



ROBIN WITHERS

HOSPITALITY PIONEER – SERVICE NINJA

SKILLS

BarSmarts · TIPS · ServSafe · Micros · Aloha · Toast · Breadcrumb
High Volume · Cocktails · Beer · Events · Kitchen · Expo
Admissions · Bar & Kitchen Management

EXPERIENCE

EDIBLE BEETS (OPHELIA'S ELECTRIC SOAPBOX)

(Aug '18 – Present) Fine Dining

TAVERN HOSPITALITY GROUP (OTRA VEZ CANTINA)

(Mar '17 – Aug '18) High Volume Bartending

STK

(Jan '17 – May '17) Fine Dining

HAMBURGER MARY'S

(Apr '14 – Jan '17) High Volume Bartending

HENRY'S 16TH ST. TAVERN

(Aug '15 – Jun '16) High Volume Bartending & Serving

RAWKUS EVENT VENUE

(Nov '12 – Apr '14) High Volume Bartending & Event Coordination

CLUB Q NIGHTCLUB

(Jan '12 – Apr '14) High Volume Bartending & Management

REFERENCES

Scott Healy · Bar Manager · Sip

303.520.5560

David Folsom · General Manager · Sip

720.468.7548

Jason Reed · Manager · Ophelia's Electric Soapbox

971.297.8377

Gary Mantelli · President & CEO · Tavern Hospitality Group

303.226.1555 x1112

Christopher Maluck · Owner · Hamburger Mary's

303.882.5830

CONTACT

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 beansandthegiantjackstalk

 Robin Withers

Los Angeles, CA



INNOVATIVE
SENSATIONAL
MOTIVATED
EFFECTIVE