

TEMPERANCE

CARIBBEAN SODA * <i>Lime Bitters Seltzer</i>	5
ICED TEA	3
LEMONADE	4
SPARKLING OR STILL WATER	6
COKE, DIET COKE, SPRITE, GINGER ALE	3
CAPPUCCINO OR CAFÉ LATTE	6
COFFEE or TEA	5
ESPRESSO	4

*LESS THAN .03% ALCOHOL

HOUSE COCKTAIL'S

MOSCOW MULE (Draft)	10
Russian Standard Vodka Ginger Beer Fresh Lime	
PISCO PUNCH, c. 1893, San Francisco, Ca	12
La Caravedo Pisco Pineapple-Gum Syrup Lime	
SMOKE N' SAND	13
Xicarú Mezcal Cherry Brandy Carpano Antica Orange	
PALOMA	13
Milagro tequila Grapefruit Lime Spritzer Lavender salt	
BEETNIK	13
Beet Infused Vodka House Apple Liqueur Dill Lemon	
DISTRICT COSMOPOLITAN	13
Tito's Vodka Aperol Cranberry-Rosemary-Coulis Ginger Lemon	
SCOTCH DAISY	13
Pomegranate Monkey Shoulder Scotch Cointreau Noir Fresh Lemon	
SUMMER TEA	13
Botanist Gin Pimm's Ginger Cucumber Blueberry Lemon	

LOS ANGELES- DRAFT BEER

12oz: 7 20oz: 10

ROTATING DRAFT - Ask about today's seasonal beer or cider

Angel City, IPA, India pale ale, 6.1% ABV
Medium-bodied, copper-hued beer brewed with balanced hops.

Coachella Valley Brewery, Phoenix, Vienna Lager, 6.5% ABV
Crisp Noble hop bitterness with notes of toffee, dates and figs.

Golden Road, Wolf Among Weeds, IPA, 8.0% ABV
Golden full-bodied IPA with balanced earthy hop & spice notes.

Golden Road, Get Up Offa that Brown, Brown Ale ABV 5.5%
Brown ale with trace amounts of smoked malt for toasty complexity, balanced by notes of caramel and chocolate.

BOTTLE & CAN

LOCAL	
GOLDEN ROAD – POINT THE WAY IPA (475ml)	9
India Pale Ale, Los Angeles, 6.8% ABV	
GOLDEN ROAD - 329 DAYS OF SUMMER (475ml)	9
Lager - Los Angeles, 4.8% ABV	
ANGEL CITY – PILSNER (375ml)	8
Golden Lager - Los Angeles, 5.6% ABV	
FIRESTONE – OPAL (650ml)	13
Dry Hopped Saison, Paso Robles, Ca. 7.5% ABV	
FIRESTONE – DBA (375ml)	8
Double Barrel Aged Ale, Paso Robles, Ca. 5% ABV	
SMOG CITY BREWERY (500ml)	13
Coffee Porter, Torrance, Ca. 6% ABV	
LAGUNITAS, LITTLE SUMPIN' (375ml)	8
American Pale Ale, Petaluma, CA. ABV 7.5%	
GLOBAL	
Doc's Dry Hopped Cider, 6% ABV. New York	13
Stella Artois Sam Adams Guinness	8
Corona Heineken Blue Moon	8
Budweiser - Coors light	7

WINE

WHITE	5oz	9oz	bottle
Featured White –Rotating Selection	8	13	37
Magnolia Grove, Chardonnay, California	9	14	39
Chateau St. Michelle, Riesling, Washington	9	14	39
BollinI, Pinot Grigio, California	10	15	41
Banfi Centine, Rosé, Tuscany, Italy	10	15	41
Kim Crawford, Sauvignon Blanc, New Zealand	12	17	48
Santa Cristina, Pinot Grigio, Sicily, Italy	-	-	40
Pacific Rim, Dry Riesling, Washington	-	-	40
Joel Gott, Sauvignon Blanc, California	-	-	44
Hess Select, Chardonnay, California	-	-	44
Conundrum, White Blend, California	-	-	78
RED	5oz	9oz	bottle
Featured Red - Rotating Selection	8	13	37
Magnolia Grove, Cabernet Sauvignon, Ca.	9	14	38
Beringer Founders Estate, Merlot, California	9	14	38
Doña Paula, Malbec, Mendoza, Argentina	9	14	38
Alamos, Red Blend, Mendoza, Argentina	10	15	43
De Loach, Pinot Noir, California	11	16	46
Z. Alexander, Cabernet Sauvignon, California	12	18	51
Charles & Charles, Cab/Syrah, Washington	-	-	44
Seven Falls, Merlot, Washington	-	-	44
Pepperjack, Red Blend, Barossa Valley, Aus.	-	-	45
Matua Valley, Pinot Noir, New Zealand	-	-	45
Penfolds, Cabernet, "Bin 9", Australia	-	-	58
Mitolo, Cabernet Sauvignon, "Jester", Chili	-	-	62
Justin, “Isosceles”, Paso Robles, California	-	-	118

SPARKLING	glass	bottle
Astoria, Prosecco, Italy	9	39
Domaine Chandon (Split), Brut Classic, California (187ml)		16
Mumm Napa, Brut, “Prestige”, California		49
Vueve Cliquot, Brut, France		120
Dom Perignon, Brut, France		260

PLEASE JOIN US FOR HAPPY HOUR(S)
IN THE BAR & LOUNGE
DAILY 3PM TO 7PM

SHARE

WATERMELON CAPRESE	10
<i>Bocconcini Micro Basil Baby Tomato Radish Vanilla Balsamic</i>	
SHISHITO PEPPER & MUSHROOM	9
<i>Lemon Caper Pecorino Chili Flake</i>	
L.A. TACO	11
<i>Korean Style Marinated Tenderloin Sautéed Kimchi Cilantro Crème Queso Fresco</i>	
BROCOLLINI BRUSCHETTA	10
<i>Balsamic Glazed Macerated Raisin Almond Ricotta Cheese</i>	
GRILLED ASPARAGUS	9
<i>Pancetta Chip Almond Crumb 60° Sous Vide Egg Parmigiano Lemon Aioli</i>	

SOUP & GREENS

TOMATO BISQUE <i>Micro Basil</i>	8
BUTTER LETTUCE	12
<i>Roasted Beet Chive Cherry Tomato Blue Cheese</i>	
KALE COBB	14
<i>Avocado Shredded Chicken Bacon Egg Tomato Gorgonzola Dolce Roasted Shallot Vinaigrette</i>	
HEIRLOOM TOMATO	14
<i>Burrata / Frisee / Lime Vinaigrette</i>	
BABY ROMAINE	12
<i>Parmesan White Anchovy Grilled Crostini Caesar Dressing</i>	
NAPA CABBAGE	12
<i>Shredded Carrot Cucumber Green Onion Cilantro Bell Pepper Crispy Noodle Orange Ginger Vinaigrette</i>	

ADD PROTEIN:

Chicken 5 | Beef Steak 10 | Shrimp 7 | Salmon 7 | Tofu 5

DISTRICT

in a hurry?

DISTRICT CARVING BOARD LUNCH

SERVED WITH TWO SIDES

ROASTED CHICKEN 15

HOUSE SMOKED BBQ BRISKET 17

GRILLED SALMON 18

ESPRESSO RUBBED BABY BACK RIBS 16

SIDES

MARKET GREEN SALAD 6

SAUTEED GREENS 6

MARKET VEGETABLE 6

WHIPPED POTATOES 5

POTATO FRIES 5

COLESLAW 4

GRILLED SWEET CORN 4

MAC & CHEESE 6

HOUSE POTATO CHIPS 5

SANDWICHES

CHOICE:

Salad | Soup | Chips | Fries | Sweet Potato Fries

DISTRICT BURGER 15

Handmade Patty | White Cheddar | Spinach | Sriracha Aioli | BBQ Sauce | Brioche Bun

PROSCIUTTO & GRUYERE 14

Smoked Gouda | Gruyere | Fig Jam | Brioche

TRUFFLE CRAB SALAD 16

Mozzarella | Avocado | Pickled Fennel | Squid Ink Roll

CHIPOTLE BBQ PORK 14

Pulled Pork | Oaxaca Cheese | Fire Roasted Bell Pepper | Grilled Onion | Ciabatta

VIETNAMESE STYLE FRENCH DIP 15

Shaved Slow Roasted Beef | Cilantro Mayo | Pickled Vegetables | Pho Jus

ROASTED CHICKEN BREAST 14

White Cheddar | Bacon | Avocado | Butter Lettuce | Pesto | Ciabatta

BBQ VEGGIE BURGER 13

House Made Patty | Avocado | Tomato | Lettuce Provolone | Mushroom | Whole Wheat Bun

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SUMMER 2016

In my dictionary, family is defined as people who share food.

HANSEN LEE, EXECUTIVE CHEF