

The Draycott

LA Neighbourhood Dining. Morning, Noon & Night.

FOR THE TABLE

Brioche Cinnamon Rolls

Cream Cheese Frosting
12

Cheese & Herb Danish

Toma Cheese, Chili
11
Add Egg 2

Ricotta Toast

Blueberry, Honey
11

Smoked Fish Board

Smoked Trout & Salmon
Crab Mousse, Tomatoes, Bagel
18

Oysters

Cracked Pepper Mignonette
1/2 Dz 20 | Dz 35

Avocado Toast

Radish, Pickled Shallot
16
Add Egg 2

SALADS & BOWLS

Grain Bowl

Black Rice, Freekeh
Lentils, Avocado, Feta
Poached Egg
15
Add Chicken 6, Shrimp 12, Salmon 14

Stone Fruit

Peaches, Plums
Nectarines, Pistachios
Whipped Mascarpone
19

Caesar Salad

Parmesan Cheese
Anchovy Dressing
Brioche Croutons
14
Add Chicken 6, Shrimp 12, Salmon 14

Straus Yogurt & Granola

Honey, Berries
14

MAINS

English Breakfast

Two Sunny Up Eggs
Bangers, Bacon, Tomatoes, Baked Beans
Grilled Mushroom, Toast
20

Huevos Rancheros

Quesadilla, Black Beans
Avocado, Queso Fresco
Salsa Verde
18

Brioche French Toast

Peach Jam, Whipped Cream
17

Scrambled Eggs

Chive, Caviar, Creme Fraiche
Sourdough Toast
22

Confit Chicken Hash

Bell Peppers, Onions
Fried Egg
19

Eggs Benedict

Poached Eggs, Hollandaise
Applewood Smoked Ham
English Muffin, Watercress
24
Sub Smoked Salmon 2

Fish & Chips

Mushy Peas, Tartar Sauce
Triple Cooked Chips
26

The Breakfast Burger

Wagyu Beef, Cheddar Cheese
Fried Egg, House Sauce
Brioche Bun
27
Sub Impossible Patty 2

Steak & Eggs

Grilled Hanger Steak
Scrambled Eggs, Arugula
Roasted Tomatoes, Parmesan
32

SIDES

Bacon 6
Toast 4
Pork Sausage 8
Crispy Potatoes 7
Avocado 6
Yogurt 7
Yorkshire Pudding 6
Berries 6

Our produce comes from local farmers markets
Our eggs and chickens are free-range
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.

BUBBLES BY THE GLASS

Luca Paretti Prosecco, Treviso, Italy, NV
13

Domaine Collin, Cremant de Limoux Rosé, France, NV
15

Domaine Carneros Estate Brut Cuvée, Carneros, Ca, 2014
16

Veuve Clicquot Brut, Champagne, France, NV

WHITE WINES BY THE GLASS

Honig, Sauvignon Blanc, Napa Valley, Ca, 2018
15

Henri Bourgeois, Les Baronnes, Sancerre, Loire, France, 2018
16

Jermann, Pinot Grigio, Friuli, Italy, 2017
14

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

Rombauer Vineyards, Chardonnay, Carneros, Ca, 2018
22

William Fevere, Chablis, Burgundy, France 2018
16

ROSÉ WINES BY THE GLASS

Curran, Grenache Gris, Santa Barbara County, Ca, 2018
14

Château Les Valentines, Côtes de Provence, France, 2018
17

ROSÉ FLIGHT

2 oz. pours

Domaine Collin, Cremant de Limoux
Château Les Valentines
Curran
17

FROZÉ
Cava Rose, Lillet Rose Frozen Blend
14

RED WINES BY THE GLASS

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

Bergstrom Cumberland Reserve, Pinot Noir
Willamette Valley, Or, 2016
20

Justin, Cabernet Sauvignon, Paso Robles, Ca, 2017
16

Kenwood Six Ridges, Cabernet Sauvignon
Alexander Valley, Ca, 2015
17

Château de Bellevue, Lussac Saint Emillion
Bordeaux, France, 2015
18

Le Volte Dell' Ornellaia, Super Tuscan, Tuscany, Italy, 2016
20

Tapiz, Malbec Alta Collection, Mendoza, Argentina, 2015
15

SPECIALTY COCKTAILS 16

Walton Street

Tito's 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

"The Mule"

High West Double Rye, Fresh Raspberries, Balsamic-Port Reduction
Lime, Ginger Beer, Ginger

Italian Greyhound

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

Draycott Rose

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

Espressotini

Ketel One Vodka, Kahlua, Vanille De Madagascar, Espresso
Walnut Bitters, Nutmeg

S E A S O N A L C O C K T A I L S 16

Pisco Sour

Caravedo Pisco, Egg Whites, Lemon, Tobacco Bitters
Angostura Bitters

Kiwi, Do You Love Me?

Silent Pool Gin, Lillet Blanc, St. Germaine, Muddled Kiwi, Lime

Summer Caipirinha

Espirito Cachaca, Lo-Fi Amaro, Raspberries, Basil, Peychaud Bitters

Just Peachy

Nosotros Blanco Tequila, Lo-Fi Amaro, Peach Liqueur, Fresh Peaches
Peychaud Bitters, Soda Water

Pali Margarita, created by a local Palisadian

Nosotros Blanco Tequila, Lo-Fi Amaro, Pamplemousse, Lime Juice
Grapefruit and Peychaud Bitters, Himilayan Salt

L.A. Streaker

Xicaru Mezcal, Aperol, Yellow Chartreuse, Lime
Orange and Peychard Bitters

PITCHERS

Pimm's Cup

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

Just Peachy

Nosotros Blanco Tequila, Lo-Fi Amaro
Peach Liqueur, Fresh Peaches, Peychard Bitters, Soda Water
60

Seasonal Sangria

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

S E A S O N A L R E P R E S H E R S 10

The Green Party

Fresh Kiwi, Mint Simple, Lime Juice, Soda Water

Summer Breeze

Coconut Water, Ginger Simple, Lemon, Orange, Cranberry

Mint Spritz

Mint Simple, Lime, Soda Water

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

Old Speckled Hen English Ale, England

Guinness Stout, Ireland

Einstock White Ale, Iceland

Modern Times Orderville IPA, San Diego

Thorn Barrio Mexican Lager, San Diego