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LA

ISSUE 61

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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ALAMO
DRAFTHOUSE

MOVIE NERD PARADISE

Written By Abel Horwitz
Photographed By Robiee Ziegler

On the opening night of the Alamo Drafthouse's much-heralded arrival in DTLA, a giant party was thrown. Movie stars, cast members of "Silicon Valley," and RZA of the Wu-Tang Clan mingled throughout the theater, but one luminary caused party-goers to gawk and stare: legendary film critic Leonard Maltin.

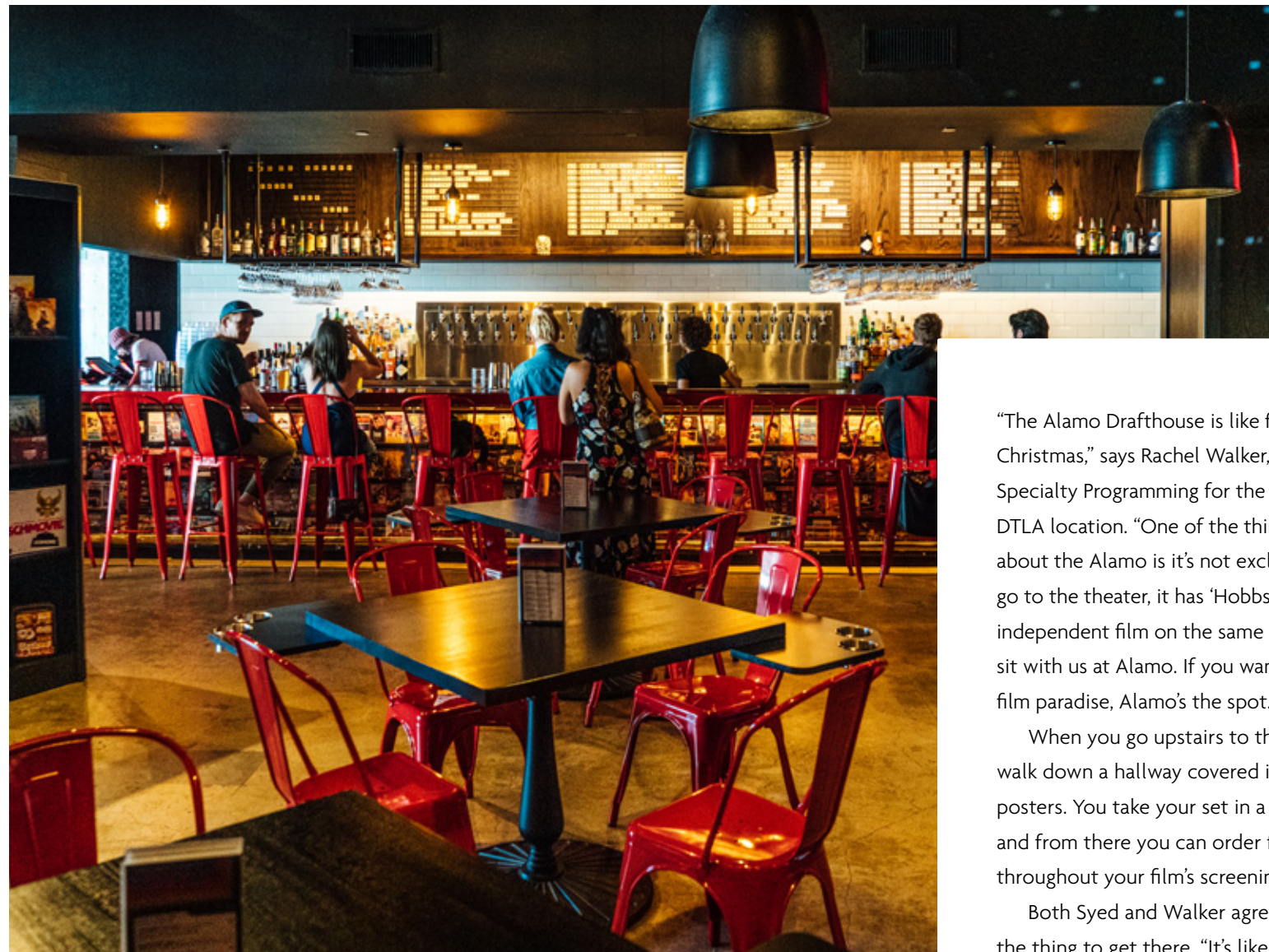
"That says a lot about our audience," says Anam Syed, the Director of Marketing for the DTLA location. "They're more starstruck by Leonard Maltin than by anyone else in the room."

This quirky chain of movie theaters (DTLA is their 40th location) was founded in Austin, Texas in 1997, and its arrival in Los Angeles has been met with welcome arms.

The Alamo Drafthouse is not your typical kind of movie theater. When you first arrive, you'll notice the Video Vortex, their 40,000+ free Blu-ray and DVD rental kiosk. There are board games free to play, vintage arcade games, and a fully stocked bar with the cocktail menu that is presented in old VHS cases.

(Continued on Page 4)





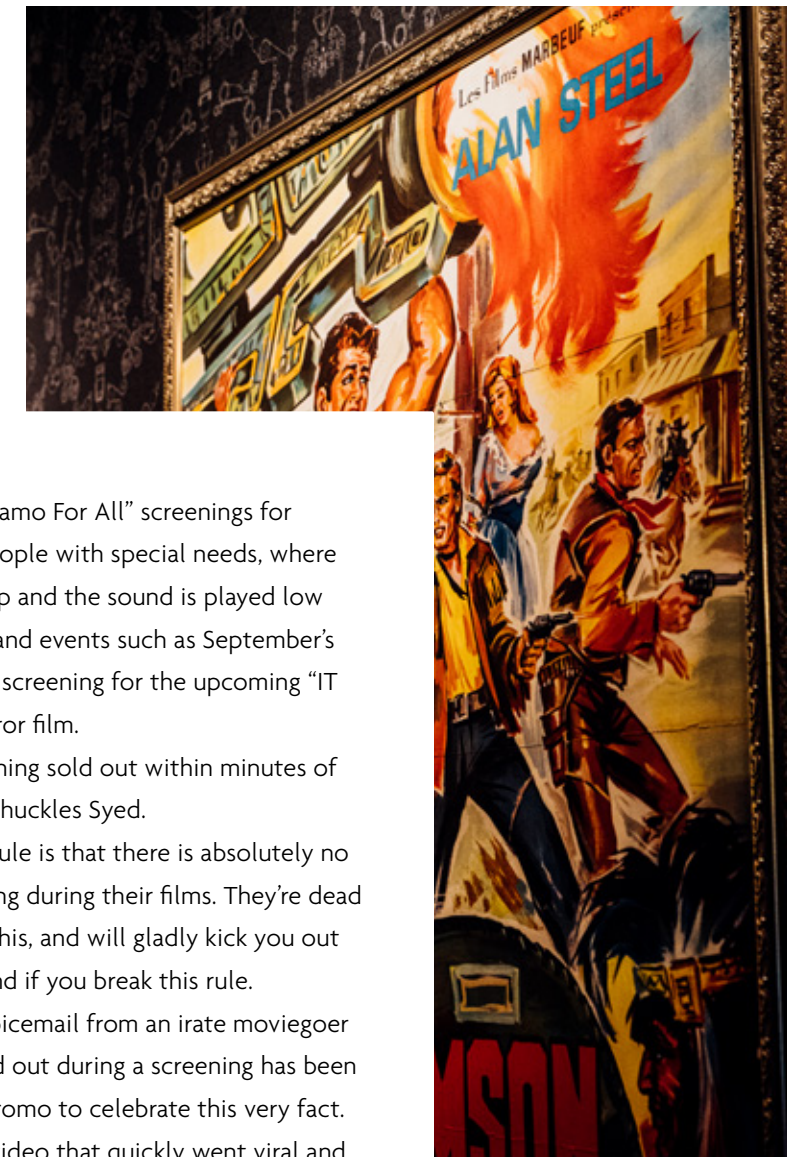
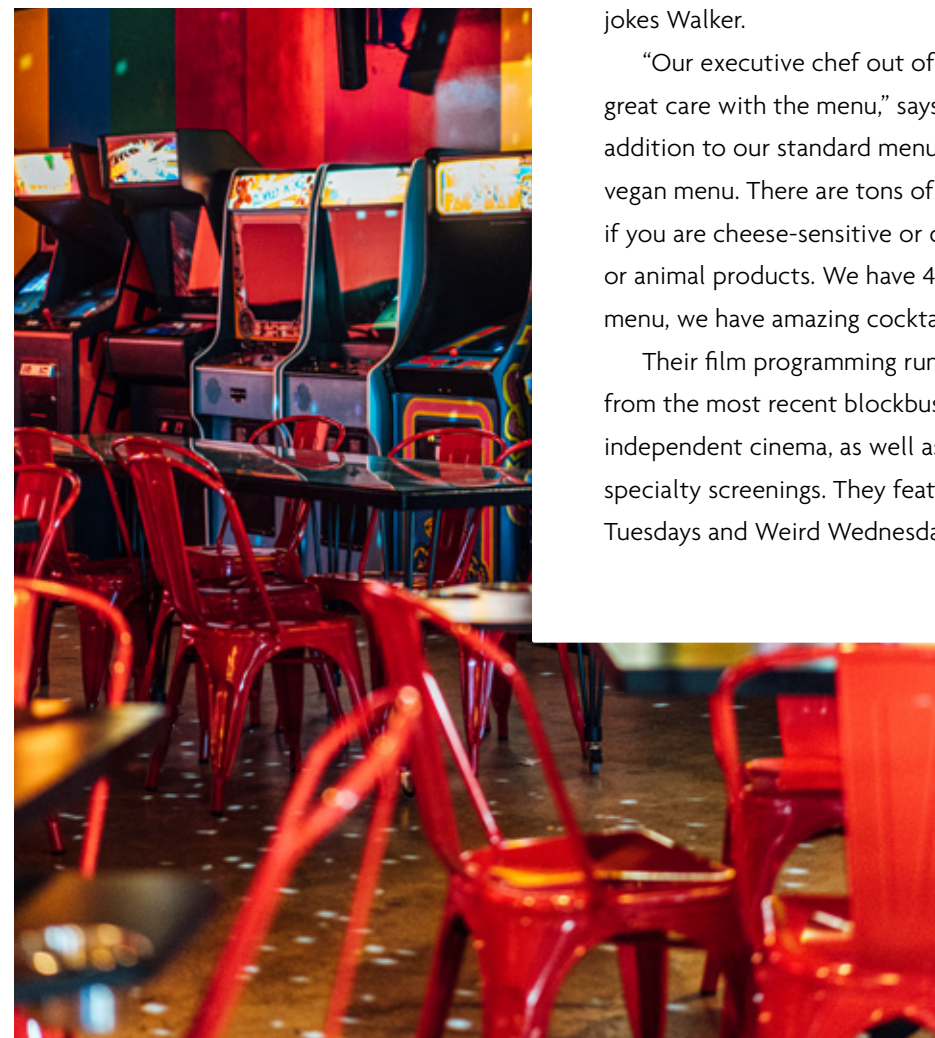
“The Alamo Drafthouse is like film nerd Christmas,” says Rachel Walker, Head of Specialty Programming for the Drafthouse’s DTLA location. “One of the things I think is great about the Alamo is it’s not exclusive. When you go to the theater, it has ‘Hobbs and Shaw’ and an independent film on the same marquee. You can sit with us at Alamo. If you want a judgment-free film paradise, Alamo’s the spot.”

When you go upstairs to the theaters, you walk down a hallway covered in vintage movie posters. You take your seat in a giant recliner, and from there you can order food and drinks throughout your film’s screening.

Both Syed and Walker agree that the queso’s the thing to get there. “It’s like, dangerous,” jokes Walker.

“Our executive chef out of Austin takes great care with the menu,” says Syed. “In addition to our standard menu, we have a huge vegan menu. There are tons of stuff you can get if you are cheese-sensitive or don’t eat meat or animal products. We have 45+ beers on the menu, we have amazing cocktails.”

Their film programming runs the gamut from the most recent blockbuster films to independent cinema, as well as constant specialty screenings. They feature Terror Tuesdays and Weird Wednesday film screenings



every week, “Alamo For All” screenings for families and people with special needs, where the lights are up and the sound is played low in the theater, and events such as September’s “Clown’s Only” screening for the upcoming “IT Chapter 2” horror film.

“That screening sold out within minutes of going online,” chuckles Syed.

The major rule is that there is absolutely no talking or texting during their films. They’re dead serious about this, and will gladly kick you out without a refund if you break this rule.

An angry voicemail from an irate moviegoer who was kicked out during a screening has been used as their promo to celebrate this very fact. It’s a hilarious video that quickly went viral and is highly worth watching.

There are so many reasons to love the Alamo Drafthouse. “I want movie lovers to feel like they have this home in DTLA to see awesome stuff all the time,” says Walker.

The Alamo Drafthouse is a special place. If you’re a film lover of any sorts, you’ll feel at home at the Drafthouse. Tell them Leonard Maltin sent you.

FIND IT HERE:
700 W 7th St Unit U240
drafthouse.com





Q SUSHI

LA'S NEW MICHELIN STAR

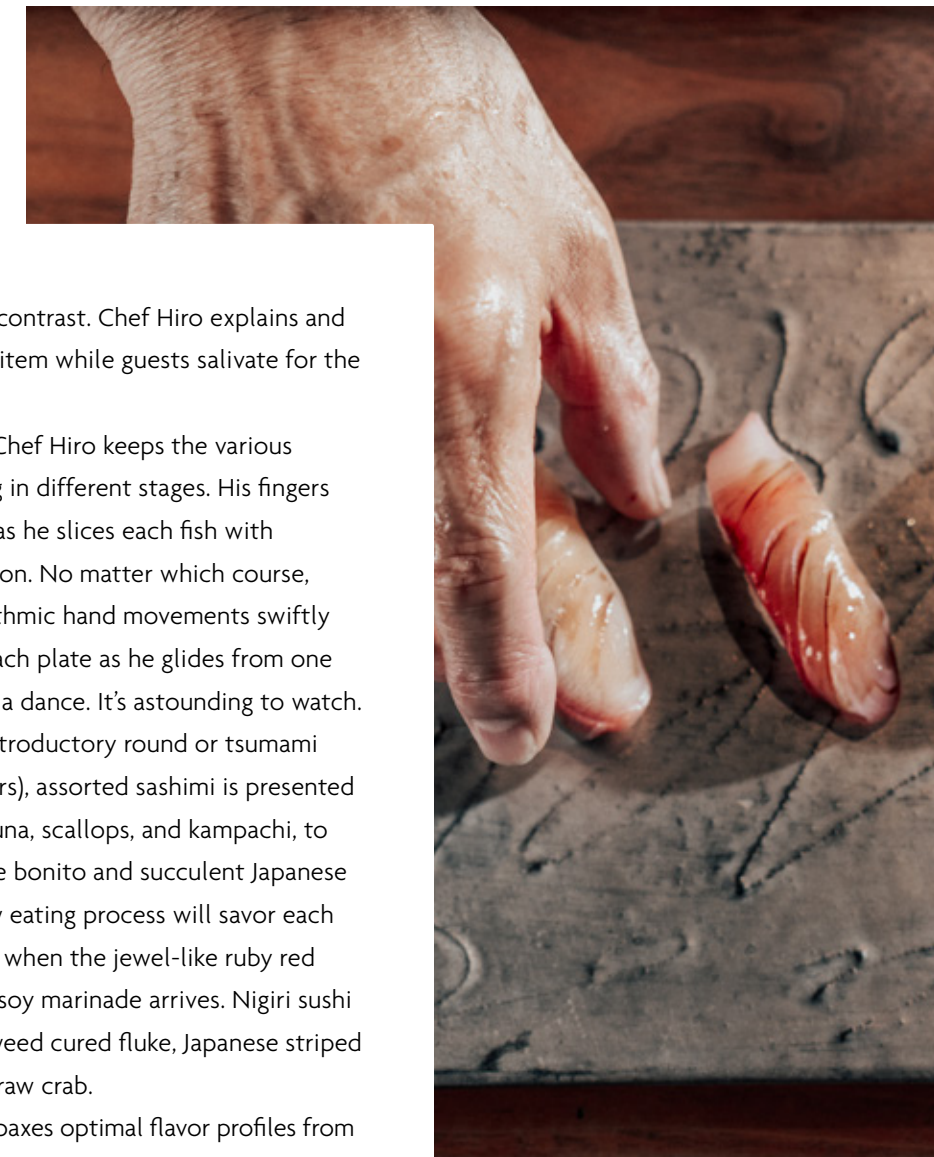
Written By Melissa Curtin
Photographed By Robiee Ziegler

In Downtown LA, anyone could easily walk by Q Sushi near the swank Nomad Hotel without recognizing one of the best Japanese dining experiences in Los Angeles. Inside, sits a 6-person omakase bar where Chef Hiroyuki Naruke is entrusted to select 15 or more courses.

Chef "Hiro" recommends a sake to begin the evening. Reservations for this \$200 per person meal are in high demand, especially since the 2019 Michelin Guide for California gave out their stars — with Q being one of 18 L.A. "1-star" restaurants. Unlike boisterous Americanized sushi joints, dinner at Q Sushi immediately feels sacred, almost like going to church as guests eagerly await with quiet anticipation the Edo-style experience.

Chef Hiro moved to LA after running a six-seat sushi bar in Tokyo, recruited to Los Angeles by a regular customer — a partner at LA law firm Quinn Emanuel. The restaurant is named for the first letter of "Quinn".

A night usually begins with the introductory prelude — a creamy oyster from Seattle, elegantly presented Japanese red snapper doused with soy sauce, fish eggs, and scallions, and white giant octopus slices from Hokkaido, Japan with a dab of in-house pickled ginger. Each bite is swiftly placed in front on the wooden bar top under show lights — displayed and matched carefully on a plate with the



ultimate color contrast. Chef Hiro explains and identifies each item while guests salivate for the next bite.

Somehow, Chef Hiro keeps the various courses moving in different stages. His fingers look muscular as he slices each fish with delicate precision. No matter which course, Chef Hiro's rhythmic hand movements swiftly choreograph each plate as he glides from one to another like a dance. It's astounding to watch.

After the introductory round or tsumami (small appetizers), assorted sashimi is presented — from fatty tuna, scallops, and kampachi, to seared Japanese bonito and succulent Japanese grouper. A slow eating process will savor each bite, especially when the jewel-like ruby red bluefin tuna in soy marinade arrives. Nigiri sushi follows — seaweed cured fluke, Japanese striped jack, and giant raw crab.

Chef Hiro coaxes optimal flavor profiles from the fish, using various techniques such as aging ("nekaseru"), curing, and adjusting temperatures before serving. This exacting attention extends to sauces, salts, and garnishes applied to evince the essence of each particular fish.

Around the twelfth course, two seaweed "packages" filled with creamy Santa Barbara sea urchin and salmon eggs appear, followed by four pieces from Japan, more petite than the Santa Barbara variety, sweeter, and richer in orange color. The evening's finale concludes with Japanese sea eel, a Torro and Onion Roll, and a sweet course — the rectangular tamago, a Japanese dessert omelet.

FIND IT HERE:
521 W 7th St.
qsushila.com





EAT

A

Q SUSHI

521 W 7th St.
qsushila.com

B

ZINQUÉ

939 S Broadway
lezinque.com

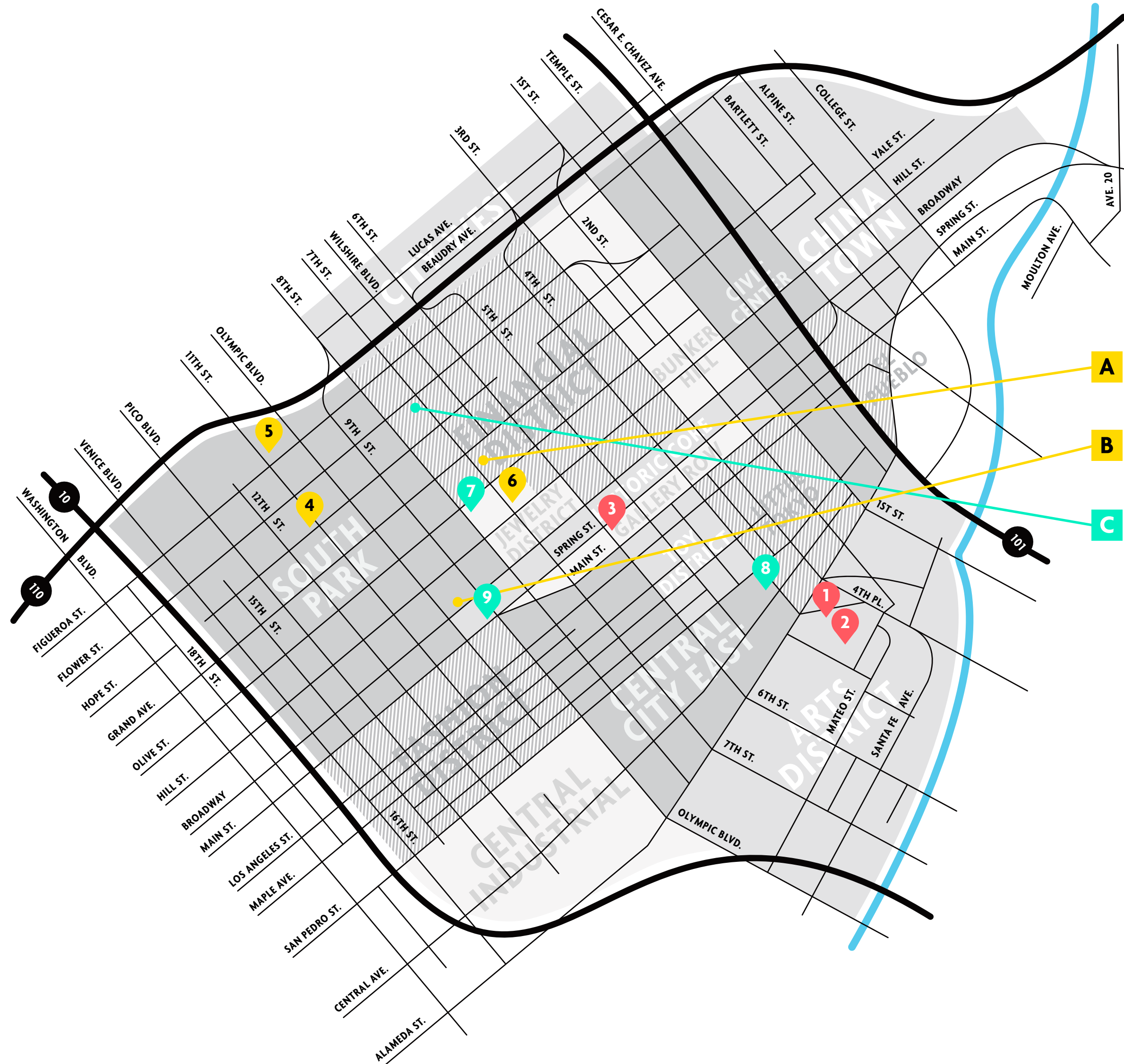


MOVE

C

ALAMO DRAFTHOUSE

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CITY STREETS

FREEWAYS

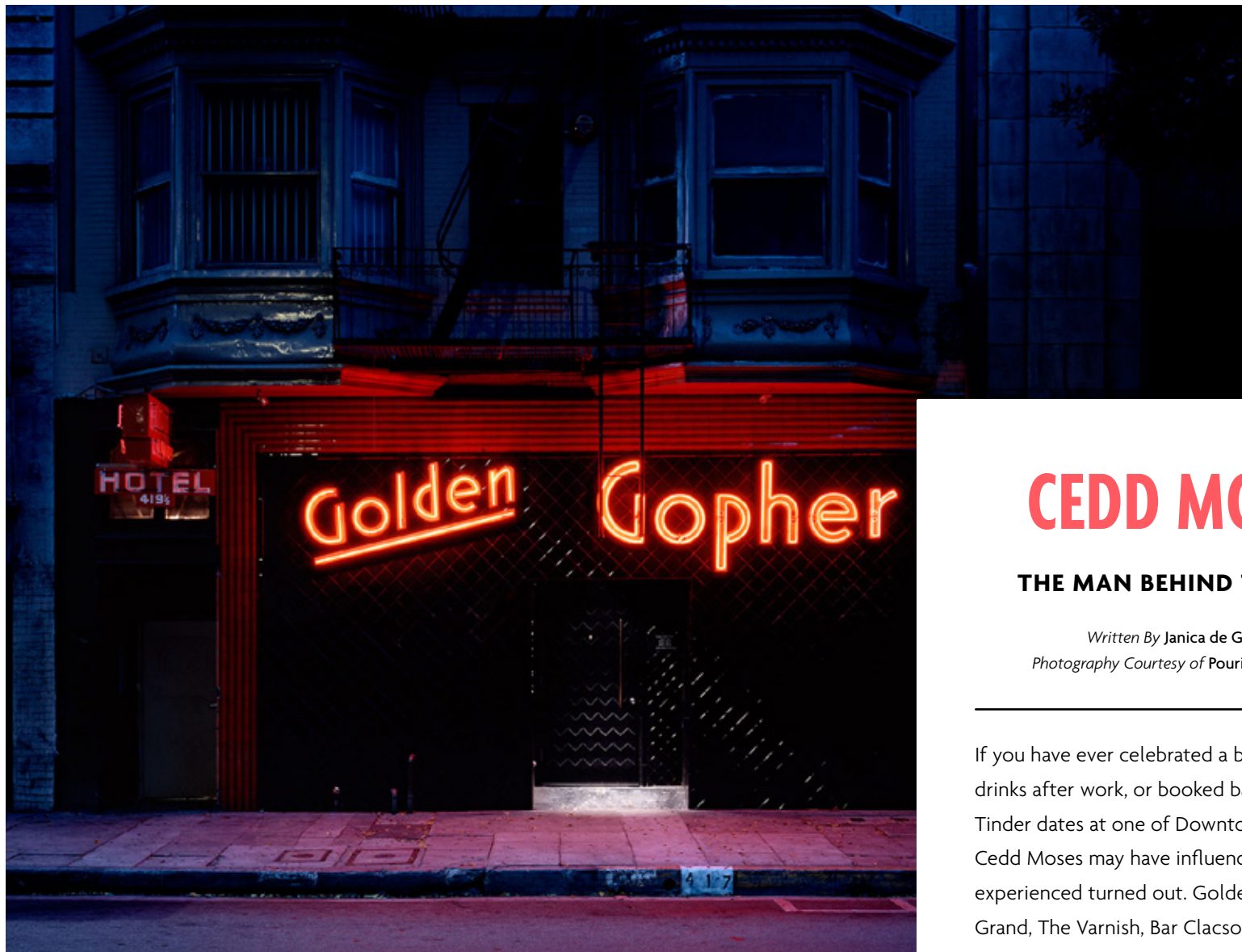
LA RIVER

M METRO RAIL STATIONS

*MAP SIMPLIFIED & NOT TO SCALE

DOWNTOWN FAVORITES

- 1 COFFEE HALL AT THE CONTAINER YARD**
400 Seaton St. Suite 1 — [instagram.com/coffeehallartsdistrict](https://www.instagram.com/coffeehallartsdistrict)
Fourteen thousand Instagram followers can't be wrong! This cool beyond cool coffee shop features a rotating cast of roasters showing off various brands of coffee. Located in a paint store slash art supply store slash plant shop slash coffee machine showroom... Stefon from SNL wasn't that far off from hipster reality, wasn't he?
- 2 LOST SPIRITS DISTILLERY**
1200 E 5th St. — [lostspirits.net](https://www.lostspirits.net)
A small fire in January shuttered the doors of this whiskey distillery slash theme park, and while there was no serious damage, it gave the creative team behind Lost Spirits an opportunity to remake their Willy Wonka whiskey tour into something new and different. Reservations are now open and selling out fast.
- 3 BOHEMIAN HOUSE OF ESPRESSO + CHAI**
548 S Spring St. R110 — [instagram.com/bohemianchai](https://www.instagram.com/bohemianchai)
A cute gem of a coffee and chai house hidden in the historic core. Vegan foods, jam jars for coffee cups, metal straws, and lovely people working behind the counter. It's difficult for coffee shops to differentiate themselves, but this one seems to march to its own drummer.
- 4 KRAB QUEENZ SEAFOOD**
1111 S Hope St. — [instagram.com/krabqueenzseafood](https://www.instagram.com/krabqueenzseafood)
Seemingly overnight Krab Queenz popped up at the corner of Hope and 11th street. There's something quite cool about 28-year-old Kwaylon Rogers' restaurant blowing up as his comedy career is on the rise. We're rooting for them.
- 5 PATXIS PIZZA**
1011 S Figueroa St. — [patxispizza.com](https://www.patxispizza.com)
Pronounced "pah-cheese," this Chicago-style deep-dish pizzeria by way of San Francisco lays claim to the spot across the street from Shaquille's at LA Live. They better be selling pies by the slice, because eating an entire deep dish is something you should only do on a dare.
- 6 BAON**
419 7th St. — [instagram.com/baon.dtla](https://www.instagram.com/baon.dtla)
Taking over the dearly departed Rice Bowl space on 7th, Baon comes from Chef AC Boral, who was planning on (and still is) opening a Filipino spot in Long Beach when word of Rice Bowl's closing hit the news. He rented out the space and quickly began serving his own spin on the Filipino rice bowl. Awesome!
- 7 BLIS**
752 S Olive St. — [blisbrand.com](https://www.blisbrand.com)
This CBD-only shop sells a product that is legal in all 50 states, so you don't need to flash your ID, you can pay with a credit card, and the selection is seriously incredible. The design of the store makes it look like an empty space when you first walk in, but head to the back and see the hidden shelves appear as if an optical illusion.
- 8 THINK TANK**
516 E 4th St. — [thinktank.gallery](https://www.thinktank.gallery)
Think Tank Gallery was an early adaptor to the selfie-museum craze, and in their latest show they present a loving homage to the monster they created. Nothing Cheezy takes legit artists and asks them to make Instagram-worthy rooms around the theme of...pizza. The beer and the slice at the end of the museum make it a deliciously sarcastic evening.
- 9 PEACE YOGA GALLERY**
903 S Main St. — [peaceyogallery.com](https://www.peaceyogallery.com)
Head down to the basement for an incredible selection of yoga and meditation courses (and check out their sweet bathrooms, no joke), then stay late into the night tucking into a freshly cracked coconut or vegan stew at their upstairs restaurant. This place buzzes with good energy.



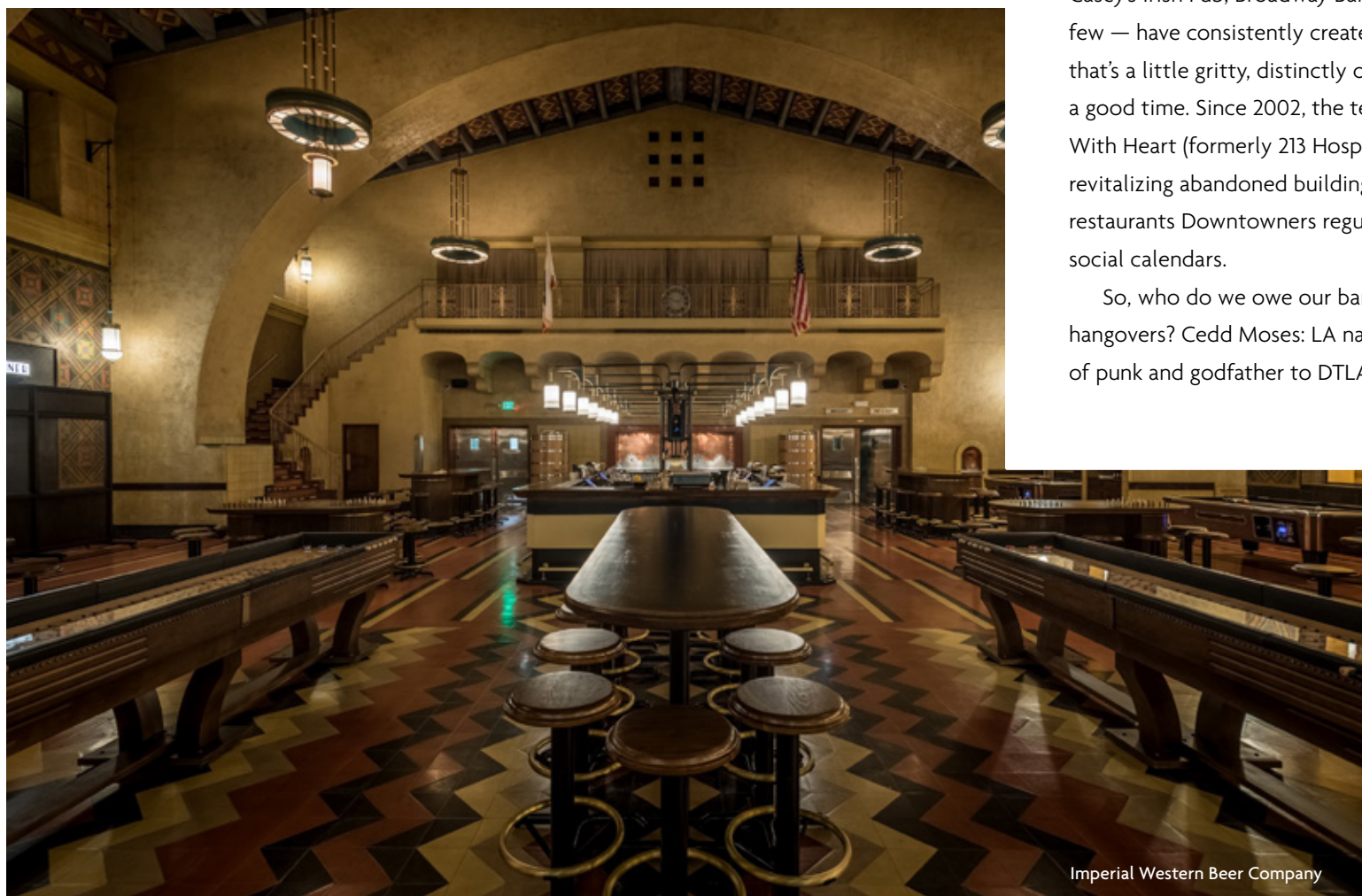
CEDD MOSES

THE MAN BEHIND THE BARS

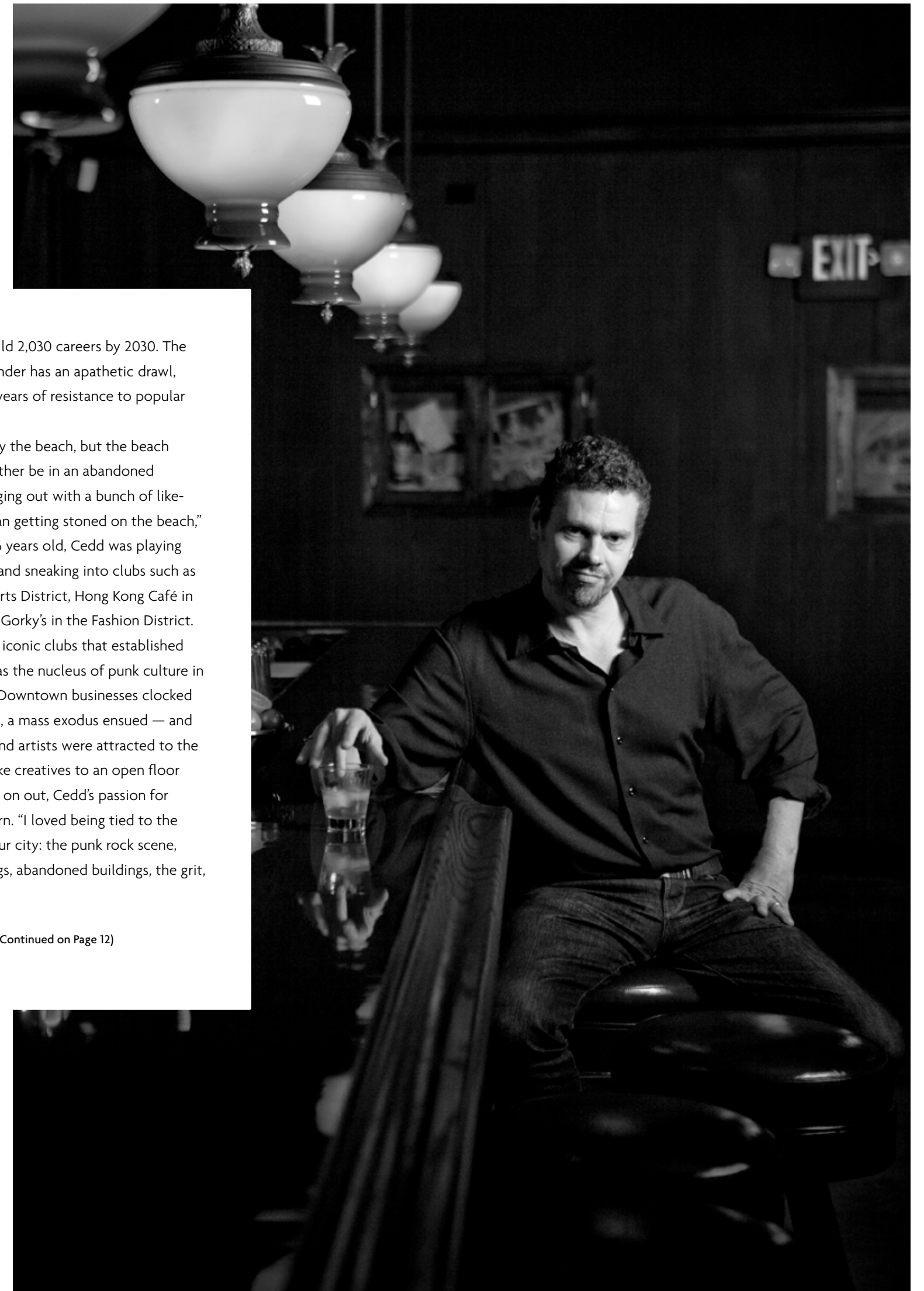
Written By Janica de Guzman
Photography Courtesy of Pouring With Heart

If you have ever celebrated a birthday, grabbed drinks after work, or booked back-to-back Tinder dates at one of Downtown LA's bars—Cedd Moses may have influenced how your experienced turned out. Golden Gopher, Seven Grand, The Varnish, Bar Clacson, Tony's Saloon, Casey's Irish Pub, Broadway Bar — to name a few — have consistently created an atmosphere that's a little gritty, distinctly original and always a good time. Since 2002, the team at Pouring With Heart (formerly 213 Hospitality) has been revitalizing abandoned buildings into bars and restaurants Downtowners regularly add to their social calendars.

So, who do we owe our bar tabs and hangovers? Cedd Moses: LA native, a disciple of punk and godfather to DTLA nightlife with



Imperial Western Beer Company



a mission to build 2,030 careers by 2030. The industrious founder has an apathetic drawl, probably from years of resistance to popular bullshit.

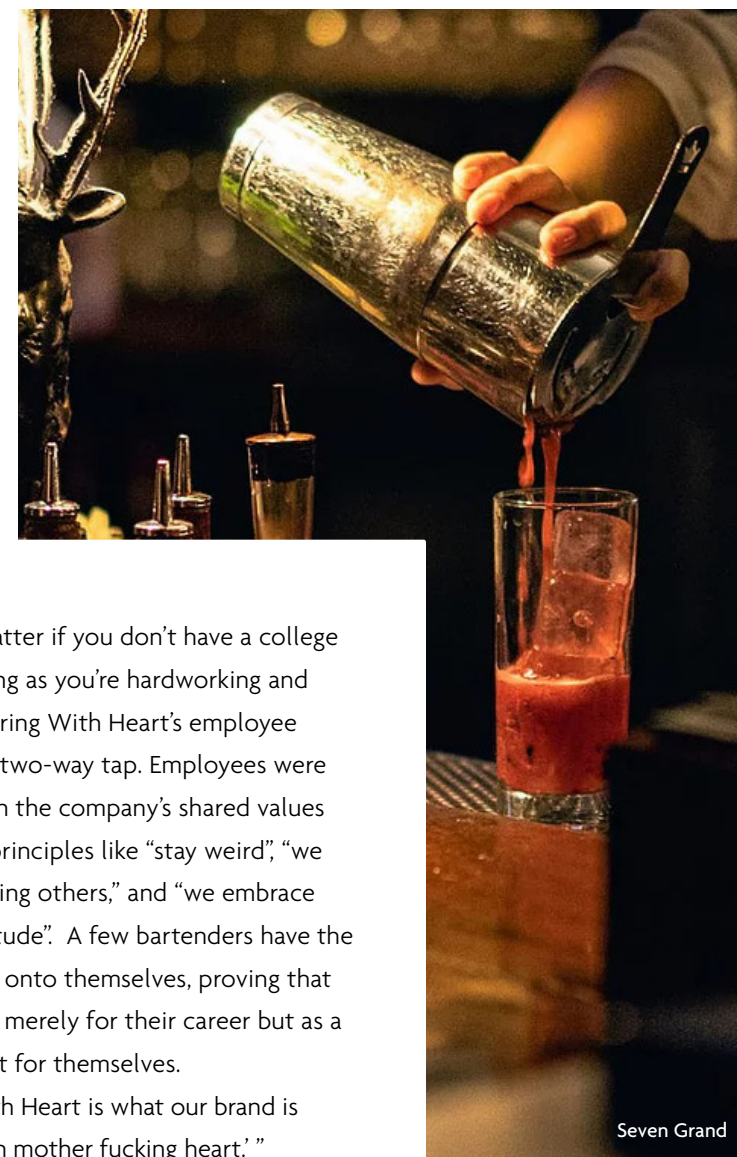
"I grew up by the beach, but the beach bored me. I'd rather be in an abandoned warehouse hanging out with a bunch of like-minded kids than getting stoned on the beach," said Cedd. At 16 years old, Cedd was playing in a punk band and sneaking into clubs such as Al's Bar in the Arts District, Hong Kong Café in Chinatown and Gorky's in the Fashion District. These were the iconic clubs that established Downtown LA as the nucleus of punk culture in the 80s. When Downtown businesses clocked out at sundown, a mass exodus ensued — and rebels, misfits and artists were attracted to the deserted city like creatives to an open floor plan. From here on out, Cedd's passion for LA's grit was born. "I loved being tied to the subculture of our city: the punk rock scene, historic buildings, abandoned buildings, the grit, and the soul."

(Continued on Page 12)

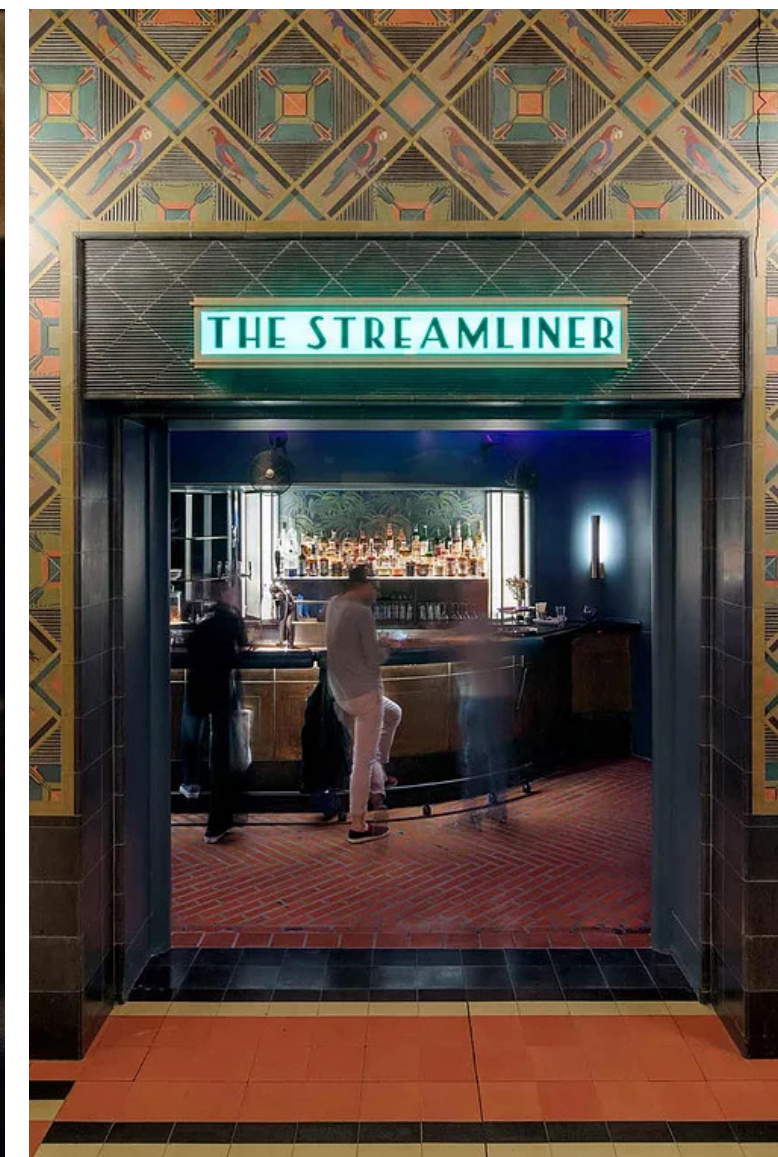


Flash forward to present day, Cedd's preferences have hardly changed. He favors plastic cutlery over white tablecloths and humility over hype; crediting his appetite for the underrated to his friend, the late Jonathon Gold. "I go to more mom-and-pop Asian and Latino restaurants. I feel more comfortable there, and I like to support the subcultures. They give more flavor to our city."

His support for the community doesn't stop there. Cedd's original goal was to develop Downtown's nightlife by opening 10 bars — nothing precious or pretentious, just good people, great drinks and no attitude at the door. It was a simple philosophy. But 25 establishments and four cities later, it became evident that his real purpose is to invest in his employees by developing their careers. "We're all about building careers for young people. I take personal satisfaction in that. They can start as a bar back, dishwasher, or whatever it is, we'll give them a career path that moves into management and become a partner with



Seven Grand



us. It doesn't matter if you don't have a college education as long as you're hardworking and have heart." Pouring With Heart's employee partnership is a two-way tap. Employees were asked to vote on the company's shared values and agreed on principles like "stay weird", "we connect by serving others," and "we embrace humility & gratitude". A few bartenders have the values tattooed onto themselves, proving that the creed is not merely for their career but as a code of conduct for themselves.

"Pouring With Heart is what our brand is about 'pour with mother fucking heart.'" Today, the company tallies at around 500 careers but aims to be on track for 2,030 careers by year 2030. With that level of ambition, we can't wait to experience the goodness that will pour out of their hearts and into our city. Thanks, Cedd. Downtown LA raises a glass to you.

FOR MORE INFO:
pouringwithheart.com
[instagram.com/pouringwithheart](https://www.instagram.com/pouringwithheart)



Las Perlas



ZINQUÉ

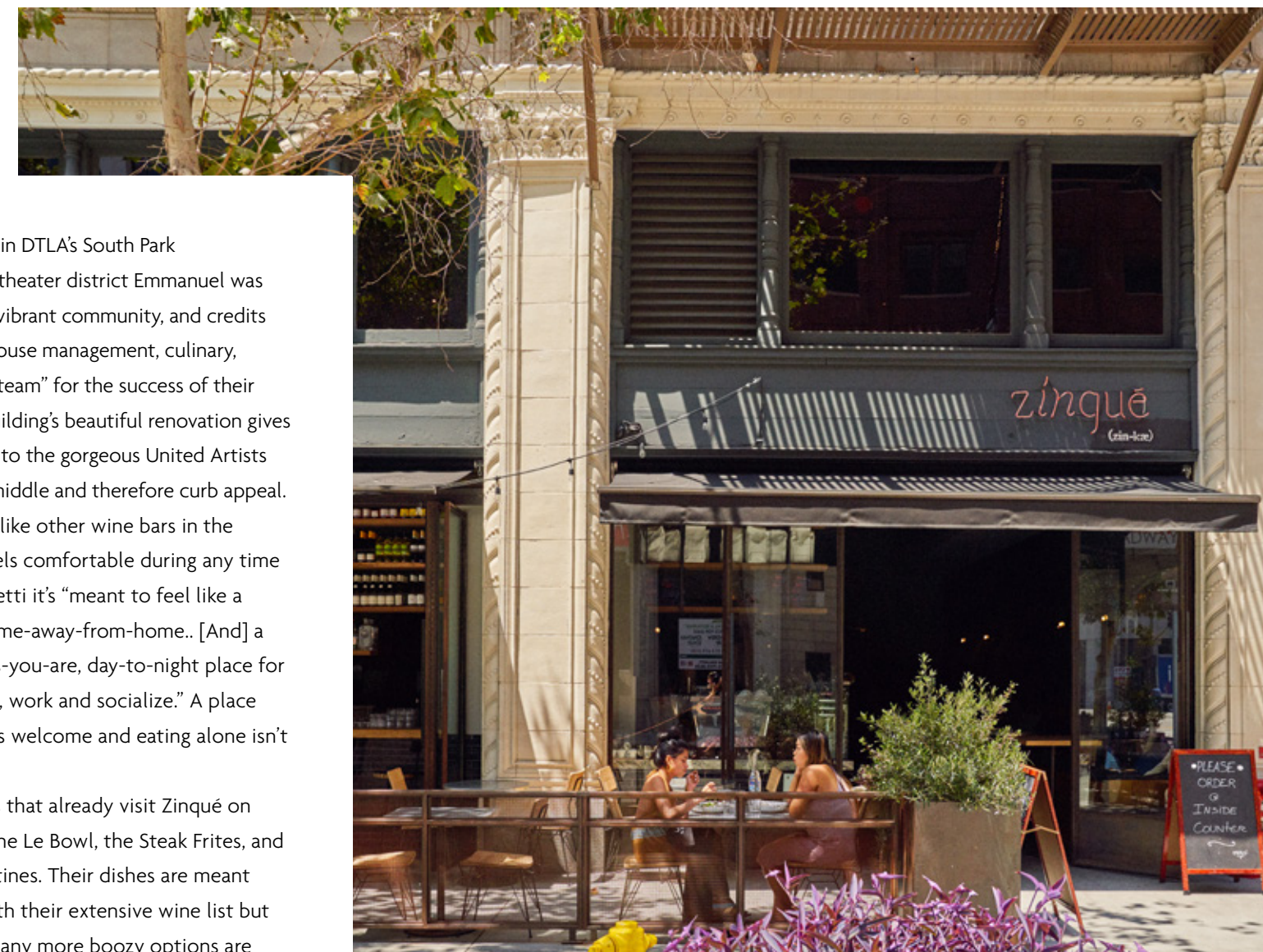
DTLA'S NEWEST CAFE-WALK-UP-WINE-BAR

Written By Mariana Ramos
 Photographed By Jack Strutz

There is no shortage of places to find everything from breakfast to dinner or from coffee to adult drinks in DTLA, but what there isn't enough of is a place where you can do all of those any day of the week? You don't have to imagine much because such a place exists fellow DTLAers and it's called- Zinqué and it's ready to welcome you without even having to step foot inside.

Having great real estate for outdoor seating is the best way to get our neighborhood curious about a business, but Zinqué really sweetened the deal by adding a wine bar to the debut of their restaurant + patio, right next door to the Ace Hotel and United Artists Theatre. More than a walk up wine bar and cafe, Zinqué has a great breakfast, lunch, happy hour, and dinner menu that'll keep you there all day.

The inside has a chill but refined vibe where one could have a nice date but also bring a laptop and work all day. They open bright and early at 7 AM serving up espressos and coffee delicacies but once lunch gets going the plates get bigger and brighter. Inspired by the cuisine of his mother, grandmother, and hometown of Marseille, owner Emmanuel Dossetti proudly brings a mix of French inspired cuisine combined with a healthy California spin. Approachable foods with wines from independent producers and finely-crafted cocktails.



Opening up in DTLA's South Park neighborhood/theater district Emmanuel was inspired by the vibrant community, and credits his, "strong in-house management, culinary, and operations team" for the success of their opening. The building's beautiful renovation gives a bit of balance to the gorgeous United Artists Theater in the middle and therefore curb appeal.

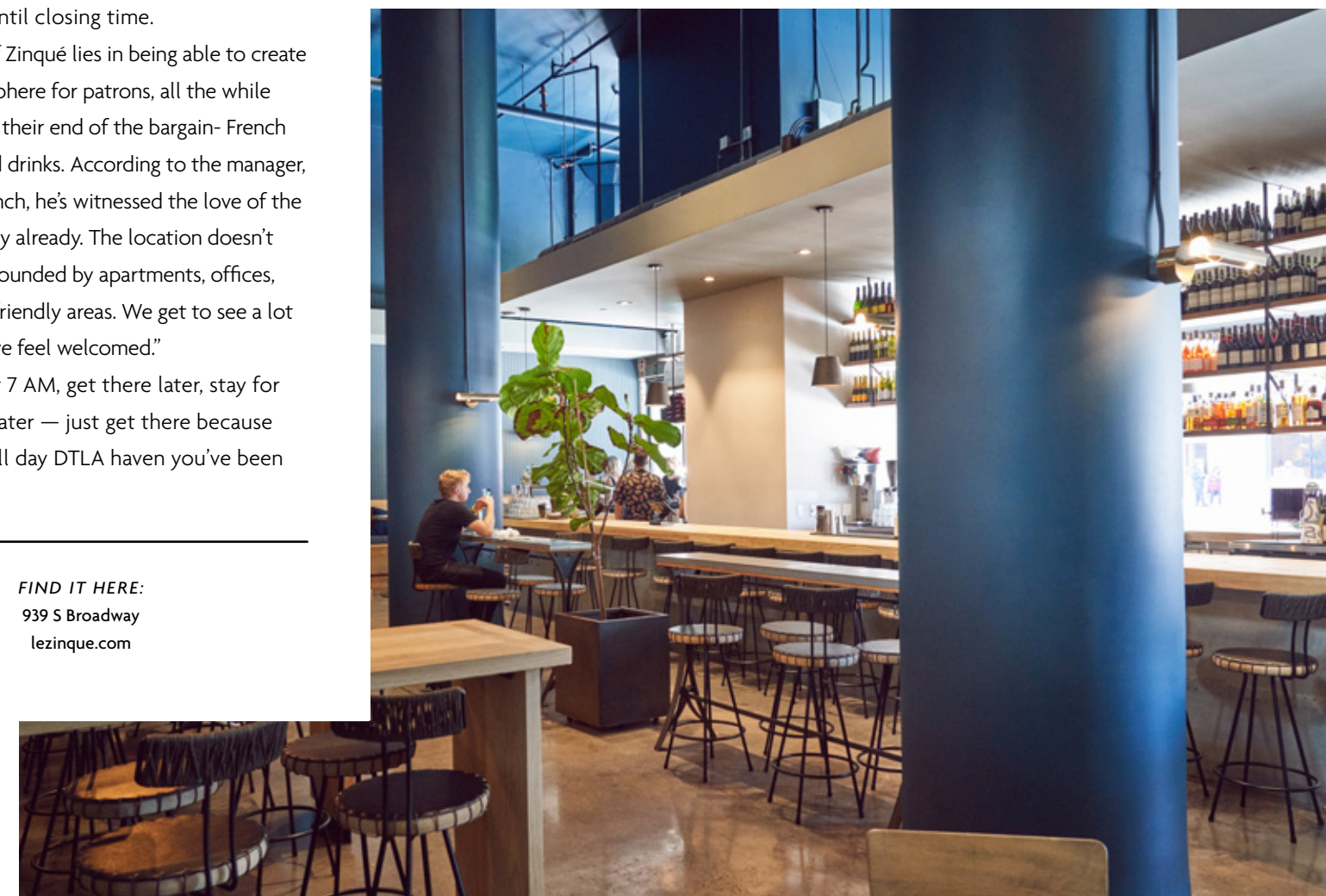
Zinqué isn't like other wine bars in the sense that it feels comfortable during any time of day. To Dossetti it's "meant to feel like a chic friend's home-away-from-home.. [And] a casual, come-as-you-are, day-to-night place for locals to gather, work and socialize." A place where anyone is welcome and eating alone isn't frowned upon.

The regulars that already visit Zinqué on the daily love the Le Bowl, the Steak Frites, and the array of tartines. Their dishes are meant to be paired with their extensive wine list but cocktails and many more boozy options are available well until closing time.

The allure of Zinqué lies in being able to create a relaxed atmosphere for patrons, all the while keeping up with their end of the bargain- French quality food and drinks. According to the manager, Flavien, also French, he's witnessed the love of the DTLA community already. The location doesn't hurt, "We're surrounded by apartments, offices, and pedestrian friendly areas. We get to see a lot of people and we feel welcomed."

Get there at 7 AM, get there later, stay for dinner, or stay later — just get there because Zinqué is that all day DTLA haven you've been looking for.

FIND IT HERE:
 939 S Broadway
 lezinqué.com



MORE THAN



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