

The Draycott

LA Neighbourhood Dining

STARTERS

Marinated Olives*

Citrus, Chili, Rosemary
8

English Pea Dip*

Peas, Tahini, Olive Oil, Bread
15
Add Market Crudite 4

Grilled Bread*

Garlic, Olive Oil
7

3 Cheese Board

Almonds, Honey, Toast
18

Oysters

Red Wine Mignonette
1/2 Dz 22 | Dz 35

White Bean Hummus*

Market Crudite
15

Charcuterie Board

Cured Meats, Pickles, Grilled Bread
20

Zucchini Fritti

Tempura Zucchini & Patty Pans
Tzatziki Sauce
15

Tuna Tartare

Sesame Dressing
Crispy Wontons
17

SALADS / SOUP

Butternut Squash Soup*

Toasted Pumpkin Seeds
14

Roasted Cauliflower*

Vadouvan, Pickled Raisins
Dill Yogurt
16

Caesar Salad

Parmesan, Croutons
Anchovy Dressing
16

Butter Lettuce Salad*

Persimmons, Avocado
Tomato, Pistachio Dressing
17

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

MAINS

Jidori Half Chicken

Fondant Potato
Sautéed Kale, Natural Jus
32

Fish & Chips

Battered Cod, Mushy Peas
Tartar Sauce, Triple Cooked Chips
29

Spaghetti Bolognese

Housemade Tomato Sauce
Cream, Shaved Parmesan
30

Pan-Roasted Trout

Haricot Verts, Almonds
Capers, Brown Butter
30

Moules-Frites

PEI Mussels, Shallots, Celery
White Wine, French Fries
24/36

Mushroom Ravioli

Wild Mushrooms
Ricotta, Mushroom Broth
29

Seared Wild Salmon

Cauliflower Couscous
Almonds, Sauce Vierge
30

Vegetable Curry*

Cauliflower, Zucchini
Chickpeas, Lentils, Rice
29

FROM THE GRILL

Steak Frites

12 oz. Flat Iron Steak
French Fries, Peppercorn Sauce
36

12 Oz. Prime Ribeye

Triple Cooked Chips
Peppercorn Sauce
or Horseradish Cream
49

The Draycott Burger

Wagyu Beef, Cheddar Cheese
Onion, Bib Lettuce, Tomato
Pickles, House Sauce, Brioche Bun
25

Add Fried Egg 3

Add Bacon 3, Add Avocado 5

SIDES

French Fries 6*

Market Green Salad 9*

Sautéed Mushrooms 10*

English Peas 8*

Our produce comes from local farmers markets

Our eggs and chickens are free-range

Our fish and meat are sustainable

Asterisk* denotes a dish that can be offered as Vegan

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.

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

- Luca Paretti Prosecco, Treviso, Italy, NV
13
- Domaine Collin, Cremant de Limoux Rosé, France, NV
15
- Veuve Clicquot Brut, Champagne, France, NV
29
- Dom Pérignon, Brut, Champagne, France, 2006
50

W H I T E S

- Satellite, Sauvignon Blanc, Marlborough, NZ, 2018
15
- Henri Bourgeois, Les Baronnes, Sancerre, Loire, France, 2018
17
- Rombauer Vineyards, Chardonnay, Carneros, Ca, 2018
25
- Henri Perrusset, Chardonnay, Mâcon-Farges, France, 2017
16
- Paco & Lola, Albariño, Rías Baixas, Spain, 2018
17
- Stadt Krems, Kremstal, Gruner Veltliner, Austria, 2018
15

R O S É S

- Curran, Grenache Gris, Santa Barbara Co., Ca, 2018
14
- Château Les Valentines, Côtes de Provence, France, 2018
17

R O S É F L I G H T
2 oz. pours

- Domaine Collin, Cremant de Limoux
Château Les Valentines
Curran
17

R E D S

- Domaine Deliance, Bourgogne, Pinot Noir
Cote Chalonnaise, France, 2017
17
- Bergstrom Cumberland Reserve, Pinot Noir
Willamette Valley, Or, 2016
22
- Peju, Cabernet Sauvignon, Napa Valley, Ca, 2015
22
- Caymus, Cabernet Sauvignon, Napa Valley, Ca. 2018
25
- Château de Bellevue, Lussac Saint Emillion
Bordeaux, France, 2015
18
- Anko, Malbec, Salta, Argentina, 2017
15
- Le Volte Dell' Ornellaia, Super Tuscan, Tuscany, Italy, 2016
20

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

- Winter Is Over Spritz 16**
Lillet Rose, Lo-Fi Amaro, Aperol, Grapefruit, Lemon
Soda Water, Lemon Peel, Raspberry, Peychaud Bitters
- New Fashioned 16**
East London Gin, Lillet Blanc, Aperol, Lemon
Orange Bitters, Peychaud Bitters
- Strawberry Derby 18**
Four Roses Small Batch Bourbon, Lo-Fi Amaro, Pamplemousse
Strawberry, Grapefruit Juice, Lemon, Peychaud Bitters
- The Green Party 17**
Uncle Val's Gin, Yellow Chartreuse, Giffard Elderflower
Cucumber, Lime, Celery Bitters
- Bloody Smoked 17**
Rayu Mezcal, Cointreau
Charred Blood Orange Juice, Lime, Orange Bitters
Blood Orange Crisp

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

- Walton Street 16**
Loft and Bear Vodka, Crushed Watermelon, Splash of Pure Cane Syrup
Signature Drink of Eclipse Bar on Walton Street, London
- Watermelon Picante 17**
Casamigos Blanco Tequila, Cointreau, Crushed Watermelon
Fresh Lime Juice, Habanero Bitters, Tajin
- "The Mule" 17**
High West Double Rye, Fresh Raspberries, Balsamic-Port Reduction
Lime, Ginger Beer, Ginger
- Italian Greyhound 17**
Botanist Islay Gin, Fresh Squeezed Grapefruit Juice, Campari
Pamplemousse Liqueur, Basil, Himalayan Salt
- Draycott Rose 16**
Belvedere Vodka, Lillet Rose, Fresh Pomegranate Juice
Rose Water, Rose Petal
- Pali Margarita, created by a local Palisadian 16**
Nosotros Blanco Tequila, Lo-Fi Amaro, Pamplemousse, Lime Juice
Grapefruit Bitters, Himilayan Salt
- Seasonal Sangria 14**
Traditionally Made Sangria by our Lead Mixologist
Contents Change Daily; Ask Server for Details

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

- Aqua Fresca**
Cucumber, Lime, Tonic, Mint
- Spring Strawberry**
Strawberry, Grapefruit, Lemon, Honey
Ginger, Soda Water

D R A F T 8

- Guinness Stout, Ireland
- Einstock White Ale, Iceland
- Angel City Pilsner, Downtown LA
- Modern Times Orderville IPA, San Diego
- Thorn Barrio Mexican Lager, San Diego

N / A B E E R 7

- Erdinger, Germany