







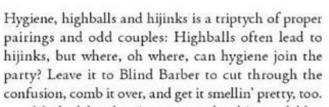




Cocktails and clippers make a statement at L.A.'s first speakeasy barbershop.

Buzzed

| By Andrew Myers | | Photography by Jeff Forney |



Marked by the signature red, white and blue striped pole on Washington Boulevard in Culver City, Blind Barber is a barbershop-speakeasy combo with a thirst-quenching twist: With every \$40 haircut, \$30 straight-razor shave or \$15 beard trim, the client is offered a complimentary glass of wine, beer or liquor on the rocks, or—if it's after 6PM and the adjacent lounge hidden behind a door is open—a cocktail.

The hybrid establishment has already been generating buzz for two years, ever since friends and business partners Jeff Laub, Josh Boyd and Adam Kirsch opened the first Blind Barber in New York's Alphabet City. Their conceit to create a contemporary,

multitasking hangout hit the hipster sweet spot.

SEE AND BE SEEN From left: Owners and friends Jeff Laub, Josh Boyd and Adam Kirsch at Culver City's Blind Barber spot. Not pictured: Jordan Novak

How, then, is the Culver City location different from its clipper-wielding, visually challenged older bro back East? First, explains co-owner Kirsch, it's bigger—four barber chairs instead of two. The lounge is also larger. It consists of one atmospheric room with walls artfully weathered by local artists Jeremy Crabtree and Mikhail Pecherkin; a bar topped with brass; and a dusty, retro-inducing haze that covers the back bar mirrors, helping to ensure that patrons "stay handsome" (a Blind Barber tagline). Here there's also a fourth business partner, Boyd's brother, Jordan Novak.

While six signature drinks such as the provocative Sweeney Todd (Jameson, lemon, honey, egg whites and Creole bitters) and the perennial Hot Heather (Milagro Tequila, lemon, amber agave, grapefruit, pineapple and ginger) are bicoastal; six rotating seasonal cocktails are entirely Left Coast. There's also an expanded food menu, from "Greens" that include salads with purple kale to "Warm Ups" such as bowls of chips with gorgonzola drizzle, and a wide run of grilled cheese sandwiches.

And for those looking to spice up ther grooming regimen, Blind Barber has just launched four products—a shave cream, an aftershave toner, a hair pomade and a hair wax—infused with the likes of gin and, yes, hops.

## OOK WHO'S TAL

## Well Prepared

Food fanatics find common ground with Brendan Marshall's Kitchit. | By Andrew Myers | Photography by Andrea Bricco |

Brendan Marshall's Hots

Food52, live shows, meditation,

Game of Thrones.

the Austin Grand Prix

Brendan Marshall's Nots

Texting while eating with friends,

startenders, tweens, PACs

In entrepreneurial lore, great ideas are often cooked up around the dining room table; rarely do they involve the dinner itself. Yet it's that Proustian entirety—cuisine, conversation and ambiance—that inspired

29-year-old Malibu native Brendan Marshall to cofound Kitchit (kitchit.com), the online "culinary community" that pairs consumers with top chefs to create bespoke dining experiences in their own homes. "The best memories I have happened around the dining table, but the trick is to make it as effortless as possible," says Marshall, who together with fellow Stanford graduate school alumni Ian Ferguson and George Tang launched the company last September in San Francisco and expanded to L.A. and New York this spring.

Everything, including liquor and wine pairings, flowers, linens, cutlery, table rentals and sommeliers, is on the menu. Equally appetizing: The chef sees to the shopping, chopping, plating, serving and cleaning up. (Local chefs include Taylor Boudreaux, corporate executive chef of Wolfgang Puck Worldwide, and Marcel Vigneron, who's worked under both Joël

Robuchon and José Andrés.)

"Chefs are the lynchpins—great food, great conversation, a great experience and great memories—but until now it's been very hard for people to interact with them directly," says Marshall, explaining that Kitchit's website, email system and concierges make it easy to do not only that, but also to plan and pay for "a completely unique, stress-free dining experience in the location of their choice." And the prices, with casual dining starting at \$40 per head, aren't even unpalatable: "In a restaurant, less than 40 percent of the bill goes to food and labor, but here it's almost 100 percent," says Marshall.

Who couldn't stomach that?



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