

The Draycott

LA Neighbourhood Dining. Morning, Noon & Night.

B I T E S

Marinated Olives
Citrus 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

Three Cheese Plate
St. Andre, Manchego, Stilton
Marcona Almonds, Quince Paste, Bread
16.50

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

S T A R T E R S

Tomato Bisque
Heirloom Tomatoes, Basil Pistou
Cheese on Toast
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 Salad
Shaved 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, Vadouvan
Dill Yogurt
14

Grilled Calamari
Calamari, French Lentils
Roasted Peppers, Salsa Verde
18

M A I N S

Moules-Frites
PEI Mussels, Onions, Celery, French Fries
22 | 38 to share

Fish & Chips
Beer-Battered Wild Line -Caught Cod
Mushy Peas, Housemade Tartar Sauce
French Fries
28

Roasted Eggplant
Quinoa and Red Pepper Salad
Marcona Almonds, Crispy Sunchokes
Romesco Sauce
22

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

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

Seared Salmon
Ora King Salmon, Pea Puree
Asparagus, Heirloom Tomatoes
Meyer Lemon Vinaigrette
30

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

Pan-Roasted Trout
Fishmonger's Trout, Sprouted Almond, Charred
Lemon, Crispy Capers, Chives, Brown Butter
Sauce, Rice Pilaf
30

Steak Frites
Niman Ranch Grilled Prime Hanger Steak
French Fries, Béarnaise or Peppercorn Sauce
38

Pork Porterhouse
14 oz Niman Ranch Pork Chop
Cauliflower Puree, Farmers Market Sprouting
Broccoli, Bacon Vinaigrette
32

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

S I D E S

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
Broccoli 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 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.

B U B B L E S B Y T H E G L A S S

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

R O S É W I N E S B Y T H E G L A S S

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

W H I T E W I N E S B Y T H E G L A S S

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

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

Jermann, Pinot Grigio, Friuli, Veneziz, 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

R E D W I N E S B Y T H E G L A S S

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

S P E C I A L T Y C O C K T A I L S 1 6

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)

S E A S O N A L C O C K T A I L S 1 6

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

Poloma 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)

S E A S O N A L M O C K T A I L S 1 0

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