

No Tools Here: Laurel Hardware



Don't let the name fool you. You won't find ladders, saws, drills or plumbing fixtures at [Laurel Hardware](#). But you will discover a fascinating drink menu and probably the best tapas in Los Angeles.

An eclectic mix of modern and rustic, Laurel Hardware opened its doors in July of 2012. A quick glance around and you'll notice dozens of interesting details in their decor, but a conversation with the manager will give you the truly fascinating 411. The etching along the bar countertop is the adornment from the bank that Dillinger robbed. The floor is reclaimed wood from the Coney Island Boardwalk. And other elements like the steel wall and industrial-looking wooden stools are a nice throwback to the materials that were once sold in this very spot.

While the front area is perfect for a quiet meal, the gigantic lounge is ideal for a night out with friends (or a hot date). With floor-to-ceiling windows that overlook a gorgeous back patio, the lounge is home to a mix of cozy booths, lush couches, and long picnic-style tables. The music is loud, but not so much that you can't hold a conversation. Grab a drink at the large U-shaped bar and stroll out to the twinkling wonderland of the back patio. Tabletop candles and white lights strung throughout the trees create a warm and comfortable ambience.

The drink list is every bit as unique as the landscape. With spirits like red beet infused plum vodka and chai infused Macallan 10, you're doing yourself a disservice by ordering anything from the rum & Coke caliber. The El Rey (maestro dobel, cointreau, sous-vide w/apples, thyme, orange zest, habanero & yuzu bitters) is a perfect blend of fruity and spicy. The Gangster (rain organic cucumber vodka, fresh juiced watermelon & lime) goes down so smoothly, you'll

need to double check you're not sipping on heavenly nectar. Hint: if your drink doesn't come with a "buzz button," ask the server for one. These edible Peruvian flower buds are used to cleanse your palate and provide a refreshingly cool tingling sensation in your mouth.

Chef Mario Alberto has cooked up a menu with exquisite small plates. Start out with the butternut squash - the burrata mixed with bourbon maple will make you lick the plate clean. The baby zucchini with bloomsdale spinach, aged blue cheese and medjool dates will make you fight over who gets the last bite. For a fun change of pace, try the passion fruit and miso glazed chicken wings. And you absolutely have to taste the butterscotch dessert before you leave - it's a savory trip to Delicious Lane.

So next time you drive through West Hollywood, remember that Laurel Hardware can't help with your home furnishing project, but it will definitely fix your urge for succulent cuisine and zesty cocktails.