



## SMALL PLATES & SALADS

### YUCCA FRIES 9

caribbean style mojo aioli | crispy garlic salt

### SEASONAL HUMMUS PLATE 12

butternut squash | california olive oil | pomegranates | spiced crispy pita chips

### 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

### CLASSIC CAESAR SALAD 14

hearts of romaine | oven dried tomatoes | parmesan cheese  
hand torn croutons | house-made creamy garlic dressing

### WINTER TUSCAN KALE SALAD 16

pomegranate | golden raisins | green apple | aged white cheddar | crispy quinoa  
meyer lemon 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

*\*available with a plant-based patty*

### CALI BURGER 19

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

*\*available with a plant-based patty*

### 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 20

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

## DESSERTS

CHOCOLATE CHIP "PIZOOKIE" 6

*baked warm to order*

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

CLASSIC NY STYLE CHEESECAKE 9

*marinated berries | huckleberry sauce*

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

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## DISTRICT

### WINE

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

ROSÉ	5oz	bottle
Hogwash, <b>Rosé</b> , California	12	46

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

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

### DRAFT BEER

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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

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#### 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

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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

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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

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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, spritze