



SMALL PLATES & SALADS

YUCCA FRIES 9

caribbean style mojo aioli | crispy garlic salt

HUMMUS PLATE 12

california olive oil | roasted garlic | lavash bread | crispy raw vegetables

TRUFFLE-PARMESAN FRIES 10

grated reggiano | lemon-aioli dipping sauce

CHEESE PLATE 14

seasonal farm fresh cheeses | grilled nut bread | fruit | jam | nuts

DISTRICT CHICKEN WINGS 14

korean chili sauce | celery | baby carrots

DISTRICT CRISPY FISH TACOS 16

battered cod | chipotle crema | handmade style tortillas | salsa casera
escabeche pickled vegetables

SEARED AHI TUNA SALAD 21

organic whole leaf baby greens | avocado | heirloom tomatoes | tempura crisps
jicama | cucumber | mango-passionfruit vinaigrette

SUMMER CAESAR SALAD 14

hearts of romaine | oven dried tomatoes | grilled sweet summer corn | aged cheese
hand torn croutons | house-made creamy garlic dressing

COUNTY LINE FARMS GREEN SALAD 16

assorted baby lettuces & greens | tomatoes | baby carrots | shaved baby beets | radishes
castelvetrano olives | crisp red onions | marcona almonds | red wine vinaigrette

ADD PROTEIN:

Grilled chicken breast 7 | flat-iron steak 15 | salmon 13 | shrimp 10

SANDWICHES

CHOICE OF SIDE:

side green salad | coleslaw | fries

DISTRICT BURGER 20

grilled patty | hook's cheddar cheese | bacon-onion jam | wild arugula
citrus aioli | toast brioche bun

CALI BURGER 19

patty melt style | chipotle mayo | smashed avocado | poblano pepper | sweet onions
jack cheese | garlic butter toasted bread

WHERE'S THE BEEF? BURGER 18

vegan burger patty | american cheese | secret spread | tomato | lettuce | whole wheat bun

ANGRY CHICKEN SANDWICH 18

crispy fried spicy chicken breast | honey mustard spread | homemade pickles
coleslaw | brioche bun

ROASTED TURKEY CLUB 15

crispy bacon | avocado | lettuce | tomato | gruyere cheese | lemon herb aioli | sourdough bread

DISTRICT CARVING BOARD

includes two sides

STICKY RIBS GF 24

half rack espresso & spice rubbed pork baby back ribs

GRILLED ATLANTIC SALMON GF 20

ROASTED CAGE FREE 1/2 CHICKEN GF 20

HERB GRILLED NY STEAK GF 33

blended chimichurri sauce

SIDES:

CRISPY FRIES 5

SWEET POTATO FRIES 6

MAC & CHEESE 6

COLESLAW 5

HARVEST VEGETABLES* 6

WHIPPED POTATOES 5

**ask server for today's offering*

CHEF'S SPECIAL

BALLERINE PASTA 15

*twirled pasta | fresh tomato pomodoro sauce | creamy burrata | baby summer squash medley
torn basil | parmesan*

DESSERTS

CHOCOLATE CHIP "PIZOOKIE" 6

baked warm to order

make it "a la mode" with vanilla ice cream +3

SUMMER BERRY PAVLOVA 9

citrus marinated berry medley | farmers market lemon curd | crispy meringue

YUCCA CHURRO 10

*spiced sugar | fresh lime zest | Aleppo chili flakes
topped with vanilla ice cream*

BEVERAGES

Pepsi, Diet Pepsi, Sierra Mist 3

Iced Tea 3

Voss Bottled Water: Still or Sparkling 8

Coffee, Decaf Coffee or Hot Tea 6

Cappucino or Café Latte 6

Espresso 6

*20% GRATUITY ADDED TO
PARTIES OF 6 & ANY OPEN BAR TAB AT CLOSING
CREDIT CARD IS REQUIRED TO START A TAB
MAXIMUM 4 SEPARATE CHECKS OR CREDIT CARDS PER TABLE*

DISTRICT PROUDLY SUPPORTS LOCAL FARMS

districtDTLA.com |    | @districtDTLA



DISTRICT

WINE

| WHITE | 5oz | bottle |
|---|-----|--------|
| Featured White – Rotating Selection | 9 | 34 |
| Chateau St. Michelle, Riesling , Washington | 10 | 38 |
| Kim Crawford, Sauvignon Blanc , New Zealand | 13 | 50 |
| Pighin, Pinot Grigio , Italy | 10 | 38 |
| J.Lohr “Riverstone”, Chardonnay , California | 13 | 50 |
| Sonoma-Cutrer, Chardonnay , California | 17 | 66 |

| ROSÉ | 5oz | bottle |
|-----------------------------------|-----|--------|
| Hogwash, Rosé , California | 12 | 46 |

| RED | 5oz | bottle |
|---|-----|--------|
| Featured Red – Rotating Selection | 9 | 34 |
| Meiomi, Pinot Noir , Santa Barbara, California | 15 | 58 |
| Columbia Crest “H3”, Merlot , Washington | 13 | 50 |
| Avalon, Cabernet Sauvignon , California | 14 | 52 |
| Black Stallion, Cabernet , California | 21 | 82 |
| Alamos, Malbec , Argentina | 9 | 34 |

| SPARKLING | glass | bottle |
|--|------------|--------|
| La Marca, Prosecco , Italy | 11 | 34 |
| Chandon, Brut Classic , California | (split) 16 | 69 |
| Gloria Ferrer, Brut Rosé , Carneros | | 69 |
| Vueve Cliquot, Brut , France | | 131 |
| Mumm Napa, Brut , Napa Valley, CA | | 144 |
| Dom Perignon, Brut , France | | 275 |

DRAFT BEER

SMOG CITY, LITTLE BO PILS, CZECH STYLE PILSNER
4.4% ABV 8

MODERN TIMES, HOPPY DANK AMBER ALE
6.8% ABV 8

LAGUNITAS, IPA, 6.2% ABV 8

SAINT ARCHER, WHITE ALE, 5% ABV 8

ALESMITH, NUT BROWN, ENGLISH-STYLE ALE
5% ABV 8

BOTTLED/CANNED BEER

GLOBAL BOTTLES

| | |
|--------------------|---|
| Corona | 8 |
| Modelo | 8 |
| Heineken | 8 |
| Stella | 8 |
| Truly Hard Seltzer | 7 |

LOCAL CANS

| | |
|---------------------|---|
| Angle City Brewery: | |
| IPA | 8 |
| LA Blonde | 8 |
| Do Not Reply Ale | 8 |

HOUSE COCKTAILS

We are **SKIPPING THE STRAW** to reduce our environmental impact.
If needed, straws are available upon request

DAILY COCKTAIL – Ask your server or bartender

MOSCOW MULE (Draft) 12
vodka, Fever Tree ginger beer, fresh lime

OLD FASHIONED 15
rye-bourbon-cognac, bitters, brandied cherry
-add smoke \$2

PALOMA *Del Sur* 14
El Silencio mezcal, grapefruit, lime, lavender salt

LAVENDER BLOSSOM 14
Makers Mark, lemon, lavender, egg white, bitters

SUMMER TEA 13
Botanist Gin, Pimm's, ginger, lemon, cucumber
blueberry

PISCO SOUR 14
Capurro Acholado Pisco, lime, egg white, Angostura

STRONG MEDICINE

MORPHINE 14
mushroom infused applejack, punt e mes, cynar
orange bitters, black salt

PENICILLIN 14
Scotch, lemon, giner, honey, peet

NICOTINE 15
Toasted cacao nib infused amaro nonino, mescal, rum
Slivovitz dry curacao, espresso reduction, smoke
Black walnut bitters

OPIUM 15
Bombay east gin, pamplemousse, rose water, lemon
Campari, lillet rose, Riesling
***Best Tasting Cocktail** – 2017 M International Mixology
Competition

HISTORY

VIEUX CARRÉ (voh care-eh) c.1937, New Orleans 14
Cognac, Sazerac Rye, Carpano Antica, Benedictine
Peychaud's & Angostura bitters

LAST WORD c. 1920, Detroit 13
gin, maraschino, green chartreuse, lime

NEGRONI (SMOKED) c. 1920, New York 15
Botanist Gin, Carpano Antica, Campari

TEQUILA DAISY “MARGARITA” c. 1930s, Mexico 14
Milagro Tequila, Cointreau, fresh lime, spritz