



Take a Break

Head to Koreatown for the can't-be-beat combo of ice cream and booze

Ice cream and alcohol are two of the human race's greatest triumphs, so we're pretty thrilled they've found themselves together courtesy of Break Room 86's boozy new patio ice cream truck, the façade of which was personally constructed by bar owners (and brothers) **Mark and Jonnie Houston**.

The bar, located inside Koreatown hot spot The Line Hotel, is renowned as a fun spot thanks to its full-on '80s vibe. (As in, patrons enter through a vintage Pepsi vending machine and witness a throwback world of video games, boomboxes and mixtapes, plus themed nights aiming to recall certain scenes of **Bret Easton Ellis' Less Than Zero**.) It's latest draw—the ice cream truck bar—ups the ante, serving shots, bottled cocktails and, most importantly, alcoholic ice cream treats.

Break the heat with one of Break Room 86's own boozy push-up pops, available in either Screw Ball or Coconut Crush (a surprisingly refreshing concoction of gin, Jagermeister, coconut milk and pineapple juice). Or maybe you'd rather try a Coolhaus Manhattan ice cream sandwich. (That's right, your favorite gourmet ice cream spot has joined in on the fun.) Bottled cocktails are a childhood throwback, too, with choices like orange soda and gin, grape soda and vodka and a cherry Coke and rum option. Even teetotalers can join the fun, opting for a Choco Taco or a Rocket Pop, which of course require no tinkering.

Drunken ice cream is all well and good, but it's really the old-school ice cream truck setup that seals the deal, complete with a colorful illustrated menu. In fact, the only thing missing (besides an engine) is that classic ice cream truck music. Then again, we're fine with that.

The ice cream truck at Break Room 86, 630 S. Ardmore Ave., Koreatown, is open from 10 p.m. to 2 a.m. —**Dominic Preston**



GET LUCKY

THERE'S A NEW coffee on the caffeine market, which happens to also be the first line of bottled cold-brew to hit shelves. Lucky Jack Nitro Cold Brew Coffee—available at local Whole Foods outlets and M Café de Chaya on Melrose—is the brainchild of **Richard Karno** (also the founder of local organic roaster Groundwork Coffee for true bean nerds). More than just delicious all-organic coffee, though, Karno discovered a method for infusing nitrogen in each of Lucky Jack's six flavors, meaning not only do they make a glorious popping sound when you open them, but you're left with a head of foamy nitrogen bubbles when you pour a bottle over ice. That same effervescent quality to the brew makes these great mixers for coffee cocktails, making Lucky Jack a great option no matter what time of day you're craving a pick-me-up. —**S.H.**



BUTCH BOTANICALS

Floral arrangements not your thing? Add a touch of masculine greenery to your home with a personalized terrarium from Birch & Bone

After just over one year of doing pop-up events around town at high-profile spots like Artisanal L.A. and Soho House, Birch & Bone (birchandbone.com) has landed prime real estate at the Ace Hotel—and business is booming. Located at the United Artists Theater's will-call ticket booth, owner **Amelia Rose Posada's** badass botanical and floral arrangements are a refreshing contrast to Downtown's hustling-and-bustling street level.

The 33-year-old entrepreneur is especially known for her terrarium bars, an original concept that always drew crowds to Birch & Bone's pop-ups and earned a permanent spot at the new store. Building your own terrarium at Birch & Bone is a lot easier than it looks, and the friendly staff is happy to walk you through it.

You have two sizes to choose from: A 6-inch x 6-inch glass cylinder for \$40 or 3x3 for \$20. "You first start with a bottom layer," Posada says. "You can either do a solid layer of sand or three or four different colors, and then you put your soil in. And then if you want to get sharp with it, you can get a little cactus. I've got soft succulents if you don't want it to be so sharp in there, or you can mix them up."



Next are what she calls "the toppings." Much like a frozen yogurt stand, you can get as wild as your want with personalization. "That's where I like to really pull in the texture, so I've got the big chunks of glass and moss," she says. "And then you put your crystal on there."

Texture is a key component in Posada's distinct floral design style. It's what gives her arrangements some grit and personality, and sets her apart from the rest. "I'm a very texture-driven person. I'm not really the girl that's going to have the cups of sweet peas and silver jars by my bed," she said. "When I'm designing a piece, I start with texture and I add soft elements into it, whereas I think most designers start with your peonies, or your roses, or your ranunculus. It's just all so soft. I start with succulents, cactus, or if I'm doing a vase arrangement or a bouquet, I'm pulling in dried mushrooms, pods that are hollowed out from Indonesia, filled with moss and air plants."

Texturize your own home with a self-made Birch & Bone creation. They're available for private parties, events, weddings, and really any excuse to buy flowers. You'll find them at 929 S. Broadway in DTLA, Tuesday through Sunday. They're closed Mondays. —**Lydia Mack**