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LA

ISSUE 47

DOWNTOWNER[®]

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

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

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Editor-in-Chief: Yo Santosa

Designer & Art Director: Mike Payne

Writers: Abel Horwitz, Dakota Nate, Travis Platt, Mariana Ramos

Photographers: GL Askew II, Rebekah Lemire, Chimera Singer, Caleb Thal, Robiee Ziegler

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LOS ANGELES
ATHLETIC CLUB

THE MAGNIFICENT TIME CAPSULE

Written By Travis Platt
Photographed By GL Askew II

Imagine our downtown buildings as books in a library. Many of them preserved and untouched, ready for the dust to be blown off the cover to reveal the preserved story within. For the design-centric, much of our city is a time capsule. This allures many in hopes to open the cover to these structures and travel back a century ago. One of these time capsules has endured the test of time, and since 1880 has been a full functioning gem within our community. This is the magnificent Los Angeles Athletic Club, where time has managed to stand still while perfectly embracing the inevitable — modernism.

Athletic clubs are an endangered species in our nation; only a few still can be accessed. Ours, thanks to the generations of devoted community members and forward thinkers, is thriving. Assistant General Manager Cory Hathaway implies how important the notion is to “take history and combine it with new contemporary ideas, old meets new.” Imagine if a meticulous set from a Wes Anderson film could be ripped from the screen and brought to life. This vintage charm — mixed with the sounds of squeaking sneakers and shaking cocktails — is how the brilliant air of LAAC feels. Though the club is built on the founding principles of health and community, these are just a few instruments in a synchronized orchestra of spoils for any member.

(Continued on page 4)



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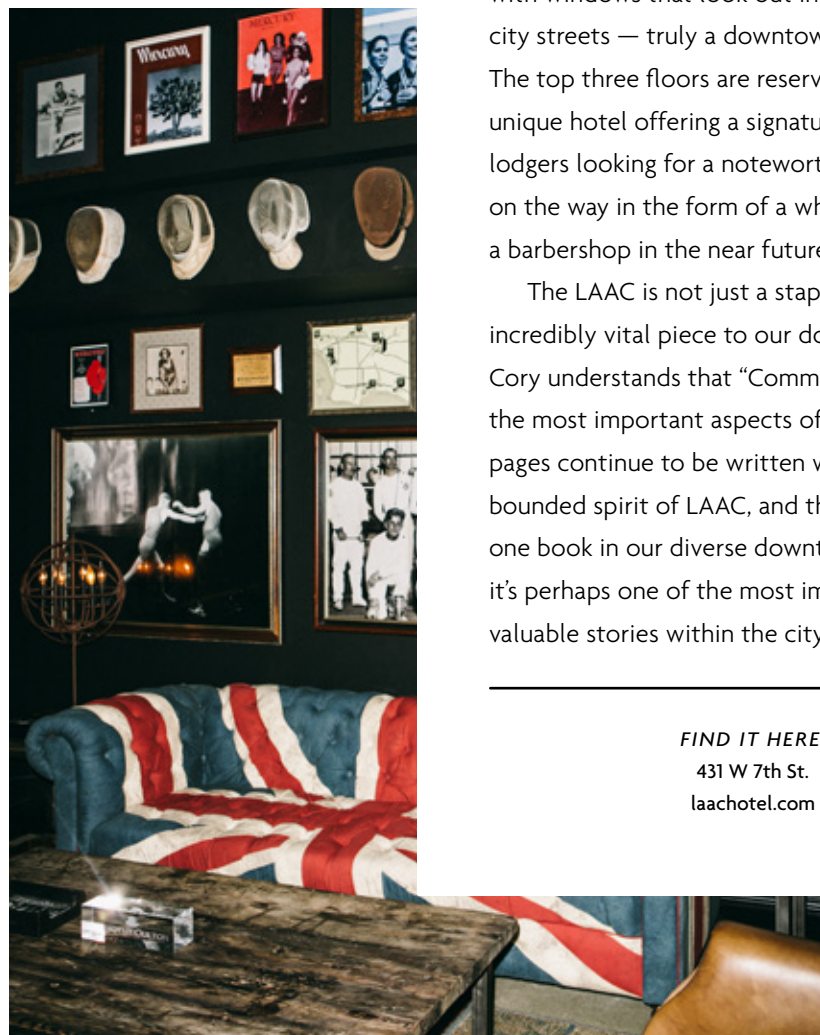
RSVP AT FIGAT7TH.COM/EVENTS



Back to Wes Anderson for just a moment. Imagine we can zoom out to LAAC's twelve floors with a crane camera much like the director prefers to do to his large sets containing multiple floors. Let's pretend we can glide through the club imitating one of those detailed scenes. It begins at the marvelous lobby, a collection of members arriving and relaxing, preparing or unwinding from the day. On the third floor are hung chandeliers over the grand ballroom, bar and restaurant. Here, the true essence of a club member is relished around the open space with drinks and food. There is also the allusive Blue Room, let's keep these details hush for the elite members. Floors five through nine are dedicated to all athletics. Weights, a full basketball court and an array of echoing racket and squash ball courts for sweat-infused games. The pool — all fourteen feet of it — can be found on the sixth floor for swimmers who glide to any stroke. There is something so captivating about treading water with windows that look out into above ground city streets — truly a downtown sentiment. The top three floors are reserved for LAAC's unique hotel offering a signature aesthetic for lodgers looking for a noteworthy stay. More is on the way in the form of a whiskey library and a barbershop in the near future.

The LAAC is not just a staple; it's an incredibly vital piece to our downtown society. Cory understands that "Community is one of the most important aspects of health." The pages continue to be written within the leather-bound spirit of LAAC, and though it is just one book in our diverse downtown library, it's perhaps one of the most important and valuable stories within the city.

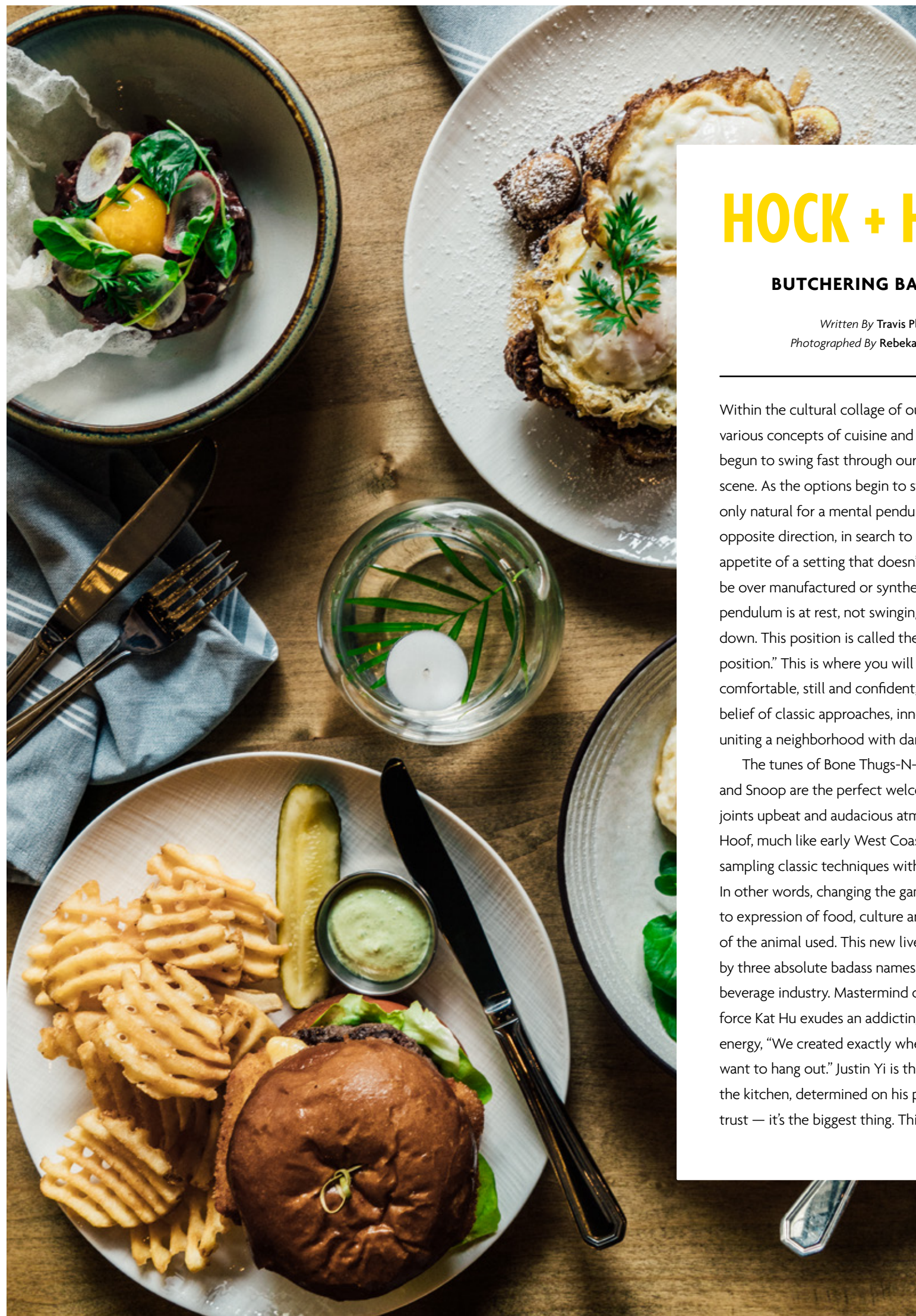
FIND IT HERE:
431 W 7th St.
laachotel.com



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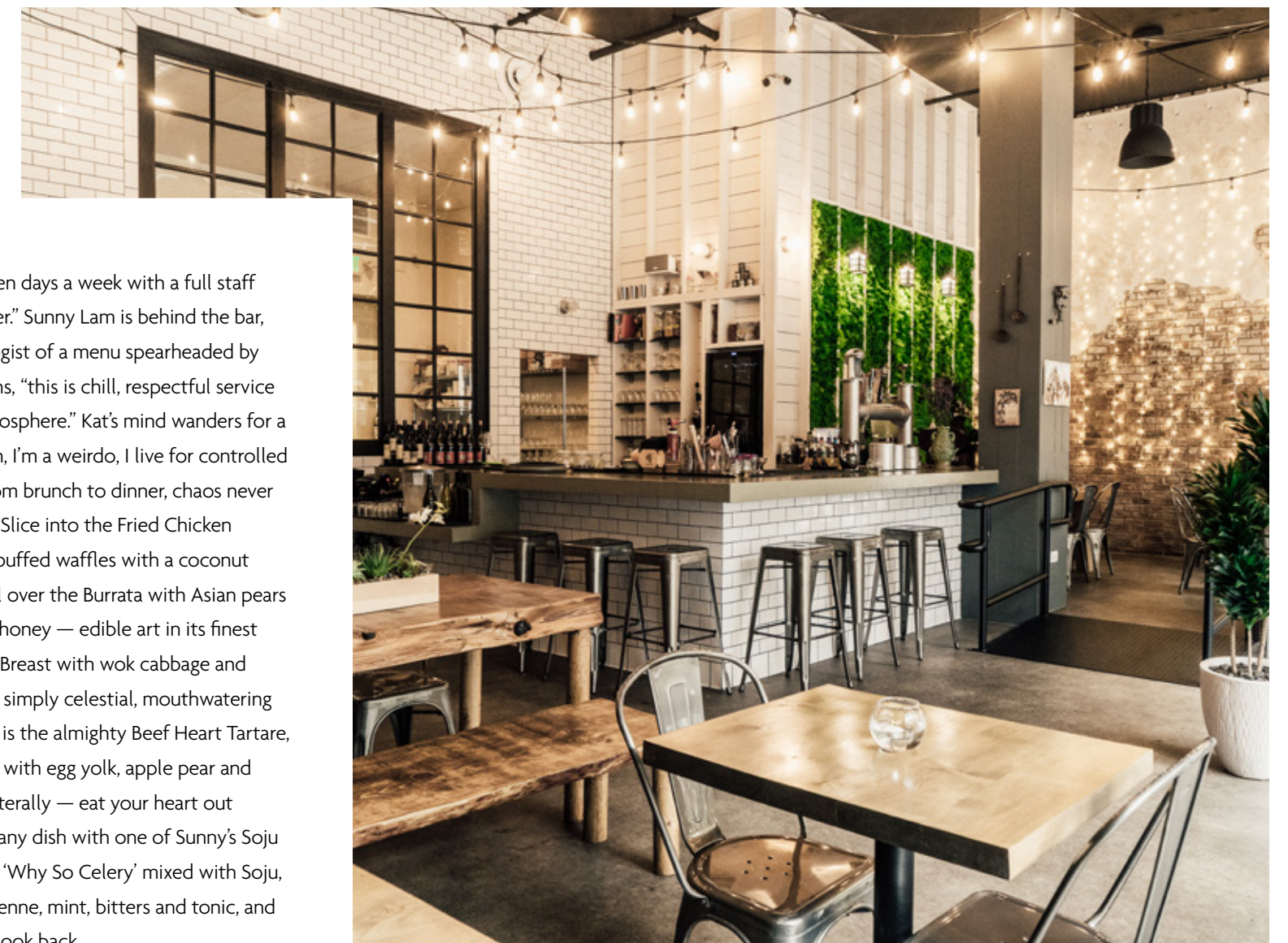
HOCK + HOOF

BUTCHERING BARRIERS

Written By Travis Platt
Photographed By Rebekah Lemire

Within the cultural collage of our bustling city, various concepts of cuisine and ambiance have begun to swing fast through our food and drink scene. As the options begin to stack up, it's only natural for a mental pendulum to sway the opposite direction, in search to fulfill a perceptual appetite of a setting that doesn't appear to be over manufactured or synthetic. When a pendulum is at rest, not swinging, it hangs straight down. This position is called the "equilibrium position." This is where you will find Hock + Hoof, comfortable, still and confident, weighted by the belief of classic approaches, innovative flavors and uniting a neighborhood with damn fine food.

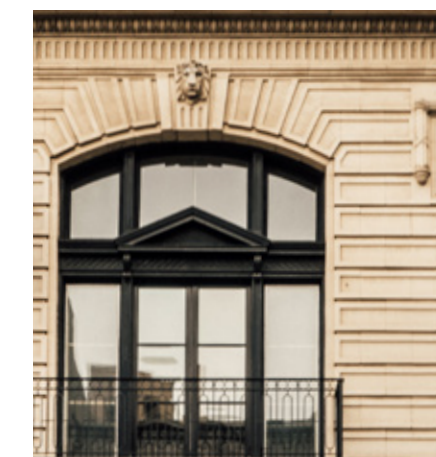
The tunes of Bone Thugs-N- Harmony, Tupac and Snoop are the perfect welcome to the joints upbeat and audacious atmosphere. Hock + Hoof, much like early West Coast rap pioneers, is sampling classic techniques with new bold ideas. In other words, changing the game when it comes to expression of food, culture and different cuts of the animal used. This new lively joint is run by three absolute badass names in the food and beverage industry. Mastermind chef and creative force Kat Hu exudes an addicting flow of lively energy, "We created exactly where we would want to hang out." Justin Yi is the backbone in the kitchen, determined on his principle of "trust — it's the biggest thing. This is our home,



we are here seven days a week with a full staff working together." Sunny Lam is behind the bar, a master mixologist of a menu spearheaded by Soju concoctions, "this is chill, respectful service in a relaxed atmosphere." Kat's mind wanders for a moment, "Listen, I'm a weirdo, I live for controlled chaos." Well, from brunch to dinner, chaos never tasted so good. Slice into the Fried Chicken on pandan egg puffed waffles with a coconut reduction. Revel over the Burrata with Asian pears and osmanthus honey — edible art in its finest form. The Duck Breast with wok cabbage and ancient grains is simply celestial, mouthwatering yet? Then there is the almighty Beef Heart Tartare, bound together with egg yolk, apple pear and a rice cracker. Literally — eat your heart out Angelenos. Pair any dish with one of Sunny's Soju imbibes like the 'Why So Celery' mixed with Soju, lime, celery, cayenne, mint, bitters and tonic, and you won't ever look back.

Kat adds her final wisdom mixed with laughter "We just want to play. Colors, flavors — it's a puzzle to us." So, Maybe Hock + Hoof is more of a puzzle than a pendulum. Whichever way you choose to look at it, this isn't just cuisine, it's community. These are not just recipes, they are respectful revelations in the purest form. Hock + Hoof is dangling in the middle of a very noisy food scene, and doesn't need to swing in any direction to prove itself. It's right where it needs to be, arriving to introduce inventive flavors to our city. Hock + Hoof is the delicious piece in our DTLA culinary puzzle that we've all been waiting for.

FIND IT HERE:
2303, 517 S Spring St.
hockandhoof.com



DRINK

- A** **PCP LA**
777 E 7th St.
paramountcoffee.com.au
- B** **SAKE DOJO**
333 E 1st St.
sakedojola.com

EAT

- C** **HOCK + HOOF**
2303, 517 S Spring St.
hockandhoof.com

MOVE

- D** **LOS ANGELES ATHLETIC CLUB**
431 W 7th St.
laachotel.com
- E** **ALL MY FRIENDS MUSIC FESTIVAL AT ROW DTLA**
777 Alameda St.
amfdtla.com

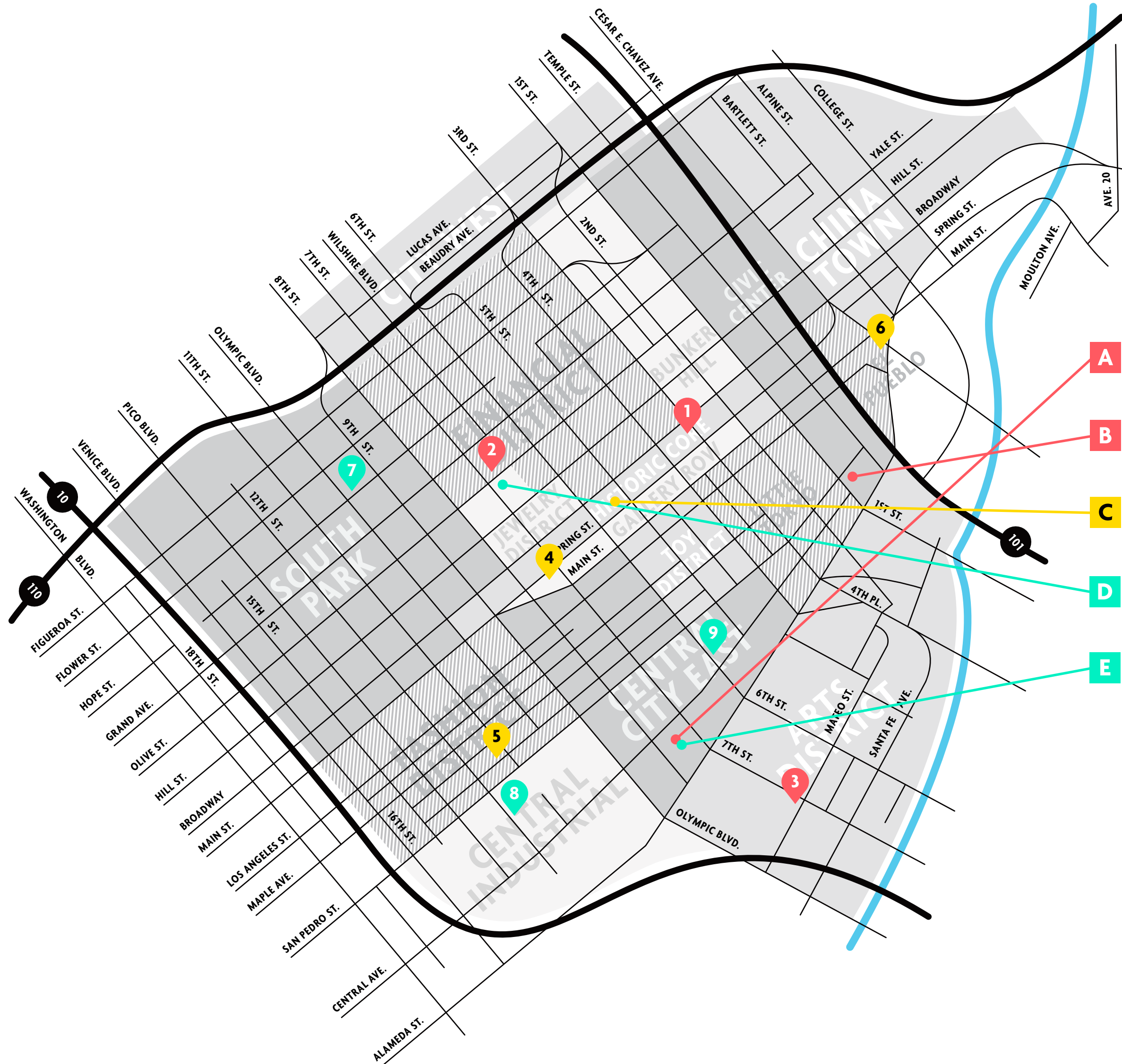
CITY STREETS

FREEWAYS

LA RIVER

M **METRO RAIL STATIONS**

*MAP SIMPLIFIED & NOT TO SCALE



DOWNTOWN FAVORITES

- 1** **BLUE BOTTLE**
300 S Broadway — bluebottlecoffee.com/cafes/bradbury
The Bradbury Building — one of DTLA's architectural masterpieces — houses this Oakland coffee powerhouse's DTLA location. You know the trend for coffee shops to have clean white walls, tons of natural light and sparse design elements?... You have Blue Bottle to thank for that. Come see why.
- 2** **ROOFTOP BAR — NOMAD**
649 S Olive St. — thenomadhotel.com/los-angeles/dining/rooftop
When Beyonce and Jay-Z celebrated their 10th wedding anniversary, they booked the palatial rooftop of the Nomad Hotel for the evening. You might not be ballin' on their budget, but there's nothing wrong with ordering yourself a lemonade and letting the day just melt away.
- 3** **SILVERLAKE WINE BAR**
1948 E 7th St. — silverlakewine.com
Everson Royce Bar's next door store has an incredible collection of wines, beers and spirits to take home, a friendly and knowledgeable staff, and back bar where you can do tastings and also imbibe in your recent purchases. Psst.. there's a \$2 German pilsner in the fridge that's seriously killer.
- 4** **BARDONNA**
724 S Spring St. — bardonna.com
Get your brunch fix on at Corporation Food Hall with the downtown location of this beloved LA cafe and restaurant. Fresh pressed juices, turmeric lattes, and huevos rancheros. Yes, please!
- 5** **DAMA**
612 E 11th St. — facebook.com/DAMAFashiondistrict
City Market South, which took the bones of LA's oldest produce market and turned it into a seriously magical space, has already gifted us with Italian restaurant Rossoblu. DAMA, a tropical themed bar and restaurant opening this month, was inspired by the grand hotels of Havana, Buenos Aires and Mexico City. Now's the perfect time to discover the Fashion District's hidden gem.
- 6** **CIELITO LINDO**
E-23 Olvera St. — cielitolindo.org
The culinary world mourns for Anthony Bourdain, who died tragically last month. Take a stroll down Olvera Street to Cielito Lindo, famous for their taquitos and avocado sauce, which Bourdain happily munched on during his LA episode of "Parts Unknown".
- 7** **NAMASTE YOGA**
605 W Olympic Blvd. — namastestudios.la/downtown
Located on the top floor of the Standard Oil building, Namaste offers yoga classes seven days a week. There's nothing quite like doing candlelit vinyasa nine stories above the street. A great respite to our busy lives.
- 8** **CROCKER STREET**
Crocker & 12th St.
The cutest street in the fashion district. Rent a Metro Bike at sunset and take a ride down to Crocker Street to enjoy these three-story buildings painted in pastel pinks, yellows and reds. After 6 pm, the shops are closed and the streets are pretty quiet. It's a wonderful way to see DTLA.
- 9** **HIPPIE KITCHEN**
821 East 6th St.
Serving hot meals in Skid Row for nearly 50 years, The Hippy Kitchen takes care of anyone who walks through their doors Tuesday, Thursday and Saturday throughout the year. Volunteers are always needed, and the rewards for helping out our community are immeasurable.



PCP LA

TAP INTO A CBD COCKTAIL

Written By Abel Horwitz
Photographed By Caleb Thal

Australia has been doing coffee right for years, and Paramount Coffee Project is perhaps the shining example of this trend. Hailing from Sydney, Paramount Coffee Project (PCP, if you're cheeky) gained a cult following for their flat whites, avocado toast, and innovative coffee program highlighting world-class roasters. This spring they opened in ROW DTLA, bringing not only their world-class coffee shop to downtown, but they also hold the distinction of being the first restaurant downtown to feature CBD cocktails on tap.

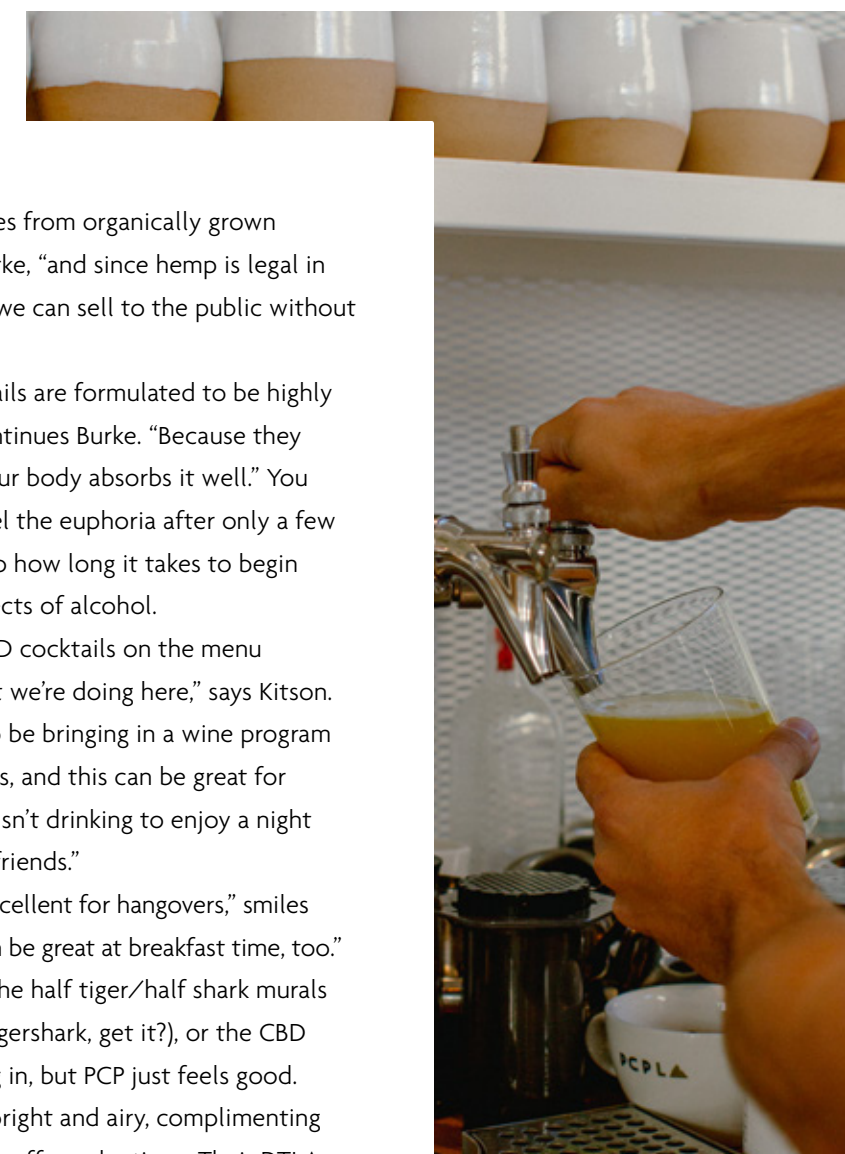
CBD is the non-psychoactive cannabinoid found in cannabis plants. Unlike THC, which is the chemical that gets you high when you imbibe in cannabis (which, of course, is now legal to purchase in California for anyone 21+), CBD provides a euphoric feel, lessens anxiety and can help people suffering from seizures, cancer, and inflammation. It has been called "The drug you can do at work."

"Bringing in CBD cocktails was really cool," says Hugh Kitson, PCP's DTLA manager, "but first we knew they had to be delicious."

Enter Monk Provisions, a high end purveyor of drinking botanicals, who mix fresh pressed juices, herbs and botanicals with CBD, whose cocktails are indeed delicious.

"There are no refined sugars or preservatives in our drinks," says Aaron Burke, the co-founder and CEO of Monk. "We wanted to come up with a craft cocktail without alcohol, but still wanted to give people an experience that felt good."

That all sounds great, but is this legal to sell in a coffee shop?



"Our CBD comes from organically grown hemp," says Burke, "and since hemp is legal in all fifty states, we can sell to the public without any problems."

"Our cocktails are formulated to be highly absorbent," continues Burke. "Because they are so clean your body absorbs it well." You will start to feel the euphoria after only a few minutes, akin to how long it takes to begin feeling the effects of alcohol.

"Putting CBD cocktails on the menu diversifies what we're doing here," says Kitson. "We're going to be bringing in a wine program for the evenings, and this can be great for someone who isn't drinking to enjoy a night out with their friends."

"It is also excellent for hangovers," smiles Burke, "so it can be great at breakfast time, too."

Maybe it's the half tiger/half shark murals on the walls (tigershark, get it?), or the CBD cocktail kicking in, but PCP just feels good. Their space is bright and airy, complimenting their excellent coffee selections. Their DTLA-exclusive menu, crafted by chef Ria Dolly Barbosa, formerly of coffee shop Go Get Em Tiger, brings her LA via Philippines sensibilities to the dining area with items such as uni toast and the roast lamb sandwich.

"The space is similar to our first shop in Sydney," explains Kitson. "It has a beautiful, industrial feel. We love the height of the ceilings and the amount of light it brings in. We wanted to create a space that people want to come to and hang out in."

Paramount Coffee Project, with their killer lineup of coffees, foods, and a very special cocktail, has opened with an incredible splash. Grab yourself a table, sip your drink, and settle in for an afternoon at ROW DTLA.

FIND IT HERE:
777 E 7th St.
paramountcoffeeproject.com.au





ALL MY FRIENDS MUSIC FESTIVAL AT ROW DTLA

**KICKSTARTING THE HEART
OF DOWNTOWN WITH A
REVOLUTIONARY GALA OF
MASSIVE PROPORTIONS**

*Written By Dakota Nate
Photographed By Robiee Ziegler*

Situated in the tender soul of DTLA and adjacent to the beloved Arts District, lies ROW DTLA, a massive stretch of reimagined, historic buildings that cater to all of your eclectic shopping, dining, and creative workspace needs. The vast and undeniably style-oriented space was first known in the early 1920s as the LA Terminal Market, which was built along the Southern Pacific Railroad and still continues to be the core for distribution of produce across the region. As an exciting new venture, coming up in just the next few months is something bigger and louder than anything that has ever touched ROW DTLA's concrete, ALL MY FRIENDS music festival.

Developed by Runyon Group, lead by David Fishbein and Joseph Miller, ROW DTLA is no stranger to drawing a crowd with its crafty chef-driven restaurants, niche retailers, and events like popular Smorgasburg in addition to its work-based creative residencies.

"At Runyon group we kind of had two pieces of our business both focused around that core initiative of sourcing and incubating and finding these great merchants," says Fishbein. "I've always had a strong focus on working with kind of unique designers and chefs from all over the world, and really making a focus to source and find things that would make different neighborhoods that we did business in special and interesting, and also bring back that element of discovery to retail which I think has been lost over the years."

As for the man behind ALL MY FRIENDS, Gary Richards, also known as DESTRUCTO, has



Anna Lunoe



YoGotti

downright lived and breathed music since his childhood. Growing up with a father who worked in radio and an insatiable love for music, for two decades, Richards has worked not only in concert promotion, but as a successful record label executive, DJ, and festival founder.

"The first time that I ever really heard electronic music in LA, and heard it presented in a specific way, was on like Alameda and 14th," says Richards. "It was just some abandoned warehouse that we rolled into and hung out at during late night hours, but when I was in my early 20s and started going to events where I first learned about this specific kind of music, it was right here."

Formerly of Electric Daisy Carnival and HARD events fame, Richards is now the president of LiveStyle, North America. Even prior to joining LiveStyle, his events have drawn enormous crowds with big-name EDM headliners and his cruise line festival Holy Ship has been so popular it will sail twice in one year.

"In my last events, I kept getting more away from the city, and I wanted to be in downtown. To me it's special to be a part of LA. I think this area just has a lot of feel and history for LA, and since I'm starting something new, I just thought it would be the right place."

Although the lineup is set at a different pace than what Richards normally stacks with huge names and electronic-heavy acts and production, this is done with the intent of bringing in a fresh sense of diversity.

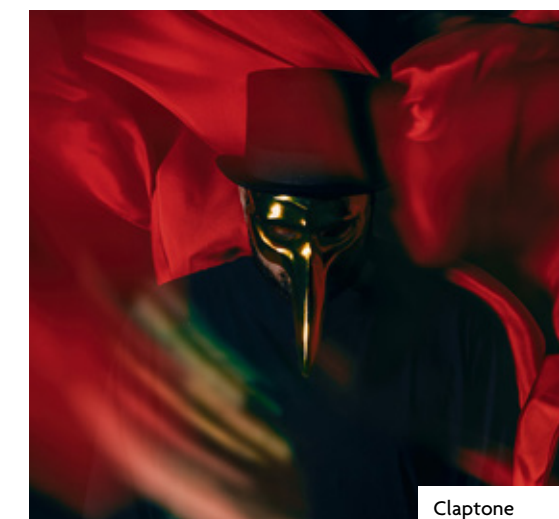
"It's more of a variety. I really want to have more people from LA and a lot of the DJs from LA who should get more of a shine. There are just certain DJ's over the year that I've been going to events who were kind of like the DJ's DJ, I'm trying to give them a chance to shine. I'm trying to get people who deserve to be put on and come up with a new mix."

You can find more information and tickets for ALL MY FRIENDS on their website, but hurry, they're going fast. August is approaching sooner than you think, so put on your dancing shoes, and we'll see you there!

FIND IT HERE:
777 Alameda St.
amfdtla.com



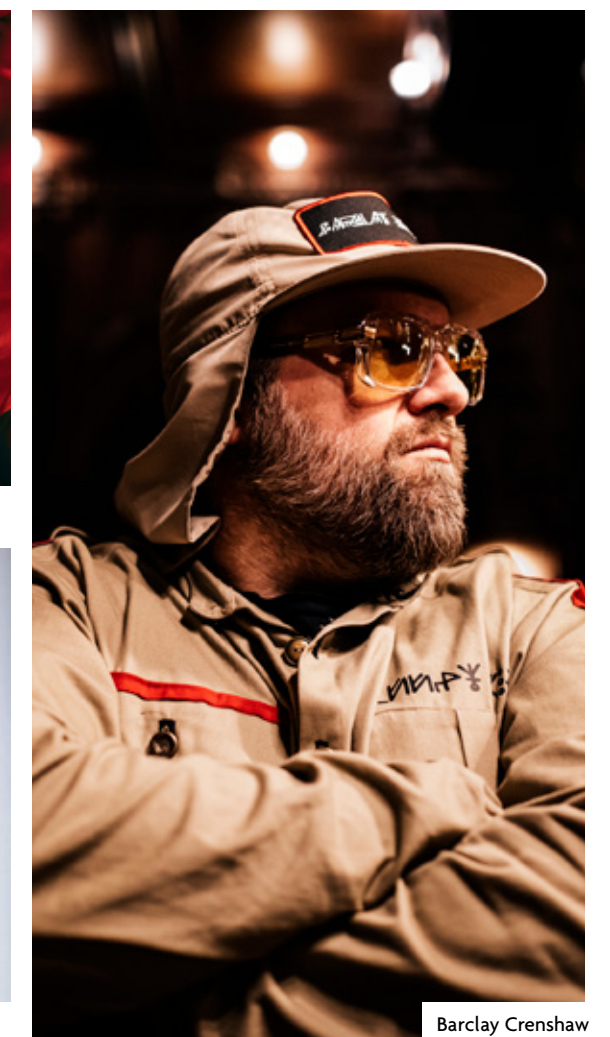
Gary Richards



Claptone



Wax Motif



Barclay Crenshaw



SAKE DOJO

REVOLUTIONIZING SAKE WITH
100 BOTTLES ON TAP

Written By Mariana Ramos
Photographed By Chimera Singer

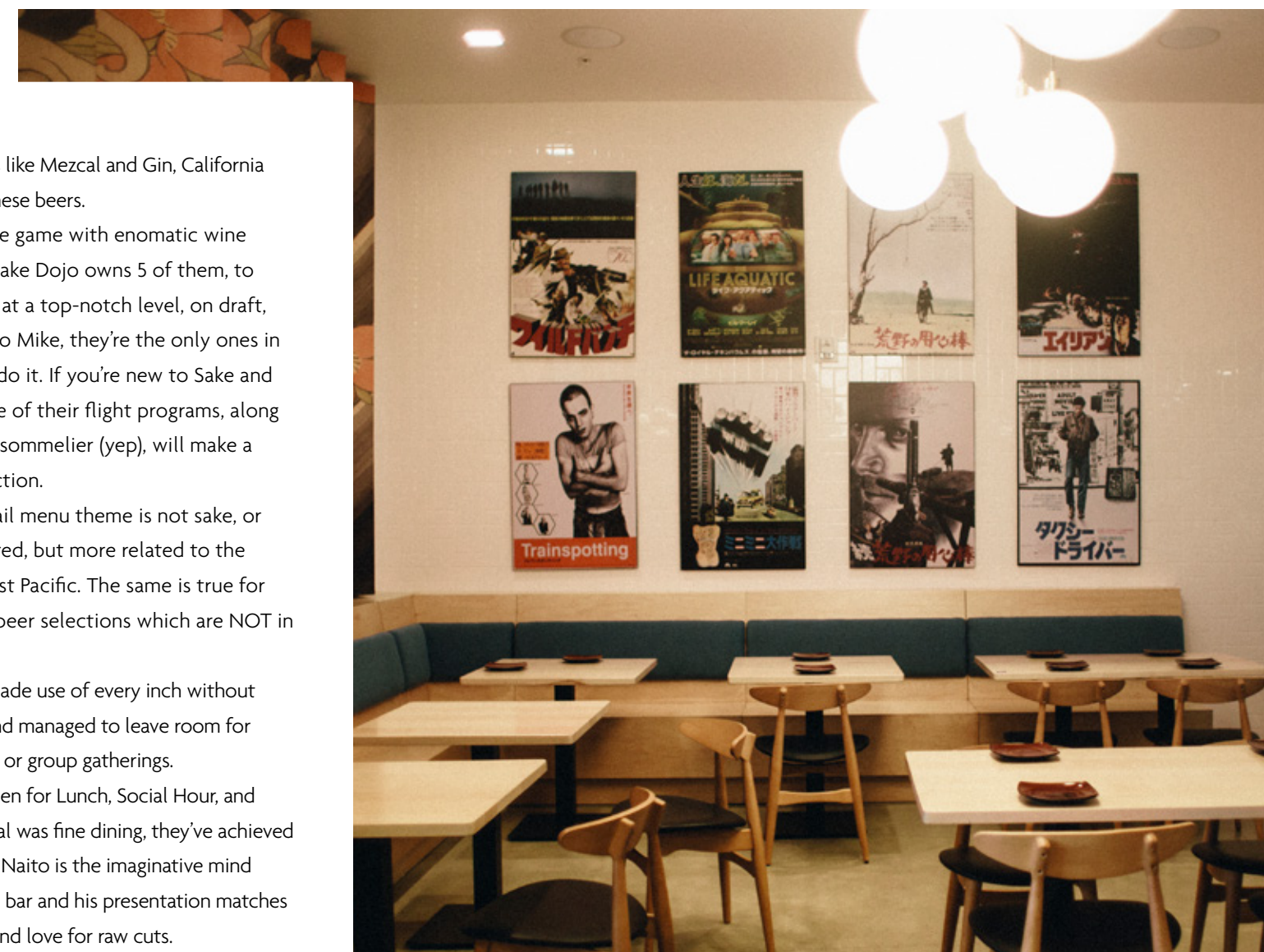
The food scene in DTLA is growing as fast as our skyline is changing. We have new restaurants from mega-star chefs, already mega-star-restaurants opening up second or third locations. In the case of Little Tokyo, this means more fine dining.

The Little Tokyo is filled with hidden gems - unassuming places where the best LA Japanese food can be found. Add in a couple cafes, must-Instagram dessert shops, neighborhood bars, the central plaza, and voila. A relatively small but eccentric neighborhood the one thing it was missing was a higher-end, Japanese fine dining spot, a not-so-hidden-gem: the Sake Dojo.

Owners Mike Gin, Don Tahora, and Enrique Ramirez know the ropes of the business and the neighborhood because it's their second spot, the first being the locally beloved Far Bar. Given the success of that business, their passion for their neighborhood's culture, the owners wanted to keep contributing to Little Tokyo.

When they acquired the ground level space of the historic Japanese Hotel Miyako, they made their vision come true: A Sake dedicated bar to educate the masses on the magic of Japanese whiskey, with a fully operating kitchen and sushi bar. They're serving up some of the most innovative Japanese dishes Little Tokyo has ever seen, plus they're revolutionizing the sake scene.

The interior was an inspiration straight from Mike's visits to Japan, clean, clear, artistic. At the entrance, there's a ripple-effect painted art piece of a koi fish from San Jose tattoo artist Taki Kitamura, Japanese movie posters, color-coordinated fixtures, and ample room to sit. The bar is stocked with nearly 100 different sakes,



other fine spirits like Mezcal and Gin, California wines, and Japanese beers.

Changing the game with enomatic wine machines, the Sake Dojo owns 5 of them, to keep their Sake at a top-notch level, on draft, and according to Mike, they're the only ones in the country to do it. If you're new to Sake and curious, any one of their flight programs, along with their Sake sommelier (yep), will make a proper introduction.

Their cocktail menu theme is not sake, or Japanese centered, but more related to the entire Northwest Pacific. The same is true for their wine and beer selections which are NOT in short supply.

They truly made use of every inch without overcrowding and managed to leave room for intimate dinners or group gatherings.

Currently open for Lunch, Social Hour, and Dinner, if the goal was fine dining, they've achieved it. Chef Richard Naito is the imaginative mind behind the sushi bar and his presentation matches his personality and love for raw cuts.

Chef Ruiz Mateo, who's a Peruvian-Japanese, that has shaken up the dinner menu at the Sake Dojo with incredible flavors. You can order everything from oysters to robata, sushi, sashimi, or baby back ribs.

We can expect the grand opening in about a month, it should all happen before the annual Nisei Week celebrations in Little Tokyo.

Given the dedication behind the Sake Dojo, the grand opening is the big neighborhood reveal for the Nisei Week, they look forward to being welcomed despite already being so well established in Little Tokyo. Adding the colorful cuisine from Chef Richard and Chef Ruiz to the fine dining aesthetic of their interior, plus the quality of sake — the Dojo is sure to be a hit.

FIND IT HERE:
333 E 1st St.
sakedojola.com





Grandmother
Stoner

MedMen

Broadway between 7th & 8th.