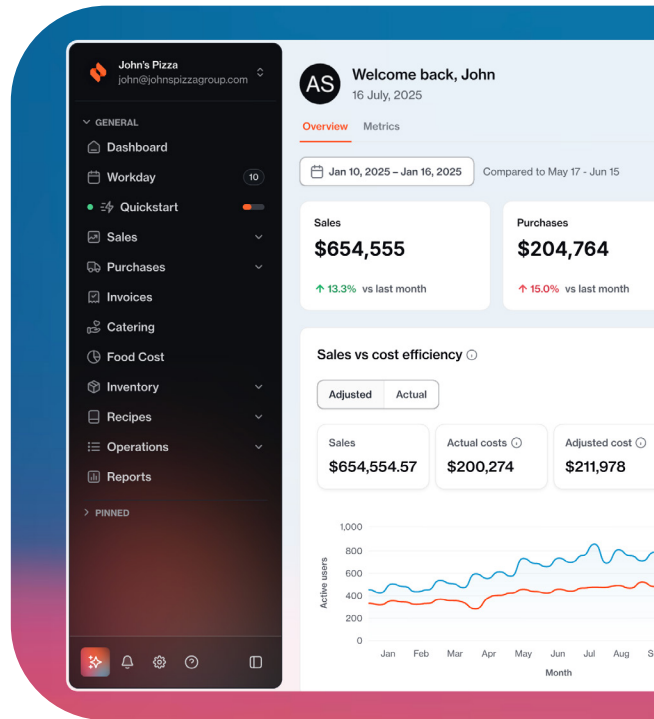




Where Front of House Meets Back of House

CONNECT SALES, COSTS, AND OPERATIONS IN ONE SEAMLESS WORKFLOW.



The GoTab and Restoke integration connects front-of-house sales with AI-powered back-of-house operations. Sales data flows automatically from GoTab into Restoke, giving operators real-time visibility into food costs, inventory, margins, ordering, and team performance. Together, GoTab and Restoke help restaurants reduce manual work, improve profitability, and make smarter operational decisions every day.

KEY FEATURES



Automatic Food Costing

Recipes and food costs update automatically as supplier pricing changes, so margins stay accurate without manual spreadsheets.



Live Inventory & Ordering

Track inventory in real time, automate supplier ordering, and eliminate stock shortages and over-ordering.



AI Restaurant Intelligence

Restoke continuously analyzes your operational data, surfacing actionable insights that improve profitability and efficiency.

BENEFITS



Always Know Your Margins

GoTab sales data paired with Restoke's live costing provides real-time visibility into food costs, COGS, and profitability.



Reduce Manual Work

Automate invoice processing, inventory tracking, ordering, and accounting synchronization so staff spend less time on administrative tasks.



Run Smarter Operations

Standardize recipes, prep lists, checklists, and operating procedures while giving managers AI-powered insights to improve performance across one or multiple locations.