

LUNCH

The Draycott

LA Neighbourhood Dining. Morning, Noon & Night.

CHILLED & RAW SEAFOOD*

1/2 Dozen 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
cocktail sauce, dijon aioli
21

STARTERS

Hearts of Romaine Caesar
little gem lettuce, parmigiano-reggiano,
white anchovy
16

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

French Onion Soup
caramalized onions, beef broth,
gruyere cheese
16

Roasted Beetroot Salad
radicchio, candied pecans, goat cheese
23

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

Three Cheese Board
almond, pear mostarda, farmer's market
apricots
26

Cherry Tomato & Cucumber Greek
feta, kalamata olives, za'atar
17

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

Venison Scotch Egg
mixed greens, dijon mustard
23

MAINS

Moules Frites*
mussels, garlic, shallot, creme fraiche,
white wine, frites
28

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

Lamb Bolognese
garganelli, all day bolognese, parmesan
30

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

BLT Toast
beelers bacon, beylick farms tomato,
boston lettuce, toasted sourdough,
garlic aioli, fries
30

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

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

Grilled Dorade
shaved fennel salad
32

VEGETABLES

French Fries 7
Weiser Farms Roasted Squash 14
Crushed Weiser Farms Potatoes 12
Sauteed Brentwood Corn, Cilantro & Hatch Chile 14
Grilled Shishito Peppers, Malt Vinegar, Garlic Aioli, Crispy Shallots 9

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

*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.. 070521

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, Santa Barbara, California 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, 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

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

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

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

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

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

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

SPECIALTY COCKTAILS

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

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

Crisp 20
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

Venti Martini 21
vodka, nitro cold brew, kahlua, cointreau, amaro nonino

Fiero Spritz 18
martini rosso fiero, la jara prosecco, fever tree tonic water

Right Hand 21
bacardi superior rum, campari, martini & rossi rubino reserva

Carajillo 20
licor 43, nitro cold brew

Bloody Merry 19
vodka, tomato juice, fresh horseradish, worcestershire

Pimms Cup 18
pimms, ginger, mint cucumber

Gin Rickey 18
gin, lemon, cucumber, soda

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

DRAFT BEERS 9

Avery White Rascal *Colorado*

Thrustworthy IPA *California*

Lil Bo Pilsner *California*

Chronic Amber Ale *California*

Stiegl Lager *Austria*

PORT, SHERRY & 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