

BRIAN MICHAEL MCGAHEY, CS

BRIAN.MCGAHEY@GMAIL.COM

JOB EXPERIENCE

Beverage Director

MATCHBOX RESTAURANT GROUP
2019 - PRESENT

- Configured and completed restructure of alcoholic and non alcoholic program
 - Reduced COGS by 3% directly impacting bottom line
- Created and updated beverage selections
 - Highlighted current cocktail trends
 - Maximized profitability
 - Customized regional & local wine, spirits & beer selections
- Directed and ensured execution
 - Full coverage of 5 states
 - Coordinated opening 4 additional locations from design to doors open
 - Implemented training programs for each service level
- Mentored bartenders to grow from their positions into corporate & management roles

GM, Sommelier, Manager, Bar Manager, Mixologist, Spirits Manager

NEIGHBORHOOD RESTAURANT GROUP - INCLUDING OWEN'S ORDINARY, EAT BAR, RED APRON, THE PARTISAN, RUSTICO, SOVEREIGN, BLUEJACKET, BIRCH & BARLEY & CHURCHKEY - 2017-2019

- Multi-unit Management & Administration
 - Conducted wine & spirit education programs
 - Coordinated purchasing between DC, MD & VA
 - Consolidated purchasing for greater leverage in both pricing and quality
 - Established long term supplier partnerships resulting in profitable programming
- Beverage Program
 - Created and implemented cocktail & wine programs
 - Curated and secured local & craft rotations
 - Implemented full rebuild of EatBar increasing sales by over 100K
 - Program featured in Washington Post, Washingtonian, Bethesda Magazine & Thrillist
 - Gained excellent beer system operation knowledge through the foremost beer director in the U.S., Greg Engert

Ownership, Sommelier, Management & Service

- NEKTAR MOBILE, LLC - CO-FOUNDER/SOMMELIER - 2015-2018
- CLOVER RESTAURANT GROUP - 2015-2017
- DOWNTOWN CROWN WINE & BEER - 2014-2015
- FOOD WINE & CO - 2012-2014
- ADDIE'S RESTAURANT - 2010-2012
- G&M RESTAURANT - 2006-2010
- AMC THEATERS - 2002-2006

PERSONAL PROFILE

I am approachable, detail oriented, and have a proven history in beverage management, hospitality and event execution experience. I pride myself for having excellent communication and interpersonal skills.

SKILLS & EXPERTISE

- Beverage Program Design
- Budget & Expense Management
- Design of New Builds & Property Improvement
- Multi State , Concept & Unit Operations
- Collaborative Purchasing & Rebate Programs
- Wine, Spirit & Beer Education
- Management Development
- Supplier Relations ranging from large to boutique

YOU CAN REACH ME AT:

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CERTIFICATIONS, EDUCATION & INTERESTS

- February 2016 - Court of Master Sommeliers
 - Passed Level Two Examination, Certified
- December 2013 - Court of Master Sommeliers
 - Passed Level One Examination
- 1998-2002 - University of Maryland
 - B.A. in Theater with a minor in Art History,
Graduated Cum Laude
- Interests - Local Food, Cooking, Craft Wine & Beer, Gardening, Photography, Writing, Art History & Culture

REFERENCES

Stuart Melia, Owner
BRITTENN Cocktail Productions, LLC
615-476-3150
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Jim Drost, Culinary Director
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Michael Estrada, Former DO
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