

# The Draycott

LA Neighbourhood Dining. Morning, Noon & Night.

## BITES

### Marinated Olives

Citrus Peel and Chili Marinade (vg)  
7

### Grilled Bread

Garlic, Olive Oil (vg)  
6

### English Pea Dip

Peas, Tahini, Olive Oil, Toast (vg)  
14 | Add Market Crudite 3

## STARTERS

### Winter Squash Soup

Marcona Almond, Pomegranate Seeds,  
Baharat (vg)  
13

### Chicken Liver Mousse

Mary's Chicken Livers, Roasted Shallot,  
Grilled Bread  
18

### Diver Scallops

Pan-Roasted Scallops, Carrot, Vadouvan,  
Pickled Golden Raisins  
28 | 39

### Market Greens

Seasonal Vegetables,  
Garlic Herb Dressing (vg)  
14

### Crab Salad

Fresh Dungeness Crab Meat,  
Avocado, Crispy Shallot, Basil  
24

### Shrimp Cocktail

Five Baja Shrimp, Housemade Cocktail Sauce  
20

### Roasted Cauliflower

Market Cauliflower, Vadouvan,  
Tahini Dressing (vg)  
14

### Calamari Fritti

Fried Calamari, Oil-Cured Olives,  
Fresh Lemon  
18

## MAINS

### Moules-Frites

PEI Mussels, Alliums, Celery, Fries  
22 | 38 to share

### Chicken Paillard

Grilled Mary's Chicken,  
Market Arugula and Cherry Tomato,  
Lemon Vinaigrette Dressing  
27

### Pan-Roasted Trout

Fishmonger's Trout, Sprouted Almond,  
Charred Lemon, Crispy Capers,  
Rice Pilaf  
30

### Fish & Chips

Beer-Battered Wild Cod, Mushy Peas,  
Housemade Tartar Sauce, Fries  
28

### Grilled Salmon

Navy Beans, Bitter Greens,  
Early Winter Citrus  
30

### Steak-Frites

Niman Ranch Grilled Hanger Steak,  
Fries, Béarnaise  
38

### Kabocha Squash

Market Squash, Sautéed Forbidden Rice,  
Hearty Greens, Harissa Vinaigrette,  
Pomegranate Seeds, Torn Mint (vg)  
22

### The Draycott Burger

Niman Ranch Beef, Butterkase Cheese,  
Grilled Onion, Bib Lettuce,  
Heirloom Tomato, Housemade Pickles,  
Special Sauce, Brioche Bun  
Original 20 | Add Fried Egg 22

### Double Cut Pork Chop

Niman Ranch Pork Chop,  
Frizzled Onions, Grilled Onions  
32

## SIDES

Fries 6

Brussel Sprouts 10

Grilled Wild Mushrooms 10

Market Vegetable 9

Market Green Salad 9

Tomato and Red Onion Salad 10

**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](http://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  
13

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

Honig, Sauvignon Blanc, Napa Valley, Ca, 2017  
14

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

Elena Walch, Pinot Grigio, Alto Adige, Italy, 2016  
14

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

Lagar de Cervera, Albarino, Rias Baixas, Spain, 2017  
13

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

Henri Perrusset, Chardonnay, Mâcon-Farges,  
Mâcon Villages, France, 2016  
15

## RED WINES BY THE GLASS

Smoke Tree, Pinot Noir, Sonoma County, Ca., 2016  
15

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  
15

Sori Paitin Serra, Barbera d'Alba, Piedmont, Italy, 2015  
16

Isole e Olena, Chianti Classico, Tuscany, Italy, 2015  
17

LeVolte Dell'Ornellaia, Super Tuscan, Tuscany, Italy, 2016  
20

## 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