



DINNER MENU 3PM-11PM

SMALL PLATES

YUCCA FRIES 9

cilantro dipping sauce | crispy garlic salt

DISTRICT GUACAMOLE 16

fresh avocado | tomato | candied slab bacon | cilantro | crispy chips

TRUFFLE-PARMESAN FRIES 12

grated reggiano | lemon-aioli dipping sauce

CHICKEN WINGS 17

classic buffalo sauce | celery | baby carrots
flats may not be available

CHEF P’s CRAB CAKES 18

corn relish | remoulade

DISTRICT CRISPY FISH TACOS 12

2 hand battered tacos | chipotle crema | handmade style tortillas | salsa casera
escabeche pickled vegetables

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 12

oyster crackers | bacon bits

SEARED AHI TUNA SALAD 22

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

CLASSIC CAESAR SALAD 16

hearts of romaine | parmesan cheese
hand torn croutons | caesar dressing

CALIFORNIA KALE SALAD 18

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

QUINOA PROTEIN BOWL Vegan and GF 19

quinoa | vegetable medley | avocado | cilantro | cherry tomato

ADD PROTEIN:

grilled chicken breast 9 | salmon 13 | shrimp 10

FLATBREADS

MARGARITA 12

marinara sauce | cherry tomatoes | mozzarella | basil

BBQ CHICKEN 12

bbq crispy chicken | pepperoncini | jack cheese | caramelized onions

LITTLE ITALY 14

prosciutto | mozzarella | arugula | Parmesan cheese | roasted tomatoes

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 | toasted brioche bun
(Vegetarian option available)

ANGRY CHICKEN SANDWICH 18

crispy fried chicken thigh | "angry-oli" sauce | homemade pickles
creamy coleslaw | brioche bun

ROASTED TURKEY CLUB STACK 18

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

DISTRICT CARVING BOARD

includes one side

STICKY RIBS 29

coleslaw | honey BBQ glaze | charred jalapenos

GRILLED ATLANTIC SALMON 24

mango tomato relish

GRILLED CAGE FREE HALF CHICKEN 26

corn bread | chimichurri

CERTIFIED ANGUS BEEF RIB EYE STEAK (14 oz) 45

charred asparagus | herb butter

GRILLED PORK CHOP (14 oz) 27

Fiji apple chutney

SIDES:

CRISPY FRIES 8

SWEET POTATO FRIES 8

WHIPPED POTATOES 6

CRISPY ORGANIC FORAGED MUSHROOMS 8

SAUTEED SPINACH WITH OIL AND GARLIC 5

ROASTED CAULIFLOWER, WHITE CHEDDAR FONDUE, BACON BITS 8

CHARRED VEGETABLE MEDLEY 6

POTATO STACK WITH SEA SALT 6

DISTRICT PROUDLY SUPPORTS LOCAL FARMS

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20% staff charge, and a 9.50% sales tax will be added to your bill. The staff charge is paid to your server. You may add a gratuity for your server at your discretion, in addition to the staff charge

WINE

WHITE	5oz	bottle
Featured White – Rotating Selection	9	34
Pighin, Pinot Grigio, Italy	10	38
J.Lohr “Riverstone”, Chardonnay, California	13	50
Kim Crawford, Sauvignon Blanc, New Zealand	13	50
Sonoma Cutrer, Chardonnay, Sonoma Coast	17	66
Chateau St. Michelle, Riesling, Washington		38
Blindfold, Sauvignon Blanc, Marlborough		58
Kenwood Vineyards, Chardonnay, Sonoma County		58

ROSÉ	5oz	bottle
Fleurs de Prairie, Rose, Cotes de Provence	12	46
Space Age, Rose, California		46

RED	5oz	bottle
Featured Red – Rotating Selection	9	34
Gato Negro, Malbec, Argentina	9	34
Meiomi, Pinot Noir, Santa Barbara, California	15	58
Columbia Crest “H3”, Merlot, Washington	13	50
Josh Cellars, Cabernet Sauvignon, California	14	52
Decoy, Red Blend, California	21	82
Inception, Cabernet Sauvignon, California	21	82
Banshee, Pinot Noir, Sonoma County		50
St. Francis, Merlot, Sonoma County		62
DAOU, Cabernet Sauvignon, Paso Robles		60
My Favorite Neighbor, Cabernet Sauvignon, California		105

SPARKLING	glass	bottle
Chandon, Brut Classic, California	(split) 18	
Moet & Chandon, Brut, California	(split) 20	
Mionetto, Prosecco, Italy	11	44
Chandon, Brut, California		69
Vueve Cliquot Yellow Label, Brut, France		131
Mumm Napa, Brut, Napa Valley, CA		144
Dom Perignon, Brut, France		400

DRAFT BEER

ELYSIAN SPACE DUST, IPA, 6% ABV	11
RED TROLLEY, IRISH RED ALE, 5.8% ABV	10
STELLA ARTOIS, PILSNER, 4.8% ABV	10
ROTATING BEER	11

BOTTLED/CANNED BEER

GLOBAL BOTTLES	
Budweiser, 4.2% ABV	7
Bud Light, 4.2% ABV	7
Corona, 4.5% ABV	8
Coors Light, 4.2% ABV	8
Heineken, 5% ABV	8
Michelob, 4.2% ABV	7
Modelo, 4.4% ABV	8
Stella, 5.2% ABV	8
Sam Adams, 5% ABV	8
Blue Moon, 5.4% ABV	8
Guinness Draught, 4.2% ABV	8
Truly Hard Seltzer, 5% ABV	7
High Noon, 4.5% ABV	9
Heineken 0.0, 0.03% ABV	7

HOUSE COCKTAILS

DAILY COCKTAIL – Ask your server	12
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MOSCOW MULE	15
Smirnoff vodka, Fever Tree ginger beer, fresh lime	

COSMOPOLITAN CITY	16
Absolut Citron vodka, triple sec, fresh lime juice, hibiscus	

LA EXPRESS	17
Grey Goose vodka, Baileys Irish cream, espresso, simple syrup	

LAVENDER BLOSSOM	16
Maker’s Mark bourbon, fresh lemon, lavender, egg white, bitters	
*try it with personalized Ripple signature	\$1

PISCO SOUR	16
Capurro Acholado Pisco, fresh lime, egg white, Angostura	
*try it with personalized Ripple signature	\$1

MONKS DAIQUIRI	15
Cruzan rum, grapefruit liqueur, green chartreuse, fresh lime juice	

CALIENTE MARGARITA	16
Jose Cuervo tequila infused with jalapenos, triple sec, fresh lime juice	

PHOTO OP	17
Bulleit bourbon, lemon, amaretto, egg white, aperol	
*try it with personalized Ripple signature	

STRONG MEDICINE

MORPHINE	15
mushroom infused Basil Hayden, punt e mes, cynar orange bitters, black salt	

PENICILLIN	15
Monkey Shoulder scotch, fresh lemon, ginger, honey, peet	

OPIUM	16
Bombay Sapphire gin, pamplemousse, rose water, fresh lemon Campari, lillet rose, Riesling	
*Best Tasting Cocktail – 2017 M International Mixology Competition	

HISTORY

SAZERAC	c.1838, New Orleans	15
Courvoisier Cognac, Peychaud’s bitters, Absinthe,		

NEGRONI	c. 1920, New York	15
Hendrick’s gin, Carpano Antica, Campari		

OLD FASHIONED	c. 1880, Louisville,	16
Woodford rye-bourbon-cognac, bitters, brandied cherry -add smoke \$2	*\$1 will be donated to Youth Emerging Stronger Foundation	

PURE MULE	*non alcoholic	9
Fever-Tree, fresh lime		

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-WHISKEY/BOURBON		-SCOTCH	
Angel's Envy – <i>Port Barrel Finish</i>	13	Glenmorangie - 10 year	14
Baker's - 7 year	15	Oban – 14 year	21
Basil Hayden	13	Balvanie 12 Year <i>Double Wood</i>	18
Bulleit	12	Balvanie 17 Year <i>Double Wood</i>	39
Bookers	17	Cragganmore 12 Year	18
Buffalo Trace	11	Glenfiddich 12 Year	13
Eagle Rare	15	Glenfiddich 14 Year <i>Bourbon Barrel Reserve</i>	15
Elijah Craig - 12 year	11	Glenfiddich 15 year <i>Solera reserve</i>	17
Hudson - Baby Bourbon	22	Glenfiddich 18 year <i>Small Batch</i>	23
Hudson – 4 Grain	30	Glenfiddich 21 Year <i>Rum Cask Reserve</i>	39
Jack Daniels Single Barrel	19	Glenlivet 12 year	13
Jefferson's Ocean <i>Aged at Sea</i>	19	Macallan 12 Year <i>Sherry Cask</i>	18
Knob Creek	12	Macallan 15 Year <i>Fine Sherry & Bourbon Cask</i>	31
Woodford Reserve <i>Distiller's Select</i>	13	Macallan 18 Year <i>Fine Sherry Cask</i>	71
Jim Beam – White 4 year	12	Macallan <i>Rare Cask</i>	73
Gentleman Jack	12	Bowmore 12 year	17
Seagrams 7	11	Highland Park 12 year	15
Jack Daniels Old No. 7	11	Lagavulin 16 year	21
-RYE		Laphroaig 10 year	19
Bulliet Rye	12	Talsker 10 year	19
Whistle Pig 10 Year	22	Glenkinche 10 Year	18
Whistle Pig 12 Year Old World	27	Chivas Regal 12 year	12
Whistle Pig 15 Year	56	Dewars White Label	12
Woodford Rye	14	Johnny Walker Red	10
Bernhiem	13	Johnny Walker Black 12 Year	12
Larceny	12	Monkey Shoulder	11
Makers Mark	12		
Makers 46 – French Oak Staves	13	TEQUILA/MEZCAL	
-IRISH & CANADIAN		Avion Sliver	13
Bushmills	11	Casa Nobles	17
Canadian Club	11	Corzo	17
Crown Royal	11	Don Julio 1942	34
Jameson	13	Don Julio Anejo	17
Seagrams VO	11	Don Julio Blanco -Silver	16
Tulamore Dew	11	Milagro Reposado	12
		Patron Gold Anejo	15
GIN		Patron Silver	14
Beefeater	12	Siete Leguas	15
Bombay Sapphire	12	Tres Generaciones Anejo	14
Botanist	12	Casamigos Blanco	15
Few Barrel Gin	12	El Silencio	13
Ford's Gin	11	Ocho Plata	16
Hendrick's Gin	13	Clase Azul Gold	90
Plymouth	12	Clase Azul Reposado	50
St. George Gin	13	Clase Azul Plata	35
Tanqueray	12		
Tanqueray 10	11	<i>All prices listed are 1.5 ounce pours</i>	
		<i>Doubles or 3 ounce pours are double the price listed</i>	