



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

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

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

DISTRICT BANH MI 18

crispy pork belly | jalapenos | pickled giardiniera | gochujang sauce | toasted baguette

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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AUTOMATIC 20% GRATUITY WILL BE ADDED TO CHECK
CREDIT CARD IS REQUIRED TO START A TAB
MAXIMUM 4 SEPARATE CHECKS OR CREDIT CARDS PER TABLE

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
Heineken 0.0, 0.03% ABV	7
Truly Hard Seltzer, 5% ABV	7
High Noon, 4.5% 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

Basil Hayden 13

Bulleit 12

Bookers 17

Buffalo Trace 11

-WHISKEY/BOURBON

Angel's Envy – *Port Barrel Finish* 13

Baker’s - 7 year 15

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

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