

TEMPERANCE

CARIBBEAN SODA <i>Lime Bitters Seltzer</i>	4
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

HOUSE COCKTAIL'S

DAILY COCKTAIL – Ask your server or bartender

MOSCOW MULE (Draft) 10

Russian Standard Vodka | Ginger Beer | Fresh Lime

PALOMA *Del Sur* 13

Xicaru Mezcal | Grapefruit | Lime | Spritzer | Lavender Salt

DISTRICT COSMOPOLITAN 13

Tito's Vodka | Aperol | Hibiscus-Cranberry-Coulis | Ginger | Lemon

BEETNIK 13

Roasted Apple & Beet Infused Applejack & Vodka | Lemon | Dill

LAVENDER BLOSSOM 14

Bulleit Bourbon | Lemon | Lavender | Egg White | Bitters

SUMMER TEA 13

Botanist Gin | Pimm's | Ginger | Lemon | Cucumber | Blueberry

PISCO SOUR 14

La Caravedo Pisco | Lime | Egg White | Angostura

TEQUILA DAISY "MARGARITA" 14

Milagro Tequila | Cointreau | Fresh Lime | Spritzer

DRAFT BEER

ANGEL CITY - IPA, 6.1% ABV 7

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

ANGEL CITY - LAGER, LAGER 4.8% ABV 7

Refreshing, honey grapefruit & citrus notes, subtle tart bite

GOLDEN ROAD, WOLF AMONG WEEDS, IPA, 8% 8

Golden full-bodied hop forward IPA with spice notes

FIRESTONE – DBA – BRITISH PALE ALE, 5% 8

Malt forward Pale with caramel, English toffee & toasted oak

SAINT ARCHER WHITE ALE 5% ABV 8

Crisp brew with tart citrus, spicy coriander, & orange notes

BOTTLE & CAN

LOCAL

GOLDEN ROAD – POINT THE WAY IPA (475ml) 9

India Pale Ale, Los Angeles, 5.9% ABV

GOLDEN ROAD - 329 DAYS OF SUMMER (375ml) 8

Lager - Los Angeles, 4.8% ABV

ANGEL CITY – PILSNER (375ml) 8

Golden Lager - Los Angeles, 5.6% 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

Angry Orchard Crisp Apple Cider 8

Stella Artois | Sam Adams | Guinness 8

Corona | Heineken | Blue Moon 8

Budweiser | Bud Light | 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	39
Beringer Founders Estate, Merlot , California	9	14	39
Doña Paula, Malbec , Mendoza, Argentina	9	14	39
Alamos, Red Blend , Mendoza, Argentina	10	15	44
De Loach, Pinot Noir , California	11	16	49
Smith & Hook, Cabernet Sauvignon , California	14	19	56
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
Miner Family, Commemorative Red Blend , Napa	-	-	79
Freemark Abbey, Cabernet Sauvignon , Napa	-	-	130
Justin, "Isosceles", Paso Robles, California	-	-	220

SPARKLING

	glass	bottle
Mionetto, DOC Prosecco, Italy	9	39
Mumm Napa, Brut, "Prestige", California		49
Vueve Cliquot, Brut, France		120
Dom Perignon, Brut, France		260

PLEASE JOIN US FOR HAPPY HOUR
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

SWEET CORN BISQUE	8
<i>Charred Corn Relish Herb Oil</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>	
HEIRLOOM TOMATO & PEACH	14
<i>Burrata Candied Walnut Lime Vinaigrette Balsamic Glaze</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

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

HANSEN LEE, EXECUTIVE CHEF

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>	
BBQ VEGGIE BURGER	13
<i>Vegetarian Patty Avocado Tomato Lettuce Provolone Mushroom Whole Wheat 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>	
ROASTED TURKEY CLUB	14
<i>Avocado Bacon Tomato Lettuce Gruyere Cheese Garlic Mayo Sourdough Bread</i>	

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