

# The Draycott

LA Neighbourhood Dining. Morning, Noon & Night.

## C h i l l e d   &   R a w   S e a f o o d

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

**Caviar "Chips & Dip"**  
osetra sturgeon caviar, creme  
fraiche, house fried chips  
150

**Smoked Trout Rillettes**  
creme fraiche, rye & caper berries  
21

**Amberjack Crudo**  
meyer lemon & fresno chilli paste  
20

**Pacific Salmon Crudo**  
salmon roe, red watercress, capers  
24

**Crispy Softshell Crab**  
herbs, cayenne, tartar sauce  
26

## A p p e t i z e r s

**Gem Lettuce Caesar**  
roasted garlic, avocado, parmigiano-reggiano,  
white anchovies  
17

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

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

**Cheese Selection**  
marcona almonds, fig jam, local grapes  
26

**Heirloom Tomato & Cucumber Greek**  
feta, frisee, kalamata olives, za'atar  
17

**Baby Lettuce Salad**  
local greens, meyer lemon, torn herbs  
15

## E n t r e e s

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

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

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

**Grilled Flat Iron Steak & Fried Eggs**  
frites, sauce au poivre  
8oz flat iron 39

**Blue Crab Roll**  
toasted brioche bun,  
old bay mayonnaise, salad or frites  
30

**The Draycott Breakfast**  
sausage, bacon, eggs, mushroom,  
black pudding, tomato, baked beans, toast  
23

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

## S i d e s

**Frites**  
thyme & black pepper  
7

**Crushed Weiser Farms Potatoes**  
thyme & garlic  
12

**Pork Sausage**  
8

**English Back Bacon**  
Beeler's Ranch  
7

## D e s s e r t s

**Stonefruit Crumble**  
almond milk, chia, walnuts, dates  
14

**Selection of Seasonal Ice Creams &  
Sorbets**  
4

**Eton Mess**  
local berries, meringue, cream  
14

**Brown Sugar Pudding**  
whipped cream & sea salt  
13

## BUBBLES BY THE GLASS

La Jara Prosecco, Treviso, Italy, NV  
15

Nicolas Feuillate "Brut" Champagne, France, NV  
28

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

## ROSES WINES BY THE GLASS

Txapian, Txacolina, Spain  
16

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

Nicolas Idiart, Sancerre, Loire Valley, France 2019  
21

Benvolio, Pinot Grigio, Italy 2018  
12

Domaine de La Motte, Chardonnay, Burgundy France 2019  
20

Gulp Hablo, Skin Fermented Verdejo & Sauvignon Blanc, Spain 2020  
17

## RED WINES BY THE GLASS

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

Larry Hyde, Pinot Noir, Napa Valley, California 2016  
24

Chateau Lamartine, Malbec, Cahors, France 2016  
16

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

Cascina Ca'Rossa, Grignolino, Piedmonte, Italy 2020  
15

Domaine Durand "Premices", Syrah, Cornas, France 2016  
22

## DRAFT BEERS 9

Einstok Lager *Iceland*

Trustworthy IPA *California*

Stiegl Radler *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

Sauternes Chateau d'Yquem 2003 (375ml) 380

## SPECIALTY COCKTAILS

**Holy Mole** 21

buffalo trace bourbon, ancho reyes, mole syrup,  
st-georges absinthe, angostura bitters, egg white, diet cola

**Watermelon Margarita** 23

cazadores tequila, lime juice, fresh muddled watermelon, jalapeno

**Crisp** 19

homemade spicy tequila, vida mezcal, yuzu,  
red pepper agave, aleppo salt

**Zapoteca** 16

cazadores tequila, cold pressed cucumber, rose, agave, lemon

**Botanica** 19

vodka, homemade cucumber - orgeat syrup, mint

**G&T** 18

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

**Vesper** 21

grey goose vodka, beefeater gin, lillet blanc

**Negroni Bianco** 20

bombay sapphire gin, suze, lillet blanc

**Draycott Martini** 3oz - 22

grey goose vodka, blue cheese olives

**Espresso Martini** 18

vodka, modern times nitro cold brew, coffee liqueur

**Love Language** 20

tito's vodka, lychee, amaro nonino, ginger, cayenne pepper

## SEASONAL MOCKTAILS

**Ghia Highball** 16

ghia social tonic, fresh mint, demarara, lemon

**Cali Rain** 13

cranberry juice, lemon, orange, tonic

**Ginger & Ale** 13

ginger, lime, fever tree soda water

## SIPPING

Cognac Remy Martin XO *France* 65

Cardinal Du Four Armagnac *France* 65

Grappa of Amarone Bonollo Umberto *Italy* 16

Mezcal Lost Explorer Tobola *Mexico* 39

Mezcal Lost Explorer Salmana *Mexico* 59

Madre Mezcal *Mexico* 22

Illegal Mezcal *Mexico* 19

Clase Azul Tequila *Mexico* 45

Don Julio 1942 Tequila *Mexico* 55

Revel Tequila Reposado *Mexico* 45

Amaro Montenegro *Italy* 14

Diplomatico Rum Reserva *Venezuela* 25

—Macallan 12 years old / Macallan 18 years old *Scotland* 22 / 28

Jonhy Walker Blue Label *Scotland* 65

Basil Hayden's *USA* 17

Whistlepig Rye *USA* 22

High West "Rendez-vous" *USA* 22

Woodford Reserve *USA* 20

## PRIVATE CELLAR EXCLUSIVE COLLECTION

Groth, Cabernet Sauvignon, Oakville-Napa Valley 2016 32

Batic, Cabernet Franc, Slovenia 2017 30

Abadia Retuerta "Seleccion Especial", Sardon De Duero, Spain 2016 27