

## LA Unscripted | June 9th, 2022

From hot spots and hidden gems to lots of local flavor It's your guide to L A the unscripted way And tonight me and my girls we're getting nostalgic hit it Alex Hello everyone and welcome to L A unscripted I'm feeling super groovy man for the seventies and I'm jasmine sins feeling fly as your eight home girl And I'm feeling the grunge for the nineties We are hanging out at the nostalgia bar and lounge in Santa Monica Now they say the concept is fond memories of childhood Americana through a familiar yet whimsically sophisticated menu and ambiance I say we got dressed for the occasion So let's check it out Wow Wow Wow Wow Wow Wow Yeah we really want to bring in everything to try and make this as nostalgic as possible My background is in Michelin dining and we take that Michelin approach where one we process everything in house We do everything from scratch every sauce every you know everything that's on the plate we have pretty much made and it's it's really important for us to keep that standard quality Ok What were you saying about the price They were the best I've ever had What we're known for is the very highest quality experience and the highest quality food And we wanted to give something that is a bar vibe but elevated in a way that people feel familiar yet unpretentious and just like really comfortable here I feel like after the few years we've been through as a country as a whole that everyone deserves a little fun and a little experience that they can't get anywhere else So just bringing some people together and providing them something that is really unique and something that they can be happy and hopefully make some new good memories We have such an amazing array of drinks and food items that you can't really get anywhere else All right So let's get started with some cocktails right now We're gonna go with our woohoo spin off the yoo hoo This is the seventies right here Actually the chocolate espresso syrup So this has a little bit of Bailey's creme de ca mocha and then some vodka and a touch of creme de caca regular as well So we'll do a full pour of this Get a woohoo She's right now Let's take it to the eighties So right here we have the end of the Otter Pop cocktail So we actually house make some ice molds blueberry and raspberry to match the blueberry raspberry Otter pop We'll do a little fresh squeezed lime juice and then it gets our pre batched Otter pop which is vodka and orange creole shrub Totally cool Now for one of my favorites on the menu our breakfast club we actually soak our milk We use for four hours with organic cinnamon toast crunch to make it taste even more like the breakfast I

love cinnamon toast cocktail is all alcohol Nothing except booze went into making this you know what it smells like Smells like Teen Spirit So here we have one of my favorites on the menu This is called our apples to Oranges It's an old fashioned where every ingredient inside of it is either apple or orange flavored And then this is where it gets fun So everything apple and orange flavored we're gonna finish this with an applewood smoke right now Oh my God It smells so good It smells it smells like a campfire Oh my God That is so good Wow Wow Chris So we have a beautiful Kumamoto oyster That is This one has a fake Sabayon in it They literally made snow Oh my God It's the elevation of like something so simple that I think does really well And then not only is it nostalgic but it's like creating a whole new memory for you where like it's the best damn fish and chips that I have ever had This is the Kobe toast and there is shaved a five Kobe Wagyu which is from the Misaka Japan I only eat a four Kobe I'll go for it Honestly I cannot believe I'm in a bar having food this good Next I want to go into the fish and chips because I feel like you guys will absolutely love them This is not your traditional fish and chips I've had fish and chips at a number of places but this by far this might be number one to be and we can't overlook these fries Oh my God The fries You guys That's a subject all on its own 2.5 day process right there Wow Do you have the first restaurant that I ever worked at uh in fine dining was here in Santa Monica The most amazing memories that I have in uh L A are in Santa Monica and you know the neighborhood here is incredible We're right on PICO between Euclid and 14th It's just such a beautiful little location We're gonna move on to the lobster roll Very light very refreshing All those herbs coming through This is one of my favorites too We have like kind of the gaming you know nook over here And then we have obviously our big beautiful bar and behind that is TV and film and then against the stage that's where the music is obviously the vinyls and then in the bathroom there's this beautiful moment of you know the nineties scrunchies coming back Are you guys ready for dessert Why not All right This is an all organic version of the classic push up except we use a couple different flavors So we have strawberry that's on top Then there's a orange sherbet in the middle and then there is a beet and cherry sherbet Stop it You took me all the way back to the eighties This is so good Oh my God This is ridiculous Chris I'm not alarmed when I say this has been out I mean 10 out of 10 I'm not even kidding We kept the 10 out of 10 out there Cheers to that You guys This place has everything It even has a crunchy wall So I still have some of these at home Oh my God I love the best Coming back All right

Well this next place had a decade attached to it It would definitely be the disco era because nothing feels more mirror ball perfect than glitter pizza It's really just a fun thing that we do Great for kids parties Great for pride Month We've just been having a blast doing it for about four or five years now The glitter is totally edible FDA approved It's made for human consumption Dad's pizza is just the most loved mom and pop pizza shop around We've got some really fun pizzas that you're not gonna find anywhere else We've got a Korean barbecue pizza of course the magical unicorn pizza They're so sparkly they're pizza and we're just going to stare at it We're super psyched to celebrate the one year anniversary of L A unscripted We were one of the first companies to appear on the show and we are really happy to be back and celebrate with some awesome magical pizza with you guys Has been around for approximately 20 years Dagwoods for a long time has placed a big emphasis on our community We have always felt that we've got to give back to the people that come in and give to us every day We have give back nights almost every Tuesday of every month where a certain percentage of whatever money is made will go back to the schools We donate all of our leftover food to the homeless shelters in the area We've got gluten free options We've got plenty of sandwich options salad options pasta options We kind of run the full gamut of Italian food and it is all super good Seriously Try the lasagna It is one of the most underrated lasagnas in Los Angeles We have a great time doing what we do and we love every day of work Ok Look what we just found operation Remember that game And if it's games you want we're about to take you to a casino It's my turn I'm really good at this Watch Cheetah We'll be right back Welcome back to a scripted from the bar in Santa Monica And we have been sampling all kinds of amazing drinks I mean they were so good I had to cut myself off the end of the auto part was the end of me in a good way I said Yahoo to the w who It was an amazing cocktail How about we sample food from around the world Olivia Dana Have you ever wanted to travel to seven completely different destinations without actually leaving California Well thanks to our sponsor You can now take your taste buds on an eating journey at the Morongo Casino Resort and spa pasta sausage also smoked for two hours And now we're throwing them on the grill to get that nice charred little color flavor Well I actually miss home cooked meals from my grandmother Uh growing up So I actually was call her and ask for recipe was while I was in the military and she would give me all these recipes and I actually started cooking for my bunk mates And that's where the passion of cooking actually happened Look at the juice that looks so good when you try

you know waffles or pancakes and the smell of syrup on your pancakes brings you back to breakfast in the morning with your grandmother your family your mother Those are the things cooking and memories and those good memories always connected to me And there you go you have our hot smoked brisket sweet potato mash and our Chicharron Mac and Cheese Casino Resort and Spa is Southern California's best gaming destination We're all about good times here and we brought all kinds of new experiences right to the forefront in 90 minutes You can be right through these doors You want to have a beautiful meal at one of our restaurants Place is an incredible new dining venue that we brought to our guests this year in partnership with celebrity chef Fabio Viviani Well Fabio's been amazing He's just not a TV star He's a great mentor He's written books He comes in he works with the staff You know he has a great personality He's taught us so much So Al Kamar is a Latin station Uh It's named after a Kamal Komal is traditionally used in Latin American countries as a flat top grill Uh Suki means scale in Japanese Um It's a Pan Asian station So we're bringing food from Vietnam from Asia from China from Japan Pescado means line cut in in Italian but also translate to pescado fish and in Latin and you can find fish dishes or seafood dishes from all over the world Anything seafood you'll find a Pescado Mercado is our Italian fire station Obviously having Fabio Vivian's name that's we're going to have Italian food here at at the marketplace P and Waffles is our take on Southern barbecue A prime cut is our Churrasco steakhouse experience sweet things We have desserts from all over You can actually get to try a little bit of everything cuisine from all over the world Tapa style for all you could eat for one price We're gonna get you all set up with an apron Oh my gosh It's official What am I doing Ok Here We're blanching our ramen noodle Ok I love this bowl We're gonna put one half of our soy eggs Our pickled ginger Just a little pinch So we traveled to Asia from Suki Now We're traveling to Latin America Uh I'll come out Oh my gosh What are we We're gonna make some amazing a pastor tacos Are you ready Turn it on Oh my gosh I'm nervous and I'll slide down and you're cutting some amazing uh pasta bar So you're shaving the the nice meat that's been slowly cooking for two hours I've never done anything like this So cool And while this is working we're gonna throw some tortillas out like you're playing fresh for your dog There you go There you go There you go We lost one But it's OK But now comes the fun stuff OK This has been done already What are you talking about And there you have it all Pastor tacos with avocado cream pineapple pickled onions chorizo beans and steamed rice

These look phenomenal When you come here you're gonna see that everything that you can experience here at Morano is taken again to another level and you know you have to end world travel on a sweet note right Thank you so much I think we should all wear these outfits and road trip back to the Morongo What do you guys say oh my God let's go pack up let's go All right after the show So stay tuned We've got much more from the nostalgia bar when we come back Welcome back to L A and scripted from the Nostalgia Bar in Santa Monica June is Pride Month around the country but here's a little southern California nostalgia about pride The world's very first LGBTQ parade was held right here in Los Angeles in 1970 Tonight we continue our month long celebration of that vibrant active community with this under new management is a floral studio based in L A But if you spend like five minutes with us you'll understand that it's much more than a floral studio But this is the middle It really does kind of fly though We do everything from making a small birthday arrangement to doing full scale events Hi my name is Alexandra Floro and I am the owner of under new management The reason why it's called under New management is because my mom was also a florist When I was growing up She would make me strip roses on the balcony So when I got laid off a gig in 2019 I said let me just turn to something I know and it was florals Is she OK Ok She's giving I think what makes our arrangements super unique is that the group of artists that I've gathered around me aren't traditionally florists We have a painter in our group we have a stylist we have a dancer and I had never had any experience in florals at all Until two years ago when Alex and I started working together I worked in advertising at agencies for maybe the last decade or so Under new management is just a group of loudmouths We like to talk and we like to make it known that we're here We take up space I identify as a queer woman of color And I think that the people that I surround myself with also are beautiful queer folks beautiful people of color For us We've always wanted to make our opinions known a lot of times when small business owners approach social media they don't want to be loud they don't want to voice their opinions but I have found quite the opposite It really does make people feel belong I see it in my D MS all the time Like oh thank you for saying something And like I didn't know that a floral company would actually have an opinion on Black Lives Matter or on police brutality But I think it's really important for us to be vocal have this reputation of a small business that speaks their mind These are just my favorite My name is Hannah Mel and I am the owner of Golden Heron which is a flower farm in North Hollywood I

purposely source from Hannah because we kind of hold the same values of community of uplifting artisans If I can put my money and my client's money there then of course I will So right now we are prepping for a wedding tomorrow and the bride is a Chinese bride and she wanted us to source vintage material to deliver an exceptional product But while having fun Alex is such an inspiration and like I feel like under new management has not only made me like a better artist but like a better person Ok Alex I'm feeling a little fog Could we do fog All right we're getting fog Alright ready and let's do this I got this I got this I know what you're thinking you're thinking man I'd love to DJ like this Well guess what Now you can Thanks to the Beat junkies of the Cross Let's go If anyone can learn how to DJ and we provide everything ty DJ Babu B junkie crew revealing to y'all where we build better DJ s right here at the B junkie and into the sound Y'all we've had students as old as 50 plus We take them all colors shapes sizes creeds We want to teach everybody the art of djing and it's been amazing All right Listen up the face a little bit I am the dean of students What did you say I've been doing radio pretty much almost like 20 years Um I was at Power 106 from 95 until 2006 17 years teaching and D jing for 34 years All right here we go Grab you know when I started I was in high school I was just your average kid I wasn't a very good athlete Uh you know I wasn't the smartest but you know with with D jing it really gave me my identity Most people probably know me for my affiliation with my rap group and dilated people I spent the majority of the late nineties and the early two thousands touring the world making music all the while in the background I was always affiliated with my DJ crew The bunk we get students from all walks of life Um No matter what type of profession they're in the people have always been curious about the art of DJ I've always noticed that women ladies always um learned a lot faster because they're not scared to move to the music as they're learning Here we go So it's a boys club with djing It makes me really happy to see that the girls are coming in and stepping into this type of art form Um And really being good at it My name is Marisol Sisson and I'm the founder of Ladies of Sound the official Women's division of the Beat Junkie Institute of Sound We have a program called Intro to DJ which is an eight week program where you come in and learn just basic music theory basic scratches basic mixing we have another um program called foundation and that can run from anywhere from 8 to 10 months And we combine what we learned growing up on vinyl digging through the crate And about halfway through the program they're able to bring in their laptops You know we keep 1 ft in

the past but we also keep 1 ft in the future I always tell my students this you know we don't promise you that you're all gonna become professional DJ s but we promise you that you will be a part of this DJ culture for the rest of your life and be in love with it OK So what was your favorite part I love the oysters Oh my God Yes So I you I had to get the lobster roll or the fish and chips It was so good We had a great time Thank you to everyone here at the bar Come pick your favorite decade and play your favorite games It was an amazing time Thank you guys so much for watching We'll see you next time Come on push ups Oh my God