

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
Xicaru 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

ROTATING DRAFT Ask about today's seasonal beer or cider **8**

Angel City, IPA, India pale ale, 6.1% ABV 7

Medium-bodied, copper-hued beer brewed with balanced hops.

Coachella Valley Brewery, Phoenix, Vienna Lager, 6.5% ABV 8

Crisp Noble hop bitterness with notes of toffee, dates and figs.

Golden Road, Wolf Among Weeds, IPA, 8.0% ABV 8

Golden full-bodied IPA with balanced earthy hop & spice notes.

Golden Road, Get Up Offa that Brown, Brown Ale ABV 5.5% 8

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>	
TAMARI DEVEILED EGGS	8
<i>Cage Free Eggs Kimchi Tomato Puree Pancetta Chip</i>	

SOUP & GREENS

BUTTERNUT SQUASH BISQUE	8
<i>Pumpkin Seeds Mascarpone</i>	
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>	
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



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
WAGYU BEEF MEAT LOAF	19

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
<i>Handmade Patty White Cheddar Spinach Sriracha Aioli BBQ Sauce Brioche Bun</i>	
PROSCIUTTO & GRUYERE	14
<i>Smoked Gouda Gruyere Fig Jam Brioche</i>	
TRUFFLE CRAB SALAD	16
<i>Mozzarella Avocado Pickled Fennel Squid Ink Roll</i>	
CHIPOTLE BBQ PORK	14
<i>Pulled Pork Oaxaca Cheese Fire Roasted Bell Pepper Grilled Onion Ciabatta</i>	
VIETNAMESE STYLE FRENCH DIP	15
<i>Shaved Slow Roasted Beef Cilantro Mayo Pickled Vegetables Pho Jus</i>	
ROASTED CHICKEN BREAST	14
<i>White Cheddar Bacon Avocado Butter Lettuce Pesto Ciabatta</i>	
DISTRICT BLT	14
<i>House Cured Red Wine Bacon Lettuce Kitchen Ripen Tomato Tomato - Bacon Jam Sourdough Bread</i>	
BBQ VEGGIE BURGER	13
<i>House Made Patty Avocado Tomato Lettuce Provolone Mushroom Whole Wheat Bun</i>	

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

HANSEN LEE, EXECUTIVE CHEF