



CALIFORNIA STYLE

HAILEE  
STEINFELD  
AND THE GIRLS  
OF YOUNG  
HOLLYWOOD

FALL FASHION

COZY UP TO  
THE SEASON'S  
TOP TRENDS

+THE NEW  
WEST COAST  
DESIGNERS TO  
WATCH



SEPTEMBER 2014 \$5.99



0 74820 64508 6 09

# MENU



## LOS ANGELES REAL DEAL

Gluten-free that doesn't resemble cardboard: cookies from **Rosewood Pantry**, available at Joan's On Third (which is also opening soon in Studio City). [rosewoodpantry.com](http://rosewoodpantry.com).



## GENIUS BAR

Source anything from spicy ginger shrub to Pacific Pickle Works elixirs at the home bartender's new secret weapon, **The Cocktail Lab**.



7605 1/2 Beverly Blvd., Los Angeles, 323-591-1664; [thecocktailabla.com](http://thecocktailabla.com).



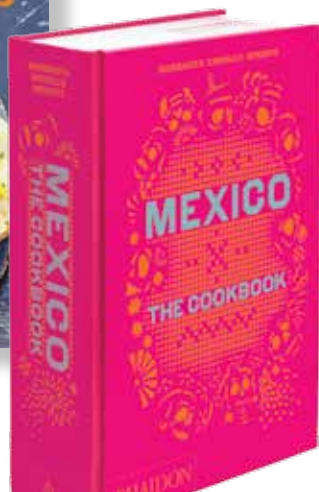
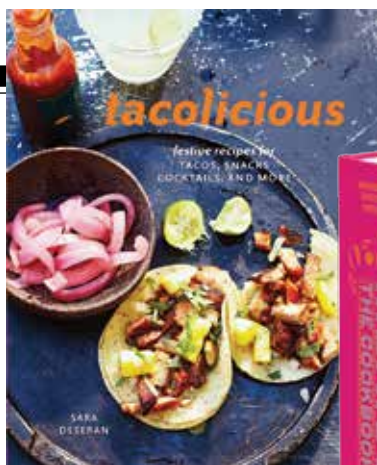
FROM ABOVE  
Seafood  
platter. The  
buildout of a  
1920s vintage  
wrought-iron  
studio.

## SAN DIEGO

## shell out

Together with chef Jason McLeod and the folks behind Craft & Commerce, **Ironside Fish & Oyster** is the latest

project to hit San Diego as it turns a culinary corner. Fabrication/design studio Basile has made over a Little Italy warehouse with a raw bar gone industrial maritime glam aesthetic, complete with hex tiles, copper-topped tables, curvaceous steel, porthole-like fixtures and hefty white marble counters. All this, and you might not even notice—it's the tower of fries accompanying the lobster roll, the beer-braised mussels, and the in-house bakery that get all the attention. 1654 India St., S.D., 619-269-3033; [ironsidefishandoyster.com](http://ironsidefishandoyster.com).



## SOUTH OF THE BORDER

Not everyone has an *abuela* to call in an emergency. Luckily, within this fall's crop of cookbooks, two titles indulge regional Mexican cookery—one by way of San Francisco's Mission—with well-tested methods and authentic results: **Tacolicious** (\$22, Ten Speed Press) RECIPE TO TRY El Jefe's Glove-Box Recado. • **Mexico: The Cookbook** (\$50, Phaidon) RECIPE TO TRY Zucchini Pipian.