

LUNCH

The Draycott

LA Neighbourhood Dining

TO SHARE

Marinated Olives

Citrus, Chili, Rosemary
7

Oysters

Red Wine Mignonette
1/2 Dz 20 | Dz 35

Zucchini Fritti

Tempura Zucchini
Patty Pans
Tzatziki Sauce
15

English Pea Dip

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

Grilled Bread

Garlic, Olive Oil
6

STARTERS

Butternut Squash Soup

Toasted Pumpkin Seeds
13

Roasted Cauliflower

Vadouvan, Pickled Raisins
Dill Yogurt
16

Shrimp Cocktail

American Cocktail Sauce
or Marie Rose Sauce
20

Crab Cakes

Lump Crab
Arugula, Marie Rose
24

SALADS

Chop

Romaine, Cucumber, Tomato
Avocado, Apple, Dijon Dressing
16

Caesar Salad

Parmesan, Anchovy Dressing
Croutons
15

Frissé

Yellow Endive, Crispy Pork
Poached Egg, Croutons
16

Farmers Market

Local Lettuces, Pecorino
Lemon Dressing
15

Add Chicken 6, Shrimp 12, Salmon 14 To Any Salad

MAINS

Moules-Frites

PEI Mussels, Shallots, Celery
White Wine, French Fries
22 | 38

Avocado Toast

Pickled Shallot, Shaved Radish
17
Add Fried Egg 2

Chicken Milanese

Arugula, Parmesan Salad
23

Seared Wild Salmon

Creamless Sweet Corn
Tomato, Red Onion
30

Fish & Chips

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

Pan-Roasted Trout

Haricot Verts, Almonds
Capers, Brown Butter
30

The Draycott Burger

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

Squash Ravioli

Roasted Squash, Ricotta
Parmesan, Butter, Sage
29

Steak Salad

Arugula, Tomato, Cucumber
Crispy Shallot, Pecorino
Red Wine Dressing
28

SIDES

French Fries 6

Market Green Salad 9

Sauteed Mushrooms 10

English Peas 8

Roasted Fingerling Potatoes 8

Creamless Sweet Corn 10

Our produce comes from local farmers markets

All of our eggs and chickens are free-range

All of 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, Himilayan 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