

Client: Kye's

Outlet: Zagat

Date: November 7, 2014

Unique visitors per month: 244,748



OPENINGS

25 New Restaurants to Try Around Los Angeles

By Lesley Balla
November 7, 2014



Where and what do we eat tonight? That's the eternal question on everyone's mind. We're here to help answer it with a roundup of new and notable openings around LA in the past month, from Downtown LA to Burbank to the South Bay. This week: the Houston brothers open a Hollywood restaurant, Santa Monica gets "kyeritos" and rabbit meatballs, and a new Pasadena bakery debuts. Check them all out in the slide show below, starting with the most recent debuts at the top. And be sure to check back often for the latest.



[Butchers & Barbers](#)

Mark and Jonnie Houston are known as nightlife kingpins around Hollywood. They have some of the most unique bars and lounges, including [Good Times at Davey Wayne's](#), [Pour Vous](#), [Dirty Laundry](#), [La Descarga](#), [Harvard & Stone](#) and [No Vacancy](#), all amazing spaces (most with secretive entryways), great cocktails, music and vibe. Now they've jumped into the restaurant game with this American bistro in the heart of Hollywood. The space feels old — tin ceilings, tiled floors, vintage stools and bar — but has a slight modern edge. Chef Luke Reyes' menu features a whole roasted head of cauliflower, 28-day dry-aged steaks, charcuterie and more. Cocktails, of course, are top-notch, with a nod to brown spirits, housemade infusions and syrups, and seasonal ingredients. There are even mini barrels of cocktails to share. The restaurant opens Tuesday through Sunday at 6 PM.

6531 Hollywood Blvd.; 323-461-1464



[Link](#)

The sausage trend isn't going anywhere. This new bright and airy West Hollywood spot has a streamlined design with polished concrete floors, wood communal tables, exposed beam ceilings and subway tiles. The unique nitrate- and hormone-free sausages are all made in-house, so the pork, chicken, chorizo and other links come with toppings like homemade relish, caramelized onions and beer mustard (the Hollywood); pickled banh mi vegetables and sriracha aioli (the Muir Woods); and applewood smoked bacon, crispy onions and apricot mustard (the Lake Tahoe). See that California trend? Everything on the menu reflects the Golden State, including the flatbreads; melts; craft beers, wines and spirits; and Coolhaus ice cream sandwiches. Opens daily at 11 AM and serves until 10 PM during the week and 11 PM on weekends.

8486 W. 3rd St.; 747-221-6207



Lincoln Pasadena

Christine Moore, owner of the [Little Flower Candy Co.](#) and creator of the best fleur de sel caramels anywhere debuted a new bakery and cafe in northern Pasadena. Fresh-baked croissants, cookies, bars and other pastries are hard to resist, not to mention the breakfast bowls, sandwiches and more served throughout the day. Eventually there will be wine and beer, plus an adjacent wine and cheese store. It's a good entry to a neighborhood with pretty sparse culinary offerings. Lincoln opens at 6:30 AM-7 PM on Monday through Saturday, and from 8 AM-4 PM on Sundays.

1992 Lincoln Ave.; 626-765-6746



Cadet

This new neighborhood charmer from Jeff Weinstein ([Freddy Smalls](#), [The Counter](#)) and chef Kris Tominaga ([Hart & the Hunter](#)) hits all of the trends to make it a popular spot out of the gate: mismatched matching furniture; exposed brick; a wall of windows that slide open; big round booths; a nice square bar in the center; and a wood-fired grill in the kitchen, to start. The cocktails run the gamut from French negronis to classic Mai Tais to effervescent sips. Tominaga's menu twists American staples with French accents, and an occasional stamp of Southerness he picked up at H&H, things like uni and butter or steak tartare tartines; rabbit meatballs with dumplings; and wood-fired specialties like prawns in chive butter, rib eye with epoisse and red wine jus, and mushroom bread pudding with parmesan.

2518 Wilshire Blvd.; 310-828-3300



Kye's

This fast-casual super-foods concept seems most fitting for Santa Monica, especially for Montana Avenue where yoga wear is the uniform. The staple is the KyeRito, a burrito-wrap hybrid made especially for vegetarian, vegan, macrobiotic, Paleo or raw eaters. Think: romaine lettuce wraps filled with turkey, goji aioli, sprouts, sprouted sunflower seeds, snap peas and brown rice; or green eggs, smoked salmon, scallion aioli and white rice and quinoa wrapped in nori. Open 9 AM-9 PM daily.

1518 Montana Ave.; 310-395-5937