

The Draycott

LA Neighbourhood Dining

T O S H A R E

White Bean Hummus

Market Crudite
15

Marinated Olives

Citrus, Chili, Rosemary
7

Grilled Bread

Garlic, Olive Oil
6

Crispy Pork Belly

Apple Mustard Purée
14

English Pea Dip

Peas, Tahini, Olive Oil, Bread
15
Add Market Crudite 3

Zucchini Fritti

Tempura Zucchini & Patty Pans
Tzatziki Sauce
15

Charcuterie Board

Cured Meats, Pickles, Grilled Bread
20

Chicken Liver Mousse

Toasted Brioche
14

3 Cheese Board

Almonds, Honey, Toast
18

S E A F O O D

Oysters

Red Wine Mignonette
1/2 Dz 20 | Dz 35

Grilled Octopus

Almond Purée, Arugula
Blood Orange
26

Caviar

Oscietra, 15g 180
Grand Chef, 15g 200
Classic Accoutrements

Shrimp Cocktail

American Cocktail Sauce
or Marie Rose Sauce
20

Tuna Crudo

Jalapenos, Cilantro
Lime Zest
17

Crab Salad

Fresh Crab Meat, Fennel
Avocado, Walnut, Apple Crisp
25

S T A R T E R S

Butternut Squash Soup

Toasted Pumpkin Seeds
13

Roasted Cauliflower

Vadouvan, Pickled Raisins
Dill Yogurt
16

Market Greens Salad

Shaved Vegetables
Garlic Dressing
14

Caesar Salad

Parmesan, Anchovy Dressing
Croutons
15

Add Chicken 6, Shrimp 12, Salmon 14 Add Chicken 6, Shrimp 12, Salmon 14

M A I N S

Seafood Mafalde Pasta

Crab, Mussels, Shrimp
Garlic, Chili, Peas
38

Squash Ravioli

Roasted Squash, Ricotta
Parmesan, Butter, Sage
29

Pan-Roasted Trout

Haricot Verts, Almonds
Capers, Brown Butter
30

Fish & Chips

Battered Cod, Mushy Peas
Tartar Sauce, Triple Cooked Chips
29

Seared Wild Salmon

Creamless Sweet Corn
Tomato, Red Onion
30

Sea Bass

Leeks, Chicory, Bacon
Herb Salad
30

Jidori Half Chicken

Roasted Potatoes
Spinach, Garlic Jus
32

Whole Roasted Dover Sole

Served on the Bone
Brown Butter, Capers, Lemon
50

Bone In Pork Chop

Roasted Carrots, Apple Mustard Purée
Caramelized Apples
32

14 Oz. New York Steak

Peppercorn Sauce
or Horseradish Cream
Choice of Side
55

14 Oz. Ribeye

Peppercorn Sauce
or Horseradish Cream
Choice of Side
49

The Draycott Burger

Wagyu Beef, Cheddar Cheese
Onion, Bib Lettuce, Tomato
Pickles, House Sauce, Brioche Bun
25
Add Fried Egg 2

S I D E S

French Fries 6

Market Green Salad 9

Sauteed Mushrooms 10

Roasted Zucchini 8

English Peas 8

Roasted Fingerling Potatoes 8

Creamless Sweet Corn 10

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.

WINES BY THE GLASS
SPARKLING

Luca Paretti Prosecco, Treviso, Italy, NV
23

Domaine Collin, Cremant de Limoux Rosé, France, NV
25

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

SEASONAL COCKTAILS 16

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

SPECIALTY COCKTAILS

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

SEASONAL REFRESHERS 10

Pumpkin Bash

Pumpkin Butter, Ginger Beer, Cinnamon Stick

Horchata

Housemade Horchata, Cinnamon, Nutmeg

Promiscuous Punch

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

DRAFT 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