



ART AS AN APPETIZER

SECRET MENU

FOOD TRUCKS

PACIFIC STANDARD TIME SECRET MENU

The secret Pacific Standard Time menu at Playa and Rivera restaurants is available upon request from February 7 through March 31 for patrons who have visited one or more of the Pacific Standard Time museum exhibitions, performances, or related programs. The three-course menu was developed by celebrated chef/owner John Sedlar and artist Ron Cooper, who is represented in several *Pacific Standard Time* exhibitions and has crafted a line of handmade mezcals that will be featured in drinks developed by renowned mixologist Julian Cox. (See full Playa and Rivera menu below.)

Cocktails

Ball Drop – Single village mezcal, london dry gin, fresh lime yuzu tincture, cayenne. Inspired by Ron Cooper's 1969 piece "Ball Drop" in the collection of the University Art Museum Art Video Archive at Cal State Long Beach University.

'47 Chevy in Wilmington, CA – Micro climate mezcal, agave nectar, st. vincent orgeat, passion fruit, fresh lemon, lavender air. Inspired by Oscar Castillo's 1972 photograph "47 Chevy in Wilmington, CA" featured in *Icons of the Invisible: Oscar Castillo* at the Fowler Museum, UCLA.

Untitled – chichicapa, cocchi vermouht di torino, olorosso, grapefruit peel. Inspired by Larry Bell's 1964 "Untitled" featured in *Phenomenal: California Light, Space, Surface* at the Museum of Contemporary Art, San Diego.

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Appetizer

Fish Platter – A crudo assortment of fresh and smoked seafood with kumquats, fresno chiles, lime, red seaweed, copita of chichicapa mezcal. Inspired by Beatrice Wood's "Fish Platter" featured in *Beatrice Wood: Career Woman-Drawings, Paintings, Vessels, and Objects* at the Santa Monica Museum of Art.

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Main Course

Los Angeles County Museum of Art on Fire – Fire – grilled breast of chicken with cobb salad quemado, goat cheese, incendiary salsa. Inspired by Ed Ruscha's 1965-1968 "Los Angeles County Museum of Art on Fire" featured in *Crosscurrents in L.A. Painting and Sculpture, 1950-1970* at The Getty Center.

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Dessert

Beach Trash Burning – Sorbet splashes of roasted pineapple mezcal, poblano chile lime, hibiscus pomegranate. Inspired by Carlos Almaraz's 1982 "Beach Trash Burning" featured *Mapping Another LA: Chicano Art Movement* at the Fowler Museum, UCLA.

This menu is available for dinners at:

Playa Restaurant – \$34 dinner and \$12 cocktails
7360 Beverly Boulevard, Los Angeles, CA 90036
playarivera.com/

Rivera Restaurant – \$44 dinner and \$12 cocktails
1050 South Flower, Los Angeles, CA 90015
riverarestaurant.com/

Share your Art as an Appetizer Secret Menu experience with us on Twitter: [@PSTinLA](https://twitter.com/PSTinLA) [#ArtAsAnApp](https://twitter.com/ArtAsAnApp)

SEE THE EXHIBITIONS
THAT INSPIRED
THE CHEFS



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