

# 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

## SEASONAL SPECIAL

Two Fried Eggs with White Alba  
Shaved Truffles 45

Petrossian Shassetra Caviar (30 grams) with  
Blinis and Creme Fraiche 100

Mashed Potatoes with Shaved Truffle  
42

White Asparagus and Poached Egg  
with White Alba Shaved Truffles 50

Add Shaved Truffle to Any Item  
35

## STARTERS

### Winter Squash Soup

Marcona Almond, Pomegranate Seeds,  
Baharat, Crispy Sunchoke Chips (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,  
Lemon Vinaigrette  
24

### Shrimp Cocktail

Five Baja Shrimp, Housemade Cocktail Sauce  
20

### Roasted Cauliflower

Market Cauliflower, Vadovan,  
Tzatziki Sauce (vg)  
14

### Calamari Fritti

Fried Calamari, Oil-Cured Olives,  
Fresh Lemon, Housemade Cocktail Sauce  
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 Line -Caught Cod,  
Mushy Peas, Housemade Tartar Sauce,  
Fries  
28

### Grilled Salmon

Navy Beans, Bitter Greens,  
Early Winter Citrus  
30

### Steak-Frites

Niman Ranch Grilled Prime 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

Wagyu Beef, Butterkase Cheese,  
Grilled Onion, Bib Lettuce,  
Heirloom Tomato, Housemade Pickles,  
Special Sauce, Brioche Bun  
Original 25 | Add Fried Egg 27

### Double Cut Pork Chop

Niman Ranch Pork Chop,  
Frizzled Onions, Grilled Onions  
32

### Roasted Half Chicken

Pan Roasted Jidori Chicken, Organic  
Farro Grain, Tomato, Au Jus, Basil  
32

### Prime NY Strip

14 oz Prime NY Strip Steak,  
Green Peppercorn Sauce, Choice of Side  
55

## SIDES

Market Green Salad 9

Grilled Wild Mushrooms 10

Fried Brussel Sprouts with Capers and Anchovies 10

English Peas with Confit Cipollini Onions & Mint 8

Flageolet Beans with Olive Oil & Lemon Juice 9

Fries 6

Mashed Potatoes with Creme Fraiche & Chives 7

**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  
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

La La Rosé, A Frame Wines, Santa Barbara, California 2017  
15

Chateau D'Esclans, Whispering Angel, Rosé, Provence, France, 2017  
16

## 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, 2017  
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

Rombauer Vineyards, Chardonnay, Carneros, Ca., 2016  
22

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., 2014  
20

Justin, Cabernet Sauvignon, Paso Robles, Ca., 2016  
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

Trefethen Merlot, Napa Valley, California, 2015  
18

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

## SPECIALTY COCKTAILS 16

**Walton Street**

Hanger One Vodka, Crushed Watermelon, Splash of Pure Cane Syrup  
**Signature Drink of Eclipse Bar on Walton Street, London**

**Watermelon Picante**

Casamigos Blanco Tequila, Cointreau, Crushed Watermelon, Fresh Lime  
Juice, Habanero Bitters, Tajin

**Palisades Passion**

Nosotros Reposado Tequila, Fresh Passion Fruit,  
Fresh Lime Juice, Vanille De Madagascar Liqueur, Soda Water

**Italian Greyhound**

Botanist Islay Gin, Fresh Squeezed Grapefruit Juice, Campari,  
Pamplemousse Grapefruit Liqueur, Basil, Himalayan Salt

**Draycott Rose**

Belvedere Vodka, Lillet Rose, Fresh Pomegranate Juice, Rose Water,  
Rose Petal

**Philibuster**

El Silencio Espadin Mezcal, Splash of Agave, Angostura Bitters,  
Orange Peel

## SEASONAL COCKTAILS 16

**A Winters Tale**

Kraken Spiced Rum, Pear Brandy, Cinnamon, Apple Cider,  
Apple Pie Chip

**Apple Pie (Hot)**

Four Roses Bourbon, Hot Apple Cider, Vanilla, Nutmeg, Cloves,  
Cinnamon

**NY Cobbler**

Woodford Reserve Rye Whiskey Infused with Winter Pear,  
Pear Brandy, Crushed Winter Pear, Pear garnish

**Chai Manhattan**

High West Double Rye Whiskey with a Chai Infused Antica Sweet  
Vermouth, Angostura Bitters, Walnut Bitters, Orange Peel

**The Good, The Bad, The Snuggly**

Drambuie Scotch and Bruichladdich Classic Laddie, Turmeric,  
Honey, Lemon, Tobacco Bitters, Rosemary

**Nutty Irishman (Hot)**

Slane Triple Barrel Aged Irish Whiskey, Frangelico, Coffee, Honey  
Nut Infused Heavy Cream, Topped with Homemade Whipped  
Cream

## SEASONAL MOCKTAILS 10

**Apple Pie (Hot)**

Hot Apple Cider, Cloves, Nutmeg, Cinnamon, Whipped Cream

**Immunity**

Turmeric, Honey, Lemon, Orange Juice, Ginger Beer

**Winter Pear**

Crushed Winter Pear, Cinnamon, Apple Juice,  
Fresh Squeezed Lemon

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

Scrimshaw Pilsner, California

Peroni Premium Pilsner, Italy

Boomstown Hazy IPA,  
DTLA, California

Einstock, Icelandic White Ale

Lagunitas IPA, California

Grandma's Pecan Brown Ale,  
Torrance CA

Guinness Draught, Ireland

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

Golden State Cider, California

Erdinger Weissbrau  
Non Alcoholic