

MORNING BRIEFING

LA's Secret New Pancake Pop Up Gives Money to a Very Worthy Cause

Plus a new Frogtown kitchen and LA's best Mexican food

by Farley Elliott | Mar 1, 2017, 9:09am PST



Bar Lubitsch, West Hollywood | [Facebook](#)

A very worthy pop-up

West Hollywood favorite [Bar Lubitsch](#) has been quietly hosting a run of Thursday night pop-ups from chef Billy Walsh, and it's high time the rest of the city took notice. Walsh was a longtime chef around town at places like Lazy Ox Canteen and Craft, but suffered a terrible motorcycle accident that landed him in a monthlong coma and seriously derailed his cooking career.

Now he's back and cooking on the front patio at Bar Lubitsch, which has quietly for years been a place for underground operators to make food for hungry crowds. Walsh is doing so-called [Balsh Cakes](#), a sort of global take on pancakes and other griddled treats from around the globe. That means straight up American pancakes done as a pork roll, a veggie burger arepa, and

more. The pop-ups run every Thursday from 8:30 p.m. on, and you couldn't ask for a better cause than to give a few bucks to one of the city's hardest-hit chefs.

Giving Gratitude

Cafe Gratitude is branching into the takeaway business in Southern California, adding some pre-made meals to the lineup at [Project Juice](#) locations in Costa Mesa and Laguna Beach in Orange County. You'll be able to get pad thai (made with kelp noodles, naturally) grain bowls, and more.

Coming together in Frogtown

Things are looking up in Frogtown, as [Spoke Bicycle Cafe continues](#) its expansion journey. Take a look below at their new equipment, including a rather spiffy kitchen.



spokebicyclecafe
Spoke Bicycle Cafe

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The [#kitchen](#) is almost ready, we can't wait to start our delicious [#food](#) menu this [#spring](#). Stay tuned for a sneak peek in the next few weeks as we finish getting this together!!! [#bikela](#) [#lariver](#) [#frogtown](#)

FEBRUARY 24

LA's best Mexican food

There is no shortage of fantastic Mexican food across Los Angeles, but what stands tall among the rest? Chef Daniel Godinez of the upcoming Maestro in Pasadena shares a few of his favorites [with LA Weekly](#), including Sonoratown and Tire Shop Taqueria.

Beautiful new Koreatown coffees

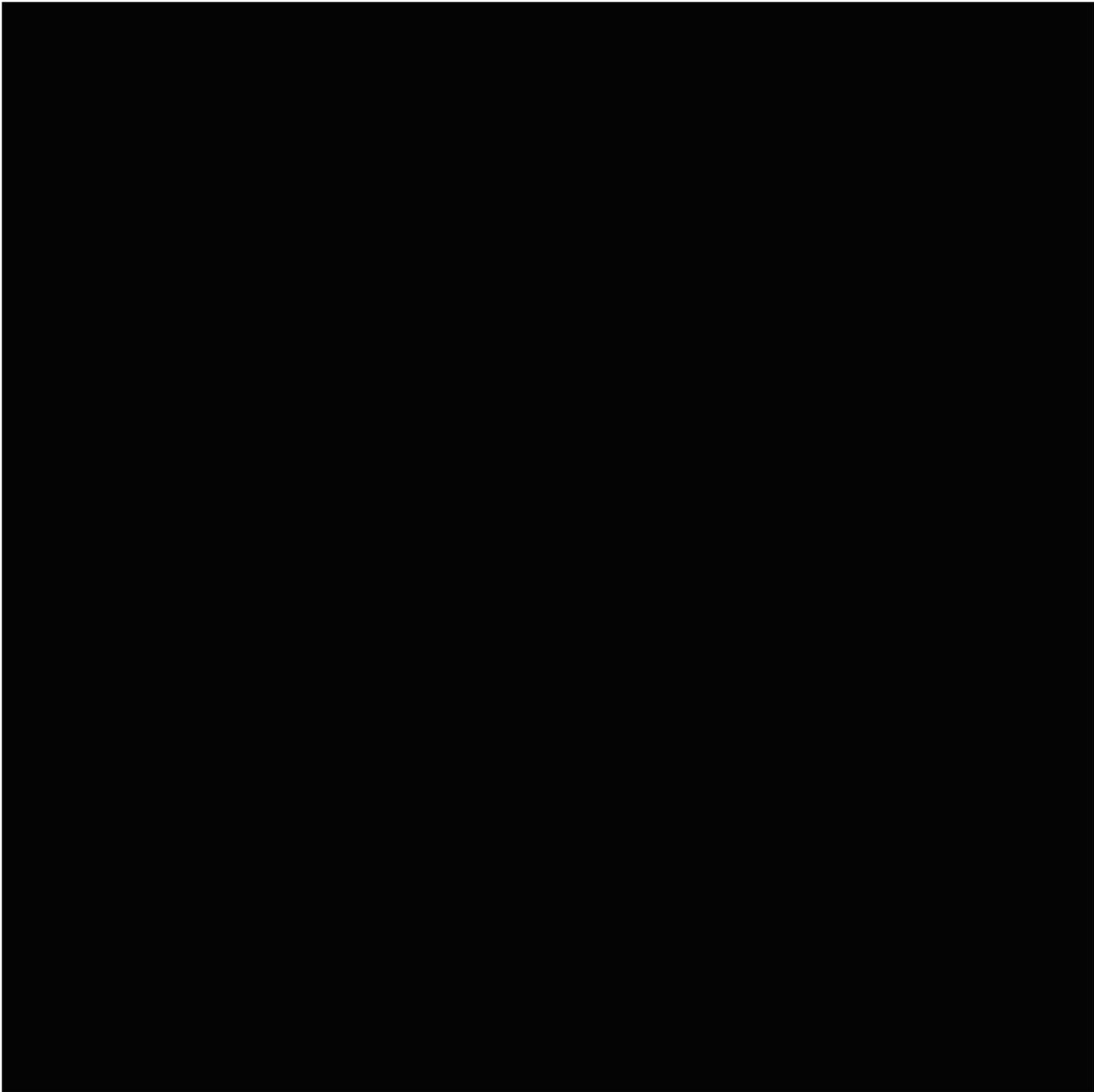
There's a new coffee shop in Koreatown doing some of the most artful drinks around, says Food GPS. Called Bia Coffee, the glass-lined space on 6th Street comes by way of a former florist in Korea, and [looks pretty damn beautiful](#).

The Stand signs up

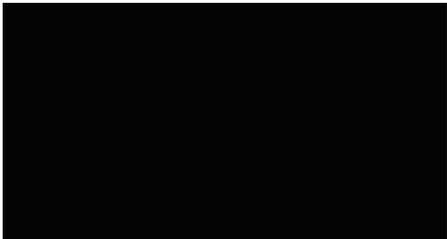
Look for The Stand to hit Pasadena today, after [a quick flip of the former TLT space](#). The casual restaurant should add its name to the inexpensive quality offerings out that way. 36 S. El Molino Ave., Pasadena.

Happy hour time

It's time for [Happy Hour Week](#) in Old Pasadena, running March 6 through March 17 and including something close to two dozen restaurants and bars. That means cheap drinks, more fun than usual and, apparently, free parking.



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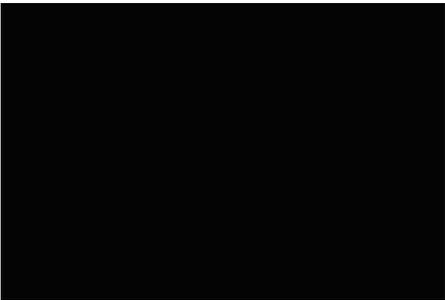
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