

The Draycott

LA Neighbourhood Dining

STARTERS

Marinated Olives*

Citrus, Chili, Rosemary
8

Oysters

Red Wine Mignonette
1/2 Dz 22 | Dz 35

Zucchini Fritti

Tempura Zucchini
Patty Pans
Tzatziki Sauce
15

English Pea Dip*

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

Butternut Squash Soup*

Toasted Pumpkin Seeds
14

Roasted Cauliflower*

Vadouvan, Pickled Raisins
Dill Yogurt
16

Shrimp Cocktail

American Cocktail Sauce
or Marie Rose Sauce
21

Grilled Bread*

Garlic, Olive Oil
7

SALADS

Chop*

Romaine, Cucumber, Tomato
Avocado, Apple, Dijon Dressing
16

Caesar Salad

Parmesan, Anchovy Dressing
Croutons
16

Baby Kale Salad*

Beets, Quinoa, Pomegranate
Red Wine Vinaigrette
17

Market Green Salad*

Local Lettuces, Pecorino
Lemon Dressing
15

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

MAINS

Chicken Wrap

Chicken Breast, Avocado
Lettuce, Spicy Mayo
22

Avocado Toast*

Pickled Shallots
Feta Cheese, Tomato
19
Add Fried Egg 3

Beef Bolognese

Fresh Spaghetti
Housemade Tomato Sauce
Cream, Shaved Parmesan
30

Pan-Roasted Trout

Haricot Verts, Almonds
Capers, Brown Butter
30

Fish & Chips

Battered Cod
Mushy Peas, Tartar Sauce
Triple Cooked Chips
29

Steak Salad

Arugula, Tomato, Cucumber
Crispy Shallot, Pecorino
Red Wine Dressing
28

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*

Sauteed Mushrooms 10*

English Peas 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

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 Paretto 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 Krets, 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
20

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, Himalayan 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 1 0

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