

RYAN MAYBEE

President



Ryan Maybee is a self-described restaurateur and expert in the fields of wine, spirits and mixology. To Maybee, the craft of bartending is more than just making a drink. Rather, he believes bartending is a true skill akin to the professionalism of chefs and their culinary educations. This belief in bartending as an art form has been the basis for his career and educational pursuits in the beverage industry.

Maybee's background in beverages is as varied the cocktails he designs. He began his career in the industry as a bartender at a Kansas City icon, Pierpont's at Union Station. He graduated to hold the position of sommelier at Pierpont's and created the restaurant's signature cocktail called, "The Library Ladder." His thirst for knowledge of wine and classic mixology led him to become a fine wine specialist for Major Brands. This career change suited him well as he gained a greater understanding of the import business, retail sales, and learned about the different styles of restaurant wine lists. However, it wasn't long before Maybee's entrepreneurial nature needed to come out. In 2006, he opened JP Wine Bar and Coffee House in Kansas City as co-owner and general manager. JP's phenomenal success allowed Maybee to invest further in his beverage education and pursue other ventures.

Maybee's educational efforts paid off as he achieved the first level sommelier certification through the Court of Master Sommeliers, became a Certified Specialist of Wine (CSW) from the Society of Wine Educators, and is currently pursuing the Masters Certificate from the Beverage Alcohol Resource in New York City. The Beverage Alcohol Resource is an internationally, accredited mixology and spirits organization equivalent to the Court of Master Sommeliers. Further, Maybee won the Martini Gras Bartending Competition, Bartender of the Year through the Greater Kansas City Restaurant Association (2003), and was a finalist in the international Vinos de Jerez Cocktail Competition.

His creative libations have received national acclaim being featured in such top-tier publications as the Wine Enthusiast, Food and Wine, Market Watch, The New Yorker, Vogue, GQ, Esquire, Vanity Fair, and Bartender Magazine. The recognition doesn't stop there. His wine lists have earned him Wine Spectator's Award of Excellence and the Bronze Award for Best Wine List issued by Ingram's Magazine.

Finally in 2007, Maybee turned his vast knowledge and experience into a comprehensive consulting business. He launched RoundTable Marketing and Consulting, which specializes in wine list and cocktail menu development, staff training, and restaurant and bar consultation. Later that year, RoundTable partnered with beverage industry expert, Doug Frost, to create the Greater Kansas City Bartending Competition. The annual competition showcases some of the most talented bartenders in Kansas City and serves as a benefit for a local charity, the HALO Foundation.

Maybee's new business is proving to be the platform he's needed to help catapult the bartending profession to the artistic level it was intended and he continues to change people's impression of bartending, one palate at a time.

Ryan Maybee is from a small town in Missouri named Parkville on the northern outskirts of Kansas City. Ryan has a passion for spicy food, biking and Bob Dylan. He studied Business Management at Penn Valley.