



THRILLIST LOS ANGELES
TUESDAY JANUARY 6, 2009

Casa

350 S Grand Ave, Downtown; 213.621.2249

So often, the things that prove most valuable are those that most easily adapt to men's varied needs -- hence the iconic status of a single piece of cutlery that handles all your stabbing, and all your spooning. For a joint adapting to all your dining needs, Mexican style, check out Casa, opening today.

From the Blue Velvet exec chef, Casa's an indoor/outdoor Mex-aurant walking the tightrope between traditional (stucco roof, decorative pots) and futuristic (private eating pods), with dinner and lunch menus that allow you to feast both starched-white-linen refined, and stained-white-t-shirt revolting. Lunch is casual taqueria-style: pick from four bases (taco/burrito/salad/flatbread "hurache"), then stuff/top with a slew of fillings like beef chile Colorado or pulled chicken w/ apple cider-guajillo sauce, chicharron, and avocado -- basically, a *Choose Your Own Adventure* in which you always pick the food coma. Meanwhile, small plate dinners gussy up traditional Mexican, e.g.: guac y mole w/ both chunky avocado and warm gooey peanut sauces; enchiladas w/pumpkin, red chard, and aged jack cheese; and "Carne Coenjo" -- braised rabbit w/roasted cauliflower, cinnamon, chile ancho, almonds, raisins, and chestnuts, whose post-Christmas sigh of relief was tragically premature.

Casa's also got Mex-laced cocktails (horchata w/coconut rum & vodka) and three discounted, chef's-choice tacos served on a 10pm-12am "Taco Truck" menu -- fulfilling your stomach's need for a late-night snack, and your brain's need to believe your food came out of some guy's van.

All the menus are at CasaDowntown.com

