



MATTICUS ABSHIRE

BAR MANAGER / CONSULTANT

MISSION

To impact and exceed guest standards with professionalism, labor, innovation, and loyalty.

EXPERIENCE

OWNER/MANAGING PARTNER , VITELLOS, VELVET, RENDITION , STUDIO CITY, CA — MAY 2022 - CURRENT

Creation, training, and implementation of food, wine, and bar menu. Restaurant buildout & design, hire & release staff. All food, wine, & cocktail menu design. All ordering, HR, P&L. control & reports.

MANAGING PARTNER - AVIGNONE'S, MONTROSE, CA — OCT 2019 - APR 2022

Design, creation, training, and implementation of bar program for redesign and program launch. Oversee day to day operations, ordering, inventory, analysis, hiring and continued training.

"HAPPIEST HOUR" HOST/COCKTAIL & SPIRIT EXPERT, LOS ANGELES, CA — 2018 - 2020

Assessment of pricing, style, and execution of happy hour programs across Los Angeles, CA.

TOWN BAR MANAGER/MIXOLOGIST, MONTROSE, CA — JAN 2015 - OCT 2019

Creation, training, and implementation of bar program for upscale restaurant. Beverage coordination and organization of ordering, inventory, and analysis for continuing bar potential.

LEAD BARTENDER, FORMAN'S, TOLUCA LAKE, CA — AUG-MAR 2014/2015 (OPEN+SEASONAL HELP)

Open/close Restaurant Bar, Daily bank responsibility, Inventory of liquor, wine, and beer, contribution to cocktail menu.

CORPORATE MIXOLOGIST, PATINA REST. GROUP, W. COAST — OCT-JAN 2014/15

Beverage Director of West Coast Programs. Inventory of liquor, wine/beer, beverage, and produce orders. Implementation, creation, and training of multiple cocktail menus. Cost analysis of each program, cocktail, and split cost per.

LEAD BARTENDER, GRANVILLE, STUDIO CITY, CA — AUG-NOV 2014

Open/close Restaurant Bar, Daily bank responsibility, Inventory of liquor, wine, and beer, contribution to cocktail menu.

RESTAURANT/BAR MANAGER, RIVER ROCK, STUDIO CITY, CA — MAY-AUG 2014

Open/close restaurant, distribution of banks, ordering and inventory of liquor, wine, and beer, creation and design of (including implementation and training) cocktail menu, hiring/release of employee relationships, disciplinary procedures, creating excellence in guest service and satisfaction.

BARTENDER, HATFIELDS RESTAURANT, HOLLYWOOD, CA — MAR 2010-MAY 2014

Open/close Restaurant Bar, Daily bank responsibility \$2000-\$6000, mixed and created cocktails for menu placement. Bartender/mixologist.

EDUCATION

STEPHEN F. AUSTIN STATE UNIVERSITY, NACOGDOCHES, TX — BFA THEATRE 2000-2004

IMPROV OLYMPIC WEST ALUMNI, HOLLYWOOD, CA — 2004/2015

GROUNDLINGS THEATER PROGRAM, HOLLYWOOD, CA — 2007-2016

SKILLS

Extensive and detailed experience in hosting, improvisation, interviews, selling, marketing, and design of liquor products, along with creation and cost of modern mixology programs for diverse budgets and styles.

CHARACTER REFERENCES

Jim Collins - Owner, Town Kitchen & Grill 818.425.4798

Sebastian Gomez - Head Chef, Town Kitchen & Grill 818.519.3273

Jonathan Baird - GM and Somm of Hatfields Restaurant 213.400.6687

Reese Donah - GM of Granville Restaurant 818.355.1077

PROFESSIONAL MEMBERSHIPS

*Alpha Psi Omega Honorary Organization

*National Honor Society

*Freemason Lodge 369, Santa Monica, Ca

Los Angeles Scottish Rite 32nd



HOW TO REACH ME

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