

WELCOME

Freehand

@FREEHANDHOTELS | #SHAKERLIFE

A 3% charge is added to all checks to help cover the cost of health care benefits that we offer for our full-time employees. Thank you for supporting our staff. If you would like this charge removed, please let your server know and the charge will be removed.

FOOD

Available daily from 12:00 pm - close

- Guacamole**..... 12
peanut salsa, tortilla chips
- Tahini and crudite**..... 9
har bracha tahini, seasonal crudites
- Seasonal fruit**..... 9

Available Wed - Sun from 12:00 pm - 10:00 pm
Available Mon - Tues from 2:00 pm - 10:00 pm

- Gem lettuces**..... 13
green goddess dressing, nuts & seeds, cucumber, sprouts *
- Crispy shrimp & potato taco** 12
salsa campechano
- Tuna tostada** 16
albacore tuna, yuzu vinaigrette, scallion, jalapeno, cilantro
- Fried chicken** 14
yuzu kosho, pickled cucumbers & japanese mayo
- Exchange burger**..... 18
brown butter, american cheese, lettuce, griddled onion
- Chicken salad sandwich**..... 14
bacon, bread & butter pickles, preserved lemon-caper aioli & country wheat bread
- Grain bowl**..... 13
brown rice, avocado, pickled shiitake mushrooms, ginger-scallion vinaigrette
- Vegetable egg rolls**..... 11
sweet chili sauce, herbs, gem lettuce
- Halo Halo**..... 8
passion fruit granita, coconut sorbet, seasonal fruit, coconut tapioca

- Sides**.....
- hot-smoked salmon \$13 8-min egg \$3 *contains fish
- shawarma chicken \$8 fries \$9

DTLA INSPIRED

- Pirates Gold**..... 16
avua cachaca whipped with yellow chartreuse,
avocado pit orgeat, concord grape and market
geranium
- Frozen Drink**..... 14
ask your server or bartender for our seasonal flavor
- Agave Gracias**..... 15
illegal mezcal combined with braulio, lejay cassis &
piloncillo sirop
- Hang Loose Brah**..... 15
olmeca altos blanco tequila, rhinehall mango brandy
and salers with mango agave, fresh lime and chamoy
salt rim
- Papaya Salad Daquiri**..... 14
magdalena rum and chareau shaken with papaya
salad cordial and fresh lime juice*
- Let's Get High (Ball)**..... 14
glenlivet founders reserve served over ice with giffard
apricot & kimino yuzu bubbles, topped with farmers
market thai basil and kiwis
- Aubrey 2**..... 16
olive oil washed grey goose vodka stirred with basil
eau de vie, carpano bianco, black pepper tincture
and pickled cherry tomato garnish

*contains fish sauce and peanuts

Seasonal Cocktails

Tai Hard..... 14
shaker rum blend mixed with blue curacao, tahitian
vanilla & lemon verbena elixir,
dusted with nutmeg

In Your Dreams..... 15
del maguey mezcal and kin whiskey
shaken with strawberry verjus, ancho verde and fresh
lime

B*tch Better Have My Money..... 14
skyy watermelon vodka, luxardo bitter
bianco and a dash of absinthe mixed with farmer's
market shrub and fresh lemon juice

RuPaul's Baby..... 15
lot 40 stirred with campari, sweet vermouth, bergamot
italicus & re-purposed rhubarb
cordial, served with a side of drag queen

Sunset on La Playa..... 14
don julio, singani 63, swizzled with prickly pear,
rosemary & fresh lime juice

Carrot Colada..... 14
gin shaken with montenegro, carrot coconut orgeat
& marjoram pink peppercorn cordial

18% gratuity will be added to
parties of 6 or more.

BREWS

Tecate.....	5
Mexican Style Lager, 4.55 abv, Mexico	
Heineken.....	6
European Lager, 5.0 abv, Holland	
Peroni.....	8
European Lager, 5.1 abv, Italy	
Fruitlands.....	10
Gose, 4.8 abv, Modern Times, San Diego	
White Rascal.....	8
Belgian Style White Ale, 5.6 abv, Avery Brewing Co, Boulder	
Mosaic Park.....	8
Pale Ale, 4.7 abv, Fort Point Beer Co, San Francisco	
Swami's.....	10
IPA 6.8 abv, Pizza Port Brewing, San Diego	
Tangerine Express.....	8
IPA 6.7 abv, Stone Brewing, San Diego	
House Beer.....	7
Pale Lager, 4.8 abv, House Brewing Co, Santa Monica	

Punch Bowl

Choose your Spirit, Fruit & Botanical \$ 200

(Serves 6-12 guests)

VINE

SPARKLING

- Babe Rosè (Can)** 12
Pinot Grigio/Primitivo, CA
- NV Perrier Jouet Grand Brut**..... 19/96
Champagne, FRA
- GH Mumm Grand Cordon**..... 16/64
Champagne, FRA

ROSÉ

- '15 Medivol**..... 15/56
Cinsault/Grenache, Languedoc, FRA

WHITE

- Nomadica Oregon White (Can)**..... 12
Marsanne/Rousanne/Viongnier, OR
- NV Pignoletto - Orsi Vigneto San Vito**..... 14/56
Emilia Romagna, ITA

RED

- 14' Les Here & Iques** 14/56
Carignan/Syrah, Languedoc, FRA

SPIRITS

Vodka

Absolut Elyx	14
Ketel One	12
Volstead	10
Fugu	10
Absolut Lime	11

Gin

The Botanist	12
Fords	10
Sipsmith VJOP	12
Jenson London Dry	12

Rum

Rhum JM Gold	12
Plantation Pineapple	11
Magdalena	10
Appleton Reserve	12
Wray and Nephew	10

Tequila

Tequila Cabeza	12
Tequila Ocho Plata	14
Fortaleza Reposado	16
Siembra Azul Suro Reposado	16
El Tesoro Anejo	16

Mezcal

Del Maguëy Vida	10
Nuestra Soledad Ejutla	14
Vago Elote	16
Siembra Metl Cupreata	16
Del Maguëy Tobala	20

Bourbon

Eagle Rare 10 yr	12
Henry Mckenna 10 yr 100	12
Old Weller Antique	11
Russell's Reserve 10 yr	12
Woodford Reserve Double Oak	15

Rye

Russell's Reserve 6yr	13
Sazerac	11
Hochstedeers	12
Pikesville 110	12
Few 93	15

Scotch

Balvenie Carribean Cask	17
Glenlivet Founders Reserve	14
Springbank 10	16
Clynelish 14	15
Kilchoman Machir Bay	15

Japanese whisky

Suntory Toki	12
Nikki Coffee Grain	15
Nikka Coffee Malt	16
Nikka Taketsuru	17

N/A Beverages

Fresh Lemonade	4
Iced Tea	4
Soda (Coke, Diet Coke, Sprite)	4
Cold Brew	5
Red Bull (Reg/SF/Tropical)	6

H I S T O R Y



The Commercial Exchange building is a 13-story, Beaux Arts style building completed in 1924 and boasts the tallest neon sign in Los Angeles alongside the building's exterior. The mixed-use building had many notable tenants, including Tarzan creator Edgar Rice Burroughs who operated his publishing company from offices inside the building. In the mid-30s, a "10-foot slice" was removed from the center of the Commercial Exchange Building and engineers rejoined the remaining halves by sliding the western portion eastward. Total cost of the removal and realignment was \$60,000.