

The Draycott

LA Neighbourhood Dining

FOR THE TABLE

Marinated OlivesCitrus and Chili Marinade
7**Oysters**Red Wine Mignonette
1/2 Dz 20 | Dz 35**Zucchini Fritti**Tempura Zucchini
Patty Pans
Tzatziki Sauce
14**English Pea Dip**Peas, Tahini, Olive Oil, Toast
14 | Add Market Crudite 3**Grilled Bread**Garlic, Olive Oil
6

STARTERS

Chilled Pea & Mint SoupCreme Fraiche
12**Eggs & Cress Tartine**Egg Salad, Baby Cress
Brioche Toast
15**S.D. Prosciutto**Weiser Melon, Arugula
Balsamic
24**Roasted Cauliflower**Cauliflower, Vadouvan
Dill Yogurt
15**British Shrimp Cocktail**Poached Shrimp
Marie Rose, Bibb Lettuce
20**Crab Salad**Fresh Dungeness Crab Meat
Avocado, Tomato, Cucumber
Herb Mayonnaise
25

SALADS

Waldorf SaladApples, Grapes, Walnuts
Mayonnaise Dressing
15**Caesar Salad**Little Gem Lettuce
Parmesan, Brioche Croutons
14**Cobb Salad**Romaine Lettuce, Egg
Bacon, Tomato, Blue Cheese
16**Cous Cous Salad**Red Onion, Cucumber
Feta, Red Wine Dressing
15

Add Chicken 6, Shrimp 12, Salmon 14 To Any Salad

MAINS

Moules-FritesPEI Mussels, Shallots, Celery
White Wine, French Fries
22 | 38**Avocado Toast**Avocado Mash, Arugula
Peppadew Relish, Pea Shoots
16
Add Fried Egg 2**Smoked Salmon Club**Avocado, Cream Cheese
Bacon, Bib Lettuce
Pumpnickel Bread
22**Seared Salmon**Wild Salmon, Peas
Asparagus, Chorizo Broth
30**Chicken Paillard**Arugula, Caper Berries
Sundried Tomato
26**Pan-Roasted Trout**Fishmonger's Trout, Almond
Haricot Verts, Capers, Chives
Brown Butter Sauce
30**The Draycott Burger**Wagyu Beef, Cheddar Cheese
Onion, Bib Lettuce, Tomato, Pickles
House Sauce, Brioche Bun
Original 25 | Add Fried Egg 27**Fish & Chips**Mushy Peas, Tartar Sauce
Triple Cooked Chips
28**Steak Frites**Grilled Prime Hanger Steak
French Fries, Peppercorn Sauce
34

SIDES

French Fries 6

Market Green Salad 9

Wild Mushrooms 10

English Peas & Mint 8

Green Beans 9

Buttered New Potatoes 8

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.

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
29

ROSÉ WINES BY THE GLASS

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

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

WHITE WINES BY THE GLASS

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

Henri Bourgeois, Les Baronnes, Sancerre, Loire, France, 2018
17

Jermann, Pinot Grigio, Friuli, Italy, 2017
14

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

Rombauer Vineyards, Chardonnay, Carneros, Ca, 2018
25

William Fevere, Chablis, Burgundy, France 2018
16

ROSÉ FLIGHT

2 oz. pours

Domaine Collin, Cremant de Limoux
Château Les Valentines
Curran
17

FROZE

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 Liqueur, 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

SEASONAL COCKTAILS 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

Del Maguey Vida Mezcal, Aperol, Yellow Chartreuse, Lime, Orange
Peychaud 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, Peychaud Bitters, Soda Water
60

Seasonal Sangria

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

SEASONAL REFRESHERS 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

BEERS
(DRAFT) 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