



THE CITY'S BEST BRUNCHES

Page 127

Los Angeles

We Salute
10 Game Changers,
Including
**Angelina Jolie's
Surgeon**, Who
Transformed
the Future of
Women's Health

← **Dr.
Kristi
Funk**
of the
Pink Lotus
Breast
Center

THE
L.A.
WOMAN

See Who Else
Made the List

Page 138



ARRESTING: **FALL
FASHION GOES ON
THE LAM** PAGE 62

ARE WE IN **DEEP WATER
WITH OUR MOST PRECIOUS
RESOURCE?** PAGE 156

• \$4.95
• SEPTEMBER 2013
• LAMAG.COM

Outlet: Los Angeles Magazine
Date: October 2013
Media Impressions: 903,776
PR Value: \$63,960

LET'S DO

BRUNCH



NUT CASE

Pecan sticky buns at M.E. Post

FROM GOOEY PASTRIES TO TOWERING BENEDICTS TO STIFF DAYTIME COCKTAILS,
WE PRESENT A WEEKEND'S WORTH OF INDULGENCE

EDITED BY LESLEY BARGAN SUTER • PHOTOGRAPHS BY ANDREA BRICCO

LOS ANGELES • 127 • SEPTEMBER 2013

FEELING SWINE

➔ Rimmed with bacon salt and festooned with a thick bacon slice (or two), the Bacon Mary at

• **FIG** proves that America's favorite breakfast meat doesn't have to stay on the plate. » *Fairmont Miramar, 101 Wilshire Blvd., Santa Monica, figsantamonica.com.*

Quite Contrary

THE ESSENTIALS: SPIRITED

IS IT A DRINK OR A MEAL? THE BLOODY MARY BLURS THE LINE (AND YOUR VISION)

EAT

SIP

BEER GUT

➔ Prudently topped with green olives and a lime wedge, the *michele-da*-esque concoction at

• **THE PIKEY** stars Die-schutes Porter as the semi-secret ingredient. » 7617 W. Sunset Blvd., Hollywood, thepikeyla.com.

COW BOY

➔ Beef broth gives **MUSSO & FRANK GRILL**'s Bloody Bull a murky brown tinge. It tastes better than it looks: salty, tart, and peppery—perfect for when you're feeling bullish. » 6667 Hollywood Blvd., Hollywood, mussoandfrank.com.

SHELL SHOCKED

➔ The house version at

• **THE HUNGRY CAT** gets a dash of Maryland spice mix and a freshly shucked oyster garnish to become the Maryland Mary. » 1535 Vine St., Hollywood, thehungrycat.com. Also at 100 W. Channel Rd., Santa Monica.

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GARDEN GROWN

➔ The farm-to-table **TASTING KITCHEN** serves a Bloody (made from heirloom tomatoes juiced in-house) that looks like a garden and eats like a salad: celery, olives, and pickled asparagus. » 1633 Abbot Kinney Blvd., Venice, thetastingkitchen.com.

FRIES WITH THAT?

➔ You have to consume the onion ring, bacon-wrapped jalapeño, brussels sprout, and mini burger before you can start sipping

• **FRANKLIN & COMPANY'S** forkworthy Bloody Royale. » 5923 Franklin Ave., Hollywood, franklinandcove.com.

TRY THIS AT HOME



"Always start by juicing flavorful tomatoes. And while the drink doesn't have to look like a bouquet, don't forget a proper garnish."

DAVID WARCHOL, bartender, *The Hungry Cat*



Goldilocks' Guide to

L.A. BRUNCH MENUS

It's a hybrid meal—stick to dishes that strike the right balance

