

# Products

## Bacon

Stop guessing your way to a profitable restaurant! To start seeing more green, you need quick access to real numbers in real time. ClickBacon is a food, beverage and labor cost dashboard designed for independent restaurants. Guessing is not a plan for success, hope is a strategy, just not a very good one. ClickBacon helps increase your restaurant's profit by quickly helping you create a budget and then track your expenses against that budget in real time! If you don't know your recipe costs and don't want to spend hours every week taking inventory and updating prices, ClickBacon is for you. [Learn more.](#)

## Restaurant Owner's Roadmap

The Restaurant Owner's Roadmap™ is an online training program where I teach you my exact, step-by-step formulas for mastering your restaurant's 3 core pillars: Marketing, Operations and Financials. We will take a deep dive into creating your restaurant's systems, how to hire, train and retain quality employees, proven marketing strategies, finances, and more. With the right systems in place, any restaurant owner or operator, from fast food to fine dining can become the owner of a highly profitable business! [Learn more.](#)

## SizzleStart

SizzleStart is a program designed to help restaurants to get up and running faster. It's like having your own restaurant ninja. Often our participants see results in as quickly as 14-30 days! In four SizzleStart sessions you will learn how to create a budget, declining balance sheet, weekly financial reports, and track labor costs in real time. This way you can get a daily, weekly and monthly prime cost and have actionable data. No more operating your business through the rear-view mirror. I teach you how to find these numbers in your restaurant, what they mean, and what to do with them so you see results. The SizzleStart program includes access to the Restaurant Owners Roadmap. 6-months of ClickBacon and 2-hours of One-on-One coaching with Ryan. [Learn more.](#)

# Services

## Borrow My Brain Strategy Sessions

Feeling stuck and know you need some professional help, but don't want to commit to long-term coaching? This option is perfect for you. In our 90-minute strategy session, we will dive into whatever is causing you to feel stuck and come up with a proven solution for overcoming this challenge. Why waste days, months or even years trying to figure out what Ryan can teach you in your 90 minutes! Usually this session is all a person needs to get going! [Learn more](#).

## Menu Engineering

Your menu is the most valuable income producing tool in your restaurant; however, most menus are not designed with increasing profits in mind. Instead of investing in new marketing strategies and spending thousands on advertising that is hard to measure results, consider looking at your menu first. With a few simple tweaks to your current menu and offerings, I promise you will see a huge impact on your top and bottom lines.

Menu Engineering services are available to all restaurants ranging from single units with revenue around +1M per year to national and multinational chains.

Fees range from \$2,500 to \$25,000 depending on units and volume.

Please email Ryan (use a mail to link [ryan@therestaurantboss.com](mailto:ryan@therestaurantboss.com)) directly if you are interested in having him take a look at your menu.

## Concept Development

Ideas are 40% of restaurant success, execution is the remaining 80%. I know that adds up to 120%, but honestly, that's what it takes to succeed to in the restaurant business. Having a great idea is a great place to start. However, if that great idea is not formulated into a concept with multiple layers of successful strategies 'baked into the cake', you won't be living your dream. Sure, there is a good chance you can make a living, but in order to create the success you have dreamed of, you need more than just a good idea, good food and a good location.

Fees range from \$5,000 to \$50,000 depending on project details.

Please email Ryan (use a mail to link [ryan@therestaurantboss.com](mailto:ryan@therestaurantboss.com)) directly if you are interested in his help turning your idea into a concept.

## Speaking & Training

A professional speaker for almost 10 years, Ryan can deliver an entertaining and educational breakout or keynote presentation at your next event. Ryan helps restaurant owners improve their operations through customized training and lively speeches. He has delivered talks to restaurant associations, corporate restaurant groups, and vendor-hosted events all over the world. Ryan's passion is to help restaurants and organizations that are not just interested in growing revenue and increasing profits, but exceeding customers' expectations and improving the lives of their team members. [Learn more.](#)