

DEC 2018

LA

ISSUE 52

DOWNTOWNER[®]

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

PAGE 4

DOVER STREET MARKET

Close Encounters of the Preferred Kind



HERE & NOW

LA's Next Great Neighborhood Bar

PAGE 6

MAP OF DOWNTOWN

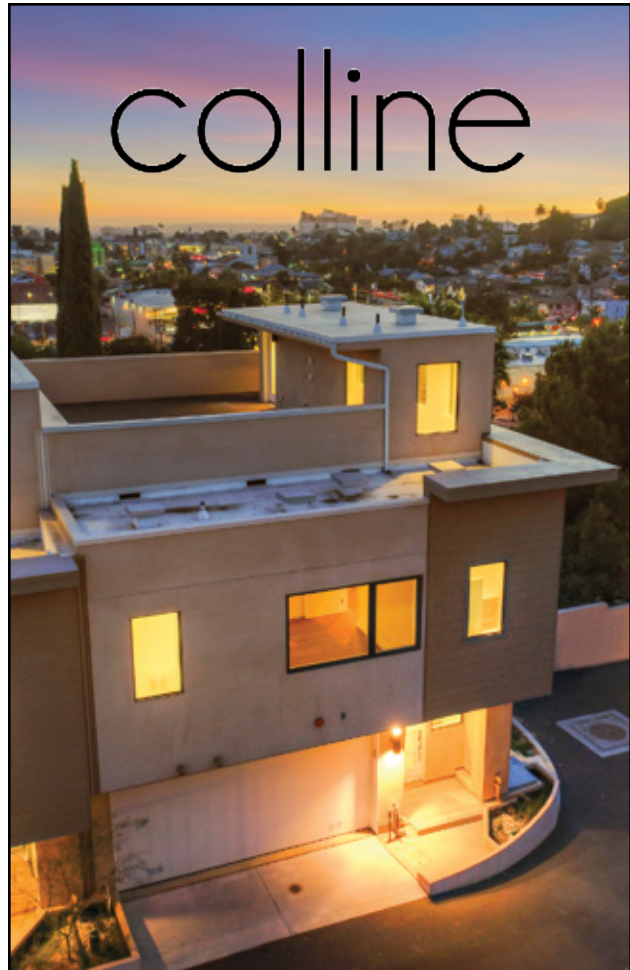
Find your way

PAGE 8

CASELL'S HAMBURGERS

Bringing a Classic to DTLA

PAGE 10



Only 3 Homes Left
1515 Lake Shore Ave, Echo Park
 3 BED | 2.5 BATH | \$1,199,000+
 OPEN SUNDAYS 1-4P
 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: Janica de Guzman, Abel Horwitz, Dakota Nate, Travis Platt, Mariana Ramos

Photographers: GL Askew II, Rebekah Lemire, Robiee Ziegler

Faithfully delivered by Paper Pushers

SUBSCRIBE

For the latest finds & happenings:

LADowntowner.com/subscribe

Follow us on Twitter & Instagram:

[@LADowntowner](https://twitter.com/LADowntowner)

Like us on Facebook:

facebook.com/LADowntowner

CONTACT US

Feedback or just to say hello:

hello@ladowntowner.com

Looking to advertise?

ads@ladowntowner.com

IN THIS ISSUE

4 **DOVER STREET MARKET**

6 **HERE & NOW**

8 **MAP OF DOWNTOWN**

10 **CASELL'S HAMBURGERS**

12 **FREE PLAY**

14 **KARAYAMA**



**HOLIDAY
 ONE
 STOP**

FIGAT7TH

THE INTERSECTION OF LIFE X STYLE

@FIGAT7TH DOWNTOWN LA FIGAT7TH.COM



DOVER STREET MARKET

CLOSE ENCOUNTERS OF THE PREFERRED KIND

Written By Travis Platt
Photographed By Robiee Ziegler

A few rules to live by: Be fearless, be brave, be bold. Style is a way to present these rules visually without saying a word. Style is concrete and timeless, fashion is movement in which allows your body to work as a living canvas—fashion is art. It's logic why the defiant Dover Street Market has chosen the Art's District DTLA as its sixth location worldwide, aiming to connect to downtown minds who share an aptitude for virtuosity. DSMLA has landed and invites any wandering consciousness to enter its living diorama of beautiful chaos combined with chic, alternative, and fierce synergistic energy, headlined by the works of fearless designers, artists, and creatives. It's the imaginative dimension we've been waiting to arrive in the Arts District.

The single-level experience feels like you have boarded a spaceship from a far away galactic universe of inventive expression. The retail space — all 15,000 sq ft. of it — consists of two adjoined concrete buildings accessible by two entrances. Here, visitors walk through the mind of creative designer Rei Kawakubo, and his intended vision for Dover's environment. Two massive trans-lateral huts pierce the dividing wall between the two buildings with a collage of colors and textures guided by sharp metallic sheets. Creamy handmade ceramic tile echo light that makes the space feel infinite and elucidates in-store installations from Comme des Garçons, CDG SHIRT x Basquiat, Noah (first retail space in LA), Maison Margiela,

Marine Serre (first shop-in-shop in the world) Ambush, Ashley Williams and Christopher Nemeth, and so many more.



Beyond the threads are well-thought jewelry collections from Alice Cicolini, Charlotte Chesnais, and Cody Sanderson, as well as sneaker sections, accessories, a 'Welcome to LA' theme, and various limited collections of different colors and natures.

Amidst the labels and brands are the works of six artists, Warren Muller, Lyn Dillin, Bjorn Dahlem, Yuichi Higashionna, Gary Card, and Stuart Haygarth whose detailed chandeliers feel as if they are floating through the infinite air. The inspirational art even captures the senses of sound and taste. All audio is curated by DSM's global sound director, Calx Vive and you can enjoy it in Dover's 40-seat Rose Bakery, with both an indoor and outdoor space. It will serve seasonal fare comprised of the best produce offered locally with a menu that transforms each day.

Every aspect of DSMLA is so remarkably composed it feels unworldly and extraterrestrial, and any contact to the space indeed enhances the consciousness. Store director Ben Freeman unpacks the importance of why the retail space chose DTLA as its new hive, "I think it's incredibly important, we've been watching the development of Downtown. We have always opened other stores off the beaten track, we knew this would be the perfect place to open, and the response has been fantastic."

Ben is determined for DSMLA to stay with you, "We hope visitors leave with an incredible memory. It's not just the installations and the brands we carry, It's also the staff that works here that has a passion and love for what fashion is, we want it to be personal."

When one imagines a modern-day Downtowner, the rules to be fearless, be brave, to be bold, easily serves as our mantra. Perhaps within its infinite universe of fashion and art, DTLA was the distant world that Dover Street Market was searching so vigorously for — never intending to be visitors, they have arrived.

"Don't be like the rest of them darling." — Coco Chanel

FIND IT HERE:
608 Imperial St.
doverstreetmarket.com





HERE & NOW

LA'S NEXT GREAT NEIGHBORHOOD BAR

Written By Abel Horwitz
Photographed By GL Askew II

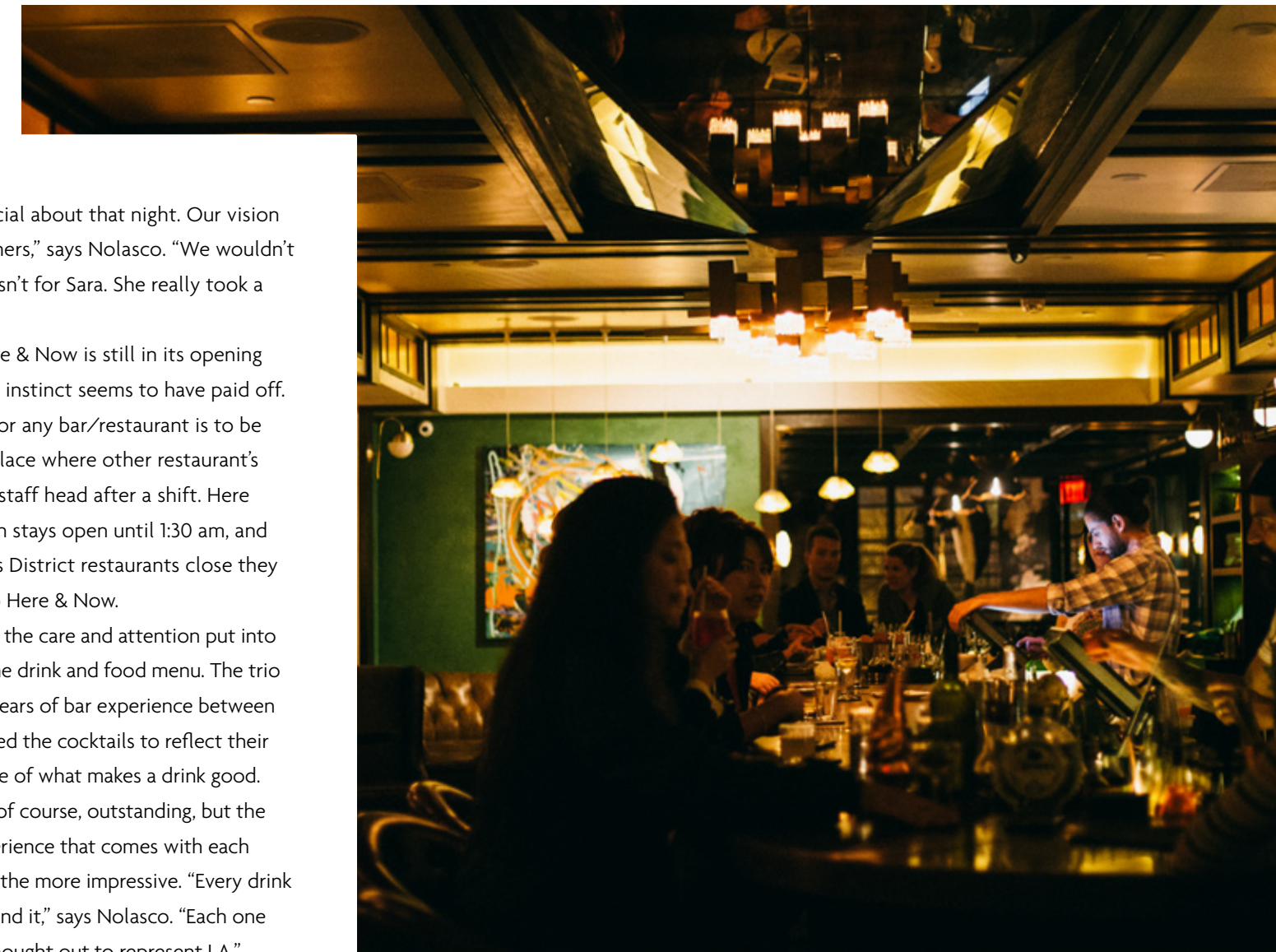
"Our ultimate goal is that if someone chooses to sit at our bar they should be made to feel welcomed," explains Here & Now's co-owner Othón Nolasco, summing up the core ethos that permeates the new bar and restaurant located at the south end of the Arts District's One Santa Fe building.

Here & Now is a labor of love. It is a place that has been meticulously crafted by three friends who take hospitality seriously, and a patron who saw potential in what these three had to offer.

Nolasco, along with Damien Diaz and Aaron Melendrez, were a trio of bartenders who helped make Everson Royce Bar on 7th street one of the most highly decorated bars in America, earning rave reviews from the likes of Time Out LA and Esquire.

"We were receiving a lot of accolades [for E.R.B.]," says Diaz, "and we asked each other, 'Why don't we do it for ourselves?'" So the trio reached out Sara Meade, who had recently shut the doors of Westbound, a bar that had been warmly received but was closing after only a few years in operation. "She was three years too early," says Nolasco. "The neighborhood hadn't caught up to her yet."

Meade had received numerous offers for her space and her liquor license but decided to take a chance on the bartenders. "She could have easily sold and walked away, but we asked her if we could meet for dinner, and there was just



something special about that night. Our vision matched with hers," says Nolasco. "We wouldn't be here if it wasn't for Sara. She really took a chance on us."

Though Here & Now is still in its opening weeks, Meade's instinct seems to have paid off. A major coup for any bar/restaurant is to be known as the place where other restaurant's cooks and waitstaff head after a shift. Here & Now's kitchen stays open until 1:30 am, and after other Arts District restaurants close they migrate over to Here & Now.

You can see the care and attention put into the details in the drink and food menu. The trio has dozens of years of bar experience between them and wanted the cocktails to reflect their deep knowledge of what makes a drink good. The drinks are, of course, outstanding, but the depth and experience that comes with each makes them all the more impressive. "Every drink has a story behind it," says Nolasco. "Each one was carefully thought out to represent LA."

When it comes to food they refer to Chef Geo Delgado, who oversees the excellent menu, crafting divine dishes such as the Here & Now Burger, Roasted Carrots & Shishitos and the Mushroom & Polenta plate.

"I knew that I wouldn't be happy unless Chef Delgado was with us," says Oton.

"This is a place where people can feel like they can come and interact with us," says Delgado. "There are no egos. That's the main reason why I came here. Having that great atmosphere really makes everything better."

Here & Now is a bar and restaurant for today's LA. It is modern with a classic sensibility and is welcome to all that walk through its doors.

FIND IT HERE:
300 S Santa Fe Ave.
hereandnowdtdla.com



DRINK

A **HERE & NOW**
300 S Santa Fe Ave.
hereandnowdla.com

B **FREE PLAY**
3939 S Figueroa St.
freeplaydla.com

EAT

C **CASSELL'S HAMBURGERS**
421 W 8th St.
cassellshamburgers.com

D **KARAYAMA**
136 S Central Ave.
(213) 265-7358

MOVE

E **DOVER STREET MARKET**
608 Imperial St.
doverstreetmarket.com

CITY STREETS

FREEWAYS

LA RIVER

M METRO RAIL STATIONS

*MAP SIMPLIFIED & NOT TO SCALE



DOWNTOWN FAVORITES

- 1 GREENBAR DISTILLERY**
2459 East 8th St. — greenbardistillery.com
Since 2004 Greenbar Distillery has produced a wide range of top quality organic spirits out of its DTLA warehouse. Check their website for information on the craft cocktail classes they host, or sign up for their Saturday tours.
- 2 TREEHOUSE ROOFTOP**
686 N Spring St. — treehouserooftop.com
This hot nightclub in Chinatown is always down to party. Put on your highest heels, gather your squad and get lit.
- 3 GALLERY BAR**
506 S Grand Ave. — millenniumhotels.com
The Millennium Biltmore hotel is absolutely gorgeous, and it has maintained DTLA cool for just about 100 years. Pop on in for a cocktail at one of LA's most beautiful bars. It's easy to overlook jewels like this in favor of the new and exciting, but credit the Millennium Biltmore for holding its own through the boom and bust of our beloved neighborhood.
- 4 BAD SON TACOS**
333 S Alameda St. Suite 100E — badsontacos.com
Located inside of the Little Tokyo Market grocery store, Bad Son serves delicious Korean/Mexican fusion tacos on thick, handmade tortillas. The reviews are solid and their social media game is pretty hilarious: check out the 'gram where the owner get the words "BAD SON" tattooed onto his knuckles.
- 5 VITO'S PIZZA**
124 W 4th St. — vito.pizza
Vitos, one of LA's best pizzerias, has a new location hidden in an alley on 4th street, next to Bar Ama. Take a photo of yourself in a Teenage Mutant Ninja Turtles costume chowing down on a slice and send it over to @ladowntown. No promises we'll publish it, but you'll get major cool points.
- 6 EL PARIAN**
1528 W Pico Blvd.
You are here for the birria, goat stew. It is perhaps the best birria in the city; which is saying something. This no frills Mexican joint serves killer tacos and has menudo on weekends, but you're here for the goat. It's hole in the wall joints like this that make LA so special.
- 7 THE GOOD LIVER**
705 Mateo St. — good-liver.com
We feted The Good Liver back in Issue #25, but lets again revisit this truly outstanding Arts District general store. Bert Youn and his team curate a gorgeous selection of homewares and practical items, lovingly displayed and presented like museum pieces that you can purchase.
- 8 RED HOT CHILIS LOS ANGELES**
1010 E 10th St. — redhot.la
Purveyors of Mexican dried goods, chiles, snacks and party supplies, Red Hot Chilис makes for a fun afternoon of wandering through the isles, and the staff couldn't be nicer. Be sure to check out the hand made bowls, pots and cookwear while you're there.
- 9 CATHEDRAL OF OUR LADY OF THE ANGELS**
555 W Temple St. — olacathedral.org
Los Angeles' central Catholic church is an architectural wonder designed by Spanish architect Rafael Moneo, recipient of the Pritzker Prize, architecture's highest honor. The Cathedral is open to all, regardless of spiritual beliefs, and can offer a lovely respite and quiet space to reflect and repose in the middle of our hectic city.



CASSELL'S HAMBURGERS

BRINGING A CLASSIC TO DTLA

Written By Dakota Nate
Photographed By Robiee Ziegler

It was just 70 years ago when Al Cassell opened his lunch counter with the mission to serve exceptional dishes made with high-quality products and his own set of meticulous methods. Then, Cassell's Patio, the cozy alcove was adored by loyal regulars for having one of the most scrumptious burgers around. What seemed to make Cassell's burgers so special were the fresh and delightfully flavorful U.S.D.A. patties that he ground in-house daily for decades — that and well, the homemade mayo that also made his egg salad and tuna salad so superlative. Better yet, each burger was made to order, served simply on a bun with or without cheese, and it was up to you to dress it with toppings. However, as the story goes, the years passed and the neighborhood changed. After decades of business, Cassell's was then passed on to new ownership.

In December of 2014, Chef Christian Page, formerly of Savoy in New York as well as Nancy Silverton's Short Order, along with architect and hotelier Jingbo Lou, were given the exciting opportunity to re-imagine the authentic classic within the historic Hotel Normandie — just blocks away from the original location. Owner Christian Page, the man behind the patty melt that has melted even David Chang's heart, has soared through the culinary realm since he was just a teenager. His wife Elia, also a remarkable chef, trained at Ecole Lenôtre and later became the first female sous chef of Joël Robuchon, later opening his restaurants in Las Vegas. Elia is Cassell's pastry chef.

The newest facet of Cassell's Hamburgers, located in the neon-clad veins of Downtown off of 8th and Hill Street, brings quintessential diner vibes that the neighborhood evidently needed — as well as possibly the most authentic burger in LA. Sharing a wall with upscale dive Golden Gopher, and right across the street from Freehand, the accessibility and location of the classic burger joint is no less than prime.



"I think we got lucky to get this location," says Christian. "When we first got it, the block wasn't quite as lively as it is now. A lot of things have opened since we started working on it. We like being next to a 213 bar — we have complementary cultures and a lot of friends at both companies."

The interior was designed by Jingbo Lou and stands true to its vintage roots with stacks of white tile and vintage signs adorning the walls above wooden chairs from the original Cassell's. The name may be in different hands, but the goal remains the same. The same mindful practices that Al Cassell practiced since day one, such as grinding meat fresh daily, cooking from scratch, and using quality ingredients is what sets Cassell's Hamburgers apart.

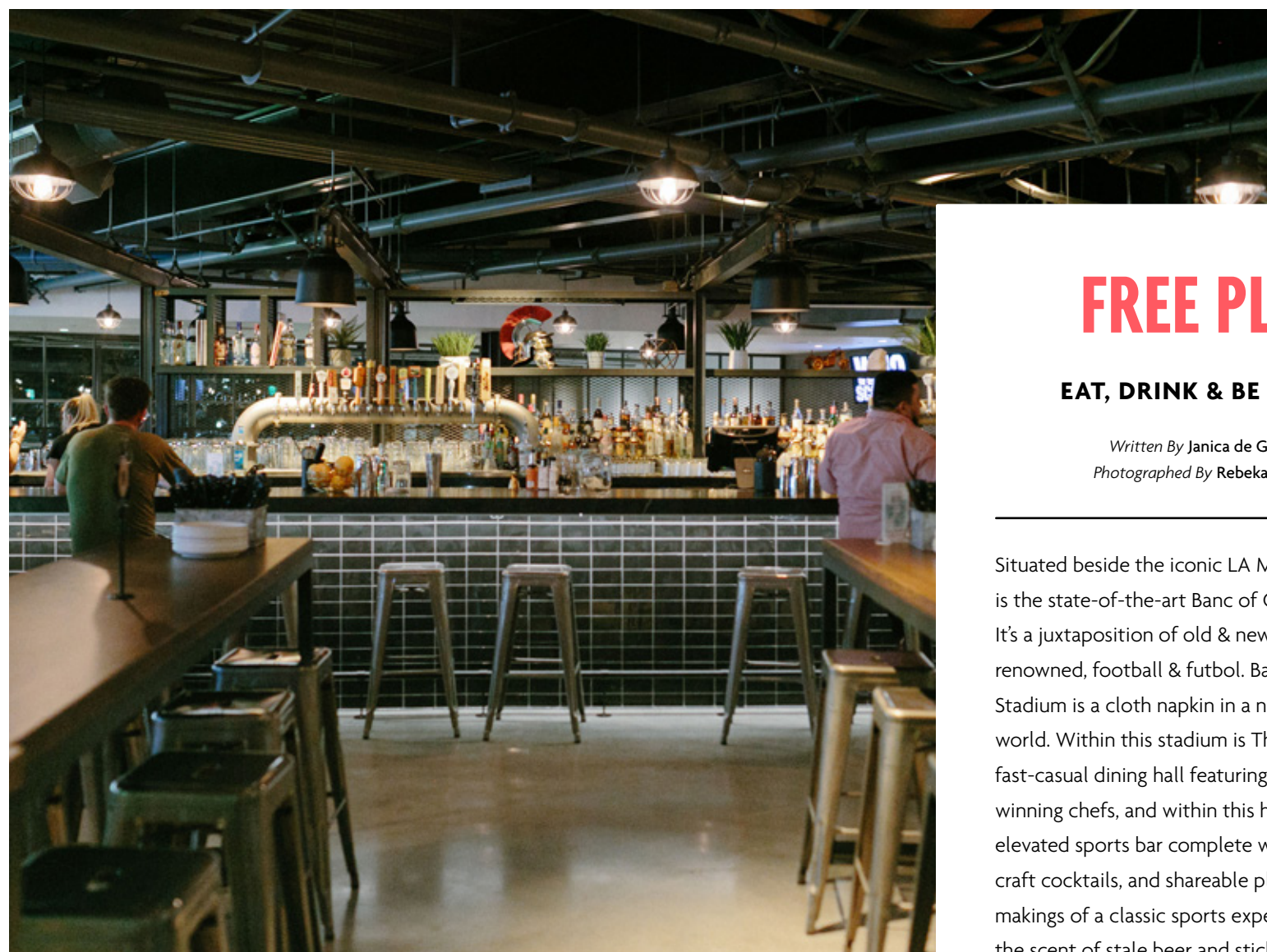
"We embraced the idea of making everything from scratch," says Christian, "which is what you're used to doing in fine dining — just apply that to the Americana diner classics. It has evolved ever since we opened it into what it is now, which is a made-from-scratch, full-service diner."

In addition to Cassell's famous burgers, sandwiches, milkshakes, and more, the DTLA location offers a selection of exclusive items that aren't available at the other two locations. Deli sandwiches such as a masterfully executed Cold Cut Combo stacked between fresh, homemade ciabatta baked daily by Elia have been added to a selection of standing favorites such as the DFC Fried Chicken Sandwich and their tuna melt. On the pie front, the DTLA location will offer their classic flavors in addition to a variety of hand pies and a King Ding Dong that you can order whole or by the slice.

The party doesn't stop at the door. Better yet, a kiosk inside Golden Gopher allows you to order a meal without even leaving the bar. When your order's up, you will receive a text to retrieve your order from Cassell's and are encouraged to bring it right back into the bar to savor with a cocktail. You can also enjoy Cassell's without leaving the comfort of your home by order through ChowNow, Postmates, UberEats, Grubhub, and DoorDash and Cassell's Hamburgers DTLA is open from 11AM to 11PM daily.

FIND IT HERE:
421 W 8th St.
cassellshamburgers.com





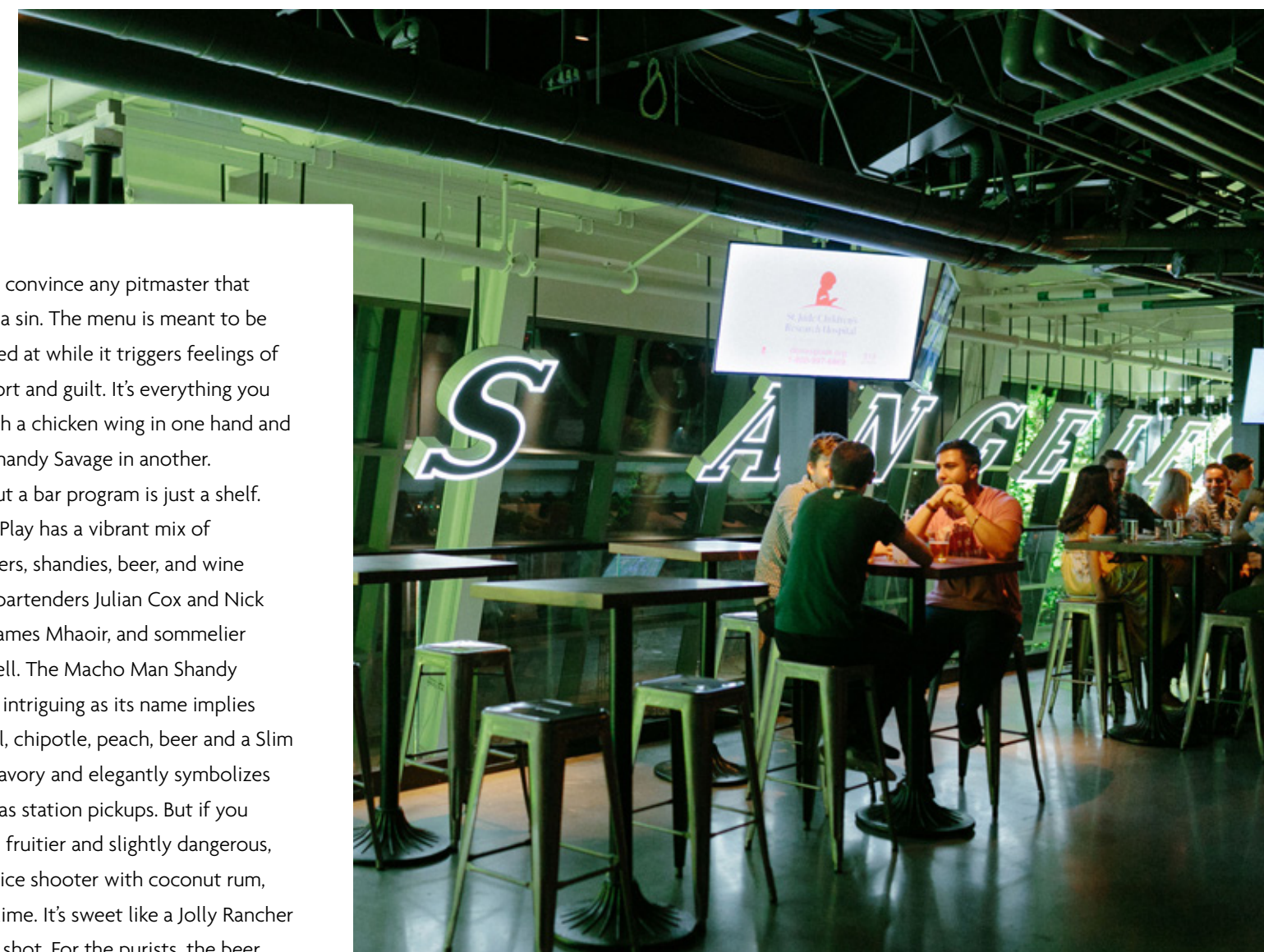
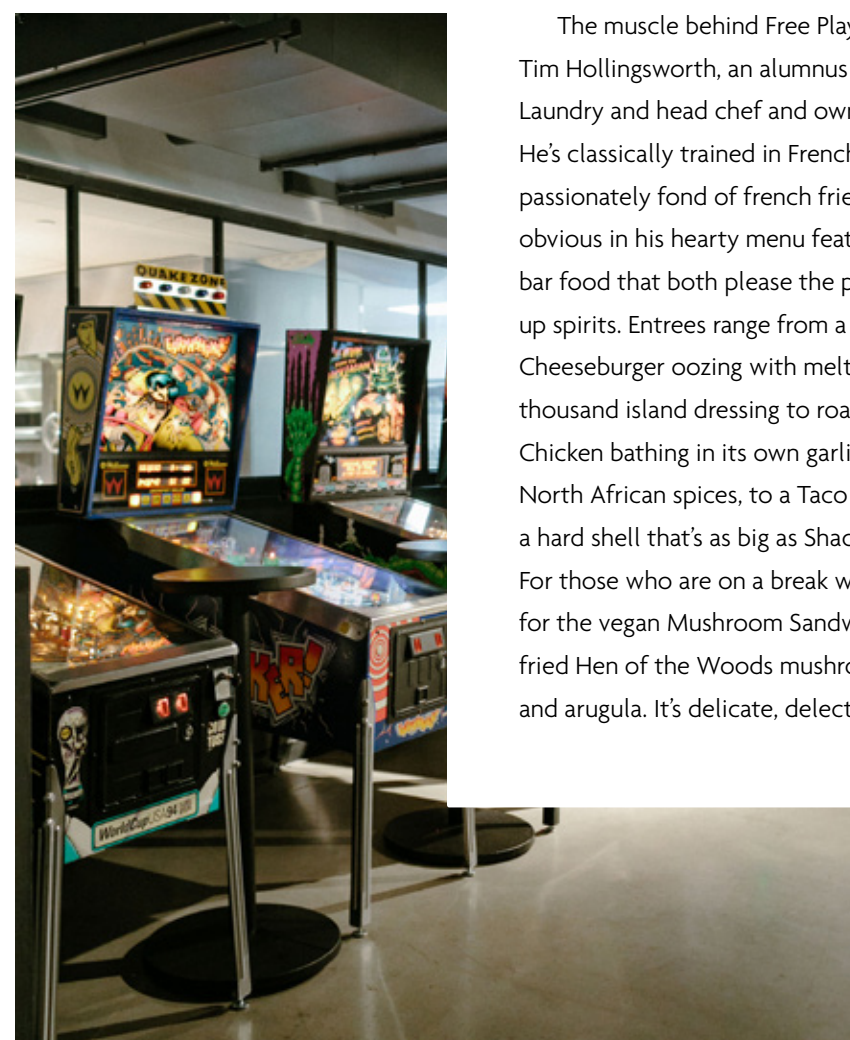
FREE PLAY

EAT, DRINK & BE ROWDY

Written By Janica de Guzman
Photographed By Rebekah Lemire

Situated beside the iconic LA Memorial Coliseum is the state-of-the-art Banc of California Stadium. It's a juxtaposition of old & new, Roman & renowned, football & futbol. Banc of California Stadium is a cloth napkin in a nacho cheese world. Within this stadium is The Fields LA, a fast-casual dining hall featuring fare by award-winning chefs, and within this hall is Free Play, an elevated sports bar complete with arcade games, craft cocktails, and shareable plates. It has all the makings of a classic sports experience without the scent of stale beer and sticky surfaces.

The muscle behind Free Play's menu is Chef Tim Hollingsworth, an alumnus of The French Laundry and head chef and owner of Otium. He's classically trained in French cuisine and passionately fond of french fries, making it obvious in his hearty menu featuring American bar food that both please the palate and soak up spirits. Entrees range from a humble Double Cheeseburger oozing with melted cheddar and thousand island dressing to roasted Harissa Chicken bathing in its own garlicky juices and North African spices, to a Taco Salad stuffed in a hard shell that's as big as Shaq's size 22 shoe. For those who are on a break with beef, opt for the vegan Mushroom Sandwich with lightly fried Hen of the Woods mushrooms, tofu cream and arugula. It's delicate, delectable and has

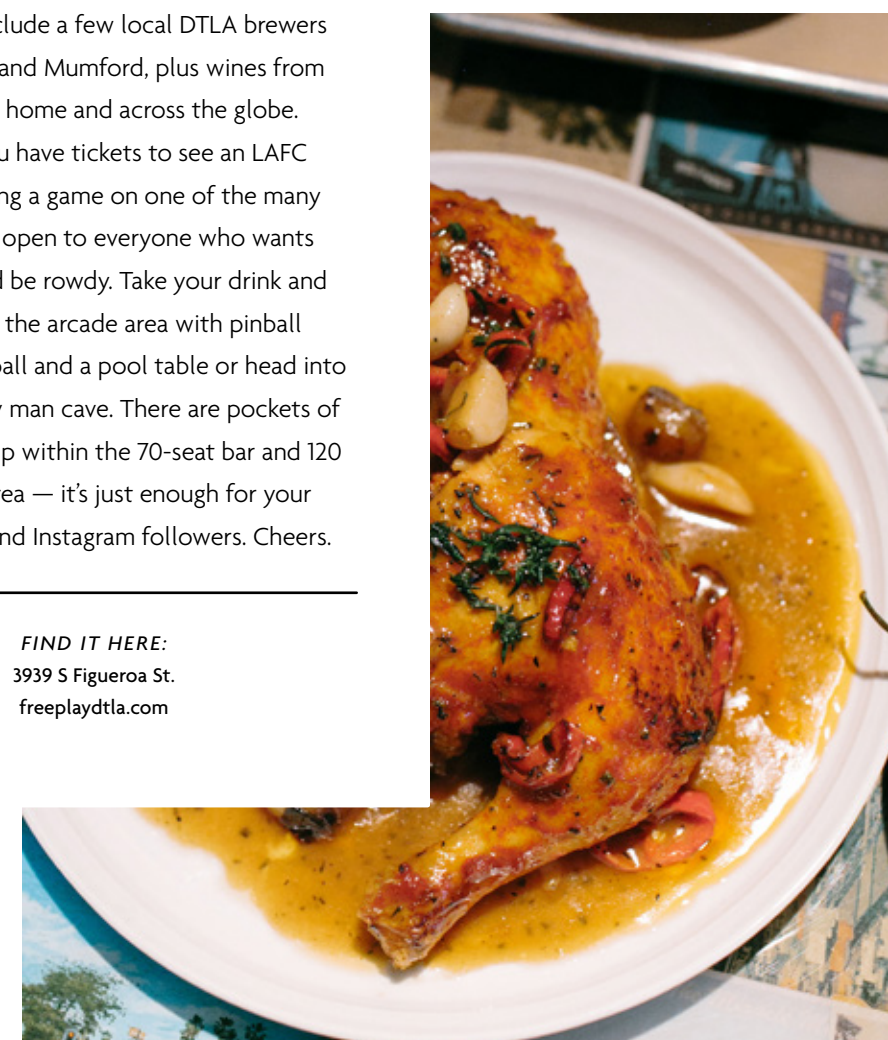


the potential to convince any pitmaster that veganism is not a sin. The menu is meant to be shared and picked at while it triggers feelings of nostalgia, comfort and guilt. It's everything you want to feel with a chicken wing in one hand and a Macho Man Shandy Savage in another.

A bar without a bar program is just a shelf. Thankfully Free Play has a vibrant mix of cocktails, shooters, shandies, beer, and wine harmonized by bartenders Julian Cox and Nick Meyer, brewer James Mhaoir, and sommelier Andrew Pettingell. The Macho Man Shandy Savage is just as intriguing as its name implies featuring mezcal, chipotle, peach, beer and a Slim Jim. It's smoky, savory and elegantly symbolizes chest hair and gas station pickups. But if you want something fruitier and slightly dangerous, get the Miami Vice shooter with coconut rum, strawberry and lime. It's sweet like a Jolly Rancher and stings like a shot. For the purists, the beer and wine list include a few local DTLA brewers like Boomtown and Mumford, plus wines from regions close to home and across the globe.

Whether you have tickets to see an LAFC match or catching a game on one of the many TVs, Free Play is open to everyone who wants to eat, drink and be rowdy. Take your drink and spare change to the arcade area with pinball machines, foosball and a pool table or head into the mid-century man cave. There are pockets of places to post up within the 70-seat bar and 120 person dining area — it's just enough for your friends, family and Instagram followers. Cheers.

FIND IT HERE:
3939 S Figueroa St.
freeplaydtla.com





KARAYAMA

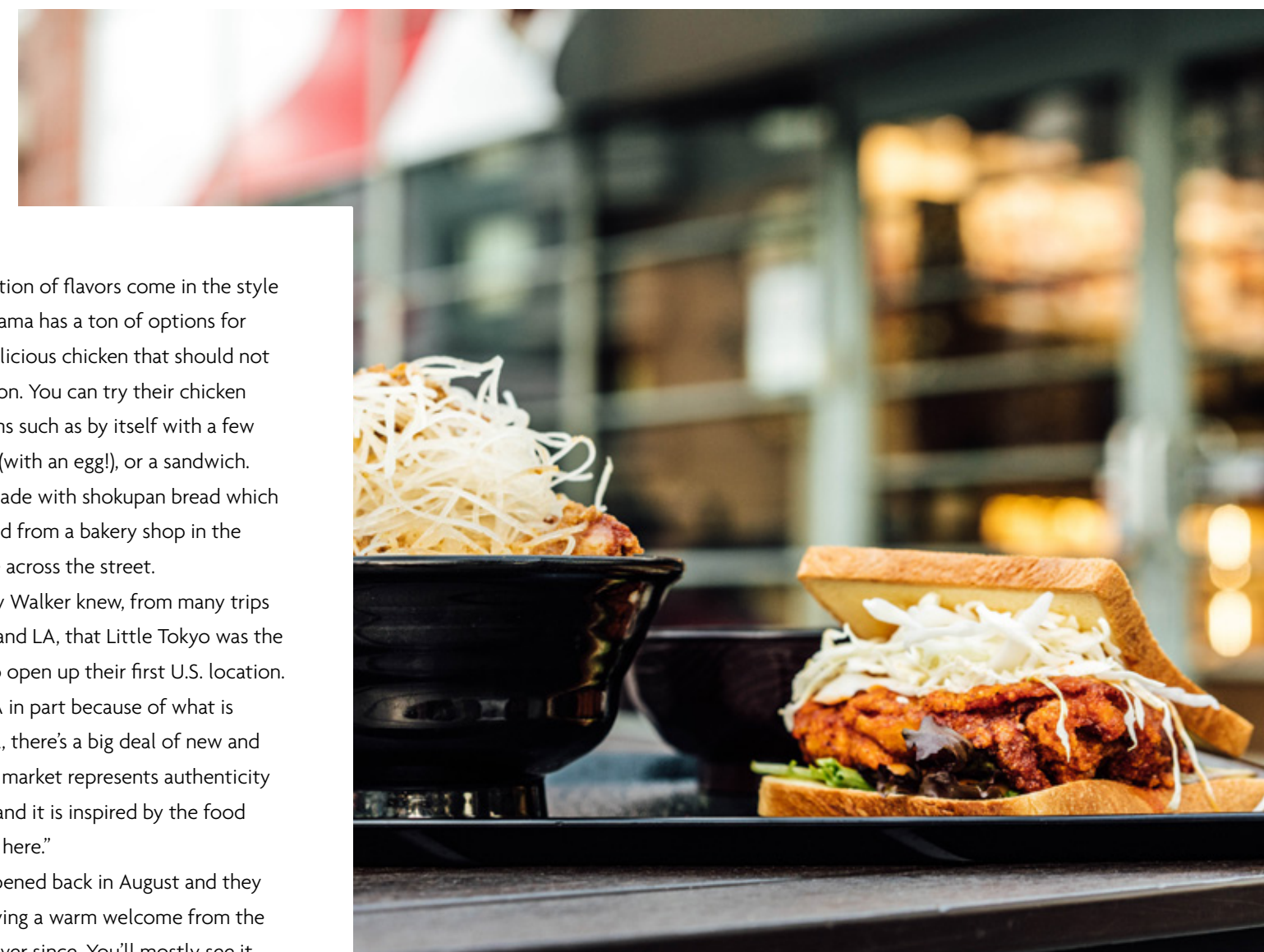
BRINGING CHICKEN KARAAGE TO LITTLE TOKYO

Written By Mariana Ramos
Photographed By Robiee Ziegler

If you've been noticing the recent chicken boom in DTLA, you're not crazy, it exists and it's taking over. One of the newcomers in this recent wave of fried/Nashville/hot chicken joint is Karayama which has set its roots in Little Tokyo near the Japanese Village Plaza. Back home in Japan, Karayama is well known as one of the best fast food places for fried chicken. So think of the way you feel about Chick-Fil-A or Raising Canes, that's how much Japan loves Karayama. However, I will go ahead and dare to say that Karayama's chicken is much, much higher quality.

The Kara-age technique is one of masterful tact & patience. Since Karayama is not a chef-driven concept, every employee participating in making the main product has to master the process. The process is meticulous but it yields shocking results. To Kara-age something, one must lightly coat the meat in potato starch & deep fried in a light oil. To describe the way it feels one could say it is less heavy than your everyday American deep fry and very crispy.

Of course, there's different styles of Kara-ageing, so Karayama has a secret ingredient. They begin by massaging the chicken so it may absorb the signature umami marinade, made using a low-temperature fermentation, then it rests for 4-8 hours to deeply absorb the marinate before



frying. The variation of flavors come in the style of sauces. Karayama has a ton of options for dipping their delicious chicken that should not be skipped out on. You can try their chicken in different forms such as by itself with a few sides, in a bowl (with an egg!), or a sandwich. Their bread is made with shokupan bread which is locally sourced from a bakery shop in the Japanese Village across the street.

The CEO Sky Walker knew, from many trips between Japan and LA, that Little Tokyo was the perfect place to open up their first U.S. location. "We came to LA in part because of what is happening in LA, there's a big deal of new and interesting. Our market represents authenticity and crossovers and it is inspired by the food culture growing here."

Karayama opened back in August and they have been enjoying a warm welcome from the neighborhood ever since. You'll mostly see it occupied by lunch crowds but Karayama is for everyone, as Sky put it, "Our owners in Japan have maintained for a long time a dream and vision of bringing this to the US for over a decade. The concept was developed from their love of what the US has done with fast casual dining. It's an exciting time for hospitality right now from all ends of the spectrum and we look forward to growing and claiming our stake here in LA."

The stake has been claimed, folks. This Japanese delicacy is about to give the other chickens a reason to cross the street.

FIND IT HERE:
136 S Central Ave.
(213) 265-7358



CELEBRATE

- WITH -

OLD PAS

SHOPPING • DINING • ARTS & CULTURE
OLDPASADENA.ORG @OLDPASADENA



OLD PASADENA



OLD
WORLD
CHARM

300
Shops &
Restaurants

22
Historic
Blocks

200
Independent
Businesses

1
Downtown

Go Metro to convenient Del Mar and Memorial Park Gold Line Stations

