

# The Draycott

LA Neighbourhood Dining. Morning, Noon & Night.

B I T E S

**Marinated Olives**

Citrus Peel and Chili Marinade (vg)  
6

**Grilled Bread**

Garlic, Olive Oil (vg)  
4

**English Pea Dip**

Peas, Tahini, Olive Oil, Toast (vg)  
10 | Add Market Crudite 2

S T A R T E R S

**Winter Squash Soup**

Marcona Almond, Baharat (vg)  
9

**Diver Scallops**

Pan-Roasted Scallops, Carrot, Vadouvan,  
Pickled Golden Raisins  
26 | 37

**Shrimp Cocktail**

Five Baja Shrimp, Housemade Cocktail Sauce  
18

**Roasted Cauliflower**

Market Cauliflower, Vadouvan,  
Tahini Dressing (vg)  
12

**Chicken Liver Mousse**

Mary's Chicken Livers, Roasted Shallot,  
Grilled Bread  
14

S A L A D S

**Market Greens**

Seasonal Vegetables,  
Garlic Herb Dressing (vg)  
12

**Nicoise Salad**

Seared Albacore Tuna, Oil-Cured Olives, Egg,  
Green Beans, Heirloom Tomatoes,  
Roasted Marble Potatoes  
18

**The Draycott Chop**

Romaine Hearts, Chicory, Red Onion, Tomato,  
Fagioli Beans, Parmigiano-Reggiano, Salami,  
Oregano Vinaigrette  
18

**Crab Salad**

Fresh Dungeness Crab Meat,  
Roasted Marinated Beetroot,  
Crispy Shallot, Basil  
16

**Additions:**

Mary's Chicken 6  
Baja Shrimp 12  
Wild Salmon 12

S A N D W I C H E S

**Chef's Club Sandwich**

Turkey, Bacon, Heirloom Tomatoes,  
Market lettuce, Grilled Bread  
16

**The Draycott Burger**

Niman Ranch Beef, Butterkase Cheese,  
Grilled Onion, Bib Lettuce,  
Heirloom Tomato, Housemade Pickles,  
Special Sauce, Brioche Bun  
Original 17 | Add Fried Egg 19

**Roasted Vegetable Sandwich**

Onion Sprouts, Avocado, Whipped Feta,  
Cucumber, Seasonal Vegetables,  
Grilled Bread (v)  
14

M A I N S

**Moules-Frites**

PEI Mussels, Alliums, Celery, Fries  
19 | 32 to share

**Chicken Paillard**

Grilled Mary's Chicken,  
Market Arugula and Cherry Tomato,  
Lemon Vinaigrette Dressing  
22

**Pan-Roasted Trout**

Fishmonger's Trout, Sprouted Almond,  
Charred Lemon, Crispy Capers,  
Rice Pilaf  
24

**Fish & Chips**

Beer-Battered Cod, Mushy Peas,  
Housemade Tartar Sauce, Fries  
24

**Grilled Salmon**

Navy Beans, Bitter Greens,  
Early Winter Citrus  
26

**Steak-Frites**

Niman Ranch Grilled Hanger Steak,  
Fries, Béarnaise  
30

S I D E S

Fries 6  
Grilled Bread 4  
Grilled Wild Mushrooms 8  
Market Vegetable 8  
Market Green Salad 9  
Roasted Cauliflower 9

**All of our produce comes from local farmers markets**  
**All of our eggs and chickens are free-range**  
**All of our meat is sustainable**  
**All of our fish is line-caught**

For group dinners and private events email [hello@thedraycott.com](mailto:hello@thedraycott.com) for inquiries or ask your server for further information

@the\_draycott | thedraycott.com | 310.573.8938

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. A gratuity of 20% will be added for parties of 6 or more.

BUBBLES BY THE GLASS

Adami, Bosco di Gica, Prosecco, Valdobbiadene, Italy, NV  
12

Markus Huber, Sparkling Rose, Niederosterreich, Austria, NV  
14

Domaine Carneros Estate Brut Cuvée, Carneros, Ca., 2014  
16

Veuve Clicquot Brut, Champagne, France, NV  
29

ROSÉ WINES BY THE GLASS

Chateau D'Esclans, Whispering Angel, Rosé, Provence, France, 2017  
15

Chateau Léoube, Rosé de Léoube, Provence, France, 2017  
17

WHITE WINES BY THE GLASS

Spy Valley, Sauvignon Blanc, Marlborough, New Zealand, 2017  
12

Henri Bourgeois, Les Baronnes, Sancerre, Loire, France, 2017  
16

Elena Walch, Pinot Grigio, Alto Adige, Italy, 2016  
13

Domanie Champalou, Chenin Blanc, Vouvray, Loire, France, 2017  
15

Lagar de Cervera, Albarino, Rias Baixas, Spain, 2017  
12

Newton Skyside, Chardonnay, Sonoma County, Ca., 2016  
14

Henri Perrusset, Chardonnay, Mâcon-Farges,  
Mâcon Villages, France, 2016  
14

RED WINES BY THE GLASS

Smoke Tree, Pinot Noir, Sonoma County, Ca., 2016  
14

Talbott, Pinot Noir, Sleepy Hollow, Monterey, Ca.,  
20

Justin, Cabernet Sauvignon, Paso Robles, Ca., 2015  
16

Peju, Cabernet Sauvignon, Napa Valley, Ca., 2014  
20

Chateau de Bellevue, Lussac Saint Emillion,  
Bordeaux, France, 2015  
18

Vina Alberdi Reserva, Tempranillo, La Rioja Alta, Spain, 2012  
14

Sori Paitin Serra, Barbera d'Alba, Piedmont, Italy, 2015  
15

Isole e Olena, Chianti Classico, Tuscany, Italy, 2015  
16

LeVolte Dell'Ornellaia, Super Tuscan, Tuscany, Italy, 2016  
19

SPECIALTY COCKTAILS 16

**Pimm's Cup**

Pimm's No. 1, Mint, Strawberry, Cucumber, Fever Tree Ginger Ale  
(Pitcher 60)

**SW11**

Prosecco, Aperol, St. Germain Elderflower Liqueur

**Walton Street**

Ketel One Vodka, Crushed Watermelon, Lime Gomme  
*Signature Drink of Eclipse Bar on Walton Street, London*

**Garden Bramble**

Botanist Islay Dry Gin, Crushed Blackberries, Lemon Juice

**Watermelon Picante**

Casamigos Blanco, Crushed Watermelon, Cointreau, Lime Juice,  
Jalapeño, Tajin

**El Martini**

Casamigos Reposado, Chateau Aloe,  
St. Germain Elderflower Liqueur, Mezcal Mist

**Kentucky Mule**

Bourbon, Fever Tree Ginger Beer, Fresh Lime Juice,  
Pressed Ginger

**Vesper**

Bombay Sapphire Gin, Grey Goose Vodka, Kina Lillet

**The Gold Digger**

Johnnie Walker Black, Cointreau, Fever Tree Ginger Beer,  
Lemon Juice, Orange Juice, Blackberries  
*Signature Drink of Eclipse Bar on Walton Street, London*

**Royal Raspberry Mojito**

Rum, Prosecco, Fresh Raspberries, Mint, Lime Juice

**Philibuster**

El Silencio Espadin Mezcal, Agave, Bitters, Orange

MOCKTAILS 10

**Detox Julep**

Açaí Juice, Cranberries, Honey, Lime, Ginger

**Mint Spritzer**

Crushed Mint, Lime Juice, Fever Tree Club Soda

B E E R S  
( D R A F T )  
8

Scrimshaw Pilsner, California

Peroni Premium Pilsner, Italy

Coronado Islander IPA,  
California

Allagash White Ale, Maine

Lagunitas IPA, California

Deschutes Porter, Oregon

B E E R S  
( B O T T L E )  
7

Einstock,  
Icelandic White Ale

Guinness Draught, Ireland

Corona Light Pilsner, Mexico

Anderson Valley Boont Amber,  
California

Stella, Belgium

Golden State Cider, California

Erdinger Weissbrau  
Non Alcoholic