



LUNCH MENU

11:30AM-3PM

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

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

MUG OF TOMATO SOUP **12**

grilled cheese bites

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

8 oz DISTRICT BURGER *certified angus beef **22**
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

ALBACORE TUNA SALAD SANDWICH 16
avocado | alfalfa sprout | tomato | mayo | wheat bread

ROASTED TURKEY CLUB STACK 18
crispy bacon | avocado | lettuce | tomato | gruyere cheese | lemon herb aioli
multigrain bread

FRENCH DIP STEAK SANDWICH 20
au jus sauce | horseradish sour cream | swiss cheese | fries | bread and butter pickles

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

SIDES:

CRISPY FRIES 8
SWEET POTATO FRIES 8
WHIPPED POTATOES 6
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 9.75% 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
Vue 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	7
Heineken 0.0, 0.03% ABV	7

HOUSE COCKTAILS

DAILY COCKTAIL – Ask your server	12
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	

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

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-WHISKEY/BOURBON

Angel's Envy – <i>Port Barrel Finish</i>	13
Baker’s - 7 year	15
Basil Hayden	13
Bulleit	12
Bookers	17
Buffalo Trace	11
Eagle Rare	15
Elijah Craig - 12 year	11
Hudson - Baby Bourbon	22
Hudson – 4 Grain	30
Jack Daniels Single Barrel	19
Jefferson’s Ocean <i>Aged at Sea</i>	19
Knob Creek	12
Woodford Reserve <i>Distiller's Select</i>	13
Jim Beam – White 4 year	12
Gentleman Jack	12
Seagrams 7	11
Jack Daniels Old No. 7	11

-RYE

Bulliet Rye	12
Whistle Pig 10 Year	22
Whistle Pig 12 Year Old World	27
Whistle Pig 15 Year	56
Woodford Rye	14
Bernhiem	13
Larceny	12
Makers Mark	12
Makers 46 – French Oak Staves	13

-IRISH & CANADIAN

Bushmills	11
Canadian Club	11
Crown Royal	11
Jameson	13
Seagrams VO	11
Tulamore Dew	11

GIN

Beefeater	12
Bombay Sapphire	12
Botanist	12
Few Barrel Gin	12
Ford’s Gin	11
Hendrick's Gin	13
Plymouth	12
St. George Gin	13
Tanqueray	12
Tanqueray 10	11

SCOTCH

Glenmorangie - 10 year	14
Oban – 14 year	21
Balvanie 12 Year <i>Double Wood</i>	18
Balvanie 17 Year <i>Double Wood</i>	39
Cragganmore 12 Year	18
Glenfiddich 12 Year	13
Glenfiddich 14 Year <i>Bourbon Barrel Reserve</i>	15
Glenfiddich 15 year <i>Solera reserve</i>	17
Glenfiddich 18 year <i>Small Batch</i>	23
Glenfiddich 21 Year <i>Rum Cask Reserve</i>	39
Glenlivet 12 year	13
Macallan 12 Year <i>Sherry Cask</i>	18
Macallan 15 Year <i>Fine Sherry & Bourbon Cask</i>	31
Macallan 18 Year <i>Fine Sherry Cask</i>	71
Macallan <i>Rare Cask</i>	73
Bowmore 12 year	17
Highland Park 12 year	15
Lagavulin 16 year	21
Laphroaig 10 year	19
Talsker 10 year	19
Glenkinche 10 Year	18
Chivas Regal 12 year	12
Dewars White Label	12
Johnny Walker Red	10
Johnny Walker Black 12 Year	12
Monkey Shoulder	11

TEQUILA/MEZCAL

Avion Sliver	13
Casa Nobles	17
Corzo	17
Don Julio 1942	34
Don Julio Anejo	17
Don Julio Blanco -Silver	16
Milagro Reposado	12
Patron Gold Anejo	15
Patron Silver	14
Siete Leguas	15
Tres Generaciones Anejo	14
Casamigos Blanco	15
El Silencio	13
Ocho Plata	16
Clase Azul Gold	90
Clase Azul Reposado	50
Clase Azul Plata	35

All prices listed are 1.5 ounce pours
Doubles or 3 ounce pours are double the price listed