

The Draycott

LA Neighbourhood Dining. Morning, Noon & Night.

FOR THE TABLE

Warm Brioche Cinnamon Rolls

12

English Pea Dip

Peas, Tahini, Olive Oil, Toast

15

Add Market Crudite 3

Smoked Fish Board

Smoked Trout & Salmon
Crab Mousse, Tomatoes, Bagel
18

Oysters

Cracked Pepper Mignonette
1/2 Dz 20 | Dz 35

Avocado Toast

Radish, Pickled Shallot
17
Add Egg 2

SALADS & BOWLS

Steelcut Oatmeal

Dried Fruits, Honey
15

Grain Bowl

Mixed Grains, Roasted Squash
Pomegranate, Fried Egg
16
Add Chicken 6, Shrimp 12, Salmon 14

Caesar Salad

Parmesan, Anchovy Dressing
Croutons
15

Add Chicken 6, Shrimp 12, Salmon 14

Fresh Citrus Salad

Mint, Honey
20

MAINS

English Breakfast

Two Sunny Up Eggs
Bangers, Bacon, Tomatoes, Baked Beans
Grilled Mushroom, Toast
20

Huevos Rancheros

Quesadilla, Black Beans
Avocado, Queso Fresco
Salsa Verde
18

Fresh Waffles

Blueberry Compote
Whipped Cream, Maple Syrup
19

Scrambled Eggs

Caviar, Creme Fraiche, Chive
Sourdough Toast
24

Confit Chicken Hash

Bell Peppers, Onions
Potatoes, Fried Egg
19

Eggs Benedict

Poached Eggs, Hollandaise
Applewood Smoked Ham
English Muffin, Watercress
24
Sub Smoked Salmon 2

Fish & Chips

Mushy Peas, Tartar Sauce
Triple Cooked Chips
26

The Breakfast Burger

Wagyu Beef, Cheddar Cheese
Fried Egg, House Sauce
Brioche Bun
27

Sub Impossible Patty 2

Steak & Eggs

Grilled Flat Iron Steak
Scrambled Eggs, Arugula
Roasted Tomatoes, Parmesan
29

SIDES

Bacon 6

Toast 4

Pork Sausage 8

Avocado 6

Crispy Potatoes 7

French Fries 6

Yorkshire Pudding 6

Yogurt 7

Granola 5

Berries 6

Our produce comes from local farmers markets

Our eggs and chickens are free-range

Our fish and meat are sustainable

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 Paretti Prosecco, Treviso, Italy, NV
13

Domaine Collin, Cremant de Limoux Rosé, France, NV
15

Schramsberg, Blanc de Blancs, North Coast, California, 2015
23

Champagne Remy-Codan, Cuvée Prestige, Champagne, France, NV
25

W H I T E S

Honig, Sauvignon Blanc, Napa Valley, Ca, 2018
15

Henri Bourgeois, Les Baronnes, Sancerre, Loire, France, 2018
17

Elena Walch, Pinot Grigio, Friuli, Italy, 2017
16

Stadt Krems, Kremstal, Gruner Veltliner, Austria, 2018
15

Rombauer Vineyards, Chardonnay, Carneros, Ca, 2018
25

Henri Perrusset, Chardonnay, Mâcon-Farges, France, 2017
16

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

Smoke Tree, Pinot Noir, Sonoma County, Ca, 2016
15

Bergstrom Cumberland Reserve, Pinot Noir
Willamette Valley, Or, 2016
20

Justin, Cabernet Sauvignon, Paso Robles, Ca, 2017
16

Margerum M5, Blend, Santa Barbara Co., Ca, 2017
17

Château de Bellevue, Lussac Saint Emillion
Bordeaux, France, 2015
18

Le Volte Dell' Ornellaia, Super Tuscan, Tuscany, Italy, 2016
20

Tapiz, Malbec Alta Collection, Mendoza, Argentina, 2015
15

S E A S O N A L C O C K T A I L S

Autumn Lady 16

Uncle Val's Pepper Gin, Earl Grey Lillet Blanc, Egg Whites Pumpkin
Butter, Vanilla, Sage, Tobacco Bitters

East India Trading Co. 16

Ron Zacapa 23 Solera Rum, Allspice Sherry, Pineapple Juice
Vanilla, Walnut Bitter, Dehydrated Orange

Grandma's Cobbler 17

Bardstown Bourbon, Allspice Sherry, Aperol
Muddled Strawberry, Rhubarb and Walnut Bitters, Cinnamon Stick

Downtown 16

Woodford Reserve Rye, Earl Grey Lillet Blanc, Apple Brandy
Lemon, Tobacco Bitters, Cherry

Winter Is Coming 20

Remy 1738 Cognac, Antica Sweet Vermouth
Apple Brandy, Yellow Chartreuse, Absinthe Spray
Dehydrated Maple Apple Chip

S P E C I A L T Y C O C K T A I L S

Walton Street 16

Tito's 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

Pumpkin Bash

Pumpkin Butter, Ginger Beer, Cinnamon Stick

Horchata

Housemade Horchata, Cinnamon, Nutmeg

Promiscuous Punch

Pineapple and Pomegranate Juice, Honey, Ginger, Lemon, Tonic

D R A F T 8

Old Speckled Hen English Ale, England

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