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LA

ISSUE 49

DOWNTOWNER[®]

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

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LADOWNTOWNER.COM



A JOURNEY THAT WASN'T, PART 2 SATURDAY, SEPT. 29

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

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DTLA DINNER CLUB

IN GREAT COMPANY

Written By Travis Platt

Photographed By Rebekah Lemire

A simple but meaningful statement tossed into a conversation, much like a vital spice into a simmering pan, can make all the difference. In this case, it was an honest comment, "Josh, I'm so glad you're home." The heartfelt statement blended within the bustling exchange of friendly discussion. But for a quick moment, Josh-Gray Emmer gazed out into the factory reflected sunset of East LA from his rooftop penthouse roof and marinated in thought — he's glad to be back too. And if anyone should be the most thrilled about his recent return, it's us local Downtowners. Now we have a new era of the eight-year-old tradition of DTLA Dinner Club, where the weight of any worries fade away, and community, relaxation, and cuisine are the principal ingredients to one of the cities most sought after traditions — and this season is set to be the best yet.

DTLA Dinner Club started at the end of 2010 and is an invite dining experience for thirty attendees with guest chefs that have included Top Chefs, sous chefs, and home cooks. So, why the hardline at thirty? Josh glances over the elegant set up of community tables illuminated by strands of Edison bulb lighting and smirks, "I only have thirty chairs, I have no other choice!" There are eighteen scheduled dinner clubs this season including six founder dinners. Let's be clear, this experience is free, and it's an exclusive gift reserved for only Downtown residents. Josh identifies the importance of his ongoing mission "that's the point, to create friendships with amazing food." Melissa's Produce extends its hand for all the fresh ingredients, and The Mayfair Hotel contributes financially to help keep dinner club free for guests, all other plans or costs are spearheaded by Josh's generosity.

(Continued on Page 4)





Ready to dine? Simply get on the list, but also be aware the twist is the invite structure. Of the thirty invites, fifteen are returns and the other fifteen are brand new faces. If you're a VIP return, you'll receive early priority on the invite email. As an attempted first timer, you better be beyond quick to respond. Ryan is a fresh face and might have found the loophole, "I programmed the hue lights in my apartment to blink when the email from Dinner Club was sent." Talk about perseverance, but it's beyond worth it. Plates highlighted by chefs Helen Li and Leo Lamprides of Chinese Laundry guided this specific DTLA Dinner Club evening. A puree of banter occurred over dishes that included Rice Skin Noodles with Shrimp Ceviche, Wuhan Sesame Noodles with Pork Belly and a Tofu Flower dessert that looked too picturesque to eat. Each dish is broken down by the special guest chef before serving, an intimate moment that truly connects the audience to the chef's heart and soul.

The city welcomes Josh back from an adventurous year spent in Bali. The simple, heartfelt comment that kicked off the evening came from Rania, a friend of Josh's for over fourteen years. Josh is very content "I'm beyond happy to be back home downtown, I missed my friends too much. A lyric from LCD Soundsystem comes to mind, "If I could see all my friends tonight." Josh has figured out a recipe for the solution to James Murphy's call and generously offers it to his beloved community while honoring delicious food. Go to www.dtladinnerclub.com and get on the list to wine and dine under twilight, meet new faces and experience innovative menus, all while the glow of our city wraps its arms around you. how special this neighborhood is.

FIND IT HERE:
dtladinnerclub.com



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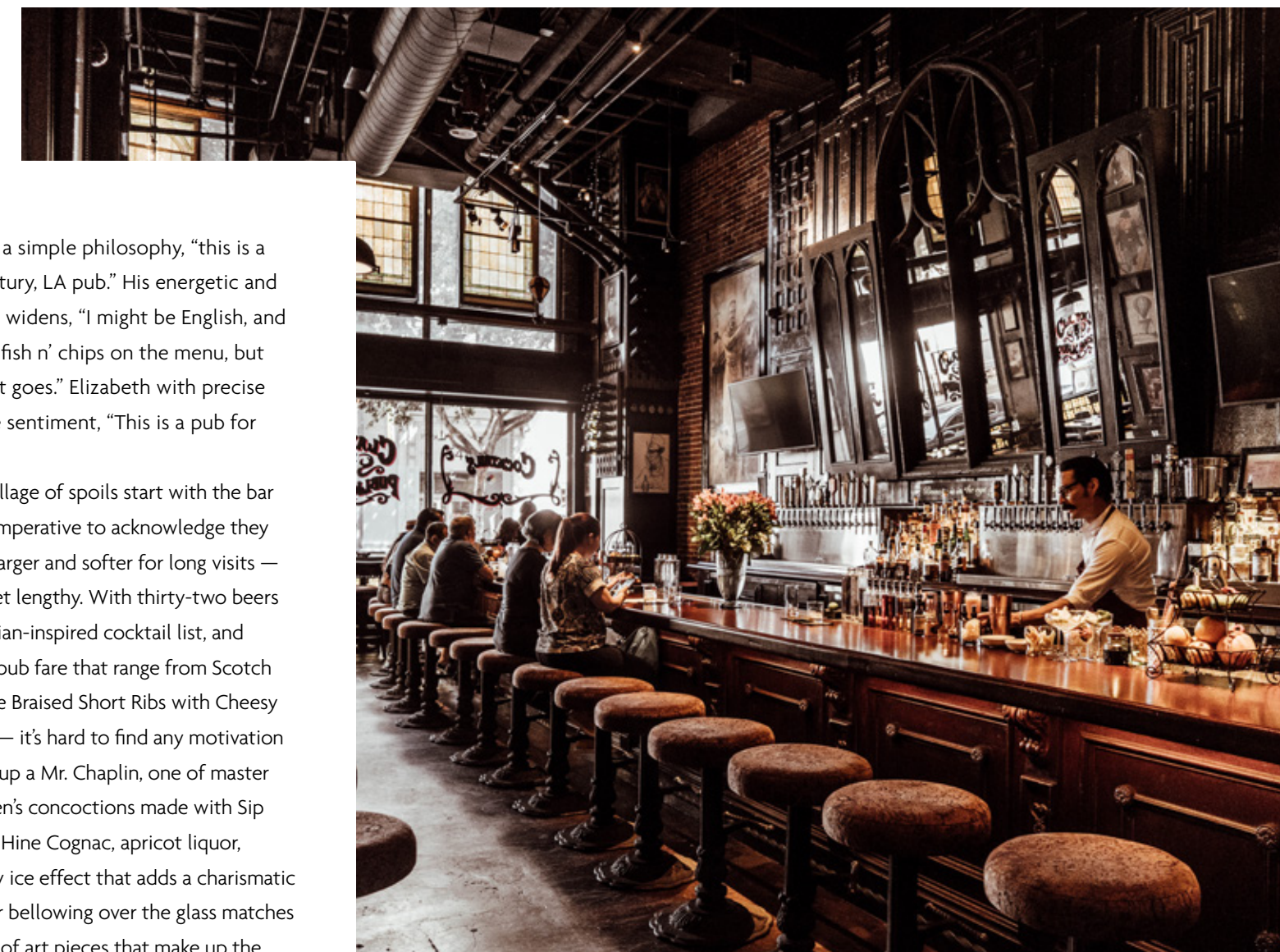
CLAYTON'S PUBLIC HOUSE

THE SOUND OF HOME

Written By Travis Platt
Photographed By Robiee Ziegler

We reside in a city of sound. Sidewalks move with patterns of cultural cadence producing the crescendo of our DTLA urban orchestra. With a fast tempo beating through each block, it becomes vital to find a moment where the cities active rhythm can slow its pace. If you stand across the street from the historic Spring Arcade — the noise halts. Amber light glows with curious luminosity, offering the same hypnotizing feeling exuded by turn of the century art. Everything around will turn into a time-lapse, while its gold foil painted windows stand still. The warm call can't and shouldn't be ignored — go to it. And when you do, the abundant internal treasures are yours to keep. Meet downtown's newest neighbor, the enchanting Clayton's Public House, a key instrument in our cities ensemble, and the pub we all deserve.

Clayton's owners Tony Gower and Elizabeth Peterson-Gower breathe in their long-awaited triumph under the bar's centerpiece, mirrors hung from the church where the couple exchanged vows. Tony — electric with energy — chuckles, and glances into the reflection, "It's there because we got married and took two steps to the bar. Elizabeth beams with pride, "this is our church now." Clayton's wood toned Victorian inspired soul will steal your heart the moment you enter the pub's vivacious



air. To Tony, it's a simple philosophy, "this is a turn of the century, LA pub." His energetic and addicting smirk widens, "I might be English, and there might be fish n' chips on the menu, but that's as far as it goes." Elizabeth with precise timing nails the sentiment, "This is a pub for Los Angeles."

Clayton's collage of spoils start with the bar stools, yes, it's imperative to acknowledge they are built to be larger and softer for long visits — and the visits get lengthy. With thirty-two beers on tap, a Victorian-inspired cocktail list, and elevated gastropub fare that range from Scotch Eggs to Chipotle Braised Short Ribs with Cheesy Mash Potatoes — it's hard to find any motivation to leave. Order up a Mr. Chaplin, one of master mixer Krisi Jensen's concoctions made with Sip Smith Sloe Gin, Hine Cognac, apricot liquor, lemon and a dry ice effect that adds a charismatic twist. The vapor bellowing over the glass matches the magic array of art pieces that make up the Pubs décor. Each portrait and painting is hung with intention, serving as a window to the vaudevillian past that ran LA before the glitz and glam of motion pictures arrived.

Look around our streets, we're surrounded by sleeping giants. When they awake our urban tempo will increase, the cities sound will grow grander than ever. This pub in the Spring Arcade is a symphony of art, love, laughter and good times. A place where refuge pairs with warm hospitality, thus becoming the coveted home away from home. Within the noise of our growing city, Clayton's Public House is music to our ears that undoubtedly, goes straight to the heart.

FIND IT HERE:
541 S Spring St.
claytonspubhouse.com





DRINK

A

CLAYTON'S PUBLIC HOUSE

541 S Spring St.
claytonspubhouse.com

B

PALI WINE

811 Traction Ave.
paliwineco.com



DRINK

C

OKIBORU

635 N Broadway
okiboru.com



MOVE

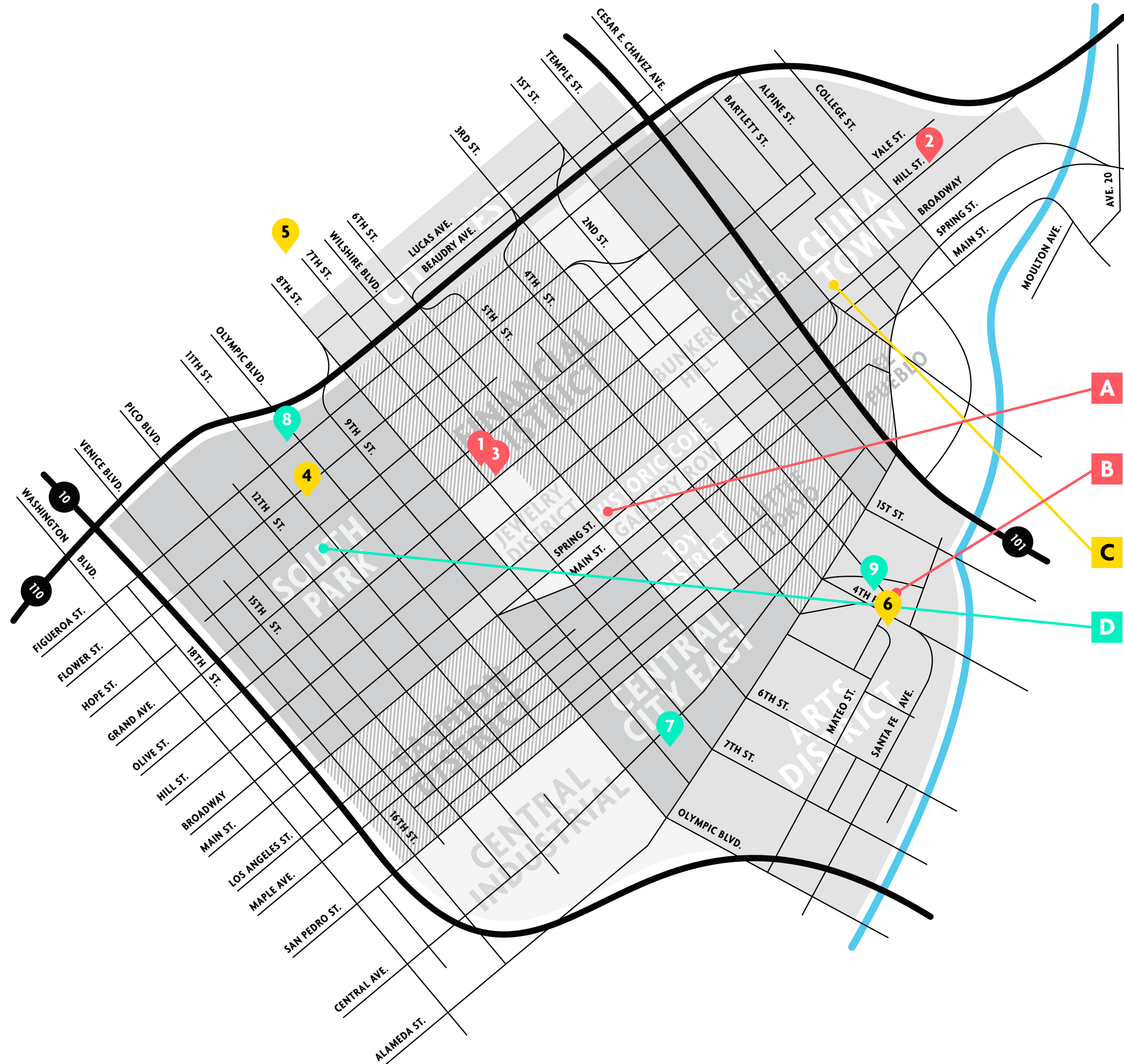
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LE BOX BLANC

1100 S Hope St. C1
lbbofficialstore.com

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

*MAP SIMPLIFIED & NOT TO SCALE



DOWNTOWN FAVORITES

1

BAR JACKALOPE

515 W 7th St. #200 — 213hospitality.com/barjackalope
This hidden Japanese whiskey bar is tucked in the back of 7 Grand. Seating is only for 12 indoors and 12 outdoors, and preference held for those already members of 7 Grand's whiskey club. Secret entrance and near impossible to get into? Sign us up.

2

MELODY LOUNGE

939 N Hill St. — instagram.com/melodylounge
Great beer, vinyl on the turntable, and a chill atmosphere throughout... unless it's right before or after a Dodger's game when it gets hopping.

3

NOMAD'S COFFEE BAR

649 S Olive St. — thenomadhotel.com
The coffee bar at Nomad opens at 6 am and is inspired by the grand cafes of Venice, Italy. In the evening it turns into a cocktail bar, but first, enjoy a well-made espresso and some old world charm in this stunning hotel.

4

BROKEN SPANISH

1050 S Flower St. — brokenspanish.com
The big brother to BS Taqueria, Broken Spanish presents Mexican food re-examined. If you've been saving your pennies for a foodie road trip, you can't do much better than heading here and telling the waiter to bring you whatever the chef wants to make.

5

LANGER'S DELI

704 S Alvarado St. — langersdeli.com
Beloved food critic Jonathan Gold passed away this summer, leaving behind a legacy of shining a spotlight onto the culinary wonderland that is Los Angeles. He had famously requested that when he died his funeral be catered by Langer's Deli. Slide into a vinyl booth, order the #19, and tip your hat to one of the greats.

6

BAVEL

500 Mateo St. — baveldla.com
When head chef of Bestia, Ori Menashe, opened his Middle Eastern restaurant, expectations were sky high. Rave reviews and some celebrity fans certainly don't hurt. Human cartoon character Phil Rosenthal (of Netflix's "Somebody Feed Phil") claims their lamb neck schwarma to be one of the best dishes in LA.

7

BENDER FLOW

777 S Alameda St. — benderflow.com/events-la
ROW DTLA's rooftop yoga, day party, and meditation space. Start your weekend with a sun salutation followed by brunch at Smorgasborg. Enjoy the vibes with your tribe.

8

REGAL CINEMAS LA LIVE 14

1000 W Olympic Blvd. — lalive.com/movies
Step out of the latest blockbuster film at this multiplex theater and gaze out of their 2nd-floor hallway. This is one of the best views of DTLA, and a nice re-entry into the reality after some CGI world saving.

9

CICLAVIA

525 S Hewitt St. — ciclavia.org
Snaking from Hollywood down to the Disney Concert Hall, Ciclavia celebrates 100 years of the LA Philharmonic on Sunday, September 30th with parties, concerts and car-free roads for you to bike, walk and skate down.



LE BOX BLANC

FULFILLING SOUTH PARK'S NEED FOR A NEW WARDROBE

Written By Dakota Nate
Photographed By Chimera Singer

One of the most satisfying things about living in a city that is so fluidly ever-transforming is watching the metamorphosis of each individual neighborhood and what thrives within it. Growing inside the cultured corners of this massive melting pot are innovative ideas. There are these light bulbs going off left and right in this city, and with the right execution, a trendy business goes up here, another there, and a district is renewed. At the intersection of 11th and Hope Street, the streets of South Park are growing and thriving, and for some time, one of the only things that it seemed to be missing was an outstanding fashion retailer. This is precisely where successful online fashion boutique Le Box Blanc decided to call home with their first brick and mortar shop.

The creative minds behind Le Box Blanc, Emily Park, and Esther Paik opened their storefront in South Park last year. Both Park and Paik started with careers in accounting within the fashion industry where they gathered valuable back-end knowledge that remains to be one of the keys to their success. It's not that they didn't enjoy their career paths, but craved to do something more and create a business of their own. Before they knew it, the opportunity arose, and the two came together in a harmonious partnership.

Before Le Box Blanc, Park had been working in the area for years and became very familiar with the neighborhood. Conveniently around the corner from what became their current storefront is the location in which the gals established their initial workspace when the boutique was only online.

"We ended up starting with online distribution only, but we really got to know this neighborhood over 8 years," says Park. "We saw



how much it grew and especially in getting to know the neighborhood and its residents, we felt like this neighborhood really needed a fantastic retail location."

The sort of shopping experience to be had at Le Box Blanc is unmatched. When it comes to the thoughtfully curated, slightly elevated style of what they hang on their racks, Le Box Blanc organizes their selection based on a range of items including but not limited to: closet builders, closet refreshers, and special pieces that are simply meant to be noticed, all by handpicked designers with a similar chic and refined flare.

"I think the whole thing was to not just be a retailer, but to have a relationship and to be a full-amenity concierge to the people here. We knew they needed it, and it was almost like responding to something we knew wasn't here yet."

Personal shopping at Le Box Blanc is exactly that—personal. The ladies mentioned that with much of their buying, they often have certain client's preferences in mind whether it be a certain fit or design. No one's a mind reader, but one step in their dressing room and your stylist will have you wondering.

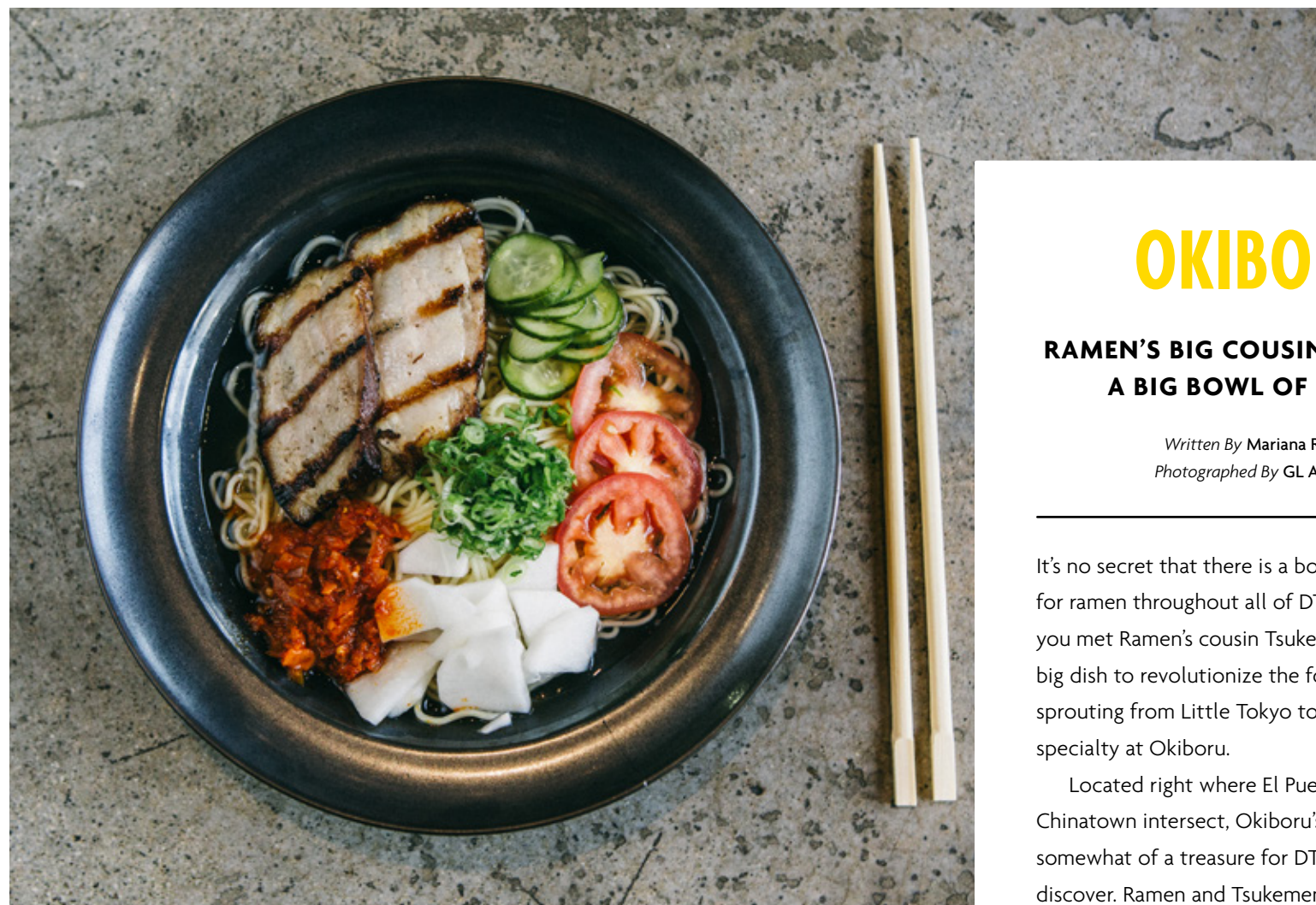
"We definitely help people build their closets. There's repeat business and it's really expanding. That's definitely the area we love the most and we want to expand the most."

In case your full wardrobe needs a little TLC, Le Box Blanc also provides in-home complete closet overhaul and organization. Dealing with a time crunch? Free same-day delivery is also available to local businesses and residences for those times where you just need that dress or that blazer right now. Remember what was said about full-amenities?

Le Box Blanc is open Monday through Friday from 11am-6pm, 11am-5pm on Saturday, and is open for appointment only on Sunday. The next time you require a new fit, go visit Emily, Esther, and their amazing team.

FIND IT HERE:
1100 S Hope St. C1
lbbofficialstore.com





OKIBORU

RAMEN'S BIG COUSIN IS PACKING A BIG BOWL OF FLAVOR

Written By Mariana Ramos
Photographed By GL Askew II

It's no secret that there is a booming scene for ramen throughout all of DTLA, but have you met Ramen's cousin Tsukemen? The next big dish to revolutionize the food scene that's sprouting from Little Tokyo to Chinatown is the specialty at Okiboru.

Located right where El Pueblo and Chinatown intersect, Okiboru's concept is somewhat of a treasure for DTLA residents to discover. Ramen and Tsukemen differ in the style of consumption and preparation of the noodles and broth. Tsukemen gives the eater more control, you have to dip the noodles in the broth, a popular summer dish in Japan, Okiboru is debuting it in LA.

Owner Sean Park knows Angelenos are adventurous eaters, it's the perfect place for his new food trend. They're one of two restaurants in California that specialize in tsukemen, and make no mistake it is a specialty. However, Okiboru, which means "big bowl", is the only restaurant in the U.S. that makes tsukemen noodles in-house. The layout of the restaurant allows for an open kitchen space where guests can bear witness the preparation. The design of the interior is definitely casual with ample seating.

The major difference between the two cousins lies in the noodles and broth. For tsukemen, the broth is packed full of flavor from being reduced for three days straight. The



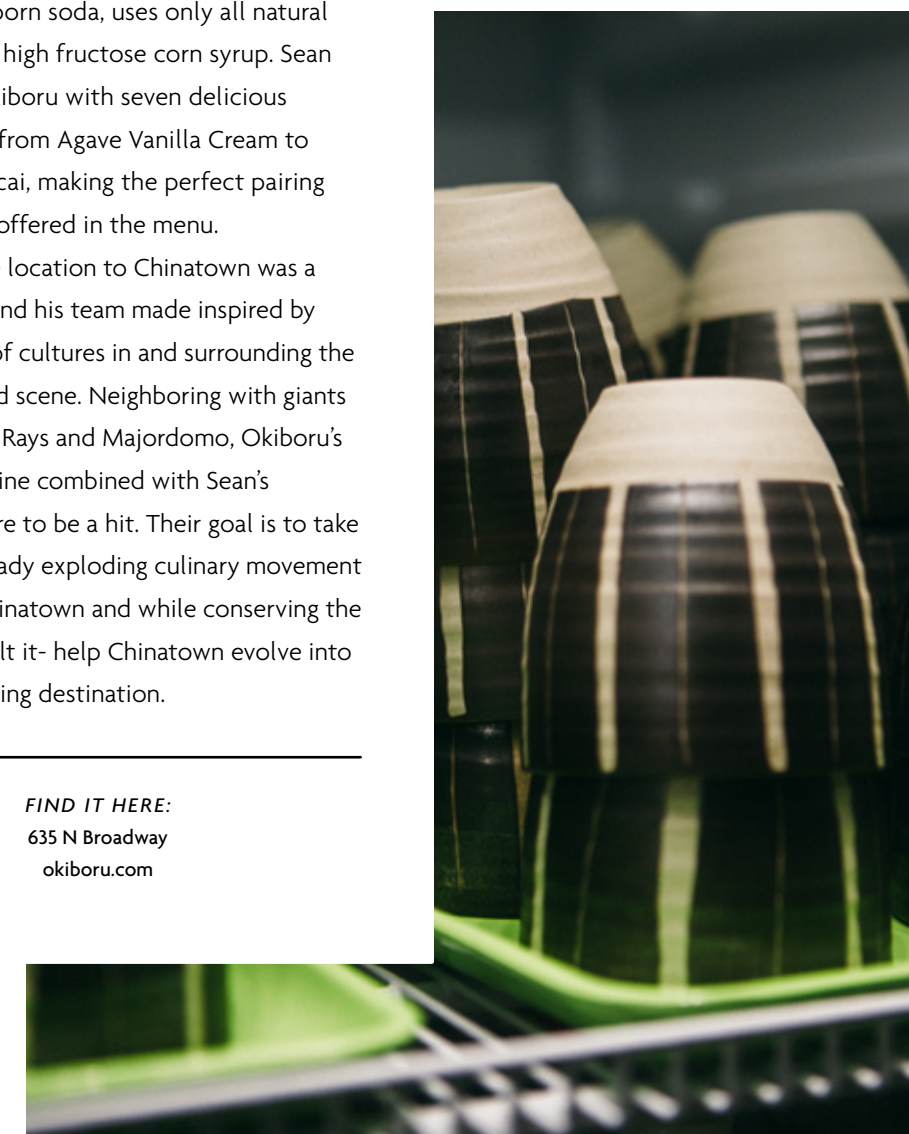
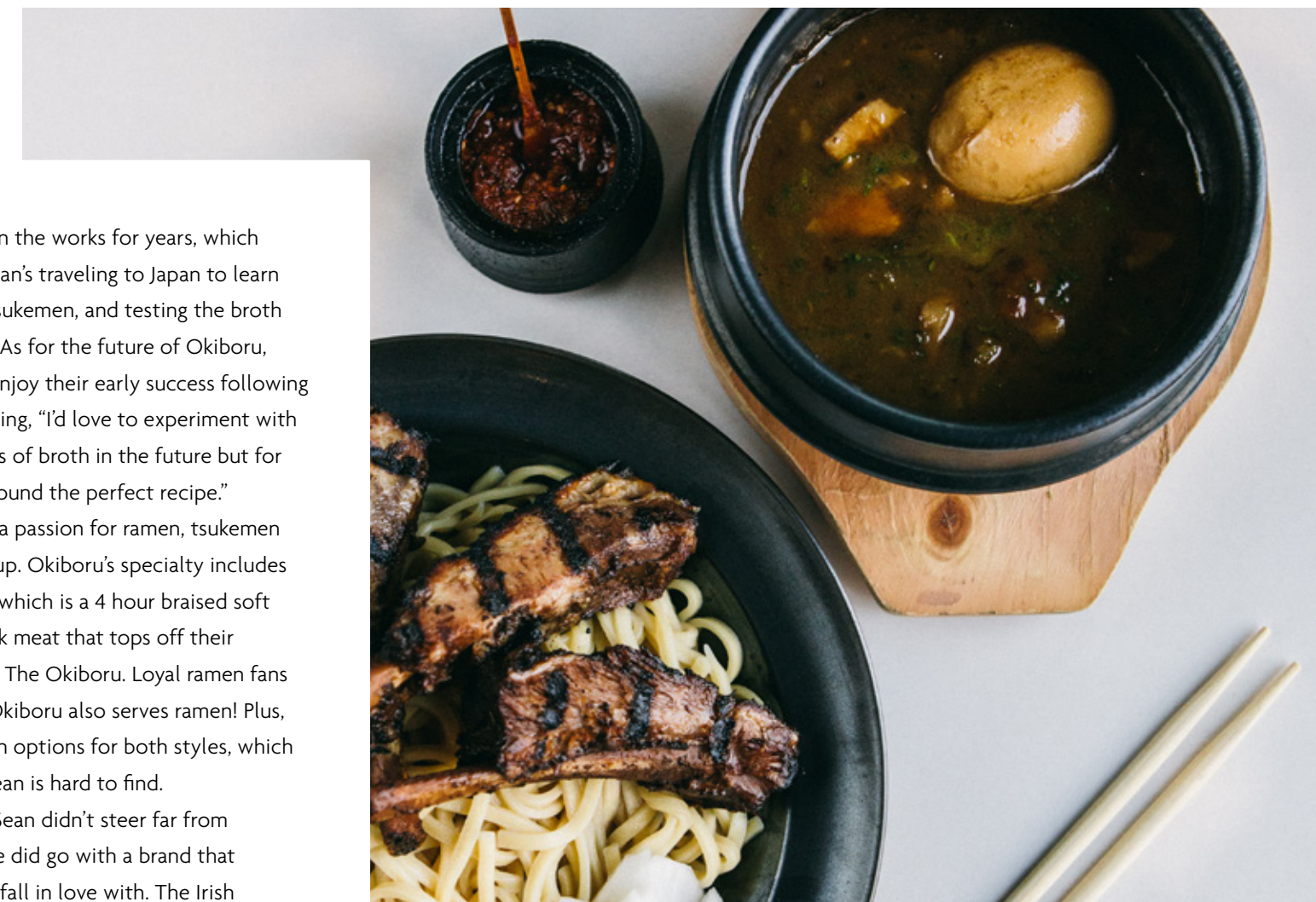
plan has been in the works for years, which consisted of Sean's traveling to Japan to learn how to make tsukemen, and testing the broth for perfection. As for the future of Okiboru, Sean plans to enjoy their early success following the grand opening, "I'd love to experiment with different flavors of broth in the future but for now, we have found the perfect recipe."

If you have a passion for ramen, tsukemen is like leveling up. Okiboru's specialty includes grilled chashu, which is a 4 hour braised soft and tender pork meat that tops off their signature bowl, The Okiboru. Loyal ramen fans have no fear- Okiboru also serves ramen! Plus, they have vegan options for both styles, which according to Sean is hard to find.

For drinks, Sean didn't steer far from tradition but he did go with a brand that customers will fall in love with. The Irish company Stubborn soda, uses only all natural flavors with no high fructose corn syrup. Sean has stocked Okiboru with seven delicious flavors ranging from Agave Vanilla Cream to Lemon Berry Acai, making the perfect pairing with any bowl offered in the menu.

Bringing the location to Chinatown was a decision Sean and his team made inspired by the versatility of cultures in and surrounding the Chinatown food scene. Neighboring with giants such as Howlin Rays and Majordomo, Okiboru's pioneering cuisine combined with Sean's expertise- is sure to be a hit. Their goal is to take part in this already exploding culinary movement surrounding Chinatown and while conserving the history that built it- help Chinatown evolve into an essential dining destination.

FIND IT HERE:
635 N Broadway
okiboru.com





PALI WINE CO

BRINGING WINE COUNTRY TO DTLA

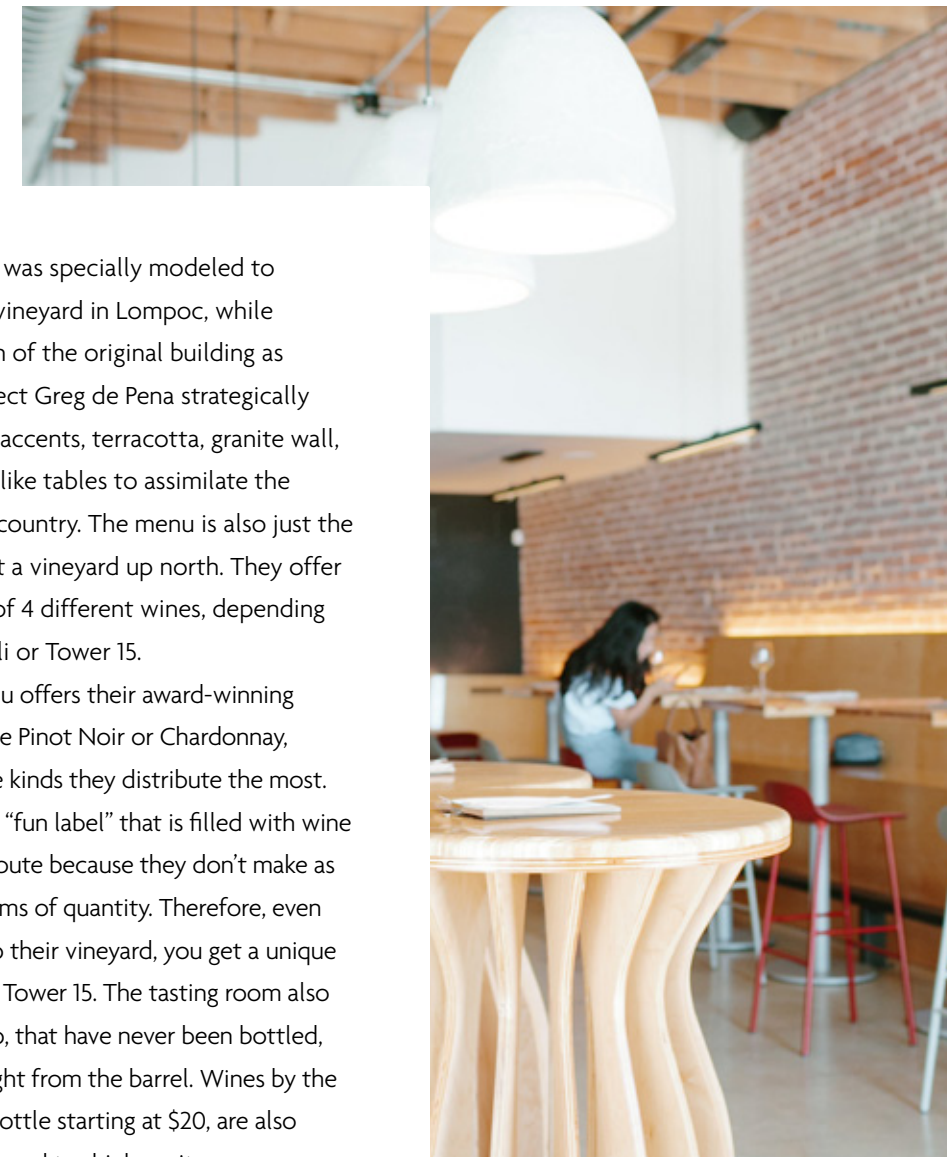
Written By Mariana Ramos
Photographed By Rebekah Lemire

Those who frequent the Art's District are familiar with the pedestrian-filled area around Traction Ave. With much anticipation from locals, the Pali Wine Company finally opened its doors to its 5th tasting room back in June, and it's been a wine flowing river of happiness ever since. Don't confuse it for a wine bar though, this tasting room serves Pali Wines exclusively, and for those who know the quality wine tasting rooms in Lompoc- it's a big deal to have one in DTLA.

If Pali Wine sounds familiar that's probably due to the fact that the distributing branch of their business expands to 38 states, they are in many restaurants all throughout the U.S. but their latest venture, tasting rooms, are becoming a big hit in SoCal and with a passion for hip urban areas, the Arts District was an obvious choice for partners Stacey Rosser and Aaron Walker.

Aaron operates onsite at Lompoc, making 30,000 cases of wine per year for two labels operating under the Pali Wine name (the name inspired by the Pacific Palisades), while Stacey oversees operations for the business and her laser focus on tasting rooms has resulted in bringing the life of wine country right to DTLA's doorstep.

"We are really excited for people to taste our wines. We make all of these with the really great fruit we grow. We give back by keeping our price down, we like to make them accessible. We prefer to keep our wines affordable, and have more people drink it," said Stacey.



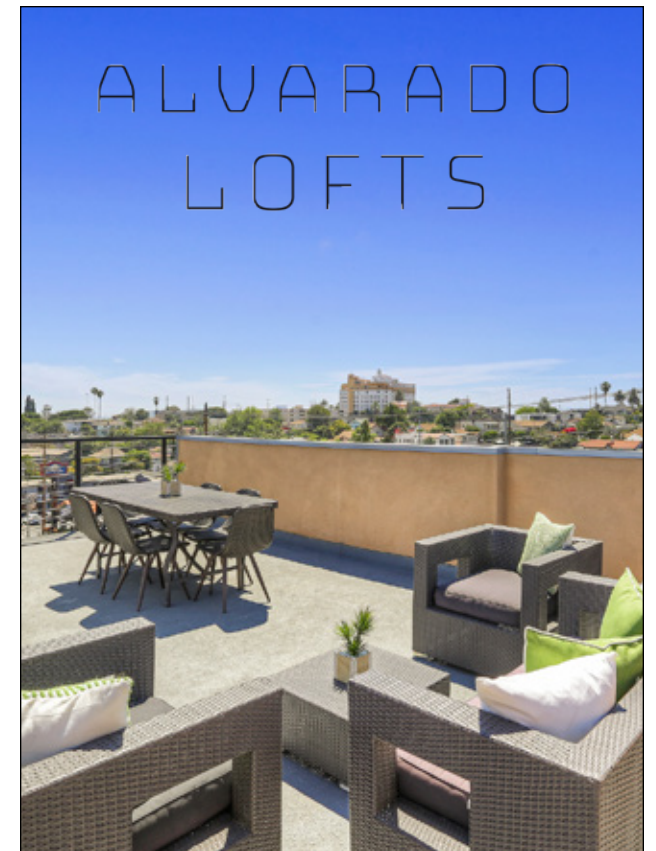
The space itself was specially modeled to represent their vineyard in Lompoc, while keeping as much of the original building as possible. Architect Greg de Pena strategically designed wood accents, terracotta, granite wall, and even barrel like tables to assimilate the feeling of wine country. The menu is also just the kind you'd get at a vineyard up north. They offer \$16 flights, 1 oz of 4 different wines, depending on the label- Pali or Tower 15.

The Pali menu offers their award-winning wines such as the Pinot Noir or Chardonnay, which is also the kinds they distribute the most. Tower 15 is their, "fun label" that is filled with wine they don't distribute because they don't make as much of it in terms of quantity. Therefore, even if you've been to their vineyard, you get a unique experience with Tower 15. The tasting room also has wines on tap, that have never been bottled, they come straight from the barrel. Wines by the glass or by the bottle starting at \$20, are also available for sale and to drink onsite.

Despite being so new to DTLA, Pali knows the food scene is important to locals and so they have teamed up with Porto's Bakery to sell small bites like empanadas, while sipping on some wine. Stacey and her team also know DTLA cares about our own spread out communities, so they have lined up comedy nights, DJ visits, and meet and greets with Aaron to learn all about the world of wine.

All of this is just the beginning for Pali Wine, they have so much more in store, and if the first month or so that they have been open is any indication of the future to come- success is most certainly in the cards.

FIND IT HERE:
811 Traction Ave.
paliwineco.com

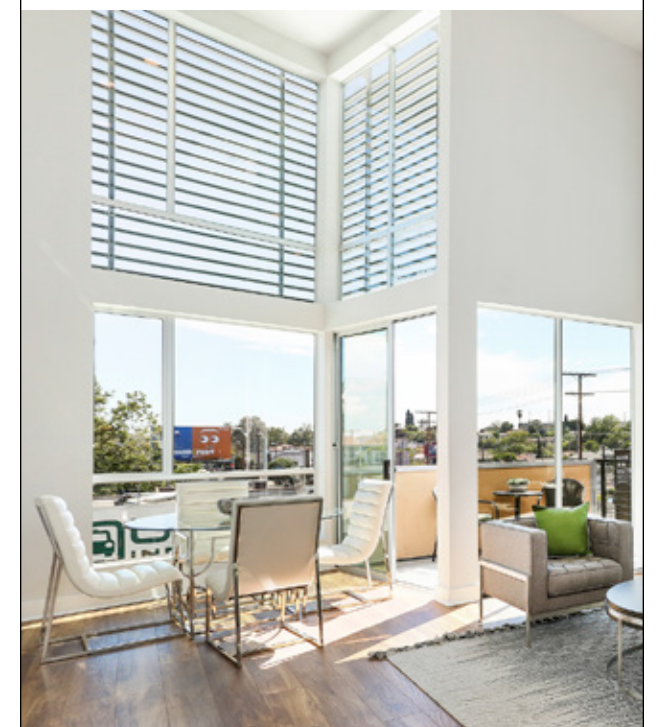


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