

REAL RESULTS

Restaurant Profit Transformations

BEFORE

- ✗ 3% profit margin
- ✗ 35% food cost
- ✗ \$8K monthly losses
- ✗ 90-hour work weeks
- ✗ High staff turnover
- ✗ Constant cash flow stress
- ✗ No systems in place



12 WEEKS

AFTER

- ✓ 18% profit margin
- ✓ 28% food cost
- ✓ \$45K monthly profit
- ✓ 50-hour work weeks
- ✓ Stable, engaged team
- ✓ Predictable cash flow
- ✓ Automated profit systems

"This system saved my restaurant and gave me my life back. I went from drowning in debt to having the most profitable quarter in 10 years."

— Mike Chen, Restaurant Owner, Chicago, IL

Your Transformation Starts Now →

StopTheBleed.Restaurant