

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)
11 | Add Market Crudite 2

S T A R T E R S

Winter Squash Soup

Marcona Almond, Pomegranate Seeds,
Baharat (vg)
10

Shrimp Cocktail

Five Baja Shrimp, Housemade Cocktail Sauce
20

Diver Scallops

Pan-Roasted Scallops, Carrot, Vadouvan,
Pickled Golden Raisins
27 | 38

Chicken Liver Mousse

Mary's Chicken Livers, Roasted Shallot,
Grilled Bread
15

Roasted Cauliflower

Market Cauliflower, Vadovan,
Tahini Dressing (vg)

S A L A D S

Market Greens

Seasonal Vegetables,
Garlic Herb Dressing (vg)
13

Nicoise Salad

Seared Albacore Tuna, Oil-Cured Olives, Egg,
Green Beans, Heirloom Tomatoes,
Anchovy, Roasted Marble Potatoes
22

Add: Chicken 6, Baja Shrimp 12, Wild Salmon 12

The Draycott Chop

Romaine Hearts, Chicory, Red Onion, Tomato,
Fagioli Beans, Parmigiano-Reggiano, Salami,
Oregano Vinaigrette
20

Crab Salad

Fresh Dungeness Crab Meat,
Roasted Marinated Beetroot,
Crispy Shallot, Basil
20

S A N D W I C H E S

Chef's Club Sandwich

Turkey, Bacon, Heirloom Tomatoes,
Market lettuce, Grilled Bread
18

The Draycott Burger

Niman Ranch Beef, Butterkase Cheese,
Grilled Onion, Bib Lettuce,
Heirloom Tomato, Housemade Pickles,
Special Sauce, Brioche Bun
Original 19 | Add Fried Egg 21

Roasted Vegetable Sandwich

Onion Sprouts, Avocado, Whipped Feta,
Cucumber, Seasonal Vegetables,
Grilled Bread (v)
16

M A I N S

Moules-Frites

PEI Mussels, Alliums, Celery, Fries
21 | 35 to share

Chicken Paillard

Grilled Mary's Chicken,
Market Arugula and Cherry Tomato,
Lemon Vinaigrette Dressing
26

Pan-Roasted Trout

Fishmonger's Trout, Sprouted Almond,
Charred Lemon, Crispy Capers,
Rice Pilaf
28

Fish & Chips

Beer-Battered Cod, Mushy Peas,
Housemade Tartar Sauce, Fries
26

Grilled Salmon

Navy Beans, Bitter Greens,
Early Winter Citrus
28

Steak-Frites

Niman Ranch Grilled Hanger Steak,
Fries, Béarnaise
34

S I D E S

Fries 6
Grilled Bread 4
Grilled Wild Mushrooms 10
Market Vegetable 8
Market Green Salad 9
Brussel Sprouts 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 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
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