

# The Draycott

LA Neighbourhood Dining. Morning, Noon & Night.

BITES

**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

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 Truffle to Any Item  
35

STARTERS

**Winter Squash Soup**

Marcona Almond, Pomegranate Seeds,  
Baharat, Crispy Sunchoke Chips (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,  
Tzatziki Sauce (vg)  
13

SALADS

**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, Lemon Vinaigrette  
20

SANDWICHES

**Chef's Club Sandwich**

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

**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

**Roasted Vegetable Sandwich**

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

MAINS

**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 Wild Line-Caught Cod,  
Mushy Peas, Housemade Tartar Sauce,  
Fries  
26

**Grilled Salmon**

Navy Beans, Bitter Greens,  
Early Winter Citrus  
28

**Steak-Frites**

Niman Ranch Grilled Prime Hanger Steak,  
Fries, Béarnaise  
34

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](mailto:hello@thedraycott.com) | [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

- 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