

# The Draycott

LA Neighbourhood Dining. Morning, Noon & Night.

## CHILLED & RAW SEAFOOD

**West Coast Oysters**  
pink peppercorn mignonette  
24

**Torched Scallops**  
thyme compound butter  
26

**Osetra Caviar**  
creme fraiche, red onion, house fried  
potato chips  
150

**Tuna Carpaccio**  
cracked black pepper, passion fruit,  
cilantro  
24

**Chilled Jumbo Shrimp**  
cocktail sauce, dijon aioli  
21

## STARTERS

**Roasted Beetroot Salad**  
radicchio, candied pecans &  
goat cheese  
23

**English Pea Dip**  
grilled Larder bakery sourdough  
add vegetable crudite +4  
15

**Hearts of Romaine Caesar**  
little gem lettuce, parmigiano-reggiano,  
white anchovy  
add chicken +10, shrimp +12, salmon +16  
16

**Venison Scotch Egg**  
mixed greens, dijon mustard  
23

**Salmon Nicoise**  
conserva, castelvetrano olives, capers, egg, dill &  
tarragon  
25

**One Gun Ranch Salad**  
local greens, shaved carrots, lemon dressing  
soft herbs  
16

**Three Cheese Board**  
almond, pear mostarda, apricots  
26

## MAINS

**Blueberry Pancakes**  
two pancakes, maple syrup  
21

**Eggs Benedict**  
two poached eggs, hollandaise,  
ham, english muffin  
substitute smoked salmon +4\*  
28

**The Draycott Breakfast**  
sausages, bacon, eggs, mushroom,  
tomato, baked beans, toast  
23

**Smoked Salmon\***  
cornbread pancake, soft poached egg  
22

**Fish & Chips**  
battered cod, mushy peas, tartar sauce,  
chef mason's triple cooked chips  
30

**Lobster Roll\***  
toasted brioche bun,  
old bay mayonnaise, salad or frites  
30

**8oz Flat Iron Steak**  
steak, frites, peppercorn sauce  
30

**Lamb Bolognese**  
garganelli, all-day bolognese,  
parmesan  
30

**The Draycott Burger**  
wagyu beef, aged cheddar cheese,  
caramelized onions, house pickles,  
tomato aioli  
24

## SIDES

Frites 7  
English Back Bacon 7  
Pork Sausages 8  
Toasted Sourdough 7

## DESSERTS

Brown Sugar Pudding with Whipped Creme Fraiche & Sea Salt 13  
Eton Mess with Local Berries, Meringue & Cream 14  
Fosselman's Ice Cream or Sorbert Scoop 4

## BUBBLES BY THE GLASS

La Jara Prosecco, Treviso, Italy, NV  
15

Nicolas Feuillatte "Reserve Brut" Champagne, France, NV  
28

Mumm Cordon Rouge "Brut Rose", Champagne, France, NV  
29

## ROSÉ WINES BY THE GLASS

Storm, Grenache Rose, Santa Barbara 2020  
16

Chateau Pas du Cerf, Cotes de Provence, France, 2020  
18

Stolpman Vineyards, Santa Inez, California, 2020  
15

Chateau de l'Olivette, Bandol, France 2020  
22

## WHITE WINES BY THE GLASS

Brander, Sauvignon Blanc, Santa Inez, California, 2020  
15

Rombauer, Chardonnay, Carneros Napa Valley California 2018  
25

Domaine de la Motte, Chardonnay, Chablis, France, 2019  
22

Oremus by Vega Sicilia "Mandolas", Furmint, Tokaji, Hungary, 2018  
19

Nicolas Idiart, Sauvignon Blanc, Sancerre, France 2019  
20

## RED WINES BY THE GLASS

Morgan Winery "Cotes du Crow", GSM, Santa Lucia, California, 2018  
14

Stolpman, Syrah Estate, Santa Barbara, California, 2018  
17

Vina Robles, Cabernet Sauvignon, Paso Robles, California, 2018  
16

Hyde Vineyards "Larry Hyde", Pinot Noir, Napa Valley 2016  
24

Closerie De Camensac, Haut Medoc, Borseaux, France 2014  
19

Stroppianna "Leonardo", Barolo, Piedmonte, Italy, 2015  
23

## SIPPING

Cognac Remy Martin XO *France* 65

Cardinal Du Four Armagnac 21 Years *France* 65

Grappa Cleopatra Poli *Italy* 12

Mezcal Lost Explorer Tobola *Mexico* 39

Mezcal Lost Explorer Salmana *Mexico* 59

Madre Mezcal *Mexico* 22

Clase Azul Tequila *Mexico* 45

Don Julio 1942 Tequila *Mexico* 55

Los Lobos Tequila Joven *Mexico* 25

Revel Tequila Reposado *Mexico* 45

Amaro Montenegro *Italy* 14

Diplomatico Rum Reserva *Venezuela* 25

## SPECIALTY COCKTAILS

**Zapoteca** 18

cazadores tequila, cucumber, rose, cinnamon, agave, lemon

**Crisp** 18

spicy tequila, mezcal, yuzu, red pepper agave, basil, aleppo salt

**Botanica** 18

vodka, cucumber, orgeat, mint

**G&T** 17

bombay sapphire gin, fever tree tonic, cucumber, basil, orange peel, grapefruit zest

**Vesper** 20

grey goose vodka, gin, lillet blanc

**Negroni Bianco** 20

bombay sapphire gin, suze, lillet blanc

**Draycott Martini** 3oz - 20 / 5oz -31

grey goose vodka, blue cheese olives

**Venti Martini** 20

vodka, nitro cold brew, kahlua, cointreau, amaro nonino

**Fiero Spritz** 17

martini rosso fiero, la jara prosecco, fever tree tonic water

**Right Hand** 20

bacardi superior rum, campari, martini & rossi rubino reserva

**Carajillo** 19

licor 43, nitro cold brew

**Pimms Cup** 17

pimms, ginger, mint, cucumber

**Bloody Merry** 18

vodka, tomato juice, fresh horseradish, worcestershire

**Gin Rickey** 17

gine, lemon, cucumber, soda

**Garibaldi** 17

amaretto, cazadores tequila, campari, freshly fluffed orange juice

**Watermelon Margarita** 22

cazadores tequila, lime juice, fresh muddled watermelon, jalapeno

## SEASONAL MOCKTAILS

**Ghia Highball** 16

ghia social tonic, fresh mint, demarara, lemon

**Tropico** 13

passion fruit, fever tree tonic, fresh mint

**Ginger & Ale** 13

ginger, lime, fever tree soda water

## DRAFT BEERS 9

Avery White Rascal *Colorado*

Trustworthy IPA *California*

Lil Bo Pilsner *California*

Chronic Amber Ale *California*

Stiegl Lager *Austria*

## PORT, SHERRY &amp; DESSERT WINES

Grahams 10 Years Tawny Port *Portugal* 12

Grahams 20 Years Tawny Port *Portugal* 18

Aurora Pedro Jimenez Sherry *Spain* 13

Aurora Amontillado Sherry *Spain* 13

Vernaccia di Oristano *Italy* 16

Sauternes Chateau Piada *France* 16