

LUNCH

# The Draycott

LA Neighbourhood Dining. Morning, Noon & Night.

BITES

**Marinated Olives**  
Citrus 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

STARTERS

**Tomato Bisque**  
Heirloom Tomatoes, Basil Pistou  
Cheese on Toast  
10

**Shrimp Cocktail**  
Five Baja Shrimp, Housemade  
Cocktail Sauce  
20

**Roasted Cauliflower**  
Market Cauliflower, Vadouvan  
Dill Yogurt  
13

**Chicken Liver Mousse**  
Mary's Chicken Livers  
Grilled Bread  
15

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

SALADS

**Market Greens Salad**  
Shaved Vegetables  
Garlic Herb Dressing (vg)  
13

**Nicoise Salad**  
Seared Albacore Tuna, Olives, Egg  
Green Beans, Heirloom Tomatoes  
Anchovy, Marble Potatoes  
22

Add Chicken 6, Baja Shrimp 12,  
Wild Salmon 12

**Crab Salad**  
Fresh Dungeness Crab Meat  
Crispy Shallots, Basil, Lemon  
Vinaigrette  
20

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

SANDWICHES

**Chef's Club Sandwich**  
Grilled Mary's Chicken Breast  
Smashed Avocado, Bacon  
Tomato, Lettuce, Thai Chili Aioli  
Brioche Bun  
18

**The Draycott Burger**  
Wagyu Beef, Butterkase Cheese  
Grilled Onion, Lettuce, Tomato  
Pickles, House Sauce, Brioche Bun  
Original 25 | Add Fried Egg 27

**Open Face Roast Beef Sandwich**  
Prime Rib Eye, Horseradish  
Cream, Fig-Caramelized Onions  
Crispy Shallots, Watercress  
Grilled Bread  
24

**Vegetable Sandwich**  
Hard Boiled Egg, Hummus  
Picked Cabbage, Lettuce  
Tomato, Cucumber, Onions  
Tehina Sauce, Sourdough  
16

MAINS

**Moules-Frites**  
PEI Mussels, Onions, Celery, Garlic, Fries  
21 | 35 to share

**Seared Salmon**  
Ora King Salmon, Pea Puree  
Asparagus, Heirloom Tomatoes  
Meyer Lemon Vinaigrette  
28

**Pan-Roasted Trout**  
Fishmonger's Trout, Sprouted Almond  
Charred Lemon, Crispy Capers, Chives  
Brown Butter Sauce, Rice Pilaf  
28

**Chicken Paillard**  
Grilled Mary's Chicken  
Market Arugula and Cherry Tomato  
with Shaved Onions  
Lemon Vinaigrette Dressing  
26

**Fish & Chips**  
Beer-Battered Wild Line-Caught Cod  
Mushy Peas, Housemade Tartar Sauce,  
French Fries  
26

**Steak Frites**  
Niman Ranch Grilled Prime Hanger Steak  
French Fries, Béarnaise or Peppercorn Sauce  
34

SIDES

French Fries 6

Market Green Salad 9

Grilled Wild Mushrooms 10

Fried Brussel Sprouts with Capers and Anchovies 10

English Peas with Confit Cipollini Onions & Mint 8

Broccolini with Confit Garlic and Chili Flakes 9

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 fish and meat are sustainable

For group dinners and private events, inquire at [TheDraycott.com](http://TheDraycott.com) 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  
16

## WHITE WINES BY THE GLASS

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

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

Jermann, Pinot Grigio, Friuli, Venezia, Italy, 2017  
14

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

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

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

William Fevere, Saint Bris Chablis, Burgundy, France 2017  
15

## RED WINES BY THE GLASS

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

Bergstrom Cumberland Reserve, Pinot Noir,  
Willamette Valley, Or., 2015  
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

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

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

## SPECIALTY COCKTAILS 16

**Walton Street**

Absolut Elyx 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**

Hanger One Vodka, Lillet Rose, Fresh Pomegranate Juice, Rose Water,  
Rose Petal

**Pimm's Cup**

Pimm's No. 7, Fresh Strawberry, Cucumber, Mint, Lime, Ginger Beer  
(Pitcher 60)

## SEASONAL COCKTAILS 16

**Eastside on the Westside**

Belvedere Vodka with Fresh Cucumber and Lime, Splash of St.  
Germaine and Yellow Chartreuse

**New Fashioned**

Plymouth Gin, Lillet Blanc Stirred with Aperol, Orange and Peychard  
Bitters, Lemon Accent

**Spring Royale**

Uncle Val's Gin, Fresh Raspberries, St. Germaine, Prosecco

**Paloma de la Rosa**

Rose Infused Tequila, Pamplemousse,  
Fresh Grapefruit Juice and Soda

**Strawberry Derby**

Kentucky Bourbon with Fresh Strawberries and Ruby Red Grapefruit  
Juice, Drop of Peychard Bitters

**Bloody Smoked**

Del Maguey Vida Mezcal, Splash of Cointreau, Fresh Squeezed  
Charred Blood Orange Juice

**Seasonal Sangria (\$14)**

Traditionally Made Sangria by our Lead Mixologist; Contents  
Change Daily; Ask Server for Details (Pitcher 50)

## SEASONAL MOCKTAILS 10

**Berry Sweet**

Fresh Strawberry and Raspberry with a hint of Honey and Lemon;  
Topped with Ginger Ale

**Agua Fresca de Gringa**

Fresh Cucumber and Lime, Splash of Turbinado Raw Simple Syrup,  
Topped with Tonic Water

**Bloody Hell**

Fresh Squeezed Charred Blood Orange Juice with a Splash of Lime  
and Agave; Topped with Soda Water

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

Old Speckled Hen English Ale, England

Guinness Stout, Ireland

Angel City Pilsner, Downtown LA

Einstock White Ale, Iceland

Modern Times Orderville IPA, San Diego

Thorn Barrio Mexican Lager, San Diego