



GRAPES & GRAINS

ARTISANAL DRAFTS AND CRAFT WINES FLOW FREELY
AT WESTSIDE NEWCOMER ASHLAND HILL

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Santa Monica's Main Street has a new kid on the block serving up seasonal bar bites and skillfully curated beverages in a beach-friendly environment. With a chalkboard menu stating, "You are a stranger here...but once," the sleek and modern Ashland Hill gives guests a warm welcome.

Open since January, Ashland Hill is the third addition to the FNA (Fork n' Awesome) Hospitality Group roster, which also includes The OP Café, Art's Table and Ox & Son. A casual dining concept, guests order at the register indoors, then seat themselves either in the interior bar area or on the large outdoor patio.

Improving upon the trendy beer garden idea, Ashland Hill touts itself as a craft beer and wine "garten." In creating the place, the owners didn't sacrifice quality food and beverages for a relaxed atmosphere. The smartly designed outdoor area is a blend of light blonde wood with subtle "AH" engravings and string lights suspended above industrial steel-top tables.

Carefully handpicked by co-owner Luke Tabit, Ashland Hill's beer selection includes super local taps, such as *Santa Monica Brew Works* and *Smog City Hoptonic*, as well as small batch artisanal drafts and brews rarely found in Los Angeles, like the Belgian favorite *Delirium Tremens* and Midwestern classic

Schlitz. If craft beer is too intimidating, you can also find familiar staples; *Corona* or *Guinness*, for example. Each beer is served in its own customized glass, and most are available by the pitcher.

The wine selection features an assortment of local (west coast) and European wines, (such as *Vina Real* from Rioja Spain), available by the glass or the bottle, as well as several draft wines, such as *Full Boar's* red blend from Paso Robles. There are also a couple Sparkling wines (think *Cava* or *Prosecco*) on rotation.

The mouthwatering menu is divided into various sections: Farm or Market on Toast, Bites, To Share or Not to Share, Brunchy, Lunchy, Salads and Sweets. Menu standouts include the *Cinnamon Toast Brunch* (French toast with cream cheese orange marmalade, cinnamon butter, apricot raisin compote and maple syrup); *Charred Shishito Mac and Cheese* (pickled cherry peppers, white cheddar and herb crust); *Ubiquitous Kale Salad*; *Ashland Hill Burger* (red onion bacon jam, sharp white cheddar, paprika aioli, watercress and herb parmesan fries); and *Market Blueberry Crumble* (oat crumble, whipped white chocolate and ginger ice cream).

Suffice it to say, Ashland Hill makes craft beverages approachable and takes pub grub to a whole new level.

ASHLAND HILL

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