

OCT 2019

LA

ISSUE 62

# DOWNTOWNER<sup>®</sup>

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LADTR

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

A FERROCONCRETE PUBLICATION

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THE BURRITO

ROLLING INTO DTLA

Written By Linda Hosmer

Photographed By Caleb Thal

Cue the fanfare trumpets!!! Chef Royce Burke's "Burrito on 5th" has landed in DTLA at Cognoscenti Coffee inside the City Market South complex on San Julian Street (tasty neighbors include: Rossoblu, Dama, Superfine Pizza).

THE burrito used to live in the Fairfax District at Burke's beloved Yarrow but now the famous burrito grew some legs and headed here to us in DTLA and our breakfast bellies are forever grateful because what's more comforting in the AM than a Cog cortado paired with a pillowy burrito companion? Nada. That's what.

Alright, so we're going to do our best to describe this burrito, just do us a favor and try to keep your drool inside your mouth and off our pages. Thanks friend.

Here we go... The burrito's chunky body is stuffed with carrot puree, romesco, fried garlic, scrambled eggs with carrots, mushrooms, zucchini and cauliflower and a little bit of cheese and then the crusty magic happens... the burrito is coated in a crispy golden brown cheese cape! Your first bite into this outer cheese crust is messy and will leave a pile of crunchy crumbs on your plate. But please do not let these shards of joy go to waste, instead dip your next bite in some hot sauce and then pick up the pieces to create the ultimate next bite. You're welcome.

Burke is quick to credit a late night encounter for this crispy cheese seal. "The idea I got was because of this crazy guy who used to make burritos at like 2AM outside of Thirsty Crow in Silver Lake. I always thought that was a really smart idea, it seals the burrito and adds a whole other layer and flavor."

And Burke's path to fine-tuning his approach to flavor as a chef started as it does for most ... at home. "I've been cooking since I was a kid. I'm the oldest of seven kids so I always cooked with my mom. My grandmother, from Alsace, lived with us. I learned a lot from her," says Burke.

These cooking cues would come in handy later in life when it fed him a way to cope with stressful jobs in real estate development. And even though he resisted cooking for a living, life had other plans. He started cooking for hire, working private parties and the positive response let him know he had a knack for the kitchen.

Chances are you're also familiar with Burke's popular roving pop-up Secret Lasagna. If not, go track it down because it's where his heart and soul live, layered up in some luxurious lasagna.

But definitely go eat THE burrito (only served until 3pm inside Cognoscenti Coffee!) and walk away knowing Burke's a good guy who aggressively supports his community on Instagram and most importantly IRL. Everyone deserves a Royce in their life and if you're ever lucky enough to snag a hug from the kind chef, you'll fully understand what his burrito, or anything he feeds you, delivers. His food is an edible hug. It's comfort. It's tasty. And in a city that runs on chaos, his food is a reminder to slow it down for a minute, feel good, eat good and just be good.

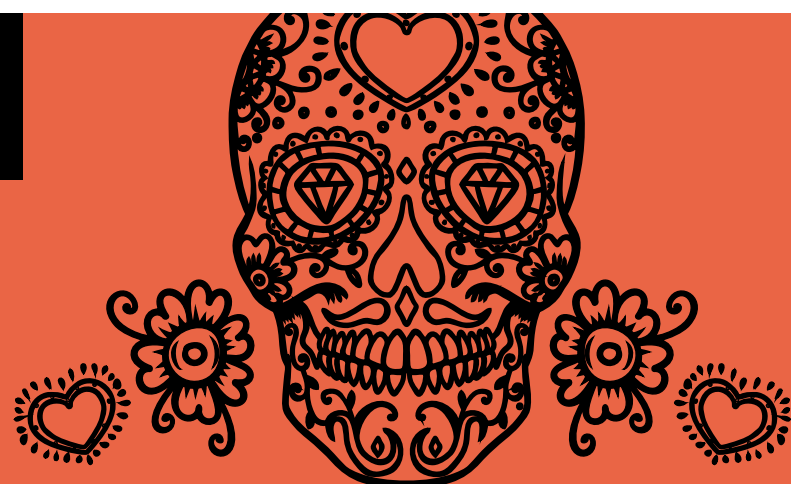


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# V DTLA

## A SUBLIME SENSE OF QUALITY

Written By Abel Horwitz  
Photographed By Robiee Ziegler

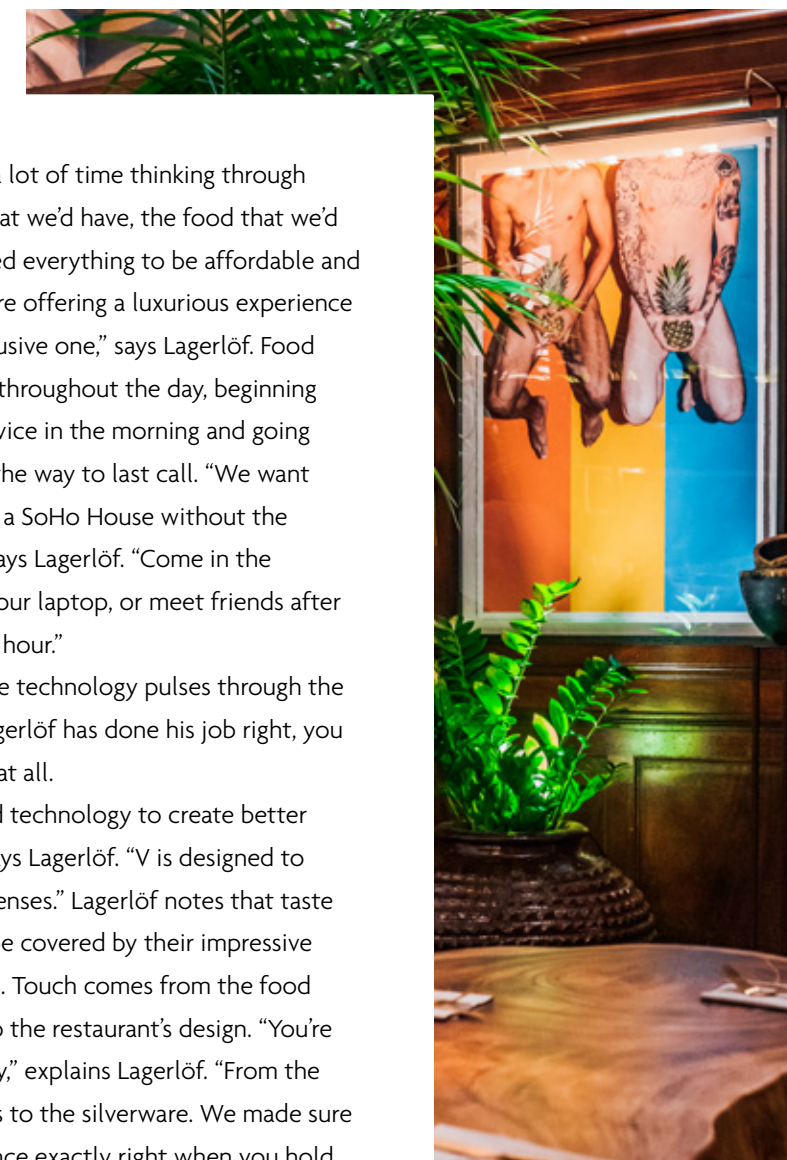
When you walk into V DTLA, the new restaurant opening in the historic Brock Jewelry Building on 7th Street and Grand, the first thing you'll notice is the circular bar that greets you in the main entryway.

"We looked at the old concepts for Brock Jewelry and we brought back the display case that was in the center of the store," says Christian Lagerlöf, the co-founder of V DTLA. "We wanted to honor the past," continues Lagerlöf. "Once it was jewels that were on display here, but now the jewels are our customers." Lagerlöf comes to restaurants by way of telecommunications and engineering in his native Sweden. He and his business partner, Benjamin Callejas, have approached restaurants with a unique mindset. Lagerlöf comes from a scientific approach and Callejas from an emotional and artistic point of view.

Both of them complement each other quite well, and you can see the play of what they're doing in the stunning interior of V DTLA. The space, formerly occupied by Mas Malo, has undergone a complete transformation. There is an upscale yet playful sense to the place. As with all things in V DTLA, this was entirely by design.

The V DTLA team has highlighted the original design of the high-end jewelry store, taking full advantage of the original mahogany wood display cases. They have decked out the space with beautiful fossilized wood table tops, emerald tiles, and art-deco touches. The murals on the walls have been painted by renowned Spanish graffiti artists Pichi & Avo.

Though V DTLA has an opulent feel to it, Lagerlöf and Callejas have made sure to keep the restaurant approachable.



"We spent a lot of time thinking through the cocktails that we'd have, the food that we'd have. We wanted everything to be affordable and delicious. We are offering a luxurious experience but not an exclusive one," says Lagerlöf. Food will be offered throughout the day, beginning with coffee service in the morning and going past dinner all the way to last call. "We want this to be like a SoHo House without the membership," says Lagerlöf. "Come in the morning with your laptop, or meet friends after work for happy hour."

Cutting edge technology pulses through the space, but if Lagerlöf has done his job right, you won't notice it at all.

"We utilized technology to create better experiences," says Lagerlöf. "V is designed to satisfy all five senses." Lagerlöf notes that taste and smell will be covered by their impressive food and drinks. Touch comes from the food as well, but also the restaurant's design. "You're touching quality," explains Lagerlöf. "From the tables and seats to the silverware. We made sure to get the balance exactly right when you hold the fork."

The sound of the restaurant will be a rotating set of DJs who have been hired specifically to gauge the mood and tone of the space. Additionally, the V DTLA team has worked on the acoustics of the space, ensuring that wherever you are in the restaurant you won't have to strain to hear your friends speak. This leaves the sense of sight, which you'll find in many forms. From the food, beautifully prepared and plated, to the stunning interior design, V DTLA is visually stimulating. It presents a bold new approach to the restaurant industry. A deliberate and thought out experience from a group of gifted restaurateurs looking to make their mark on DTLA.

You're invited to come and visit. Your senses will be delighted.

**FIND IT HERE:**  
515 W 7th St.  
v.restaurant







# VERVE

## BREWING UP A NEW DRINK MENU

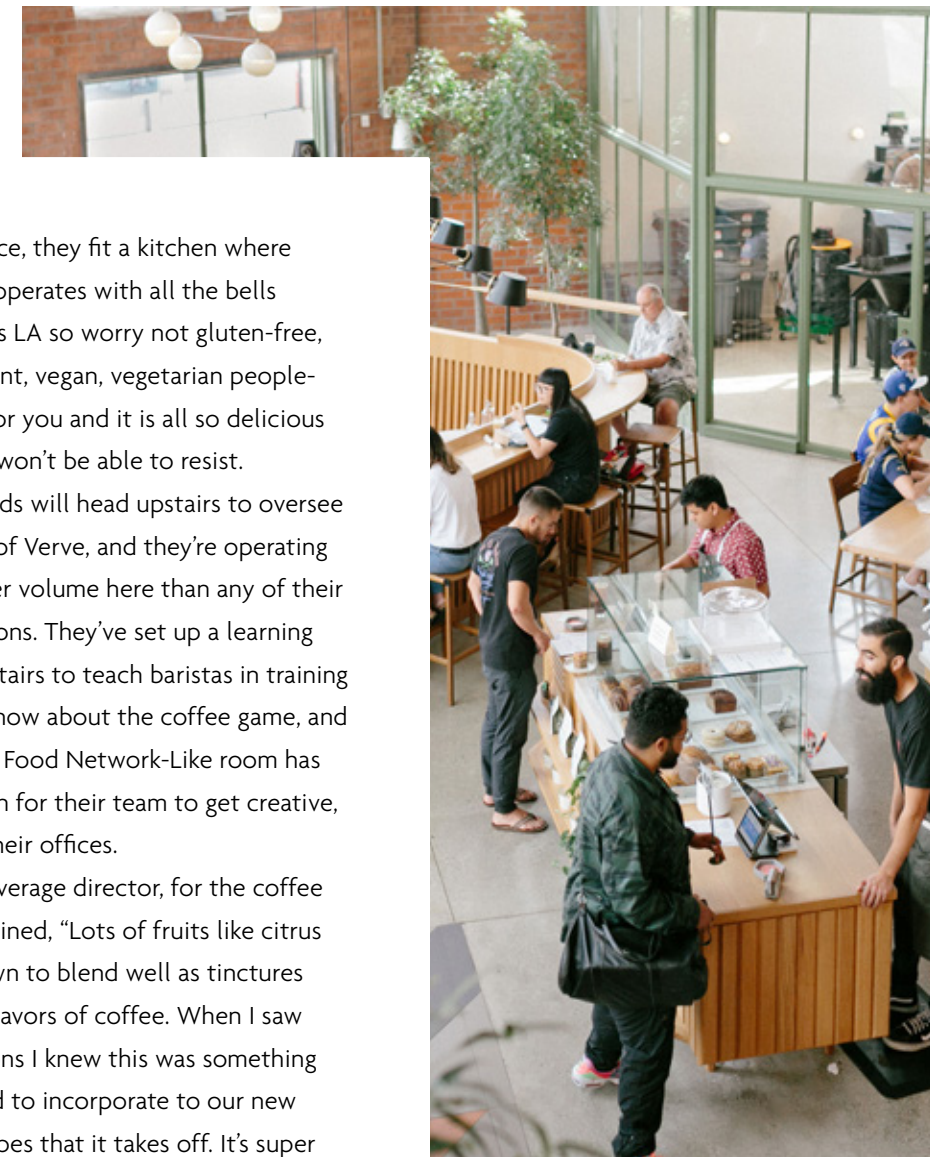
Written By Mariana Ramos  
Photographed By Rebekah Lemire

The heat of the summer is no match for Downtown LA's coffee nerds and their loyalty to their coffee shops. It is the fuel that keeps city folks going while we endure high temperatures and our rooftop-themed weekends. Coffee is a must before you start the day before you end the day, and anywhere in between — as long as you can support your local shop, right? Verve Roasters knows a thing or two about loyal customers, thanks to the vibe at their 8th & Spring location, great cups of joe, juices, and pastries galore.

A unique concept nestled in the Fashion District, Verve Roasters have now made their way to the Arts District and if you thought Verve couldn't possibly do more — you'd be wrong. Head over to their new 500 Mateo address and get a load of the front-and-back menu offering breakfast dishes from sweet to savory, coffee in shapes and forms; smoothies, bowls, lunch, and... coffee mocktails.

The two-floor cafe welcomes you in with a design so symmetric, from the floor to the furniture arrangement, that it'll make your OCD tickle. There's the familiar Verve counter with their pastries, booths, a whole section for merch, a learning station on the first floor, an observatory deck on the second floor, and a gigantic coffee roasting mean machine guarded behind some glass that only looks like it's a transformer but is actually as quiet as a tesla.

Somewhere in the back of this enormous cafe, that more or less resembles a cool



co-working space, they fit a kitchen where sous chef Josh operates with all the bells and whistles. It's LA so worry not gluten-free, lactose intolerant, vegan, vegetarian people—there's plenty for you and it is all so delicious you carnivores won't be able to resist.

Curious minds will head upstairs to oversee the whole ops of Verve, and they're operating at a much higher volume here than any of their other LA locations. They've set up a learning station by the stairs to teach baristas in training all there is to know about the coffee game, and upstairs a more Food Network-Like room has a second station for their team to get creative, and it houses their offices.

Josh, the beverage director, for the coffee mocktails explained, "Lots of fruits like citrus have been known to blend well as tinctures with the bold flavors of coffee. When I saw it in competitions I knew this was something unique I wanted to incorporate to our new menu in the hopes that it takes off. It's super fun to experiment with." And let me tell you this is a whole new way to get caffeinated. Josh has chemically worked out the kinks to make a Negroni without the booze and added cascara vermouth, Verve's very own juniper tonic, and he did it all without sacrificing the traditional flavors of the classic cocktail. The craft bar may be the smaller seating section of the whole joint but it is definitely where all the action is. When a familiar concept as simple as coffee and as special as Verve, can grow and expand within the DTLA community — it is truly something special. The Arts District may be on the front line of a whole new trend ladies and gents, and it's starting at Verve.

FIND IT HERE:  
500 Mateo St. Unit 102  
vervecoffee.com



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# DRINK

- A** **VERVE**  
500 Mateo St. Unit 102  
vervecoffee.com
- B** **ANGELENO WINE COMPANY**  
1646 N Spring St.  
angelenowine.com

# EAT

- C** **V DTLA**  
515 W 7th St.  
v.restaurant
- D** **ABERNETHY'S**  
220 N Hope St.  
abernethysla.com

# MOVE

- E** **SOHO WAREHOUSE**  
1000 S Santa Fe Ave.  
sohowarehouse.com

**CITY STREETS**

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**FREEWAYS**

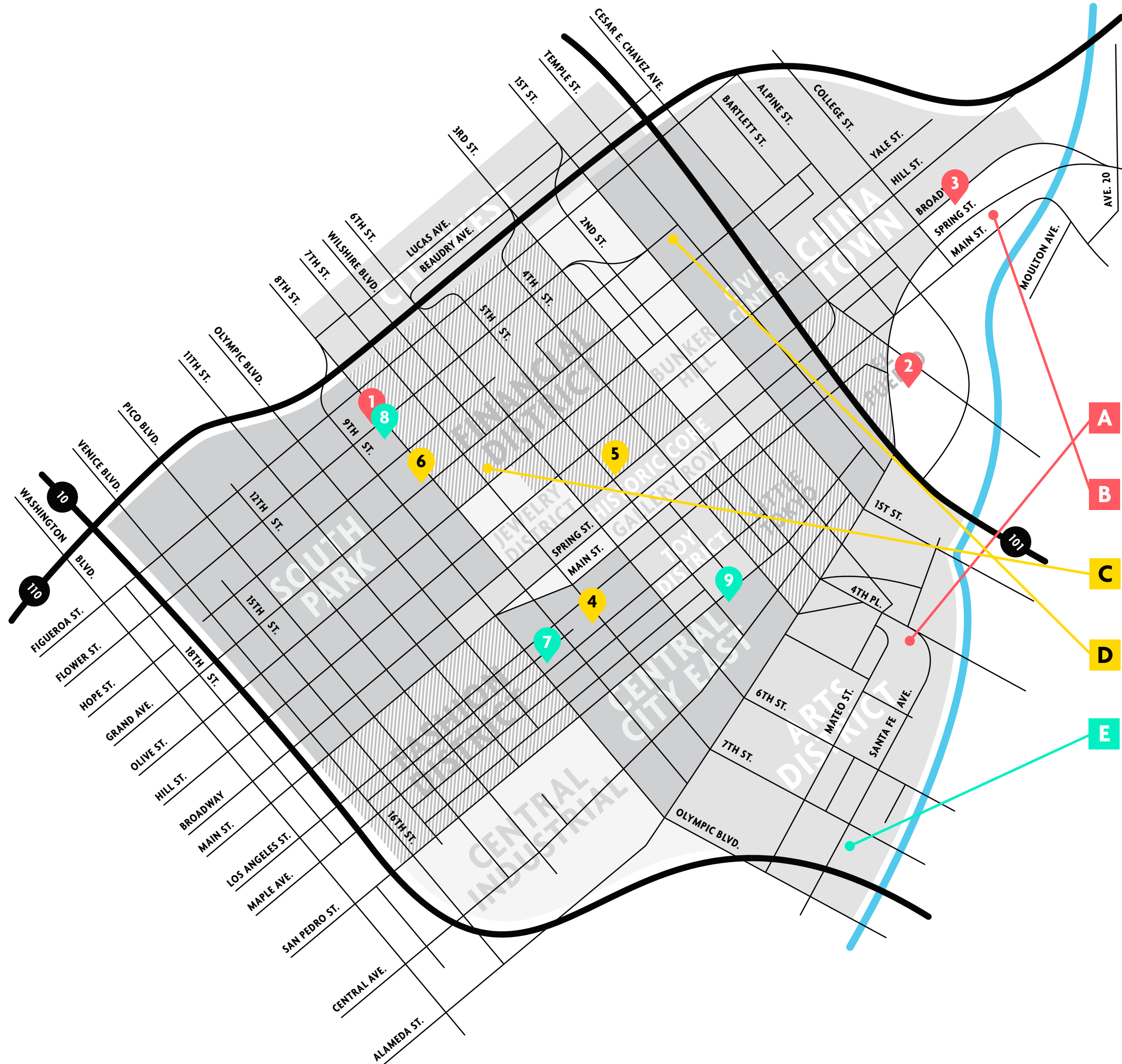
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**LA RIVER**

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**M METRO RAIL STATIONS**

\*MAP SIMPLIFIED & NOT TO SCALE



# DOWNTOWN FAVORITES

- 1** **THE BURROW**  
821 S Flower St. — [theburrowla.com](http://theburrowla.com)  
Located below the O Hotel, the Burrow claims the best cheese and charcuterie in DTLA. Craft cocktails, tasty bites, and a fun hideaway atmosphere await.
- 2** **TRAXX UNION STATION**  
800 N Alameda St. — [instagram.com/traxxunionstation](http://instagram.com/traxxunionstation)  
Closed back in May, citing increased competition from Imperial Western Beer Co, Traxx is reopening under new owners who have promised to keep the beauty and simplicity of this Union Station bar and restaurant. They'll start with cocktails, and ramp up to full service within the coming months.
- 3** **STEEP**  
970 N Broadway, Suite 112 — [steepla.com](http://steepla.com)  
This modernist tea house features a selection of curated teas from China and Taiwan, promoting the mindset of Slow Living in our fast paced world. Take a deep breath, turn your phone to silent, and take a seat.
- 4** **ARTESANO TAMALERIA**  
819 Santee St. — [artesanotamaleria.com](http://artesanotamaleria.com)  
Presenting ten distinctive tamales, from traditional pork to chicken with tomatillo salsa, to vegan tamales stuffed with cactus or mushrooms, to modern versions such as fish or goat cheese and roasted tomatoes, Artesano Tamaleria has got your tamale itch scratched.
- 5** **STREETZZA L.A.**  
5th & Broadway — [instagram.com/streetzzala](http://instagram.com/streetzzala)  
Slings pizzas from a hand-built street cart, StreetZza makes grandma-style pizza -- thick, the square kind of pizza. You can get traditional toppings or go for their specialties such as 'Junk Pizza' which comes with pasilla peppers and IPA sausage.
- 6** **EL TEJANO DOWNTOWN**  
801 S Grand Ave. — [eltejanotxmex.com](http://eltejanotxmex.com)  
Located across the street from Whole Foods, El Tejano plants a Texas-sized flag firmly in the ground. Tex-Mex burritos, nachos, tacos, appetizers and drinks to imbibe in while your favorite sportsball game plays on their numerous TVs.
- 7** **QUEEN OF ANGELS**  
840 Santee St. Suite 106 — [queenofangelsla.com](http://queenofangelsla.com)  
Celebrate this One-Stop-Drag-Shop, where the friendly, knowledgeable owners will fit you for wigs, shoes and anything you need for a big night out with the girls. Newbies are welcomed and embraced, veterans are celebrated, and runway shows and events are held often.
- 8** **BRING SOMETHING TO THE PARTY**  
700 W 7th St. — [bringsomethingtothepartyla.com](http://bringsomethingtothepartyla.com)  
Exactly what its name says, this Bloc shop is your last stop before heading to the dinner party or housewarming event for the evening. Cute, kitchy items you didn't know you needed abound.
- 9** **DOWNTOWN WOMEN'S CENTER**  
442 S San Pedro St. — [downtownwomenscenter.org](http://downtownwomenscenter.org)  
With a motto of "Every Woman Housed", Downtown Women's Center is a lifeline for so many vulnerable members of our community. Volunteer, donate, or purchase resident-made goods at their shop. We're all in this together.





# ABERNETHY'S

## A CULINARY REVOLVING DOOR

Written By Dakota Nate  
Photographed By Robiee Ziegler

Around 50 years ago, a group of innovative community leaders joined forces to bring the performing arts center that LA deserved to the heart of the city. Raising over 30 million dollars to bring this juggernaut to life, none of this would have been possible without Dorothy Chandler. A feminist far ahead of her time, Chandler was deeply involved in our fair city at a both culturally and politically and had a massive part in shaping the city we know and love today. Chandler is known to this day to be the true matriarch of the LA arts scene, saving the Hollywood Bowl in the early 1950's and later bringing the necessary parties together to bring the The Music Center to life.

Now in an age much different than when this dream first became a reality, The Plaza at The Music Center thrives with a dreamy new renovation. Amidst iconic dancing fountains, you'll find three new dining/drinking options. Popular coffee destination, Go Get em Tiger, has moved in with their third location serving up their locally-roasted coffee and signature concoctions. Mullin Wine bar, led by Christiaan Röllich, an author and true virtuoso of the modern cocktail, is to feature a curated bottle list by neighborhood wine shops and custom craft cocktails by some of LA's libational experts. As the experience expands atop Armani marble and dark wood, both an early and late happy hour are also available as an approachable way to begin or end an evening out.

Getting down to the meat of it, no pun intended, is what is to become one of the hottest new DTLA eateries: Abernethy's. A unique dining experience even for one of the most saturated markets in the world, Abernethy's will feature a new chef and menu every quarter, which is intended to bring blended culture and an all-inclusive element to the forefront of the culinary experience. Upon its grand opening on September 5th, the first chef in the rotation is Shirley Chung, a Beijing-born, Chinese-American former Top Chef contestant who's inspirational background and infectious energy bleeds brightly into her craft. Making a name for herself after culinary school in an externship working for Thomas Keller in Napa Valley at The French Laundry, Shirley was later brought on to open Bouchon in Las Vegas, as well as Guy Savoy in Caesar's Palace and three, yes three, of Mario Batali restaurants until she was head-hunted by Jose Andreas who brought her over to Chino Poblano. This earned her the reputation of "The Opener."

"Growing up I read a lot of literature about it, but I never really followed a Chinese chef to learn how to cook Chinese food in a commercial kitchen," says Shirley. "I don't cook according to any region of China because I believe me being



American, I shouldn't follow those rules because they're only rules because of the region."

After 13 years in Las Vegas and two Top Chef runs, Chung opened her own Chinese-focused eatery in Downtown Culver City by the name of Miss Chi Cafe just last year. Upon Abernethy's culmination, big names in the culinary community like Chef Susan Feniger (Border Grill) and Chef Niki Nakayama (N/Naka), as well as tastemakers such as TV writer/producer Phil Rosenthal and food writer/editor Russ Parsons voted Shirley in along with each of the featured chefs in after tasting around the city trying to find the perfect lineup.

As Abernethy's remains under Shirley's reign for the time being, the room is a personal ode to her family, her heritage, her passion, and her journey to get to where she is today. It all seems to come full circle. You can even find a photo of Chung with family with her as just a small child as the first page of the menu. Splashed with twelve colorful dishes, such as her take on Cacio e Pepe — which is a collaboration between her and her good friend, Chef Sylvia Barban. Created as a nod to their Italian and Chinese heritages, S Squared Cacio e Pepe is made with Northern China style noodles, tofu, pecorino cream and Sichuan peppercorn. You'll also find Beijing lamb belly that practically melts in your mouth, and the appropriately-named Singapore-style dish from Shirley's cook book Chinese Heritage Cooking From My American Kitchen, called Bowl of Hugs — which features a hot meat and bone herbal tea, pork ribs, American ginseng, goji berries, and mochi puffs. Talk about comfort food.

"It's a lot of I really want to eat, it's very dumpling and noodle-driven — something that I had been practicing since I was six years old. It's homemade, it's comfort food, but using my fine dining background, I'm not necessarily elevating it, but making it more fun and more modern."

The bright and spacious interior features a stunning bar stacked with high-quality spirits to be spun into delicious craft cocktails and served to your preference. The Green Lantern is listed on the menu as Shirley's favorite cocktail from China with Chivas Regal, lemon juice, jasmine green tea syrup, and ginger, whereas you can also find the most majestic lychee martini made with Shirley's special blend of Titos, lychee liqueur, and lime juice.

As The Music Center and everything it encompasses exists to highlight the creativity of LA, from the artwork, down to every bowl, you can find that of an Angelenos touch. Be sure to take a close look at the painting that sits just to the left of the bar, titled Migration, which was directly inspired by Shirley and her personal journey into her truth as a creative professional. Be sure to catch each residency over the next twelve month. After Chung, next up is Jason Fullilove of Barbara Jean & The Magic Castle, who will be followed by Ryan Costanza, Geter Atienza, and Chef Pla and Fern Kaewtathip. Get to booking!

FIND IT HERE:  
220 N Hope St.  
abernethysla.com



Photo courtesy of Shirley Chung Shirley Chung

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Shirin Neshat, *Untitled (Women of Allah)*, 1996.  
© Shirin Neshat/Courtesy the artist and Gladstone Gallery, New York and Brussels





## SOHO WAREHOUSE

### THE RIGHT KIND OF COOL

Written By Mariana Ramos  
Photographed By SoHo Warehouse

In the last 5 years, we have seen a number of national brands and companies open up shop in Downtown LA, some came with coveted fame, others made it their flagship location, and others opened brick and mortars for the first time. In the last year, a spike in fine dining restaurants debuting in our Arts District gave it the reputation for being a profitable metropolitan hub for successful businesses, and now we welcome — SoHo House.

The international brand of social clubs that defined “cool” way back in 1995 London, has come to DTLA and they are here to win everyone over with incredible attention to detail, an homage to the neighborhood, and individual amenities unique to our little corner of this giant city.

If you don't know much about SoHo House, don't worry you're not alone. For years it was like Fight Club, you don't talk about it to anyone that isn't in it, and that had a lot more to do with where they've been established throughout North America, than secrecy for non-members. Cities like Malibu, New York, Chicago, Toronto, and Hollywood were the type to house the city-dwellers that SoHo House attracts. However, when they heard of the DTLA renaissance, the London natives knew they had to be a part of it.

After much anticipation, the 6-floor social club can officially call a Santa Fe Avenue warehouse from 1916- home. Complete with a two-floor gym, a sauna, laundry services, 48 hotel rooms, a common space with a restaurant, a lounge, a rooftop pool on the 7th floor with panoramic views of LA, and a garden with so much greenery you'd forget you're in



Downtown- SoHo Warehouse is the cultivation of all things DTLA is cool for like our history.

The interior designers found the warehouse's ruins a gift, not a curse. For example, in the restaurant area upstairs graffiti that had been there long before they moved in is considered art. They felt the same about the exposed brick and piping in the hotel rooms.

The furniture and decorations throughout the 110,000 sq. ft warehouse, pay a tribute to different decades from the 20s to the 70s, fitting together seamlessly. So much so that one would think they had to go looking far and wide for each unique piece, but alas no. SoHo House has a brand with a refined vision, so when they can't find it — they make it, and they sell it as part of their SoHo Home retail line.

Knowing that the Arts District is the creative center of LA, designers commissioned local artists like Genevieve Gaignard to install a stairwell-based wallpaper leading the way to the 7th-floor rooftop bar. On the other side, an 18-by-6-foot acrylic on canvas mural by LA-based artist Paul Davies matches the decor with the official “Lemon Yellow” shade that's unique to this SoHo House.

The rooftop lounge chairs were created with the help of eco-friendly hemp textiles from MoonCloth Designs featuring a custom print from LA artist Ethan Lipsitz. Lastly, (but you'll see it first because it's right by the entrance) located in the back alley by the loading dock a mural by none other than Shepard Fairey. Slated to open sometime in October, SoHo Warehouse is now accepting membership applications, with 4 types available ranging from \$1,650 - \$2,160 per year. Memberships to the Warehouse include access to events like live music performances, masterclasses and workshops, comedy nights and panel discussions. Further proving that they're not here to takeover DTLA, but instead, become a staple part of it.

**FIND IT HERE:**  
1000 S Santa Fe Ave.  
sohohouse.com







## ANGELEÑO WINE COMPANY

### DRINK TO REMEMBER

Written By Linda Hosmer  
Photographed By Jack Strutz

In the middle of a gray hallway in a nondescript loft building in the Arts District, a door opens to reveal an oasis of color — HAIR Los Angeles. With tall ceilings and color awash wherever the eye can see, from the overhead pipes to the books and works of art that line every wall, HAIR feels less like a beauty salon and more like a hangout spot for transformation - and that's exactly the intention.

For HAIR Los Angeles and its founder, stylist and colorist Daniel Moon, color is more than just a decorative emblem of the salon - it is more like a sacred language, and HAIR's colorists are its master linguists, specializing in everything from natural colors to intricate multi-color hair art. Moon, who found his calling in hair and color shortly before he was discharged from the Marines, believes in the transformative power of coloring, not only seeing it first-hand but being the hand that enables that transformation in people. "Transformacoloring is almost like a glitch in reality. It's an alternative, more colorful version of yourself, and a fun way to express that you're open to trying new things and meeting new people," explains Moon while sitting in the entryway of the salon, his hair colored purple and orange, his equally colorful outfit protected by a neon green vinyl Major Moon apron - his own creation. "Hair color and styling to us at HAIR is just meant to be fun, but done in a prestigious way. It's like ready-to-wear editorial hair for every day of your life."

Which is what led him to establish his own space after years of coloring heads (including the likes of Zoe Kravitz, Nicole Richie, Katy Perry, and Madonna) in some of the most prestigious salons in Beverly Hills. "It was important to start my



own salon to invite people into my own world, which was limited in other salons. Here you get to be surrounded by the art we love, the music we love, and we get to work with the best natural lighting in the city. Now that's fun. Because our transformations require a few steps we like our people to be comfortable and inspired while in the space." Since branching off on his own Moon has continued to transform some well known figures' strands, notably Kristen Stewart, Kanye West, Jewice from The Flatbush Zombies, and Hayley Kiyoko, to name a few, while also expanding his Major product line, which, aside from the aforementioned aprons, also includes fan favorite wearable glitter, called Major Moonshine (all available for purchase in the salon and online).

HAIR feels more intimate than other salons — a communal space where both new faces and a rotation of regulars can mingle during or in-between appointments. Stacks of books and magazines on art, color, and subcultures like punk, are displayed for inspiration. The walls serve as a gallery space where Moon and his girlfriend and Creative Director to HAIR, Nicole Reber, display their personal collection of work amassed throughout the years, which include pieces by Petra Cortright, Sandy Kim, Anthony Cudahy, and even some of Reber's own art. Bright light filters through the huge windows, and the stream of water in an aluminum koi pond blends with everplaying music and the chatter of clients and stylists to create a cacophony completely of its own. Every aspect of the salon is intentional — the role of HAIR being a haven where big change occurs not taken lightly. "It's a sensitive space," says Moon. "We like our people to be in arm's reach of any of us. When it comes to working with bleach, the closer your stylist is to you the more comfortable you feel. To have people feel like they're being taken care of is important to us. You're never made to feel like you're forgotten about, and we take pride in that."

FIND IT HERE:  
1646 N Spring St.  
angelenowine.com





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