

MAR 2018

LA

ISSUE 43

# DOWNTOWNER<sup>®</sup>

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

PAGE 4

## BAE

This swirl, infused with activated charcoal, may just appease your craving while it whitens your teeth.



### THE NOMAD LA

The soul of the historic Giannini Place has awoken.

PAGE 6

### MAP OF DOWNTOWN

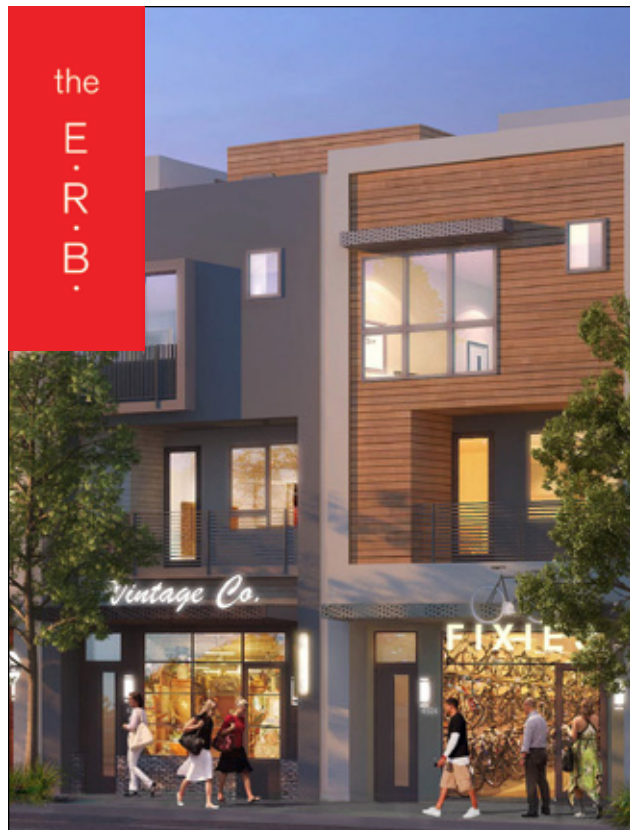
Find your way.

PAGE 8

### THE DANKNESS DOJO

All you need to know is this:  
Get the damn burger!

PAGE 10



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LADTR

# LONG LIVE DOWNTOWN

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

A FERROCONCRETE PUBLICATION

— ferroconcrete.com —

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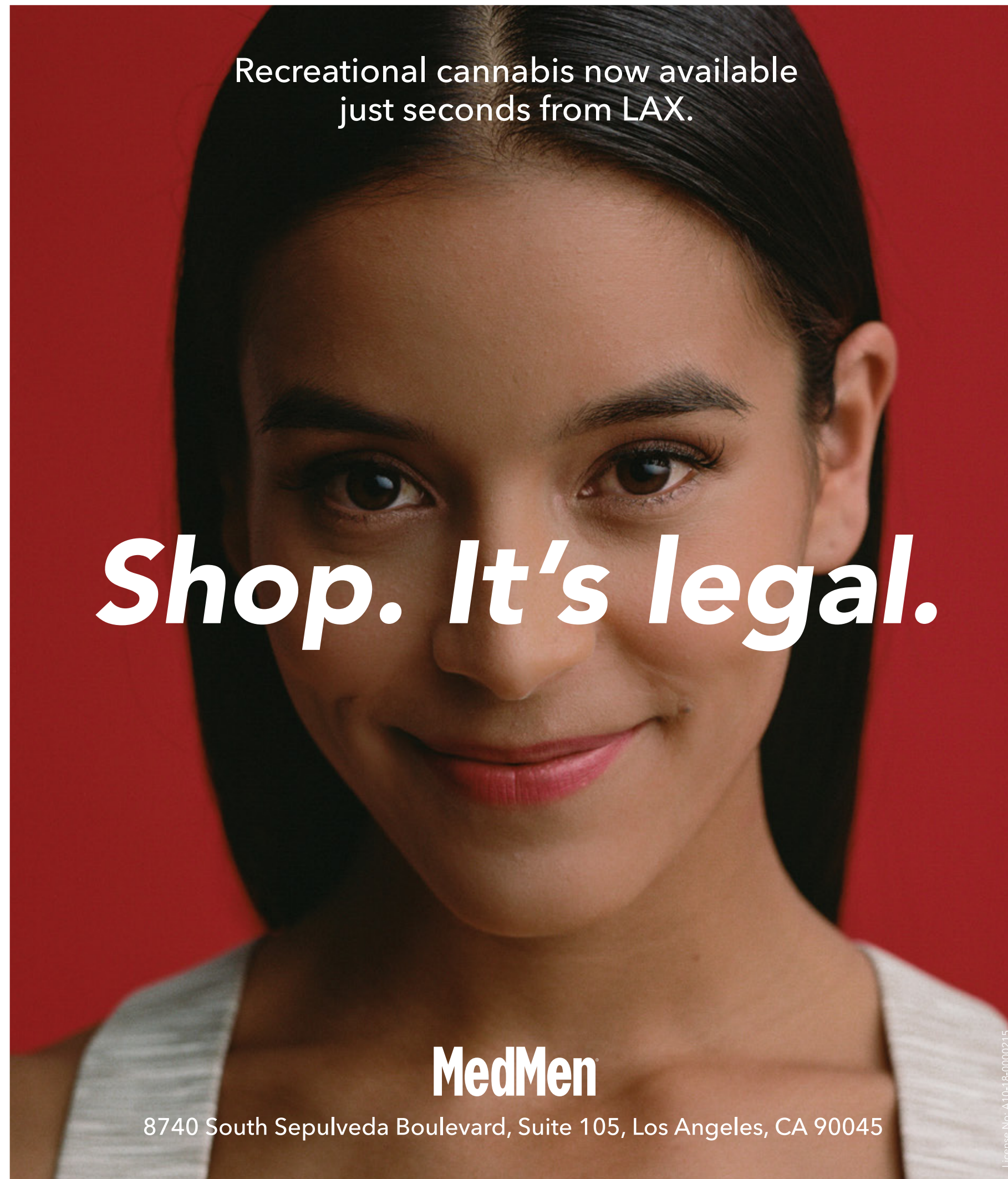
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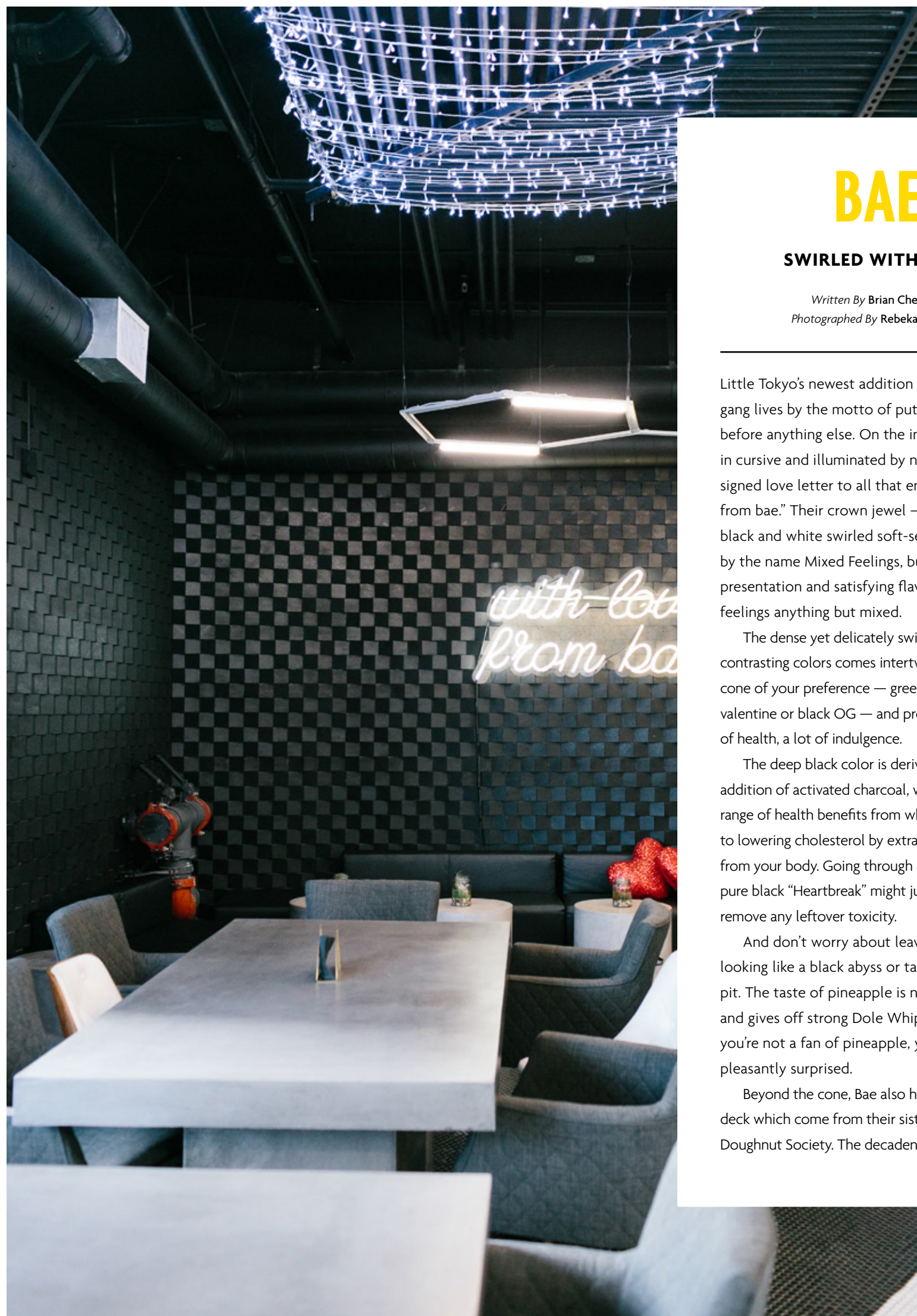
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## MedMen

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License No: A10-18-0000215



## BAE

### SWIRLED WITH LOVE

Written By Brian Chernick  
Photographed By Rebekah Lemire

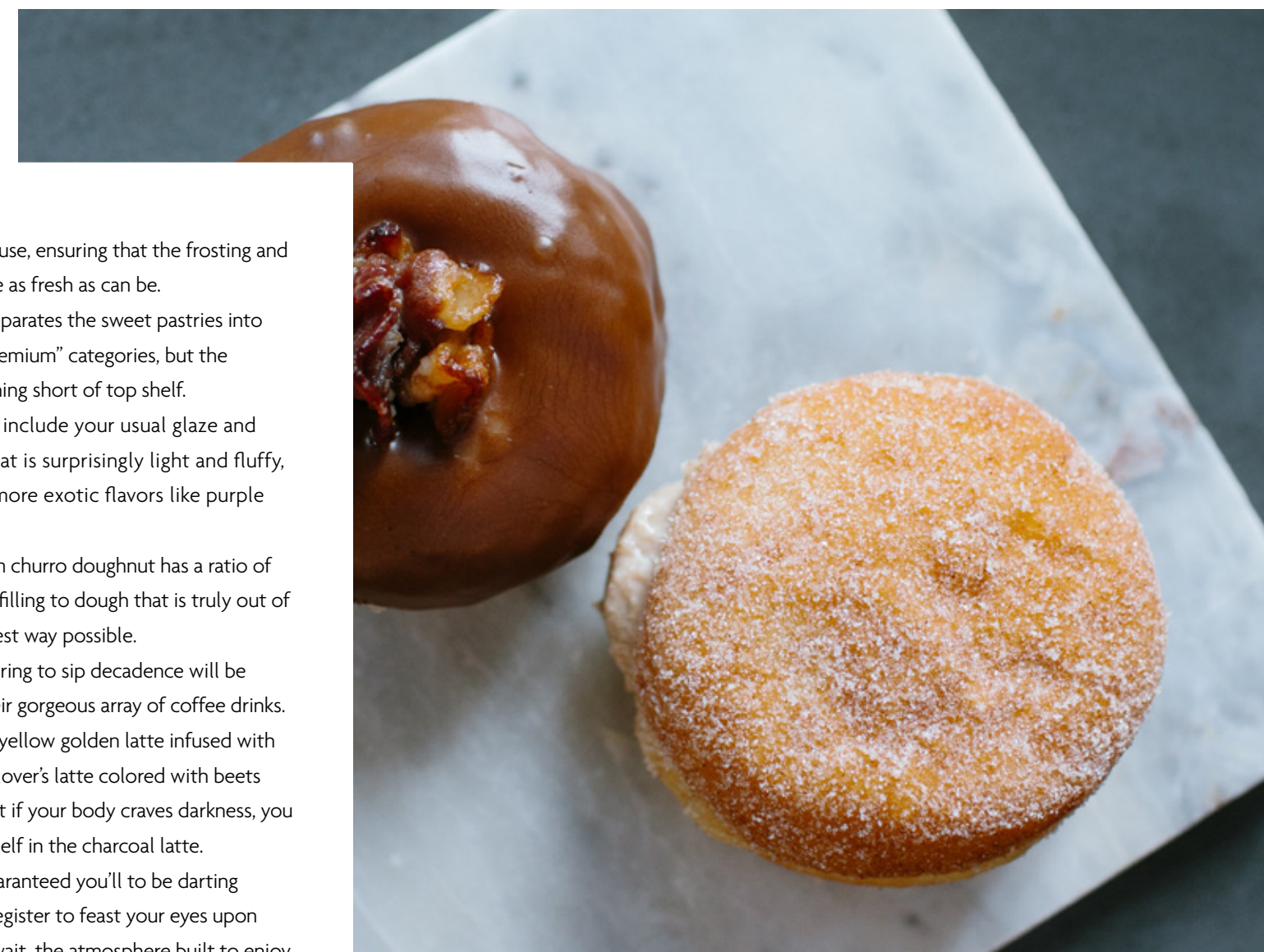
Little Tokyo's newest addition to L.A.'s sweet gang lives by the motto of putting customers before anything else. On the inside wall, written in cursive and illuminated by neon reads a signed love letter to all that enter: "with love, from bae." Their crown jewel — a mesmerizing black and white swirled soft-serve — might go by the name Mixed Feelings, but its stunning presentation and satisfying flavor will leave your feelings anything but mixed.

The dense yet delicately swirled art of stark, contrasting colors comes intertwined in a sugar cone of your preference — green matcha, red valentine or black OG — and provides both a bit of health, a lot of indulgence.

The deep black color is derived from the addition of activated charcoal, which boasts a range of health benefits from whitening teeth, to lowering cholesterol by extracting the toxins from your body. Going through a break-up? Their pure black "Heartbreak" might just have enough to remove any leftover toxicity.

And don't worry about leaving your mouth looking like a black abyss or tasting like a BBQ pit. The taste of pineapple is not overwhelming and gives off strong Dole Whip vibes. Even if you're not a fan of pineapple, you might be pleasantly surprised.

Beyond the cone, Bae also has doughnuts on deck which come from their sister company the Doughnut Society. The decadent goodies are



decorated in-house, ensuring that the frosting and cream fillings are as fresh as can be.

The menu separates the sweet pastries into "Classic" and "Premium" categories, but the choices are nothing short of top shelf.

The classics include your usual glaze and maple bacon that is surprisingly light and fluffy, but also some more exotic flavors like purple yam, or ube.

The premium churro doughnut has a ratio of horchata cream filling to dough that is truly out of control in the best way possible.

Those preferring to sip decadence will be delighted by their gorgeous array of coffee drinks. From the bright yellow golden latte infused with turmeric to the lover's latte colored with beets and coconut. But if your body craves darkness, you can engulf yourself in the charcoal latte.

While it's guaranteed you'll to be darting straight to the register to feast your eyes upon what goodies await, the atmosphere built to enjoy the wondrous concoctions shows the same craft and care as their desserts.

The interior employs a similar black and white motif with a cookies and cream marble countertop, dark slab stone tables and comfortable modern chairs with white leather and a starry lit ceiling.

The simple and tasteful aesthetic oozes with luxury not typically found, or expected, in your neighborhood confections purveyor, but it stops short of feeling gaudy.

So if you have had a hard week, or are about to, or if you just want to treat yourself — stop; and let Bae treat you instead.

FIND IT HERE:  
369 E 2nd St.  
baebae.co





# THE NOMAD LA

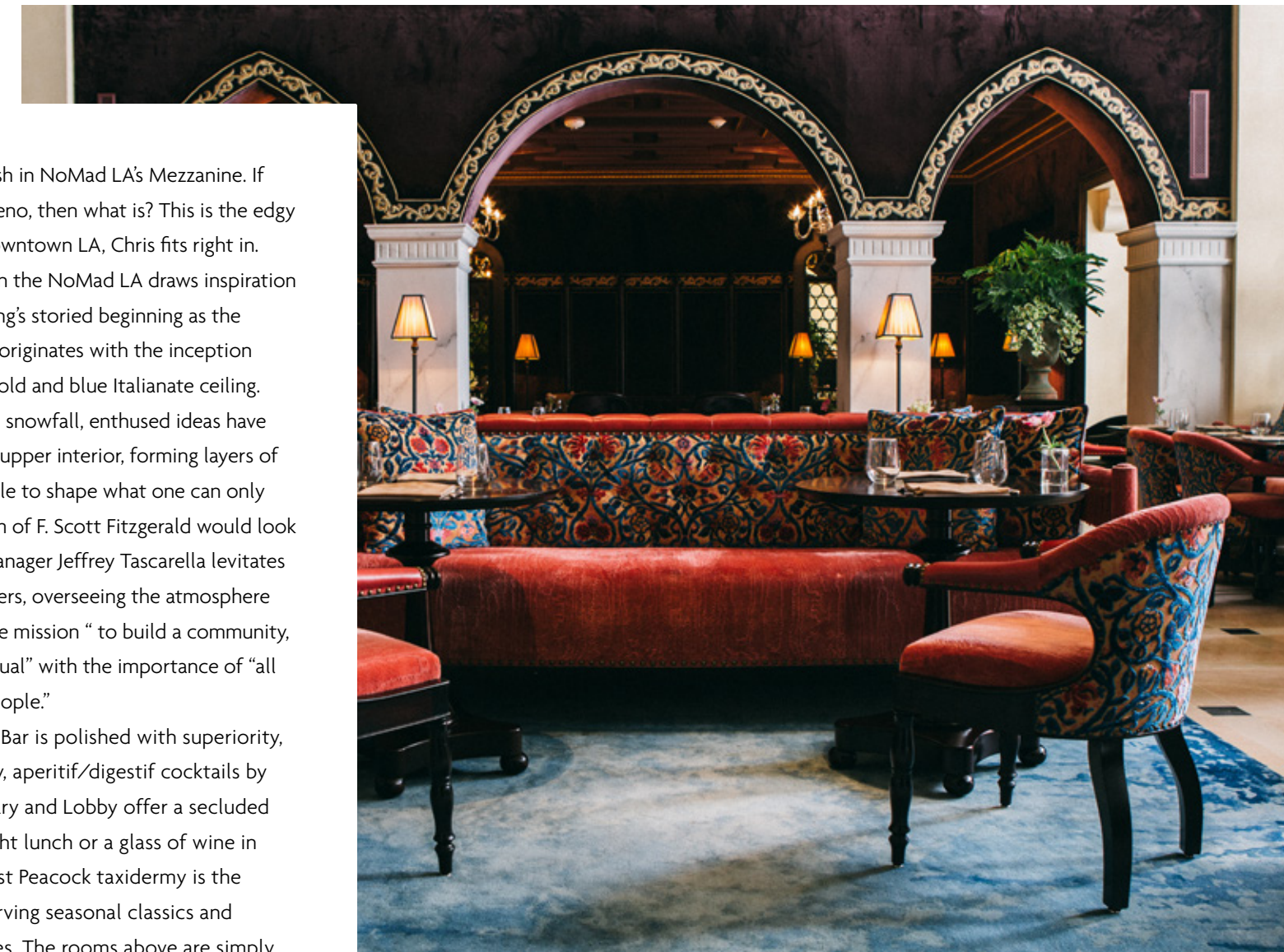
## RESURRECTED REVELATION

*Written By Travis Platt  
Photographed By GL Askew II*

Pay attention to the details. The soul of the historic Giannini Place has awoken, and the energy can be felt on any street corner in close proximity. When entering through the doors on 7th and Olive Street, you will unintentionally hold your breath. This is the NoMad LA, and its gallant presence cast through the chosen eyes of Downtown, has perhaps forever changed the perception of what it means to visit our city.

As stated, let's examine the details, the people, the inspiration, the layers, and start with the obvious — the days of visitors flocking to stay in Santa Monica or Hollywood are over. The renaissance revival of Downtown has coined our home 'the oldest new city in America,' and the NoMad LA has shown up to forcefully cement this statement.

Executive Chef Chris Flint works alongside chef Daniel Humm and restaurateur Will Guidara to oversee food and beverage for the hotel. Chris — like a large amount of the staff — has taken his former New York state of mind, and embraced his new downtown home that is "Similar to what Manhattan felt like in the late 80's early 90's." But this isn't New York at all, we won't let it be, and Chris recognizes the opportunity around every corner, "we're never leaving." Chef Chris was destined to land in the West. Tattooed, free-spirited and beyond leading one the best new kitchens in the nation, is a skater at heart. The bad ass you watched ollying a set of stairs, quite possibly is the mastermind behind your most



sought-after dish in NoMad LA's Mezzanine. If that isn't Angeleno, then what is? This is the edgy normalcy of Downtown LA, Chris fits right in.

Detail within the NoMad LA draws inspiration from the building's storied beginning as the Bank of Italy. It originates with the inception of the lobby's gold and blue Italianate ceiling. Like an invisible snowfall, enthused ideas have fallen from the upper interior, forming layers of neoclassical style to shape what one can only imagine a dream of F. Scott Fitzgerald would look like. General Manager Jeffrey Tascarella levitates through the layers, overseeing the atmosphere to reflect on the mission "to build a community, elegant and casual" with the importance of "all things for all people."

The Coffee Bar is polished with superiority, espresso by day, aperitif/digestif cocktails by night. The Library and Lobby offer a secluded setting for a light lunch or a glass of wine in the evening. Past Peacock taxidermy is the Giannini Bar serving seasonal classics and custom mixtures. The rooms above are simply divine. With precise purpose in mind, each unique setting offers a singular experience, with detailed signatures intertwined within the threads of sophistication.

The NoMad has arrived, and with the breath held from its marvelous stature, comes the exhale of awe. This is the new gateway into our city for world travelers of any kind, and it has chosen downtown. Take a moment to notice the next boarded up doors when walking through our buzzing streets. Soon enough they will jolt open unearthing the catacombs inside, with the historic structure rising from decades of hibernation. The NoMad Los Angeles has undeniably set the bar for this revelation of resurrection, one detail at a time.

**FIND IT HERE:**  
649 S Olive St.  
[thenomadhotel.com](http://thenomadhotel.com)





# DRINK

A

## THE DANKNESS DOJO

Modern Times Brewery  
832 S Olive St.  
moderntimesbeer.com/tasting-room/los-angeles



# EAT

B

## BAE

369 E 2nd St.  
baebae.co

C

## BROKEN MOUTH

231 E 9th St.  
eatbrokenmouth.com



# MOVE

D

## THE NOMAD LA

649 S Olive St.  
thenomadhotel.com

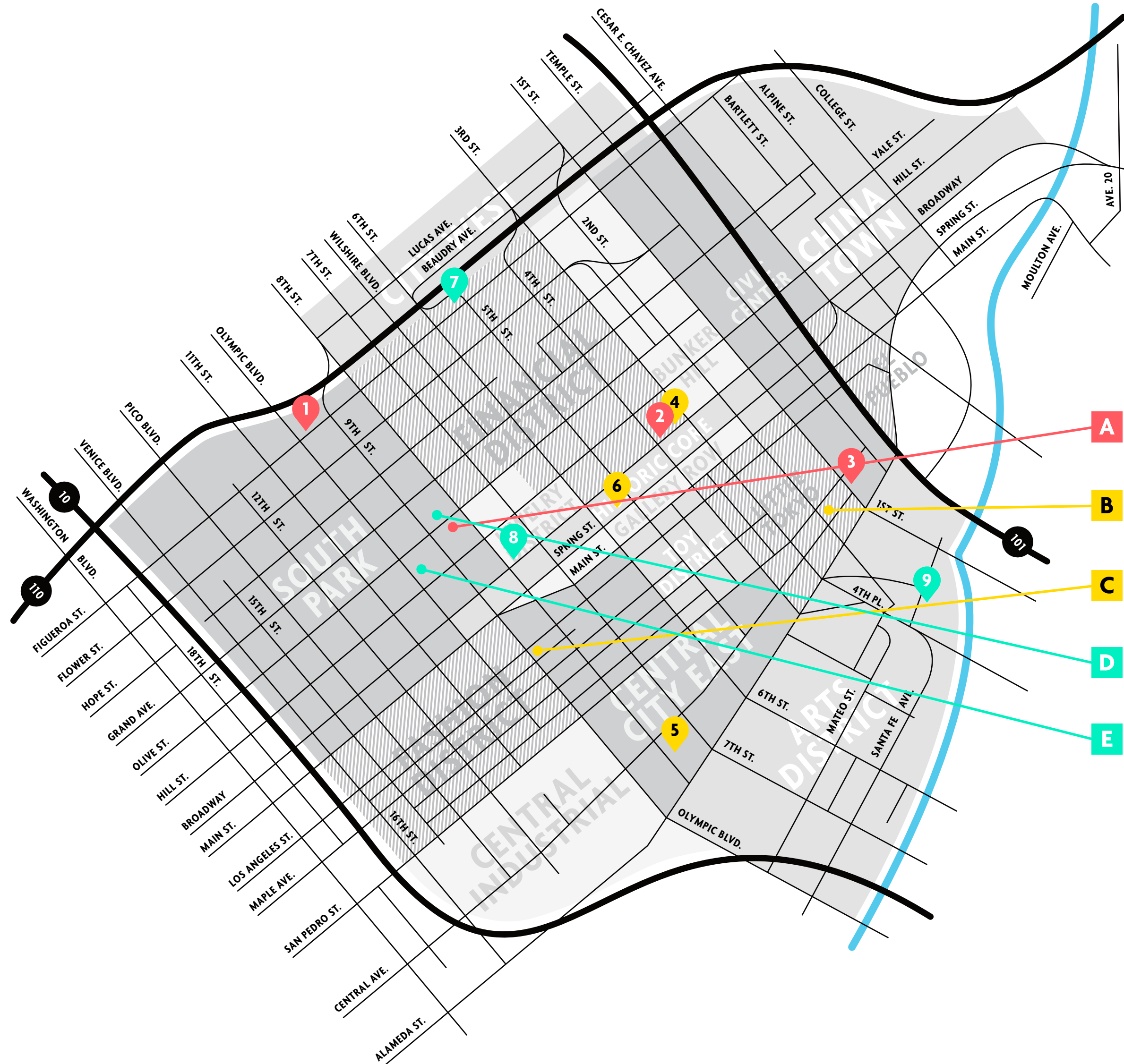
E

## OVERMORROW

315 W Olympic Blvd.  
overmorrowdtla.com

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

\*MAP SIMPLIFIED & NOT TO SCALE



# DOWNTOWN FAVORITES

1

## HOTEL FIGUEROA

939 S Figueroa St. — hotelfigueroa.com  
The highly anticipated (and sorely missed) remodel of the Hotel Figueroa finally re-opens the doors to one of DTLA's most iconic hotels. Dushan Zaric (NYC's Employees Only) brings five (!!!) bars to the venue. Can't. Wait.

2

## THE SLIPPER CLUTCH

351 S Broadway. — theslipperclutch.com  
Hidden speakeasy behind Bar Clacson, featuring retro arcade and pinball machines, comic books plastered on a wall, and a sleek 80's vibe. Essentially what an 80's child imagined all bars would look like when they grew up.

3

## SAKE DOJO

335 E 1st St. — sakedojola.com  
Three doors down from their big brother Far Bar, this former convenience store will focus on sake, whiskey, and beers from the Pacific Rim. Kanpai!

4

## RAMEN HOOD

317 S Broadway — instagram.com/ramenhood  
This vegan ramen joint, housed in Grand Central Market, will make a skeptic reconsider the plant-based lifestyle. There's a reason this stall is always crowded.

5

## RAPPAHANNOCK OYSTER BAR

1318 E 7th St. #154 — rroysters.com  
As ROW DTLA continues to develop, look for the first West Coast home of one of the most decorated seafood restaurants in the United States, known as much for their delicious dishes as they are for their sustainable sourcing practices.

6

## HOCK + HOOF

517 S Spring St. — hockandhoof.com  
Sure, you can order a ribeye or scallops here, but have you ever had beef heart tartare or chicken liver mousse in a can? We double-dog dare you.

7

## ORANGETHEORY FITNESS

515 S Figueroa St. — downtown-la.orangetheoryfitness.com  
DTLA's home for this incredibly popular exercise class where you can burn 500 - 1000 calories in an hour. Friendly instructors, banging tunes, and workouts designed for everyone.

8

## MEDMEN

735 S Broadway — medmen.com  
If the Apple Store and a pot shop had a baby it would look like MedMen. Clean, well lit, incredible products and red-shirted employees thrilled to walk you through the world of legal cannabis.

9

## HENNESSEY + INGALLS

300 S Santa Fe Ave. Suite M — hennesseyingalls.com  
Gorgeous art and architecture bookstore across the street from the Southern California Institute of Architecture. The internet will never match the feeling of browsing through a bookstore, and this one's a gem.



# THE DANKNESS DOJO

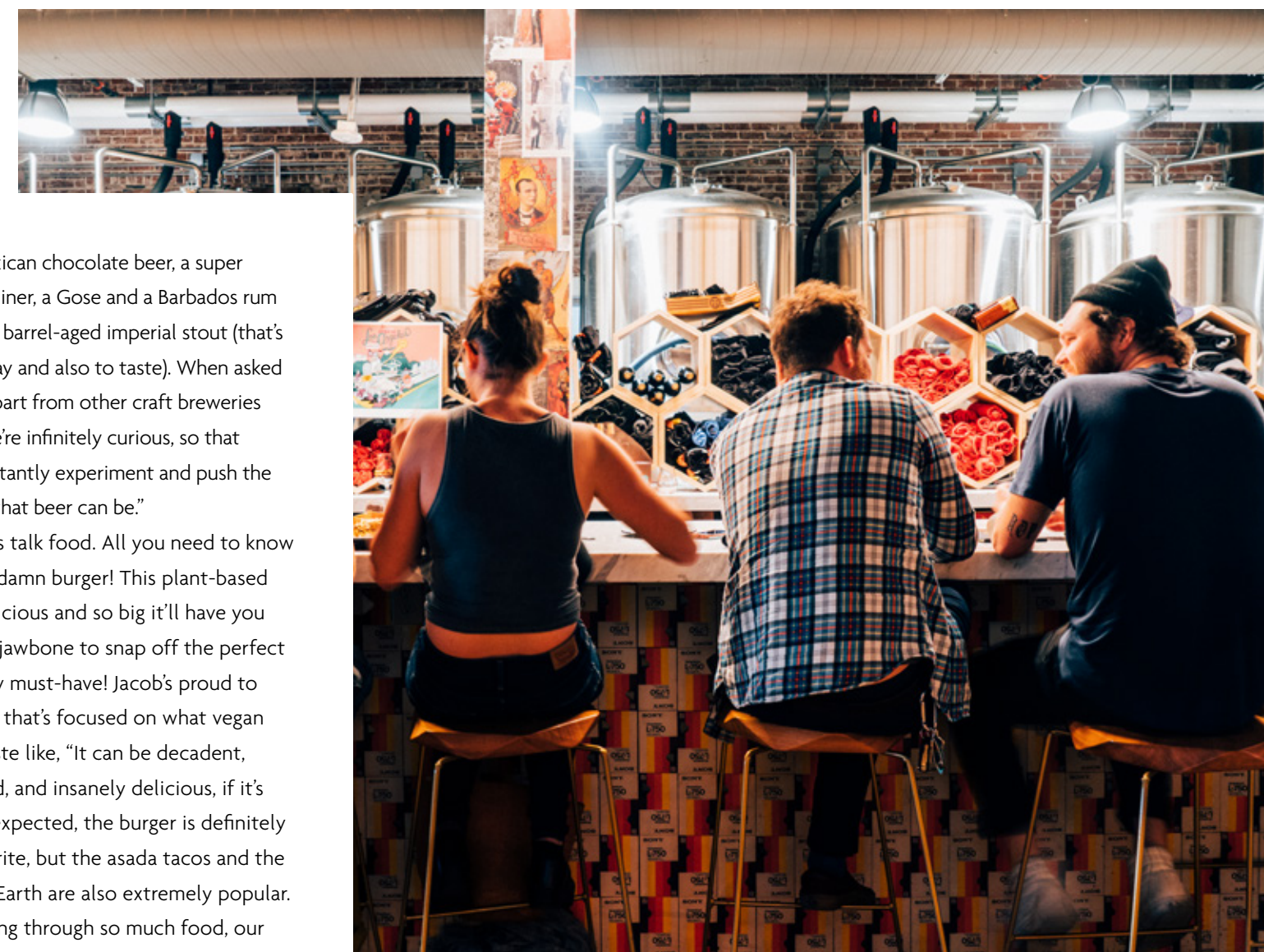
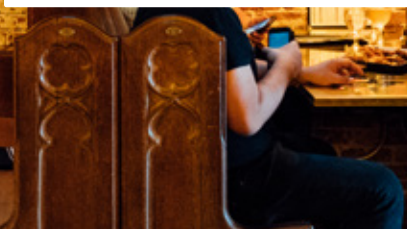
## GOOD TIMES AT MODERN TIMES

Written By Linda Hosmer  
Photographed By Robiee Ziegler

It's clear the beer scene's been pouring and growing in DTLA. And now newcomer Modern Times is tapping itself onto the scene with its flagship — The Dankness Dojo — ready to round out the beer experience with plant-based food that'll have you asking "Are you SURE this isn't a burger burger?"

"Our goal is to build weird little pockets of radness that make the world a more interesting place," says Modern Times founder Jacob McKean. Modern Times is based out of San Diego but Jacob grew up in the Los Feliz/Silver Lake area. He chose to bring MT to DTLA for a homecoming of sorts, "This is my chance to contribute to the awesome growth of craft beer in LA, and to bring everything that is unique and marvelous about Modern Times to my hometown." So he's here with his incredibly chill crew serving up beer flights in cigar boxes and food that'll have meat worshippers considering converting to that vegan life.

If you're not familiar with Modern Times then definitely start with a flight so you can sample various sips. Here's a possible lineup: Bourbon



barrel-aged Mexican chocolate beer, a super fruity Super Berliner, a Gose and a Barbados rum and rye whiskey barrel-aged imperial stout (that's a mouthful to say and also to taste). When asked what sets MT apart from other craft breweries Jacobs says, "We're infinitely curious, so that leads us to constantly experiment and push the boundaries of what beer can be."

OK now let's talk food. All you need to know is this: Get the damn burger! This plant-based burger is so delicious and so big it'll have you unhinging your jawbone to snap off the perfect bite. It's a messy must-have! Jacob's proud to present a menu that's focused on what vegan food should taste like, "It can be decadent, protein-focused, and insanely delicious, if it's done right. As expected, the burger is definitely the crowd favorite, but the asada tacos and the Marrow of the Earth are also extremely popular. We've been going through so much food, our distributors have been running out of some items, so we've had to run around to grocery stores and clear out the shelves. It's been crazy.

"Not only will you drink good beer and eat good food at The Dankness Dojo — you'll also do it in a DIY art den. "We do all of our own art and design in-house. Coming up with the concepts, designing the pieces, and then building and installing them was a monumental effort. And every step of the way it was collaborative: we're constantly brainstorming new ideas for art and how to make it."

So enter The Dankness Dojo for good times by Modern Times.

FIND IT HERE:  
832 S Olive St.  
[moderntimesbeer.com/tasting-room/los-angeles](http://moderntimesbeer.com/tasting-room/los-angeles)





# BROKEN MOUTH

## A LOVE LETTER TO THE ALOHA SPIRIT

Written By Abel Horwitz  
Photographed By Caleb Thal

Broken Mouth brings a tiny bit of the magic of Hawai'i to downtown LA. The restaurant is a love story, and like all good love stories, this one has a bit of kismet to it.

The owners, Louise and Tim Lee, describe it as a boy-meets-girl kind of place. "I'm an LA girl," says Louise, "and Tim's a Hawai'i guy. We met when we were both working restaurant jobs and I just had a sense he was the one. I went home and told my mom, 'I think I just met my husband.'"

As their relationship progressed their careers did, too. Both found themselves working 70-80 hours managing restaurants, and on their shared day off they'd be too burnt out to do much of anything.

"So one day I took a leap of faith and quit my job," says Louise. "My parents were livid but I had faith that I'd find something."

Though she had no plan, a listing for the corner restaurant space at 9th and Santee caught her eye. "We walked inside and I just knew," she said.

Her instincts in both her husband and her restaurant, have paid off. Now that they're working together the hours don't seem as bad. They're still putting in long days, but it's their business that they're working so hard at, and they believe in each other.

The neon sign on the wall proclaims, "I do what I like," a Hawai'ian phrase extolling a hang-ten



attitude, but repurposed for Broken Mouth as a declaration of love for their food and their vision.

Tim serves as the head cook, making the kinds of food he explains as "The food we cook for ourselves and our friends at home." He grew up working in his parent's restaurant in Honolulu, and the menu is inspired by both Hawai'ian and LA cultures, with chia seed pudding and avocado toast sharing space with Spam Musubi and Hawai'ian plate lunches. Everything on their menu -- minus the sandwich buns -- is gluten-free.

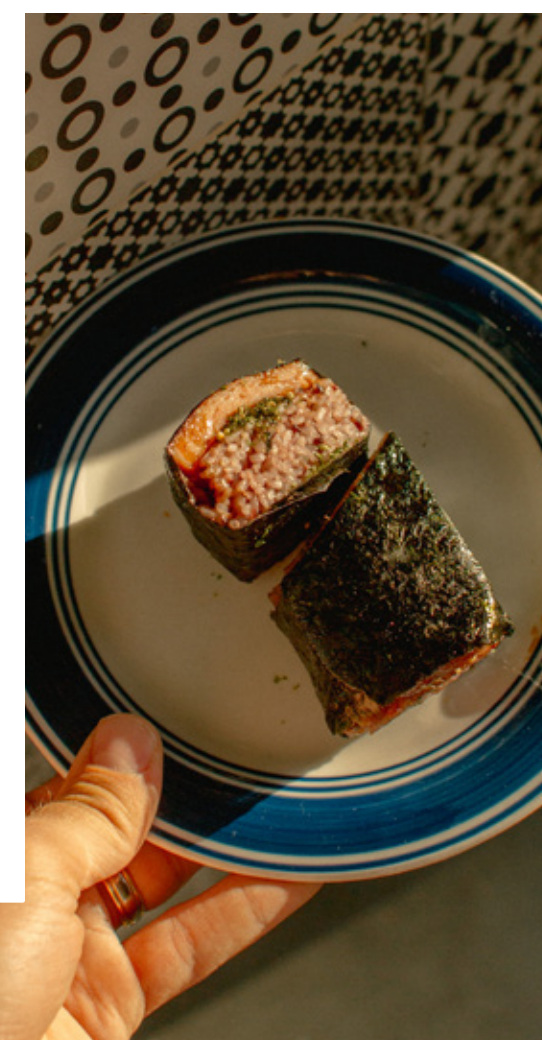
The flavors of the Hawai'ian dishes are wonderfully unique. There's an umami flavor to everything, as sweet and savory notes dance across the plate. Tim explains that when the Hawai'ian islands were being developed for agriculture an influx of Asian immigrants moved there to work on the plantations. While they did not share a common language, they found commonality thru food. Examples of this can be found on Broken Mouth's menu, where Japanese influences go into the chicken plate, Portuguese influences into the sausage plate, and a Korean cucumber kimchi serves as a side dish.

Tim proudly beams when describing the reactions of Hawai'ian customers who come into their restaurant, proclaiming that Broken Mouth is the only place they've been able to find the flavors they grew up with.

But for non-Hawai'ians, Broken Mouth provides an opportunity to taste a unique and delicious food made by two people who took a leap of faith and followed a passion.

As the sun sets for the day and Hawai'ian music plays through the space, Tim and Louise work side-by-side tending to their restaurant. One can't help but feel a bit of Hawai'ian romance blowing through downtown.

FIND IT HERE:  
231 E 9th St.  
eatbrokenmouth.com





# OVERMORROW

## A SOUTH PARK URBAN SANCTUARY

*Written & Photographed By Amanda Gunawan*

Like the true city dwellers that we are, it is common to forget to spare some time for ourselves. After an exhausting week of late nights, turn down that invitation to party and instead spend some time to recuperate, recharge and regroup. Lucky for you a new spa has come to town.

Welcome to Overmorrow; a certified Aveda lifestyle salon and spa. This means that they use all things Aveda and also preach the same mantra that the natural beauty brand stands for. Aveda is a cult beauty brand that is known to be natural, organic and environmentally friendly. They believe in targeting the root of the problem instead of simply mitigating the problem. This is precisely what gives Aveda its long-standing reputation of being one of the best at targeting hair loss. They believe that hair loss is an internal issue and making the hair look voluminous at a glance is not the way to go. Instead, they choose to heal the scalp, otherwise known as the eye of the storm.

When confronted with the infamous why question, the owner Susie Lee admits to having been an avid fan and user of Aveda since middle school. Susie is well-traveled. She grew up in a family of business owners and had gone to Italy to study luxury and lifestyle management. Since young, whenever she was traveling to another country, she would make it a point to visit an



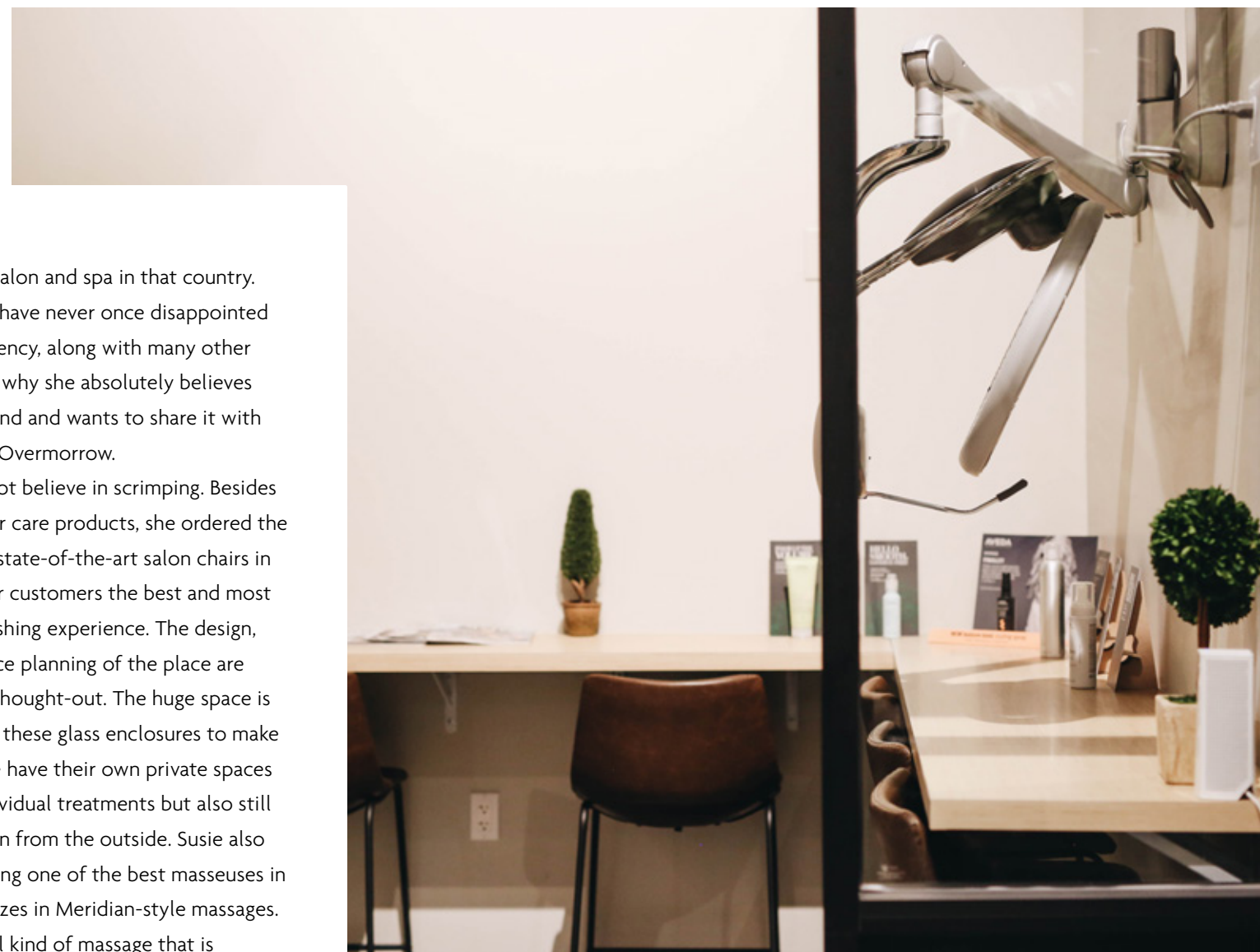
Aveda lifestyle salon and spa in that country. She claims they have never once disappointed her. This consistency, along with many other good reasons, is why she absolutely believes in the Aveda brand and wants to share it with others, through Overmorrow.

Susie does not believe in scrimping. Besides using quality hair care products, she ordered the most luxurious, state-of-the-art salon chairs in order to give her customers the best and most relaxing hair-washing experience. The design, interior and space planning of the place are extremely well thought-out. The huge space is segmented with these glass enclosures to make sure that people have their own private spaces when doing individual treatments but also still have light pour in from the outside. Susie also made sure to bring one of the best masseuses in LA, who specializes in Meridian-style massages. She has a special kind of massage that is popular in Korea for weight loss. Yes, you read that right, a massage that is supposed to help you lose weight. It apparently hits the same spots you activate when you go to the gym and is supposed to aid in the loss of stubborn cellulite. It is very popular amongst Korean bride-to-bes who start this massage 6 months prior to their weddings.

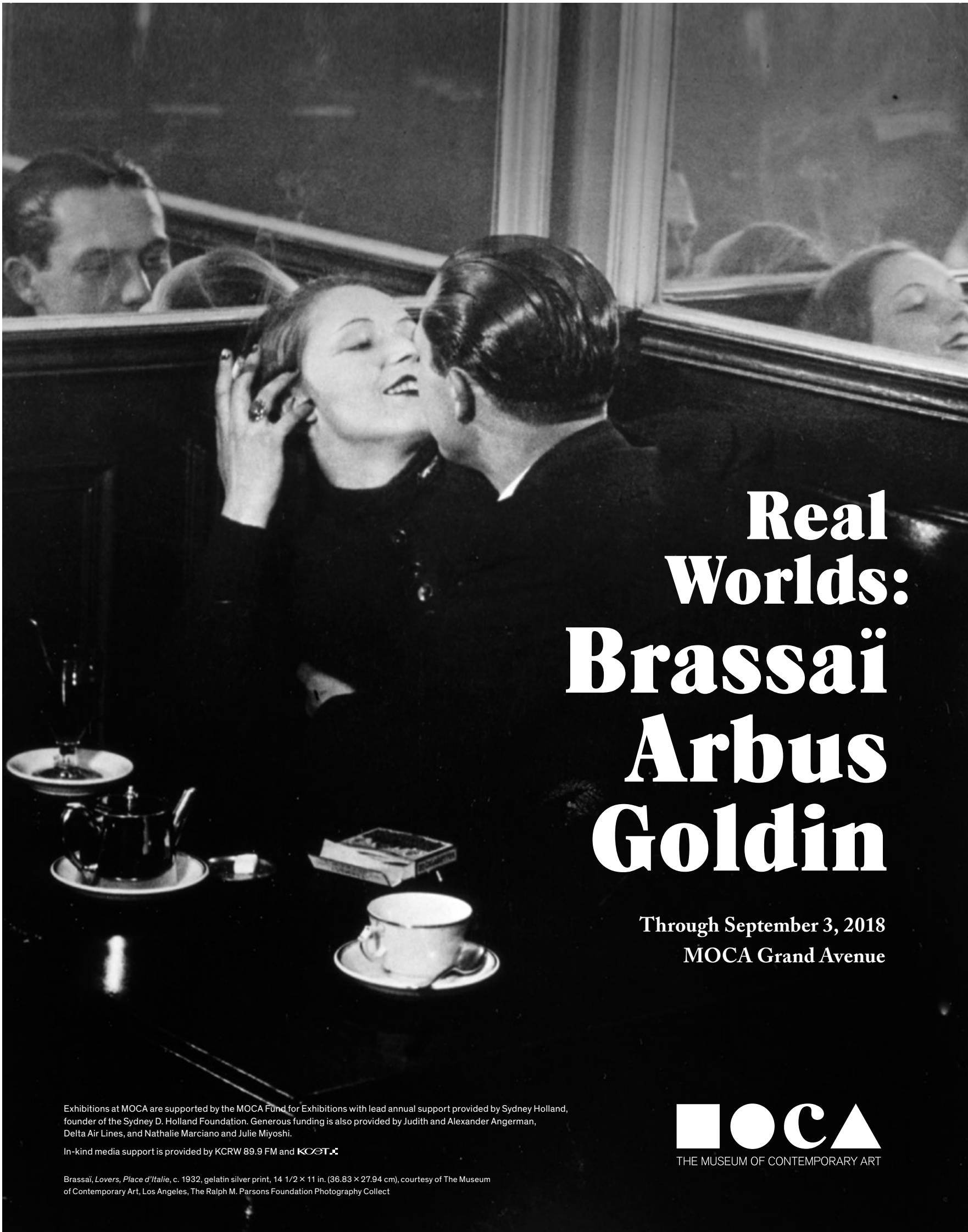
"Time is a luxury these days and if people are spending their times here, I want to make sure they're getting the best," she says with vigor.

Head on down to Overmorrow because you deserve the best. Your body and mind will thank you later.

**FIND IT HERE:**  
315 W Olympic Blvd.  
overmorrowdla.com







# Real Worlds: Brassai Arbus Goldin

Through September 3, 2018  
MOCA Grand Avenue

Exhibitions at MOCA are supported by the MOCA Fund for Exhibitions with lead annual support provided by Sydney Holland, founder of the Sydney D. Holland Foundation. Generous funding is also provided by Judith and Alexander Angerman, Delta Air Lines, and Nathalie Marciano and Julie Miyoshi.

In-kind media support is provided by KCRW 89.9 FM and **KOET**.

Brassai, *Lovers, Place d'Italie*, c. 1932, gelatin silver print, 14 1/2 x 11 in. (36.83 x 27.94 cm), courtesy of The Museum of Contemporary Art, Los Angeles, The Ralph M. Parsons Foundation Photography Collect

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