

LA Unscripted | January 10th, 2023

From hot spots and hidden gems to lots of local flavor It's your guide to L A The unscripted Way from Marina Del Rey Hello everyone and welcome to L A unscripted I'm de from the warehouse restaurant in Marina Del Rey which is Spanish for Marina of the king Right now Let's give you a royal tour of one of our newest and most favorite places to see And so here's tonight's L A revealed I think this is probably one of the most special bathrooms Oh my God I would love to jump on in This is where I would spend all my time Hotel Covell is a nine bedroom boutique hotel in the heart of Los Feliz Well it's special because I think that it is a hybrid between the traditional hotel model and maybe more of that airbnb Oh my God I love the way the color I love We added the Wayne kind that was not here Oh my God In the light fixtures we have a back set of stairs our own parking lot so you can come and go as you please whatever time early late and you really don't again have to interact with anyone What makes this uh the design of these rooms so special is that this was an old apartment building So when you walk in and they don't feel like that sort of traditional hotel room the design of the hotel rooms is very very unique and special All based off a fictional character named George Covell So you follow him the chapters of his life there's nine rooms So each chapter is a different phase whether he's married single living in New York Paris uh in his upbringing in rural Oklahoma which is where I'm from So chapter one where it all starts is Oklahoma room and that's probably my favorite It's close to my heart So this is chapter one Oklahoma room This is this is the origin story This is George Coll's humble upbringing in Deer Creek Oklahoma which is where I brought Oh my God I love it's so homey but so cute and well done and so boutiquey The bar that is down below Hotel Covell it's called Bar Covell which was opened four years before I had the idea to do the hotel So Covell is the main street that I grew up on in Oklahoma We try to give everyone a check in uh their own sort of personalized wine bottles We do have uh one of the best wine bars in America down below So we we sort of pick out a nice bottle of wine for each guest and we place in the room with a little note to welcome you to your stay So this is Chapter four Ok This is our largest suite Oh wow this is so nice I graduated from CAL Arts and I moved down here and I was a bartender at a very very popular restaurant called Cafe Stella I think I opened Covell for 121 \$140,000 which is pretty unheard of to open anything in L A for so cheap And I rolled that in L and E Oyster Bar And then I opened a couple a

year for the next uh you know decade And so now I sit at about 12 that I'm a partner in and uh I've been very blessed and very fortunate that that people really respond to the things that we're doing But I we put a huge emphasis on customer service and being authentic and creating wonderful wonderful guest experiences And I and I think that that's how we've made our success Oh my God I love this It's so spacious and like you said it's like an apartment It's like 900 square feet I've always been a die hard Eider from the second I you know moved moved over here 22 years old And I think it's just there's an energy and a vibrancy in a bohemian and like this maybe it feels a little bit more New York to me than it than it does the sort of west side little Moroccan wallpaper I love that like that after he had made it as a successful writer So this is a bit of traveling around the world Hence the sort of Moroccan vibe I think that if if I could tell you to stick to one thing that will get you through the end is that stay true to your vision and your idea try to be authentic and honest and true to it And if you do that I believe people will respond You know one of the great things about Marina Del Rey is the energy you really feel in the air Just staying here is another great way to live local But you can also do this We're big on just like being cozy being comfortable So we've always tried to like curate these you know these like warm hugs of like presentations My name is Casey Lynch I am the CEO and founder of brick and wood brick and wood is a South Central Los Angeles based clothing brand We dabble into like cut and so we're doing on pants We do you know clearly we do shoes uh in collaboration uh accessories You know we we really wanna touch on everything home goods Like it's it's a definitely a a endless of uh opportunity What we can do product wise My dad was you know heavy in the fashion game He was a stylist He was you know did things in like marketing He like played a pivotal role in like the Underground L A fashion scene and he's known in a lot of different rooms So I think it was kinda like a second nature thing for me to kind of I just adapt to you know my dad and kinda follow his footsteps I would consider myself a street wear brand because of the fact that we you know that's the origin L A is definitely a hub for street wear Fairfax District La Brea the whole nine and a lot of brands that aren't necessarily from L A you know got their feet wet here in LA I would say that's been like important for the street wear uh origin It's kinda like how we've kinda like evolved and like infiltrated the scene brick and wood Technically the name like the first time it became an idea was in 2014 and I just came up with some names in my notes on my phone and it was probably like the fifth name I came up with It

had no meaning it just sounded good in 2018 is when I fully went full fledged and said I'm gonna do this and I'm gonna take it serious And four years later we got our own space Why this neighborhood why Washington I've always told myself if I were to open up an office it would be within the inner city It would not be in Hollywood it would not be in downtown and not be in you know West L A It would be South Central when I walked in here for the first time I knew this is where I wanted to be The space feels very much like home right Like you got the like a living room area here and then it feels like this is a closet Was that intentional The lounge area was super essential to us Because you know I just kind of like the idea of having like some sort of form of a conversation You know it's not again it's not always about selling clothes It's sometimes about selling the energy The bag that I bought from you guys says uh from South Central with love is this the motto is this really the signature It's funny because we don't use it enough but we probably should But um yes that is the motto That is a signature that is pretty much the definition of bricks and wood It's like this is where we're from and we're coming at it from a very genuine space which is from a space of love Want to put your purchasing power to good use in the city of Angels Here's how to think big but shop small If someone came in here and was like what is your number one what is your favorite You had to pick one It's like choosing one of your Children Like I can't pick a favorite child Um Honestly it rotates through the pinot Gris is a sleeper people people sleep on the pinot Grigio a lot And uh it's actually probably one of my faves We are in the heart of Venice at a tasting room for a wine made by chicks I started the company about five years ago We are based out of Venice California and we say we're made by chicks and good dudes And we're really trying to build a world where where social moments build us up and not break us down I started um kind of by accident honestly I really thought that I wanted to build a company that was centered around socializing and and gender dynamics and how we can make socializing more fun I went to a school that was really fratty A lot of um you know a lot of bad behavior uh as you can probably imagine And um and I just thought you know how do we make drinking culture safer more fun Yes I am a woman obviously and I started it and this is an industry The more I looked at it the more I realized I really had to do something in it because it's so male dominated so many of the brands out there are marketed towards men and that's sort of systemic it goes all the way back to who owns the companies who's building the companies and a lot of it you know a lot of large EV brands and businesses have been around since

prohibition was lifted Right And back then obviously women weren't building things and running companies and you know and the consumer has shifted as well Right Whereas once upon a time you can only buy alcohol in liquor stores So men did 80% of that shopping Now you can buy in grocery And so the consumer has also shifted gears in terms of who's actually buying the product Venice is it's so homey You know there is such a community feel I'm from New York originally And so it's obviously a much more walkable city And I love that about Venice I see that you have so many different types we have on the wall the blanc version we have a Glow version Tell me about kind of the types of wines We have rose sauvignon blanc pinot Grigio and a pinot noir Um And then our glitter cans which um you know our operate ops team does not love uh having to make sometimes but any um but they are sparkling So we have a sparkling rose a sparkling sauvignon blanc and a sparkling white And then we also do a bunch of limited time offers throughout the year So we have um a pride which is a lower A BV And let me guess it's this one right here Yes Yes it is And 10% of all sales for that go to our partner way out Um Yeah Very busy Mm Extra physi Extra delicious We've got a lot more shows So come back after the break for more L A unscripted Welcome back to L A Scripted I'm Devin from the warehouse restaurant in Marina Del Rey Ok Here's a little in the know about this restaurant It first opened its doors in 1969 and it's filled with old wine and whiskey barrels shipping crates fishing net and real lumber from abandoned shipyards and so cool Right All right Now let's get you in the know about another fun spot Ok You guys wrote in and said you wanted more OC So here we are at the red in Newport Beach Come on So the red O in Newport Beach is it's an experience from the minute you walk in the door to when you leave you always will remember being at red Oh it's all about the vibe the energy We want you to feel like you're on at a resort and you're on vacation We have this beautiful outdoor atrium as well as a large indoor dining room A large bar in cantina Things are about to get really fun in here breaking We've got DJ S every night We've got Taco Tuesday we've got wine Wednesday half off bottles Thursdays tequila Thursday Sundays are Sunday Sunday with our bottomless mimosas Wow crispy tacos Insane We focus on an elevated Mexican cuisine um to match the resort style experience For our guests food from different regions of Mexico for example Baja great moles in the style from Oaxaca or mole negro is great Um We also offer a mole poblano as well This is would be our duck tajo tomato arval sauce Um It's a confit duck lake which we wrap in a homemade corn tortilla We have our

carnitas and panas house made masa I mean these two dishes are like home runs And the first two you've only tried everything is from scratch from our beans to our rice our salsas everything Um We also you know butcher our proteins in house Oh my God this is an embarrassment of riches right here So this is our tablita Um It comes with a 32 ounce tomahawk and also a £1 jumbo jumbo lobster tail I love Mexican food so much and this is like next level Mexican food So I have seen like tableside guacamole tableside caesar salads But I have never seen a tequila cart It's an idea that we brought in from Mexico City And uh we just simply thought that in order to enhance your experience while you're having dinner with us or lunch we would bring a tableside tequila service It is one of the most fun features that we have here at Red O We bring it to table side we actually shake it You get to pick off of our car Ch ch ch ch ch tequila Oh Shots for everybody Ok Ready What a perfect ending to really one of the most amazing shoots we've ever had at a restaurant Seriously All right Still more to come So go grab a cocktail and don't you dare touch that remote will be right back I don't know what made me think of stuffed French bread pizza But I it could be that it's football season It could be that you're in the mood for cozier food So I'm gonna do some spicy Italian sausage with uh different colored peppers and onion and then mix it all in together with the sauce and then put some ricotta cheese on top and I think the ricotta cheese will kind of tamp down the spicy hot sausage So we're gonna do is kind of create a boat with our bread You want a serrated knife let's pull this So now you pop it in the oven until it gets nice and brown but not too brown just enough for you don't want the inside of it to get So uh I'll start with the onions and they're gonna make me cry So I'm gonna do it fast now to our peppers Any color pepper you like I happen to have the red orange and yellow time to cook up our spicy Italian sausage even though there's a good amount of fat in this just a touch of olive oil to get it crisped up So after I take the sausage out all of that oil and all the flavoring from the sausage are in the pan and I'll just cook my veggie in here and then in go our peppers our onions fill this up without making a huge mess So all the things you love in a sausage and pepper sandwich A little bit of mozzarella chi ricotta I love ricotta cheese and it's really gonna help with the spice level If it's a little too spicy You've got this creamy ricotta on top in the oven to get all bubbly Not for long though The cheese is all melted The ricotta is all melted Just one little thing I think that can make this look really cute It's spicy but then the ricotta is creamy Oh my gosh garlic bread Perfect thing for watching football on a Sunday Mm mm Mm mm Welcome back to

scripted I'm Devin from the warehouse restaurant in Marina Del Rey time now for one of my favorite segments in the show And yes it's definitely because it has my name in it but I'm ok with that All right Check out my latest Dana Da It never fails to amaze me We find the coolest stuff on the show This one is so amazing circus school right here in Hollywood CF school is a recreational circus facility located in the heart of Hollywood where if you've got a fantasy running away with the circus you can come here and do it seven days a week you all your money The thing about it is that in circus traditionally it was people with different skills and abilities and the beauty of the circus was that you found where you were great and where you excelled and then they amplified that we do that same kind of thing here Oh my God Circ school's founder Aloisia GRE came from Cirque Du Soleil She started training in the circus when she was a little girl in San Francisco with the Pickle Family circus And when she came here she wanted to bring circus to the general public So her whole philosophy and what all of us coaches live by is that this is for anybody with anybody bend this knee and look it's called beauty on the bow because you look like a bow You look like a beauty on the bow of a ship Wait what's the word I'm king of the world Are you are roast Let's go Circus when taught properly is all core based and about using your body to its most efficient capacity It's your own skill your own talent your own drive your own ambition So when you achieve something yeah sure you're working out the body But you're also I think empowering yourself because you did that You did that work in whatever level you did It was amazing and successful I need a candlestick for our 101 classes which are open to anybody in the public And then we get you on basic skills So for the aerial classes that will be on aerial silks or static trape we also do contortion We have kids classes The contortion class is taught by Cirque Du Soleil professional contortionist Our acrobatics classes are taught by professional dancers and acrobats That's my own creation That's called the Dana So we have a great discount code specifically for unscripted viewers If you go to the surf school website at surf school dot com sign up for a class and use the coupon code unscripted you'll get 50% off your first class which is amazing because you could bring a date you could bring a best friend you could bring your mother who wants something more exciting in life I feel like I've come pretty far on this Do you guys have a cannon that you can shoot me out of like No absolutely not Is there more we can do You know I think this restaurant might actually be one of the most fun places to work in So because you're surrounded by the stunning views you've got the

great food but Jasmine Simpkins and another great local spot If I'm dance that means I really like it My name is Abdulai Balde also known as chef A B So I Marcus y'all also known as Chef Mando and we are two homa So two homa started in March of 2020 Uh We connected after um both leaving our jobs like it was something we both wanted to do for a long time So Comfort L A brought us on board They uh they love the coner that level we was doing It's it's not fine dining it's like uh it's fly dining We both have a parent from West Africa and we both have a parent that was born here So we just really just combined everything we know growing up from the African to the American to the soul to the Latin and kind of just let it all marry and and let it all just come out in the art form on a plate This is probably the most interesting fusion of food I have ever seen in my life Honestly this is super dope So what is on the plates What do we have here So uh starting out right here we have a passion fruit ceviche with some uh fresh Tostadas a little bit of ajar up in there Uh Here we have the root beer bra short rib with whipped yams toss root beer is in here There is root beer that nice chocolate color All you see is uh root beer reduced down It's like a nice caramel A little bit of uh red wine in there and some aromatics We got the garlic noodles with uh lamb chops on there Uh got some Thai basil and cilantro Also got the Jollof plate Ghanaian Jollof uh salmon a little bit of barbecue jerk and cilantro lime cream on top pickled onions and arugula salad And last we have the sea bass Tostadas Y'all playing with me This is so good I've been cooking since 15 16 That's when I really started taking it seriously Um decided to go to culinary school Uh after I joined the Navy I've been doing food and cooking since I was about seven or eight My uncle owned a catering company Uh right after high school I went to culinary school to kind of push it a little more forward And that turned into this chef A B got flavor You know he knows how to really season food knows what he needs different combinations And I think that's really rare Marcus has a real attention to detail and he doesn't take shortcuts I think uh when we mesh our styles together and our knowledge is like it it works and that is all the time we have for tonight Thank you so much to the warehouse restaurant for our beautiful surroundings Thank you guys We'll see you next time Good night