

# 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 Shrimps

dijon aioli  
21

## STARTERS

### One Gun Ranch Salad

local greens, shaved carrots, lemon dressing,  
soft herbs  
16

### Treviso Salad

bacon vinaigrette, cherries & almonds  
17

### English Pea Dip

grilled larder bakery sourdough  
add vegetable crudite +4  
15

### French Onion Soup

caramelized onions, beef broth,  
gruyere cheese  
16

### Three Cheese Board

almonds, pear mostarda, farmer's market  
apricots  
26

### Chicken Liver Mousse

toasted sourdough, strawberry balsamic jam  
20

### Venison Scotch Egg

mixed greens, dijon mustard  
23

## MAINS

### Vegetable Curry

local seasonal vegetables, lentils, rice,  
naan, raita yogurt  
29

### Lamb Bolognese

garganelli, all day bolognese, parmesan  
30

### Rocky's Roasted Chicken

pan roasted half chicken  
crushed weiser farms potatoes,  
oysters mushroom, tarragon jus  
32

### Moules Frites\*

mussels, garlic, shallot, creme fraiche,  
white wine, frites  
28

### Grilled Dorade

green herbs, pistachio, preserved lemon  
32

### Pacific Salmon

oysters mushroom, baby artichoke,  
celery root puree  
32

### Fish & Chips

battered cod, mushy peas, tartar sauce,  
chef mason's triple cooked chips  
30

### The Draycott Burger

wagyu beef, aged cheddar cheese,  
caramelized onions, house pickles,  
tomato aioli  
24

### 14oz Beeler's Ranch Pork Chop

wild arugula, natural jus  
31

### Choice of Grilled Australian Steak

steak, frites, peppercorn sauce  
8oz flat iron 30  
14oz new york strip 45  
16oz ribeye 55

## VEGETABLES

Frites 7

Pea Fricasse with Pearl Onions & Mint 13

Weiser Farms Roasted Squash 14

Roasted Carrots with Feta Pistachio Puree 12

Crushed Weiser Farms Potatoes 12

Sauteed Brentwood Corn, Cilantro & Hatch Chile 14

Grilled Shishito Peppers, Malt Vinegar, Garlic Aioli, Crispy Shallots 9

## DESSERTS

Flourless Chocolate Cake 14

Brown Sugar Pudding with Whipped Creme Fraiche & Sea Salt 13

Meyer Lemon Tart with Blackberry Cabernet Sorbet 15

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 Vineyards, Chardonnay, Carneros, California, 2019  
25

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

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

Nicolas Idiart, Sancerre, Loire Valley, 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  
18

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

Chateau De Carmensac, Haut Medoc, 2014  
18

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

## DRAFT BEERS 9

Avery White Rascal *Colorado*

Trustworthy IPA *California*

Stiegl Lager *Austria*

Chronic Amber Ale *California*

Lil Bo Pilsner *California*

## 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

Vernaccia di Oristano *Italy* 16

Sauternes Chateau Piada *France* 16

## SPECIALTY COCKTAILS

**Watermelon Margarita** 23  
cazadores tequila, lime juice, fresh muddled watermelon, jalapeno

**Zapoteca** 19  
cazadores tequila, cucumber, rose, cinnamon, agave, lemon

**Crisp** 19  
spicy tequila, mezcal, yuzu, red pepper agave, basil, aleppo salt

**Botanica** 19  
vodka, cucumber, orgeat, mint

**G&T** 18  
bombay sapphire gin, fever tree tonic, cucumber, basil, orange peel, grapefruit zest

**Vesper** 21  
grey goose vodka, gin, lillet blanc

**Negroni Bianco** 21  
bombay sapphire gin, suze, lillet blanc

**Draycott Martini** 3oz - 22 / 5oz -31  
grey goose vodka, blue cheese olives

## AFTER DINNER COCKTAILS

**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

**Robber Baron** 20  
green chartreuse, lemon, demerara syrup

**Manhattan Project** 22  
scotch, benedictine, martini & rossi rubino vermouth, orange bitters

**Garibaldi** 17  
amaretto, cazadores tequila, campari, freshly fluffed orange juice

## 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

## SIPPING

Cognac Remy Martin XO *France* 65

Cardinal Du Four Armagnac *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

Amaro Averna *Italy* 13

Diplomatico Rum Reserva *Venezuela* 25