

OCT 2018

LA

ISSUE 50

# DOWNTOWNER<sup>®</sup>

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES



PAGE 3

## SIXTH + MILL

A True Southern Italian Pizzeria

### LA WINE

Uncorking Our New Neighbor

PAGE 6

### MAP OF DOWNTOWN

Find your way

PAGE 8

### ARCH THE

Seoul Angeles

PAGE 10





Only 3 Homes Left  
**1511 Lake Shore Ave, Echo Park**  
 3 BED | 2.5 BATH | \$1,210,000+  
 OPEN SAT. & SUN. 2-5P  
 COLLINEECHOPARK.COM | 626.298.9777



**tracydo.com**  
 COMPASS DRE #01350025

LADTR

**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

Writers: Linda Hosmer, Dakota Nate, Travis Platt, Mariana Ramos

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

Faithfully delivered by Paper Pushers

**SUBSCRIBE**

For the latest finds & happenings:

[LADowntowner.com/subscribe](http://LADowntowner.com/subscribe)

Follow us on Twitter & Instagram:

@LADowntowner

Like us on Facebook:

[facebook.com/LADowntowner](https://facebook.com/LADowntowner)

**CONTACT US**

Feedback or just to say hello:

[hello@ladowntowner.com](mailto:hello@ladowntowner.com)

Looking to advertise?

[ads@ladowntowner.com](mailto:ads@ladowntowner.com)

**IN THIS ISSUE**

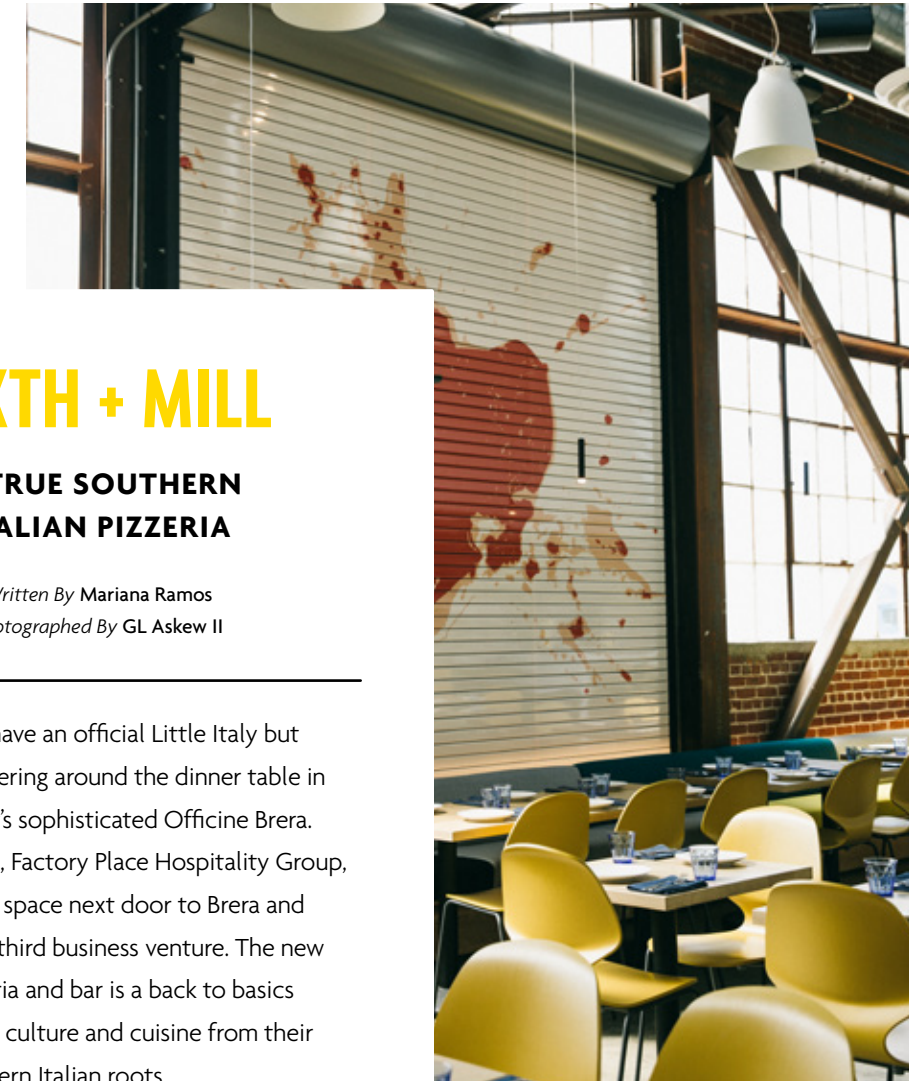
**6 LA WINE**

**8 MAP OF DOWNTOWN**

**10 ARCH THE**

**12 GIZMO'S CEREAL BAR**

**14 EARTH BEAN COFFEE**



**SIXTH + MILL**

**A TRUE SOUTHERN ITALIAN PIZZERIA**

Written By Mariana Ramos

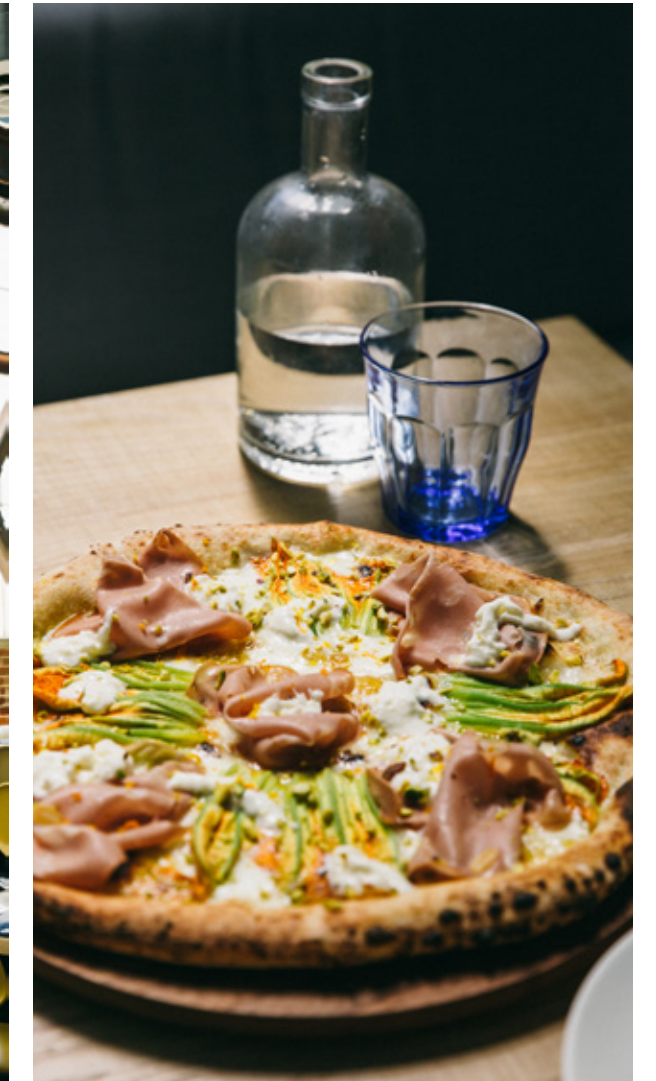
Photographed By GL Askew II

DTLA may not have an official Little Italy but Italians are gathering around the dinner table in the Arts District's sophisticated Officine Brera. That same team, Factory Place Hospitality Group, took the empty space next door to Brera and turned it into a third business venture. The new sixth+mill pizzeria and bar is a back to basics approach at the culture and cuisine from their very own Southern Italian roots.

The vision of sixth+mill came to life from the idea of restaurateur Matteo Ferdinandi, his business partner and culinary director Angelo Auriana, and beverage director/partner Francine Diamond-Ferdinand- all had about inspiring their childhood memories. Pizza being their specialty the menu is well armed with killer plates from pasta to salads, and innovative cocktails.

The space opens up beautifully with natural light and sleek modern space with ample seating, a wide view into the kitchen to witness the beautiful Mario Acunto Neapolitan-style wood-fired oven encased with refractory bricks, cooking away the delicious pizzas. Having a high reputation from their previous work, sixth+mill was bound to be a great hit.

(Continued on Page 4)







The menu, as described by Matteo himself, is an interactive menu that allows the guest to be very creative. It includes meals to share with your family and loved ones and the wine + drinks menu compliment every flavor included in Chef Auriana's delicacies for everyone to enjoy at a moderate price. Matteo explained that he understands the new, "more approachable" and "interactive" dining concept of today's young people, those visiting from or not from LA, but more importantly locals. Sourcing ingredients from all over Italy, the recipes are creative, different, conceptual, but at its core true to the culture.

On the pasta side, two of the dishes offer handmade noodles, but don't miss out on the meatballs, there is no exaggeration when I tell you it's the best meatballs I have ever had. The whole purpose of this restaurant was to amplify Southern Italian cuisine, with the best quality natural ingredients, all the meanwhile simplifying the idea most non-Italians have about Italian fare. They're a proud culture and with reason! The food has the emotional appeal, and attachment, of warm family love served on a plate the chef de cuisine, pours his heart into his food.

Even the staff has a motto on the back of their uniform shirts, "STRAIGHT OUTTA ITALY" that make the whole concept even more fun. Having just recently opened for lunch the place was packed within minutes of its opening hours, plenty of loyal from Officine Brera, but also a lot of young professionals who seemed to be having a great time at their table.

Keeping it simple but impressing, the hospitality group is expanding outside of Los Angeles fairly soon. Riding the wave of success right to the doors of the Venetian Hotel in Las Vegas, Nevada. They're heading west to represent, not only Los Angeles, but true Italian cuisine.

FIND IT HERE:  
1335 E 6th St.  
sixthandmill.com



**DAY OF THE DEAD CELEBRATION**



**FRIDAY, OCTOBER 26  
11AM TO 8PM**

FREE & OPEN TO THE PUBLIC

TASTE COURTYARD & GULP ALEHOUSE

**11AM-8PM  
DAY OF THE DEAD FACE PAINTING  
BY COLOR ME FACE PAINTING**

**11AM-7PM  
HALLOWEEN GLAMOUR EYES  
BY MAC COSMETICS**

**4PM-8PM  
TEQUILA TASTING  
BY GULP ALEHOUSE**

**5PM-8PM  
SPECIAL GUEST DJ SET  
BY KCRW'S RAUL CAMPOS**

**FIGAT7TH** DOWNTOWN LA

@FIGAT7TH | FIGAT7TH.COM

735 S. FIGUEROA ST.  
DOWNTOWN L.A.





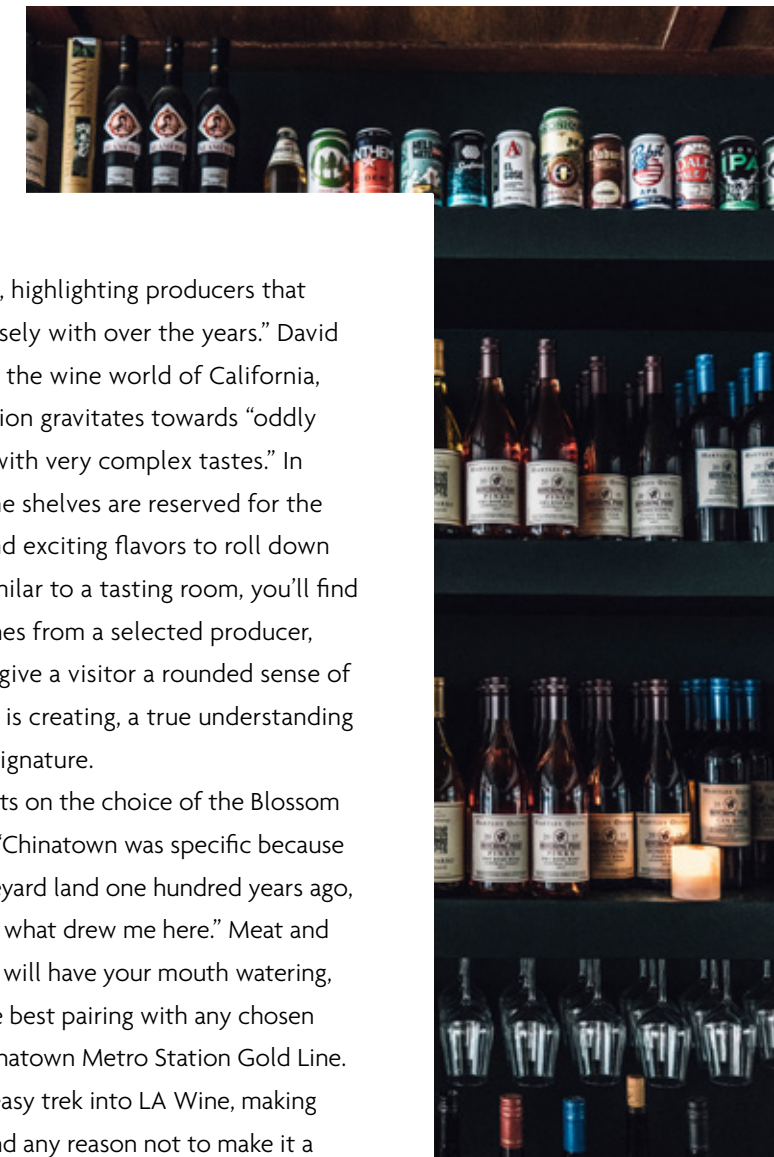
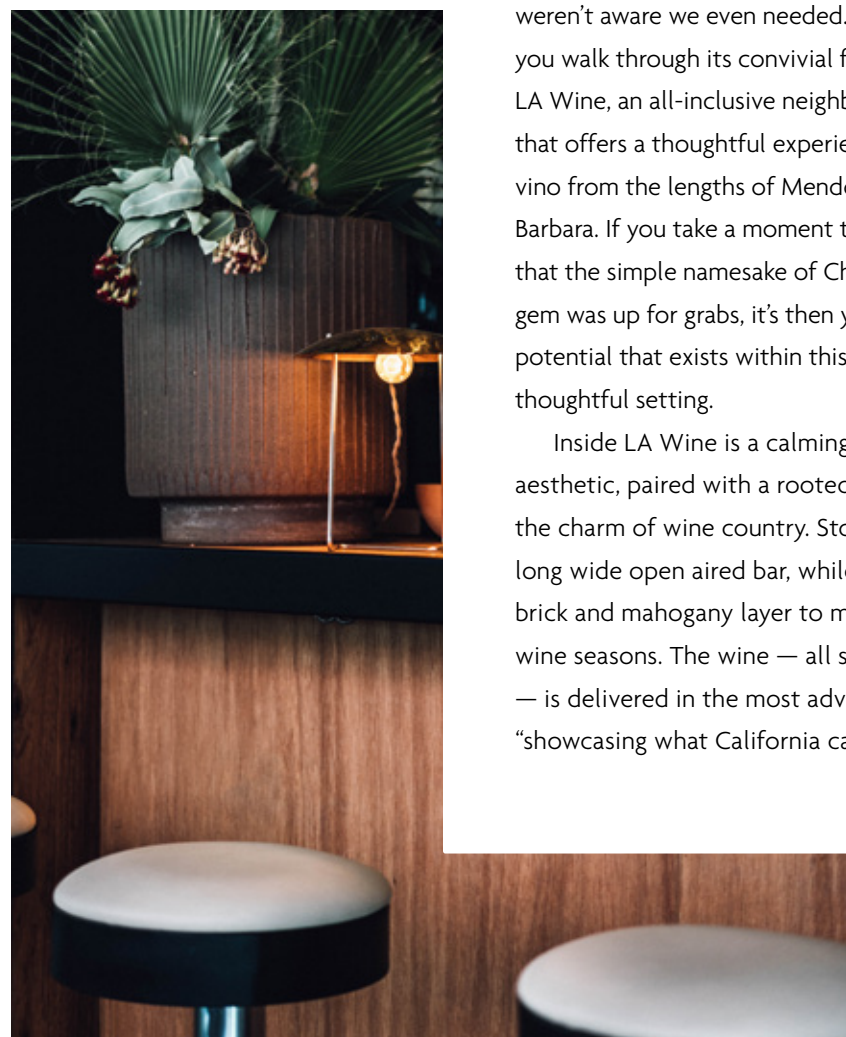
# LA WINE

## UNCORKING OUR NEW NEIGHBOR

*Written By Travis Platt  
Photographed By Robiee Ziegler*

"It's not just now, it's the future." A bold perspective paired with a bold sip of wine. David DeLuca is a thinker, a downtowner who appreciates the delicate process of a community, while fully understanding the Bottle Age of our city. This well-known wine term can be applied to the recent uproar of activity in our metropolis. Consider our infrastructure the bottle of our downtown society, while growth, maturity, and age are leading us towards a gallant future of endless possibilities. David sees the potential, delivering a simple concept that you probably weren't aware we even needed. That is, until you walk through its convivial front door. This is LA Wine, an all-inclusive neighborhood abode that offers a thoughtful experience of valued vino from the lengths of Mendocino to Santa Barbara. If you take a moment to understand that the simple namesake of Chinatown's newest gem was up for grabs, it's then you'll uncork the potential that exists within this intimate and thoughtful setting.

Inside LA Wine is a calming and minimalist aesthetic, paired with a rooted design reflecting the charm of wine country. Stools surround a long wide open aired bar, while subtle colors of brick and mahogany layer to mimic late summer wine seasons. The wine — all selected by David — is delivered in the most adventurous form "showcasing what California can do, very



farmer focused, highlighting producers that I've worked closely with over the years." David originates from the wine world of California, and his new vision gravitates towards "oddly rooted wines, with very complex tastes." In other words, the shelves are reserved for the most unique and exciting flavors to roll down your throat. Similar to a tasting room, you'll find up to three wines from a selected producer, aiming to fully give a visitor a rounded sense of what that label is creating, a true understanding of the makers signature.

David reflects on the choice of the Blossom Plaza location. "Chinatown was specific because this was all vineyard land one hundred years ago, that's initially is what drew me here." Meat and Cheese baskets will have your mouth watering, but perhaps the best pairing with any chosen glass is The Chinatown Metro Station Gold Line. The stop is an easy trek into LA Wine, making it difficult to find any reason not to make it a weekly tradition to show face.

Amidst the blinking neon and bonsai trees, LA Wine feels like a safe house from the daily city hustle, a bar to let the mind blissfully wander in any direction it so chooses. The house label is in the final stages and set to make its debut soon. The name? You guessed it — LA Wine. This brings us a full circle of the simplicity of this entire idea and operation. David, with his smooth and intelligent delivery, grins while gazing into his glass, "It's kind of what started this whole thing, the fact that no one had trademarked the name. It's weird it took Downtown this long." Well, we were waiting for you David, and the future is now.

**FIND IT HERE:**  
900 N Broadway #1070  
lawineforever.com





# DRINK

**A** **LA WINE**  
900 N Broadway #1070  
lawineforever.com

**B** **EARTH BEAN COFFEE**  
1040 S Los Angeles St.  
earthbeancoffee.com

# EAT

**C** **SIXTH + MILL**  
1335 E 6th St.  
sixthandmill.com

**D** **GIZMO'S CREAL BAR**  
215 W 6th St. #109  
gizmoscereal.com

# MOVE

**E** **ARCH THE**  
711 Mateo St.  
archthe.com

**CITY STREETS**

---

**FREEWAYS**

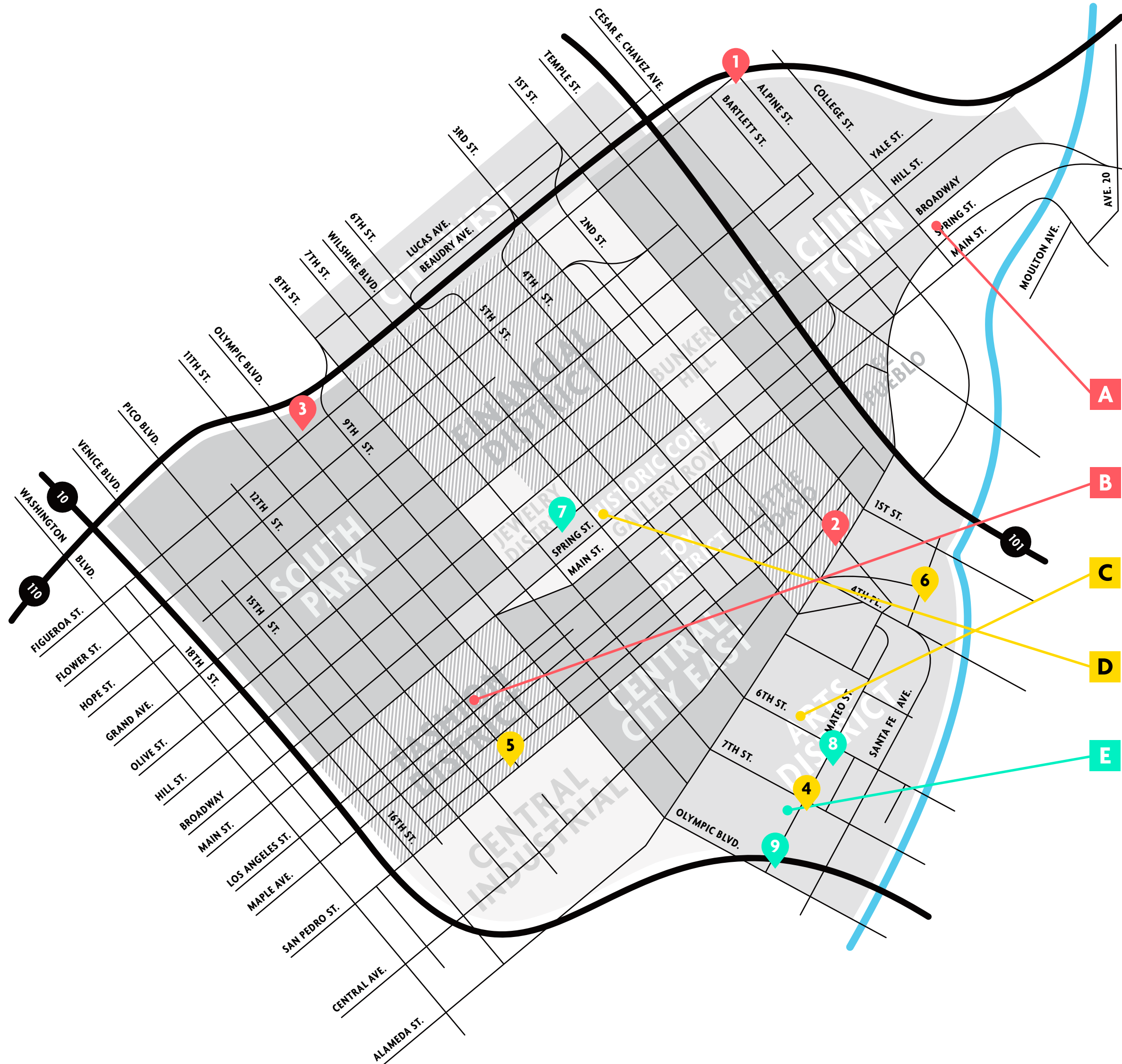
---

**LA RIVER**

---

**M METRO RAIL STATIONS**

\*MAP SIMPLIFIED & NOT TO SCALE



# DOWNTOWN FAVORITES

**1** **SPLA COFFEE**  
714 N Figueroa St. — splacoffee.com  
You know the drill: A gorgeous new coffee shop opens downtown in an area so hip you didn't even know it existed. SPLA brings Brazilian-style coffee and small bites to the too-cool-for-school Kim Sing Theatre building in Chinatown. If you don't know, now you know.

**2** **THE MERMAID**  
428 E 2nd St. — themermaidla.com  
The Mermaid features a shelf of bottles from female-run distilleries and has a great nautical theme (naturally). You never knew you needed a mermaid-themed bar in your life, but now how can you imagine life without one?

**3** **RICK'S**  
939 S Figueroa St. — ricksdtla.com  
The Hotel Figueroa is an absolute gem, and this two-story watering hole behind their pool is utterly gorgeous. Sip a tropical drink and watch LA's in-crowd watch you back.

**4** **GUERRILLA TACOS**  
2000 E 7th St. — guerrillatacos.com  
The Arts District is now blessed with the brick-and-mortar location of this beloved LA staple. The late, great Jonathan Gold, who named Guerrilla one of the 101 best restaurants in Los Angeles, is even honored with his own booth.

**5** **SUPERFINE PIZZA**  
1101 S San Pedro St. Unit F — superfinepizza.com  
City Market South, where Steve Sampson's high end and glorious Rossoblu already lives, just got a little nicer as Chef Sampson has now opened Superfine Pizza. Lunchtime hours only currently, but the promise of future late night pizza runs will make this place an after-cocktail must.

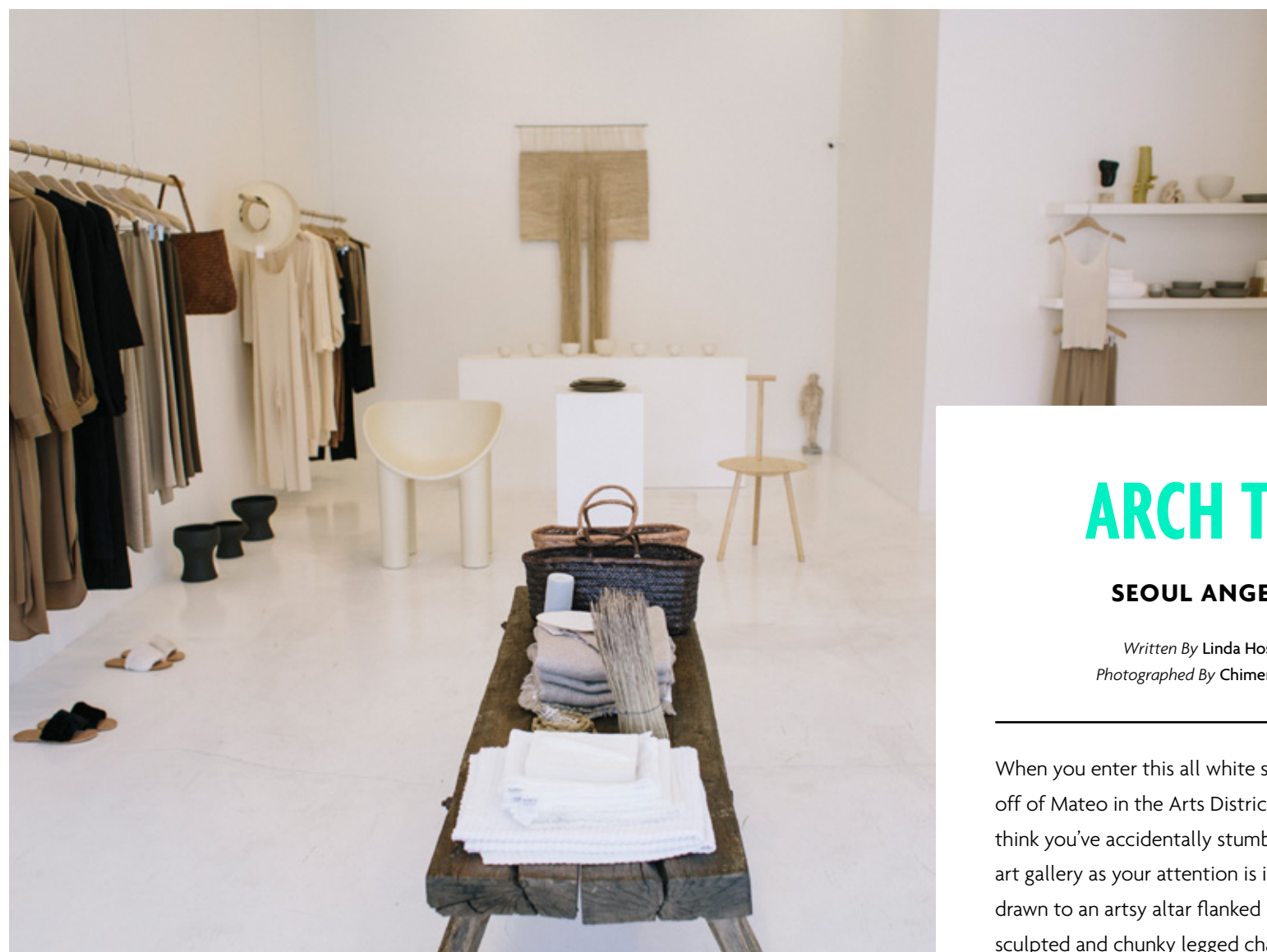
**6** **CAFE GRATITUDE**  
300 S Santa Fe Ave. — cafegratitude.com  
Jokes abound at the restaurant that comes with a daily mantra and where you order by expressing a self-affirmation, but you seriously cannot go wrong with anything on the menu, and if you have an out of town guest looking for the real-life "Californians" sketch this is where you take 'em.

**7** **PALACE THEATRE**  
630 S Broadway — palacedowntown.com  
'Tis the season for pumpkin spiced lattes and all things spooky. Don your best red leather jacket and take a date to a horror movie. The Palace served as the exterior of the theater from Michael Jackson's "Thriller" music video... and how am I learning that just now!?

**8** **TWO BIT CIRCUS**  
634 Mateo St. — twobitcircus.com  
DTLA gets a mini-amusement park, courtesy of the mad carnies from Two Bit Circus. Two Bit Circus is known for straddling the fine line between technology and juggling flaming chainsaws, and opening their theme-park-cum-bar-cum-VR-lounge is an incredible get for the Arts District.

**9** **HOMEBOY INDUSTRIES**  
130 W Bruno St. — homeboyindustries.org  
Homeboy Industries provides hope, training, and support to formerly gang-involved and previously incarcerated men and women allowing them to redirect their lives and become contributing members of our community. Volunteer your time, purchase their products (their tortilla chips are on point), and support any of their growing businesses.





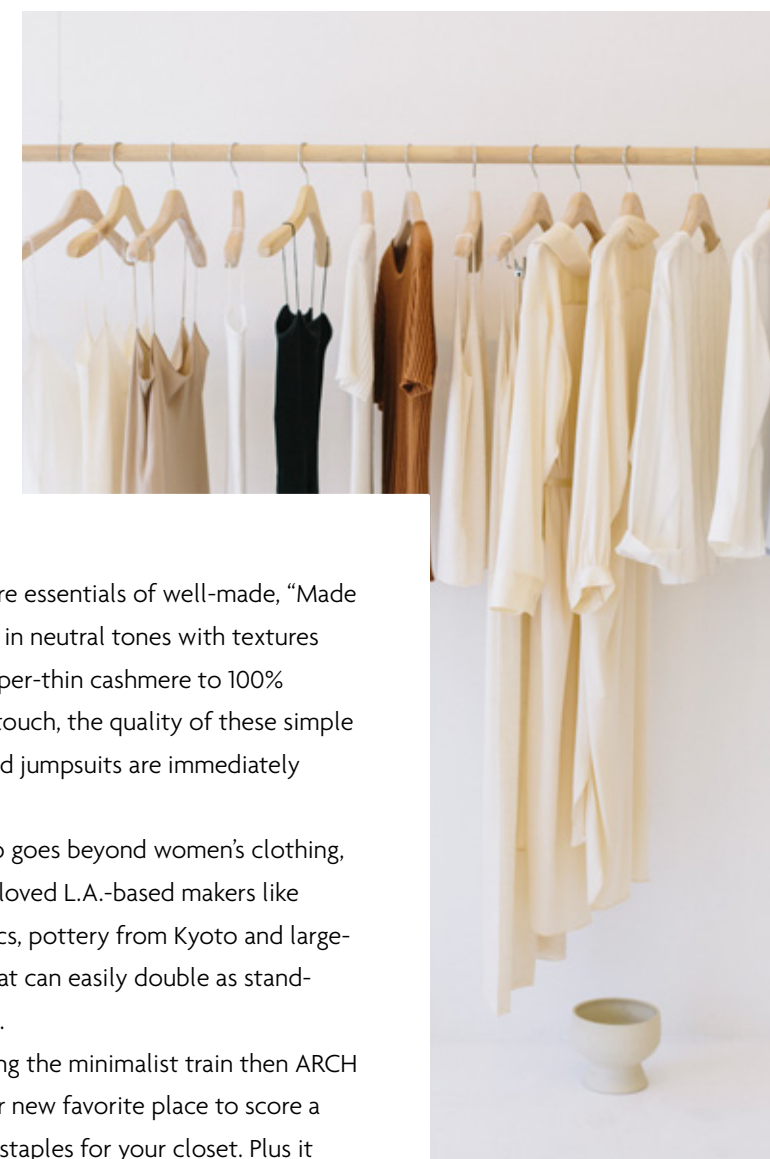
## ARCH THE

### SEOUL ANGELES

Written By Linda Hosmer  
Photographed By Chimera Singer

When you enter this all white shop tucked away off of Mateo in the Arts District, you might think you've accidentally stumbled upon a new art gallery as your attention is immediately drawn to an artsy altar flanked by a beautifully sculpted and chunky legged chair by popular London furniture designer Faye Toogood. But after noticing the delicately hung clothing and perfectly placed Korean tableware, you'll know this is an actual shop living its best minimal life.

This is ARCH THE, a clothing and lifestyle label by Korean designer Joo Eunsil. Joo is aiming to inject the aesthetic of Korean fashion into DTLA with a calm and collected shop. "ARCH THE pursues comfortable yet exquisite quality with concise silhouette and pragmatic detail," according to Joo's site. The bare shop helps to

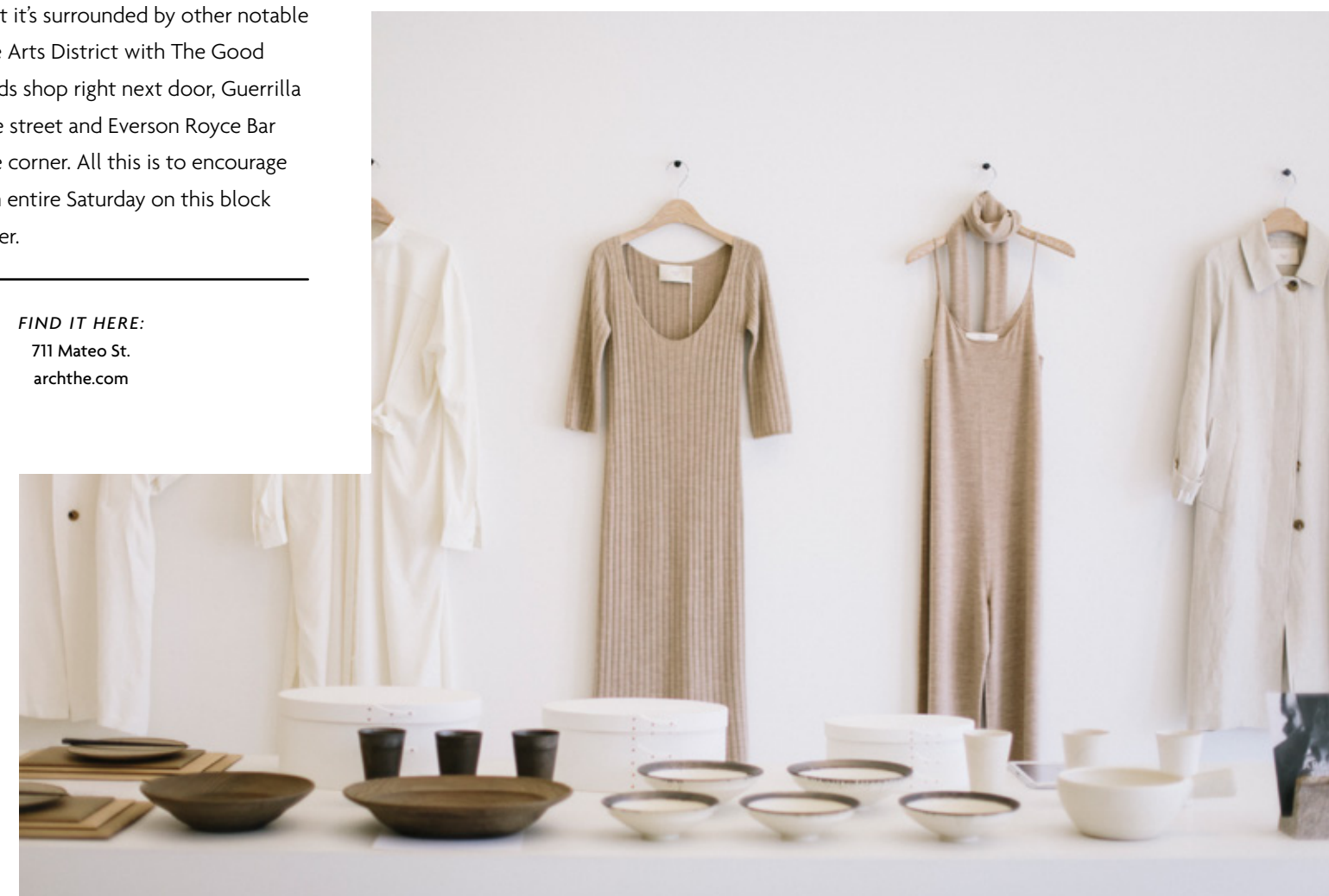


highlight the bare essentials of well-made, "Made in Korea" pieces in neutral tones with textures ranging from paper-thin cashmere to 100% cotton. At first touch, the quality of these simple dresses, tees, and jumpsuits are immediately recognizable.

But the shop goes beyond women's clothing, you'll also spot loved L.A.-based makers like Humble Ceramics, pottery from Kyoto and large-scale baskets that can easily double as stand-alone art pieces.

If you're riding the minimalist train then ARCH THE will be your new favorite place to score a beloved row of staples for your closet. Plus it doesn't hurt that it's surrounded by other notable neighbors in the Arts District with The Good Liver home goods shop right next door, Guerrilla Tacos across the street and Everson Royce Bar right around the corner. All this is to encourage you to spend an entire Saturday on this block and thank us later.

**FIND IT HERE:**  
711 Mateo St.  
[archthe.com](http://archthe.com)







## GIZMO'S CEREAL BAR

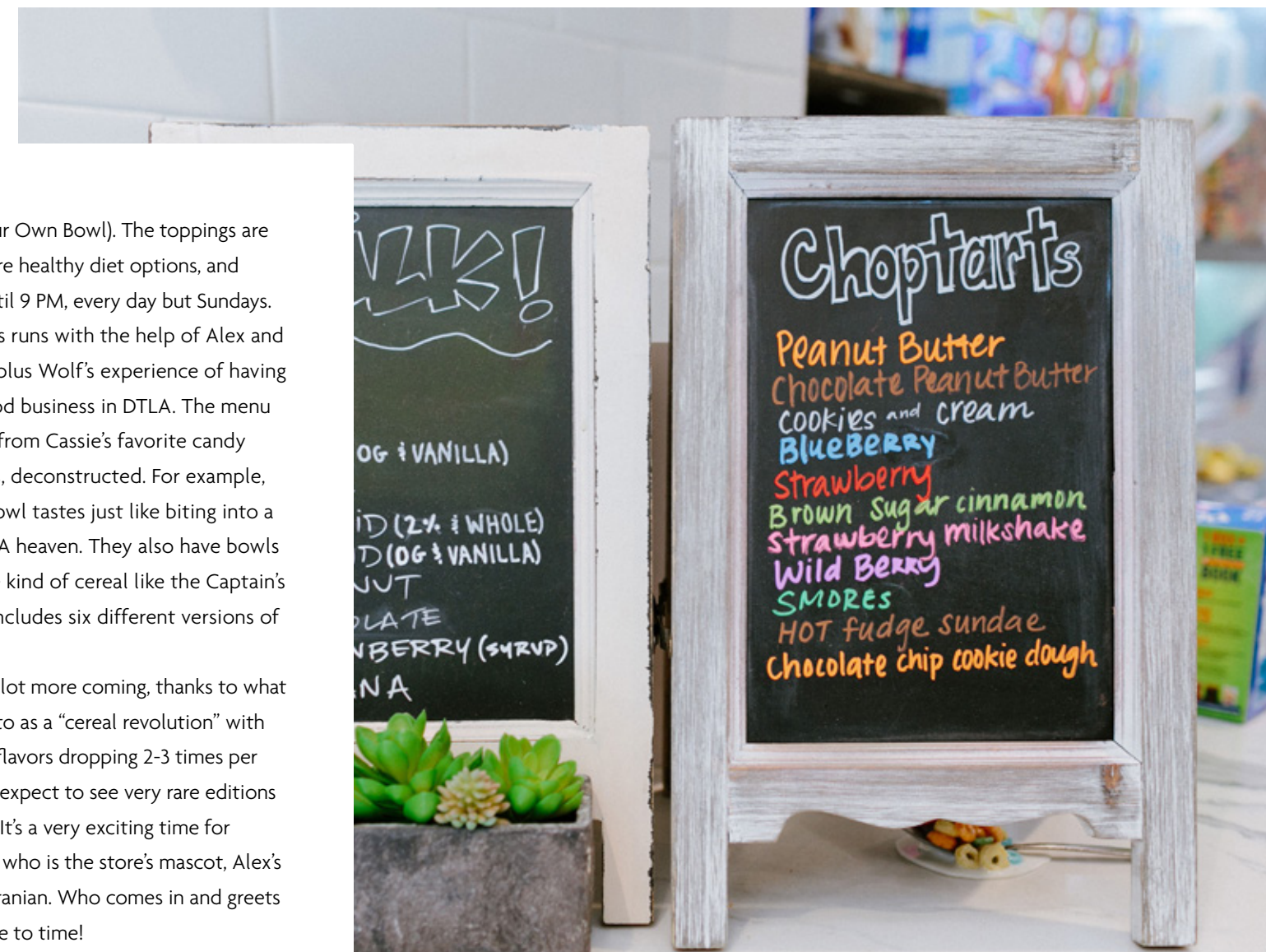
SERVING UP NOSTALGIA  
IN A BOWL

Written By Mariana Ramos  
Photographed By Rebekah Lemire

As DTLA development brings more residents to where this great city once began, the neighborhood is becoming, well, more neighborly. Downtown is no longer for working people who commute- it's for families, it's for locals, it's for the young and mature, it's for kids and pets, it's for everyone. That means more family-oriented activities and businesses, one that's caught the hearts of locals is Gizmo's Cereal Bar.

Remember a simpler time full of Saturday morning cartoons and grabbing breakfast to eat in front of the TV? You probably made a bowl of cereal, and it was the best of times. In a way that's what Gizmo's is serving up- nostalgia, our childhood memories, and the flavors of a worry-free life, in a bowl. You can even call some of their homemade bowls "deconstructed desserts." Take for example their latest seasonal bowl inspired by pumpkin pie, whipped cream included.

Gizmo's is ready for more, they're installing video game systems soon for game nights and prizes, all ages welcome, kids encouraged, since they truly seem to be the biggest fans. Sitting next to Mom and Dad at a "bar" eating cereal watching morning cartoons- you can feel the nostalgia in the air. The options are to get a pre-made bowl by the experts owner Alex Casado, Cassie Harris, and Ward AKA "Wolf", or you can



BYOB (Build Your Own Bowl). The toppings are endless, there are healthy diet options, and they're open until 9 PM, every day but Sundays.

The business runs with the help of Alex and Cassie's family, plus Wolf's experience of having a successful food business in DTLA. The menu creation stems from Cassie's favorite candy bars or desserts, deconstructed. For example, the Campfire bowl tastes just like biting into a S'mores bar, AKA heaven. They also have bowls in honor of one kind of cereal like the Captain's Bowl - which includes six different versions of Cap'n Crunch.

They have a lot more coming, thanks to what Cassie referred to as a "cereal revolution" with new boxes and flavors dropping 2-3 times per month but also expect to see very rare editions from the 1990s. It's a very exciting time for Gizmo's indeed, who is the store's mascot, Alex's very own Pomeranian. Who comes in and greets guests from time to time!

Gizmo's isn't just the breakfast from our earlier years, Gizmo's can be lunch, a midday snack, breakfast for dinner, and they deliver on most platforms so if you truly don't feel like leaving your couch and you found some Rocko's Modern Life you can quite literally recreate your Saturday mornings. Plus, it's incredibly unique to the area, and their bowls are truly a delicacy. Want some coffee with that? Gizmo's has local coffee brew Mad Lab ready for you, matcha and chai are also available.

The next time you treat yourself to a bowl at Gizmo's, phone goes on airplane mode, grab a seat, play some Connect Four, and just ride down memory lane without leaving DTLA.

FIND IT HERE:  
215 W 6th St. #109  
gizmoscereal.com







# EARTH BEAN COFFEE

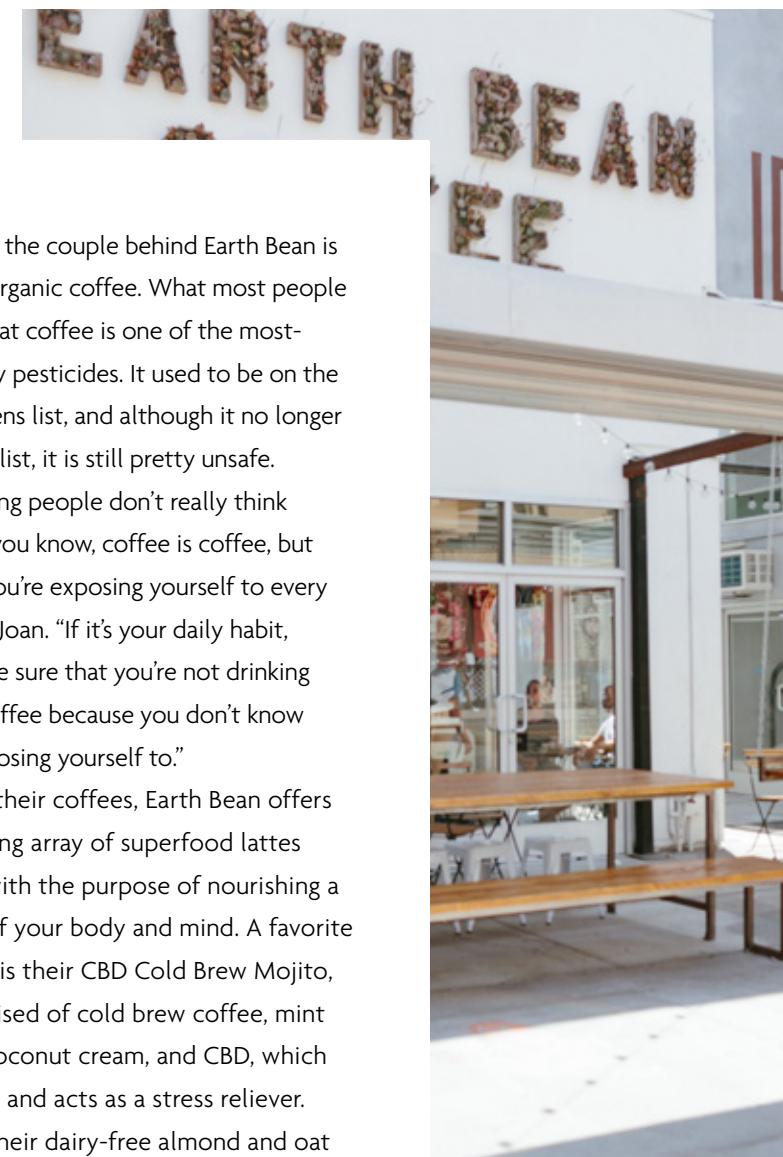
## BEANS OF WELL-BEING

Written By Dakota Nate  
 Photographed By Rebekah Lemire

Let's be honest here, a world without coffee would be somewhat of a disaster. Living in such a competitive and demanding age, we are all doing our best to thrive at the proper pace. It's not always easy to perform all of our daily tasks while taking life's curveballs in stride. This is where we must thank our ancestors for the curation of coffee. Loved internationally for centuries and enjoyed by nearly every age group, 400 million cups of coffee are consumed per day in the US, which is equivalent to 146 billion cups of coffee consumed per year. The only problem that most of us probably don't ever even think about is: Do you know if your coffee is entirely safe?

For Joan and David Leclerc, the owners of Earth Bean Coffee, coffee has always been something they've shared a passion for, in addition to a shared desire to promote a better tomorrow for our planet. Opening just two months ago in the heart of the Fashion District, located just mere blocks from Santee Alley, a coffee shop of this style is exactly what the neighborhood was missing. Serving only organic products served in plant-based cups and dishware, the need to purge yourself of any product that could be harming you or the planet may be strong with you after your visit.

"With coffee, there's a lot of waste," says Joan. "There are a lot of to-go cups, lids, straws, and also just food that ends up in landfills. There are also tons of coffee grinds that end up in landfills, so we actually compost everything."



Needless to say, the couple behind Earth Bean is all about their organic coffee. What most people don't know is that coffee is one of the most-sprayed crops by pesticides. It used to be on the FDA's Dirty Dozens list, and although it no longer remains on said list, it is still pretty unsafe.

"It's something people don't really think about because you know, coffee is coffee, but it's something you're exposing yourself to every single day," says Joan. "If it's your daily habit, you should make sure that you're not drinking conventional coffee because you don't know what you're exposing yourself to."

Aside from their coffees, Earth Bean offers a mouth-watering array of superfood lattes and tonics all with the purpose of nourishing a different part of your body and mind. A favorite among patrons is their CBD Cold Brew Mojito, which is comprised of cold brew coffee, mint leaves, agave, coconut cream, and CBD, which reduces anxiety and acts as a stress reliever. Extras such as their dairy-free almond and oat "mylks" are made in-house daily, and you can add CBD to practically anything for only \$3. Earth Bean also offers a selection of toasts and bagels, a variety of oats with chia, fresh fruit, and granola, and a few drool-worthy treats such as their vegan fudge.

Another way that Earth Bean gives back is through collaborating with One Tree Planted, an organization that restores parts in need around the world by planting trees indigenous to each area. Basically, \$1 equals one tree from each bag of Earth Bean Coffee sold. Open Monday-Saturday from 8AM to 5PM, allow Earth Bean provide your morning or mid-afternoon pick me up with a little bit of caffeine-induced R&R.

**FIND IT HERE:**  
 1040 S Los Angeles St.  
 earthbeancoffee.com







PERLA  
ON BROADWAY

# MODERN MAKES ITS BROADWAY DEBUT

Welcome to the next generation of Broadway living. The first new condominium tower to grace this famed street since the turn of the century, Perla is set to bring a stylish mix of modern design, curated amenities and classic character to historic Downtown L.A. High-rise residences born of yesterday's heritage but interpreted for today's lifestyle.

**NOW SELLING FROM THE MID \$400s**

**[PERLACONDOMINIUMS.COM](http://PERLACONDOMINIUMS.COM)**

**SALES CENTER** Open Mon.-Sat. 11am-6pm / Sun. 12-5pm  
359 S. Broadway Los Angeles, CA 90013 PH 213.568.6677

Studio, 1 & 2 bedrooms  
Contemporary interior appointments  
Over 44,000 sq. ft. of indoor/outdoor amenities  
Lobby and resident lounges  
Fitness and yoga/exercise studios  
Garden, pool and rooftop terraces  
Pet spa and dog run

The information provided is intended for informational purposes only. This is not an offer to sell real property or a solicitation of an offer to buy in states or any other jurisdictions where prior registration or other advance qualification of real property is required. Though the information is believed to be reliable, it is presented subject to errors, omissions, changes or withdrawal without notice. The developer reserves the right to make modifications in materials, specifications, floorplans, designs, pricing, scheduling and delivery of homes without prior notice. Brokers must accompany their client(s) and register them on their first visit to the Sales Center in order to be eligible for a broker commission. This is not a loan commitment, nor is it a guarantee of any kind. Exclusive Sales & Marketing by Perla Sales, Inc. DRE License No. 02071507