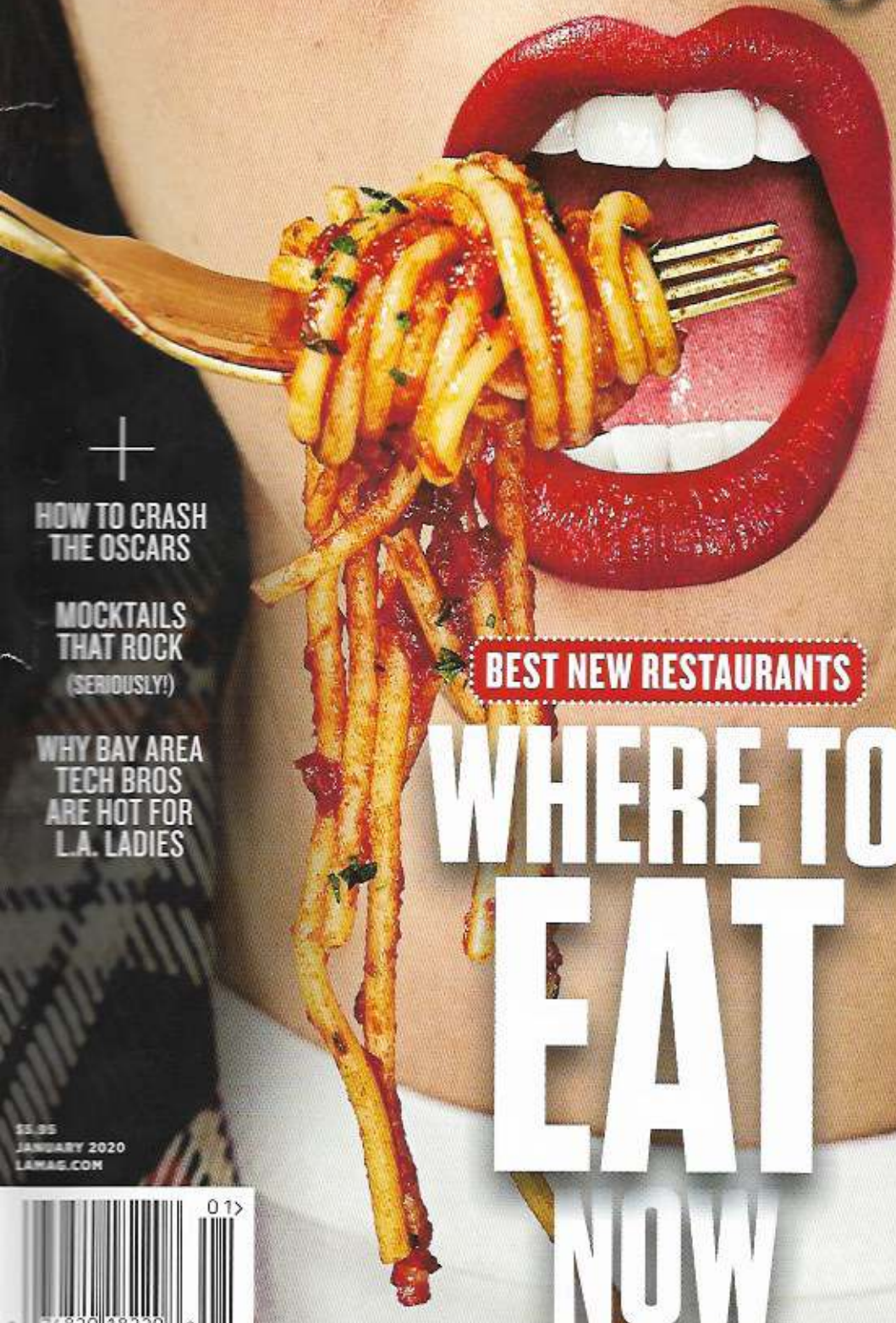


Los Angeles



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ANGELENOS
TO WATCH
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+
HOW TO CRASH
THE OSCARS

MOCKTAILS
THAT ROCK
(SERIOUSLY!)

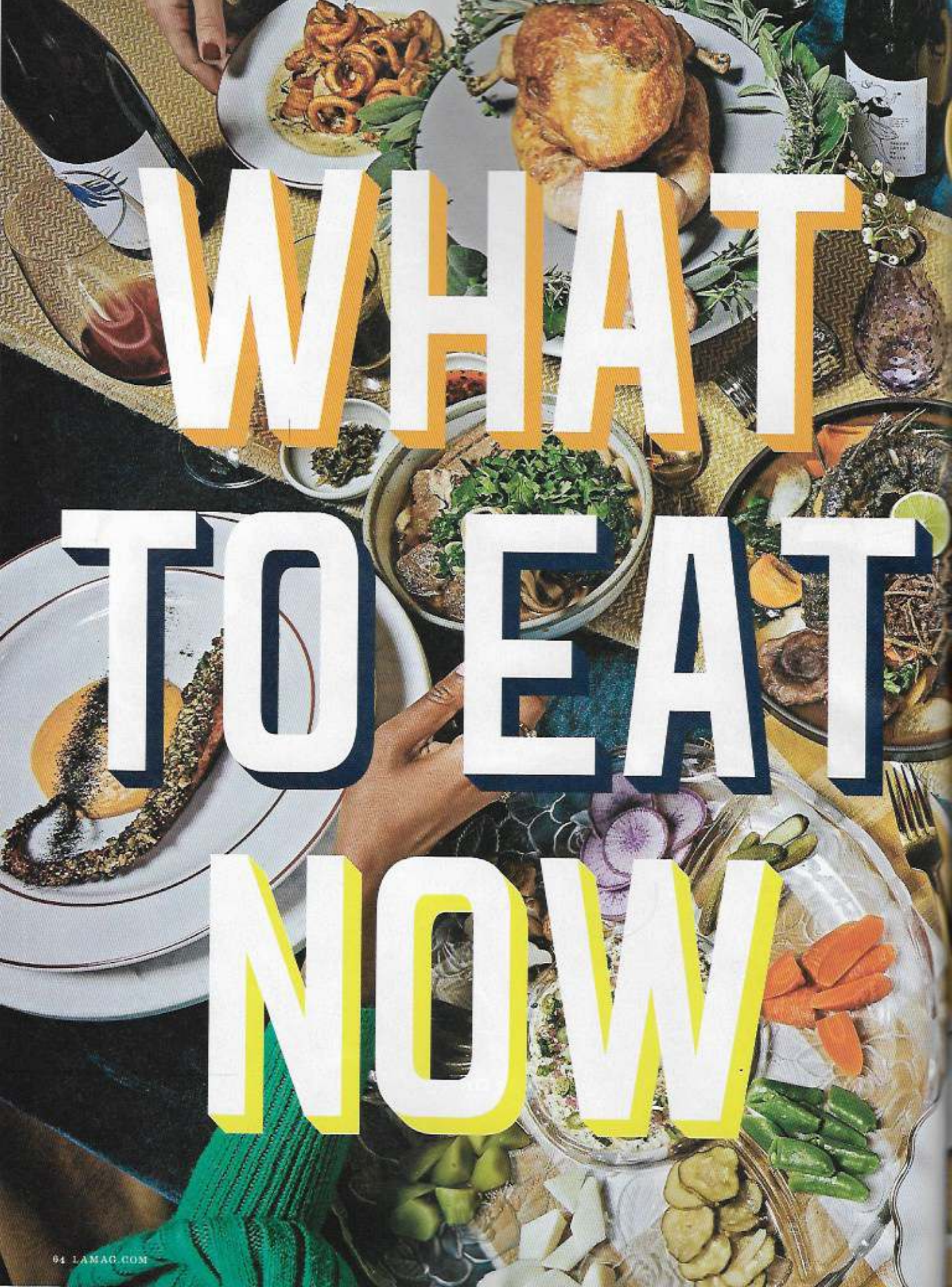
WHY BAY AREA
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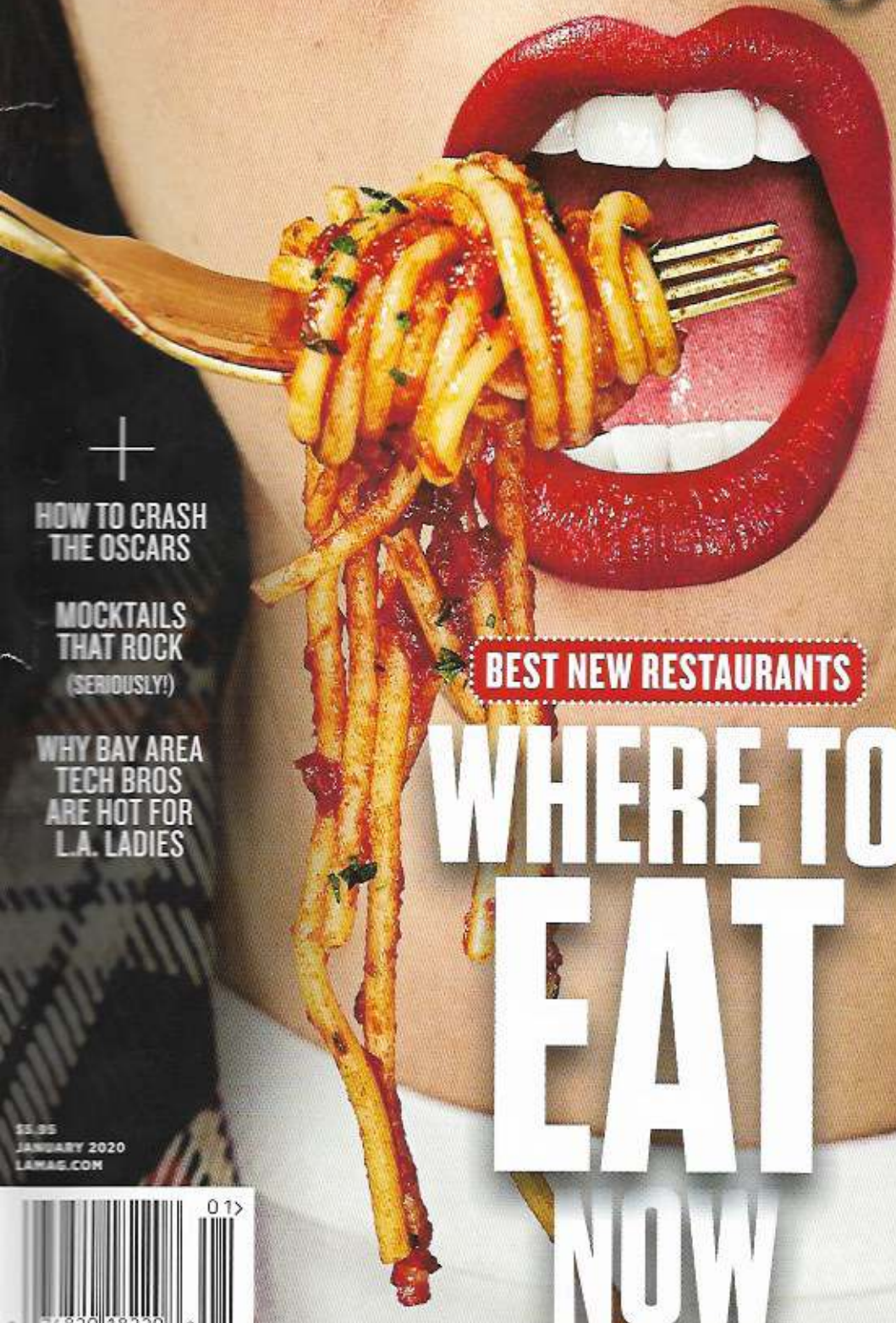


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From an over-the-top seafood temple to a great noodle joint, the city's **best new restaurants** and dishes for every taste, budget, and occasion

BY HAILEY EBER

PHOTOGRAPH BY MEIKO TAKECHI ARQUILLOS

WHAT TO EAT NOW

THE GOOD-TIME GO-TO

BAR RESTAURANT

● 4328 W. SUNSET BLVD., SILVER LAKE
● BARRESTAURANT.LA ● \$\$\$

THE NAME MIGHT be generic, but this recently opened spot in the old Malo space at Sunset Junction is anything but. On one side it's a dimly lit bar; on the other it's an instantly charming '80s wonderland with pale-pink travertine walls and rosy marble tables, palm fronds, and Patrick Nagel-esque art. Both sides feature the same concise menu of playful, vaguely French and deeply delicious dishes from chef Douglas Rankin, 34, who was Ludo Lefebvre's right-hand man for years. A salad of raw brussels sprouts, nutty Mimolette cheese, and Japanese pumpkin surrounding a large orb of creamy *labneh* gets things off to a fun start. Plump mussels Dijon are topped with curly fries and rest on a piece of milk toast. General manager and wine director Pier-Luc Dallaire (below) has assembled a delightfully funky wine list, with 11 options available by the glass. He saunters about the dining room, offering suggestions in a mustard-brown rayon suit. Go ahead and order another bottle.

- **THE VIBE:** Date night in Silver Lake. Mom and dad got a sitter for baby Zenith and are ready to get silly on orange wine.
- **INSIDE TIP:** Two three-course set menus (\$43 or \$53) are on offer. They're a great way to sample several dishes. Everyone at the table does not need to order a set menu; they can be shared.



THE COMFORT FOOD QUEEN

BIRDIE G'S

● 2421 MICHIGAN AVE., SANTA MONICA ● BIRDIEGSLA.COM ● \$\$

WHEN RUSTIC CANYON chef Jeremy Fox, 43, opened Birdie G's, he said he wanted it to be a restaurant for everyone, not a hipper-than-thou hot spot. Judging by the lively, eclectic crowd flocking to this stretch of Santa Monica, he has succeeded. Older patrons linger at tables for two. Large young families nibble on veggies and onion dip from vintage cut-glass relish trays, the tiny tots unaware of the acclaim Fox earned at Northern California's Manresa and Ubuntu. Later in the evening, 20-somethings nibble on french fries with sublime aioli. A sense of casual fun pervades, from the wine list with sections like "I only drink Chardonnay" and "What the kids are drinking: pétillant naturel" to doggie bags featuring a sketch of Fox's papillon, Butch. But the eclectic menu of elevated diner fare is seriously delicious, from the must-order relish tray with an ever-changing assortment of intriguing vegetables, such as pickled sunchokes, to a Sloppy Jeremy toast, which gets a kick from strawberries. End the night with a slice of pink-rose-petal pie (above), a jiggly stunner.

- **THE VIBE:** All ages and cool quotients in a vaguely gritty pocket of Santa Monica that Fox calls "Arts District West." It's the rare restaurant that can charm parents visiting from out of town, food snobs, and cranky toddlers.
- **INSIDE TIP:** Come by Lyft. Over 90 wines are offered by the carafe (half bottle).