

LA Unscripted | December 1st, 2021

It's a city where anything could happen So what could go wrong or right as I hit up L A unscripted from go those tacos on Beverly Boulevard customizable tacos burritos and quesadillas Let's talk about the vibrant corner hot spot that serves up street fair favorites Mexican food lovers love to sink their teeth into Hi everyone I'm Devin And since this retro design destination a Rampart Village opened it's been the talk of the town now spilling the beans on the counter with a conscience I always knew I wanted to do something that was a little bit more familiar to me that I I grew up eating on the corner of the street You know the the \$1 taco \$3 tacos are the new dollar taco Trying to tell myself that at least So go go is my mom her yes she was like the go go surname is Gloriavale and I wanted to name it after her We recently lost my dad this year So I like that It was like go go And it also really ties into like my family She was always the one that was like taking care of everybody So what is a go go taco So the gogos taco is like a secret menu item taco So it's a griddle cheese taco You get any protein you like And then the sauce is a really fun like it's a secret sauce It's our gogos sauce but it is like a creamy avocado cilantro So is not reinventing the wheel I just wanted to do a model very similar to what we know with hamburgers which is just like we got a cheeseburger and French fries but with tacos So for us we do five different proteins ari or and then we make whatever you want and we just do a little bit of Sprinkle on c on top that in 2020 last year I lost somebody to suicide and it was very difficult especially because of the pandemic The grief was intense It was like what does it all mean You know it was tough and it was just kind of like a kick in the butt that like we have I have to do something and I have to do it as soon as I possibly could was born out of like that idea And so our trade is tacos but we support our social good which is the one Carlos and to foundation And there we help transitional age you with like mental health services educational services and professional services We are on the corner Beverly in Westmoreland which is across the street from people assisting the homeless So any time somebody comes hungry we do feed them We're hoping to reduce homelessness or at least contribute to one person not going without food or not going without shelter or having to sacrifice education or goals because of barriers that we can super help with But I mean it all starts with like a meal and so that's what we got is meal No case So about it I pray for Taco Tuesday every day and our lady right there she's going to help make

that happen Ok Now the rice to my beans Let's see what Jasmine Sims has wrapped up for us today I think with Charcuterie it has the balance of both worlds It has sweet it has savory right And so it's just a perfect blend of everything Hi my name is Sherry Chua co owner of Lux Bits A We actually started off like in 2018 just making sure cutie platters and boards for fun at home over the COVID lockdown we just kind of decided that hey you know everybody is at home No one can really go anywhere Why not start a business where we can actually creatively put everything together and deliver it to people's doors Essentially when we first started the business it was actually just purely gift boxes and platters And then with that we kind of like progressed to bigger platters and then now grazing tables This is just an example of like a 3 ft grazing table that will do for clients Everything is like kind of cut and made so that you can just like put it on a plate and it's bite side It looks elegant It's impressive for guests when they have weddings engagement parties baby showers This took probably about an hour and a half But if you want to start small and make a platter for yourself I would say if you have at least a few cheese different types of meat fruits and baguettes crackers you can really kind of creatively put anything together like there's no right or wrong way of how you set this up It's kind of just like painting a picture I guess one of the things I love about this brand is that you guys also make a vegan box and because I'm newly vegan I figured you can show me how to make one of these So this is our mini So we usually have two types of cheese and two types of meats But we're not going to have meat in a vegan meat No meat in the vegan box but lots of fruit So this is a cheddar and this is a Hva jalapeno Nice Yeah And then of course we have you know berries strawberries blackberries and we like to use like tri colored grapes I feel like that kind of just you know looks better I love tricolor grapes I love grapes period So yes the more the merrier and we got some olives here Yes some really cool crackers This is a really perfect gift to bring If you're going to someone's house for like a little gathering girls night Yes Add one with bites We do everything from nut free vegan dairy free non pork We really cater to every diet that our clients request The satisfaction that we have is seeing our clients happy at their weddings at their special occasion seeing like their expression when we arrive at the door with the boxes we just really aim to customize everything I'm already calculating how to work off all these calories Hashtag totally worth it though Hungry for more Coming up If you're hot for chicken we have the spot You absolutely must try Plus better than sex desserts Do they live up to its name What scripted sheb operation

from Go Tacos is back before you can say cheese Welcome back to L A Scripted everyone I'm Devin and we are in Taco heaven Here go tacos Trust me I am an expert and the Latina owned restaurant as they take the mystery out of me and are determined to put quality back in fast food I drove past the spot every day on my way home from work on the west side and I would go to the east side My original idea was that when I was driving home I was always super hungry and it was like a two hour drive to L A and traffic And so I wish that there was something that was like pretty healthy that wasn't like a cheeseburger or like not super quality food that I could just eat on my way home And so I really when the spot became available I was super excited about it And honestly who doesn't love Tacos Bill Murray once tweeted I don't trust people who dislike Tacos Katy Perry describes a perfect day is simply eating a taco on a bench and Drake Bell joke he would name his first so Taco But if the heavenly mix is not your type this next local counter serve chain will have you doing the chicken dance He was the hardest working man I've ever met in my life He sacrificed everything for his family Any picture we have of him with a dino shirt on this was his life This was his legacy We are at Dino's Chicken and burgers L A where we serve our Dino's famous chicken This is the original my dad opened this restaurant in 1969 by himself And we've been here ever since when he opened this restaurant He started fiddling around with some of the Latin flavors and the Greek flavors and developed this marinade People have guessed people have tried to recreate it and it's just not the same And I think it has a lot to do with the fact that he put his heart and soul into that recipe We are known for our char broiled chicken on a bit of French fries with cola and tortillas It is healthy because it is char broiled We are very lucky We have a very loyal following We have employees that have been working with us since 1969 1970 that are still with us today So it's kind of nice to have this familial um experience with our customers with our employees Although he wanted something better for us He never really wanted us in the restaurant business And that's why he put us all through college We all decided to come back when my dad was opening up our restaurant and he got attacked by two people They were trying to rob him We all got the phone calls We were all in different parts of the world They stabbed him 10 times I know In fact my dad he was a black belt in karate and then he fought them off by using his black belt skills And then he got himself in his car and drove himself to the paramedics down the street to get first aid And then he wanted to come back to work the next day Once he got stabbed we were like ok this is our

livelihood So we took the initiative I came back and I said ok where do we begin I think he'd be proud to know that we as women Um which he never thought we would do Um actually came back and are helping to grow his legacy and bring it to the next level So we're definitely rebranding We're definitely going to try to renovate We're going to update our menu We will increase some items that we have on our menu and we are going to hopefully bring stuff to our customers that they will love That passed away three years ago And to this day we still have customers coming up to us and saying your dad was the best He helped me He saw me didn't have money and he fed me It's estimated in L A alone There are about 30,000 restaurants And you're welcome because we're here to help you know where to go first Now Megan tell us next on the L A you menu ice cream You scream we all scream for brave robot ice-cream Paul Ko Thank you so much for being here today You're the co-founder of Brave robot ice-cream Tell me all about it Why is it so good and so healthy for you We realized about six years ago that bomb based ice creams just taste terrible So we decided to figure out why and what we found out is that it's the dairy in dairy that makes dairy taste great We we found another way of making the proteins you will get from animals without animals Everybody knows about fermentation It's used to make beer and kombucha we use the same technique It's nothing new So we produce we feed them sugars and we use fermentation which is an age old technique What that gives you is the the creamy drippy melty feel you want from ice cream So when people are eating this and it tastes good it's not that it's sugar coated with something irregular It is something that is all natural So it's the it's the world's first It's the end of a long process But for us it's the start of something really exciting because it starts with Brave Rubber Ice which is available all over the country Now that can go into all of the dairy products Why is it called Brave Robot Yeah we had this vision of a wall E type character that was just fighting against this food system that's broken So we always say dairy is great but the way dairy's made is broken Yeah we have eight flavors available today um from the classics like a lot of chocolate and vanilla and peanut butter and fudge But we have some real fan favorites coming through a hazelnut chop chunk which is hazelnut butter and chocolate swirls in there And we have our raspberry white Truffle which people are loving I love the simplicity of the packaging What goes into being creative with that We wanted to make it as sustainable as possible so that the packaging is recyclable and we wanted to use the least ink possible Ok Let's talk about tacos Now let's see if this local go gos diner wants to play a game

Ok Here's a question for you You're going to hold that If you know the answer raise it raise it up Ok All right When is National Taco Day Ok It's October 4th So unfortunately that's ok What does the word taco means Just a taco Just a foil wrap with it translates to light lunch Did you know that No I didn't know that either I didn't and I speak a little Spanish But ok When did tacos first come to America 1920 1905 the San Antonio Chili Queens opened up the first food stand that serve tacos so good for you We tried a good taco try you know Alex did Well that was some tricky taco trivia All right We still have some more to fill you up next desserts that will make you say oh la la and L A and from Go those tacos returns we are going case so crazy over this happy place We are over the rainbow about local restaurants reopening and recovering from the pandemic Now more than ever it's so important to support those local mom and pops That's why we all here go tacos and this corner counter is not just painted to be an instant mood boost but it's a true bright spot in the local community I also sit on the board for regarding her food which is a group of women that got together and really started to advocate for the needs of women and for the attention of women in our industry tends to be very male dominated Wow So after a good meal you have to have a go go dessert This is their organic So from Strauss Family farm And it's a difficult who are oh that's life changing Oh And for more happy endings try this trend with benefits Better than sex A dessert restaurant is the only restaurant that has desserts cocktails and wine in a sit down setting We're famous for our rim drinks The most popular desserts and one of them is the missionary Chris Another thing that's really popular is the Cookie Nookie pie The desserts are sexy The drinks are sexy and it's perfect for a date night out or bachelorette party People come in here to celebrate absolutely everything I would say For sure half of the people that come in are celebrating a birthday or anniversary We also get people who respond to our confirmations and say celebrating life decor It's grown sexy It's definitely very romantic dimly lit The ceilings are gold tin ceilings and we have a ton of chandeliers and candles and the colors are very rich red and gold I went to the first better than Sex restaurant in 2018 in Key West and I loved it so much that I had to open one for you all here in Los Angeles OK So I'm so excited We're back in the kitchen with Natalie and Natalie I think you're the afro I love it And what is this right here This is our missionary Chris So essentially it is an apple crisp and it's not done yet We're just going to scoop one big scoop onto here OK And press it down OK Got it This is our crack candy crack caramel and this is what we use as a garnish So if you want to

stab this right there Ok Oh my God This is so gorgeous It's going to hold everything up This is a true true foods Oh I just got over it So while you're waiting you can just open up the menu and there's these things called spark questions So they're just spark conversation So what is your stripper name It's your first name Is your childhood pet Your last name is the street of your childhood home So Tigger Bluebonnet Perfect Our original Taco Cab stop it right now My two favorite things in one glass All right we're going to try some man candy ladies All right here we go Oh that's so good Do I chocolate on my face Be honest Ok good Thanks So it's definitely an adult themed restaurant Um There are some risqué photos throughout but we will not deny your little ones If you want to bring them in just be prepared to have the talk afterwards And this is our kinkier Key lime pie I like this key lime pie so much I might just make out with it Oh my God You guys know how much I like sugar And this float here at Gogo's tacos should not be missed and something else you shouldn't miss what Jessica Holmes is cooking up That a recipe came off of tiktok and it became this kind of viral sensation But I'm gonna do a few tweaks to it baking pan and I I get some as good a feta cheese as you can find at the store This one comes soaked in in a liquid So it's a nice big block of feta I just wanna get the moisture off of it So it gets nice and brown We'll put that into our baking dish Beautiful cherry tomatoes This is my twist some eggplant I'm gonna just cut it into bite sized trunks and add those kind of keep it around the size of the tomatoes I'm just gonna use half an eggplant at least a half a cup of olive oil I'm gonna throw in a few cloves of garlic I'm gonna Sprinkle oregano some pepper salt on the tomatoes And then we're gonna let this cook for four at 400 degrees for about 30 minutes One little thing I'm gonna do before I drain my pasta Reserve a little pasta water I might need to mix it in to our sauce So ok Time to drain the feta tomatoes Eggplant looks so good They're almost done almost ready to come out of the oven But before we do that I have my peeled and deveined shrimp and I'm going to just add a touch of olive oil and shrimp Cook so fast So little bit of salt I'm gonna grate a clove of garlic in there and just a touch of lemon zest Mix that up And then here's what we do Place those around and this will cook 6 to 8 minutes Our shrimp and eggplant and feta tomato mixture has baked in the oven and then the feta it just becomes this creamy lovely mixture and creates a sauce Here's what we're gonna do Scoot our bowl over Let's mix it in with our penne and that's it You guys on top chopped up some fresh basil and dinner is served well I am stuff but still finding room and now it is time to roll on out of here Thank

you so much to go those tacos for letting us go off script and this taco licious counter with a conscience Where will we be next I can't talk about it You next time