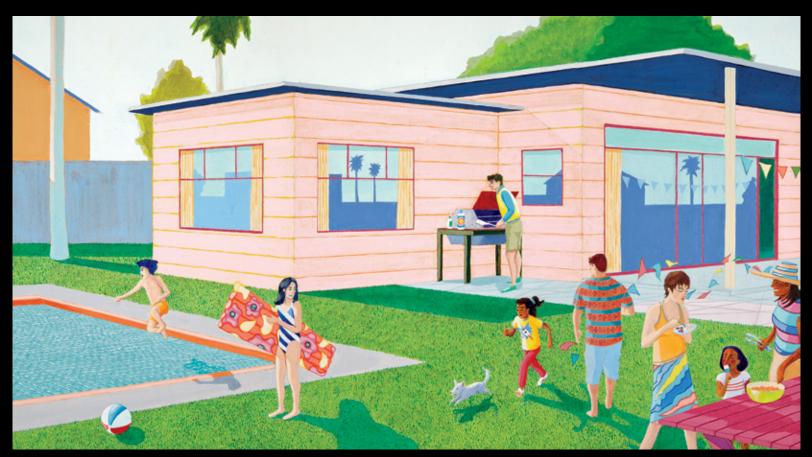




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Artists' visions of LA neighborhoods

Now on exhibit at Union Station



Lakewood, Aaron Rivera, artist.

Artworks by 12 artists convey the distinctive character and vitality of communities and destinations served by LA Metro.

Part of the Through the Eyes of Artists series, these artworks are currently on view at LA's historic Union Station.

To learn more, or to add your name to our email list for information about upcoming opportunities for artists, visit metro.net/art.







