



City Barrel Brewery + Kitchen

Job Title: Bartender

Location: City Barrel Brewery + Kitchen (East Crossroads)

Supervisor(s): Bar Manager **Job Type:** Part-Time

CITY BARREL CORE VALUES

- **Beer is fun!** Foster the community to be friendly and welcoming.
- **Own it!** Celebrate successes and recognize failures.
- **Be excellent to each other.** Be respectful, be understanding, and be kind.
- **Excellence is achievable.** Do your best, next time, do it better.
- **Collaborate!** We're best when we work together.

JOB SUMMARY

Looking for a workplace where you can truly make your mark? City Barrel Brewery + Kitchen is seeking a passionate and skilled Bartender to join our taproom team. You are the face of our beverage program. The bartender's role is pivotal in creating a vibrant, welcoming atmosphere, crafting high-quality beverages, and ensuring a memorable dining experience that perfectly complements our innovative beer and scratch-made food program.

We are looking for someone who thrives in both high-volume, large-party environments and during slower moments where one-on-one guest connections are made.

DAILY DUTIES & RESPONSIBILITIES

Guest Experience & Sales

- **The Welcome:** Greet and welcome guests warmly immediately upon arrival. Establish a friendly, engaging rapport that encourages return visits.
- **The Guide:** Act as a knowledgeable guide through our menu. Make confident recommendations, upsell specialty drinks and food items, and answer questions regarding both the food and beverage menus.
- **The Education:** Be an ambassador for craft beer. Be knowledgeable about the style, history, and brewing process of all our beers, and be eager to guide new beer drinkers through educational tasting experiences.
- **Full-Service Execution:** Seamlessly manage guests seated at the bar while also taking and managing tables in designated service areas. Ensure timely delivery of orders, coordinating effectively with the kitchen staff.
- **Quality Control:** Check back with guests frequently to ensure satisfaction, address any concerns immediately, and process payments accurately.



Beverage Crafting & Knowledge

- **The Craft:** Prepare and serve a diverse range of alcoholic (including craft cocktails) and non-alcoholic beverages, strictly following City Barrel recipes, standards, and portion controls.
- **Menu Mastery:** Demonstrate thorough knowledge of the entire food and beverage menu, including key ingredients, allergens, and flavor profiles (specifically how to pair our pub fare with our beer styles).
- **Responsible Service:** Verify patron identification to ensure legal drinking age. Follow all alcohol regulations and closely monitor guests' alcohol consumption for safe and responsible service.

Bar Operations & Prep (The Proactive Approach)

- **Stocking & Prep:** Take a highly proactive approach to your shift. Ensure the bar is fully stocked with glasses, garnishes, drink mixes, and ice before volume hits.
- **Batching & Pars:** Maintain appropriate par levels for liquor, beer, wine, and batch components. Prepare and batch high-volume cocktail ingredients to ensure consistency and speed of service.
- **Cleanliness:** Maintain a spotless and organized bar area, dining area, and server station. Diligently utilize daily bar checklists for opening, maintaining, and closing the bar.
- **Inventory & Maintenance:** Monitor inventory levels and proactively notify the manager of low counts. Report all equipment problems and maintenance issues immediately.

QUALIFICATIONS

- **Experience:** Minimum 1 year of high-volume casual or fine dining restaurant bartending experience.
- **Knowledge:** Strong foundational knowledge of craft beer and cocktail creation. Familiarity with required Licensing and Labor Laws.
- **Personality:** Engaging, enthusiastic, and outgoing. You must have the ability to build rapport with guests and work collaboratively with a team.
- **Skills:** Excellent communication and problem-solving abilities. Must be highly organized, self-motivated, and able to work calmly and effectively under pressure.

PERFORMANCE STANDARDS

- Consistently use safe food handling practices and adhere to all sanitation guidelines.
- Adhere strictly to recipe specifications and portion controls.
- Maintain a prompt, reliable attendance record.
- Maintain an upbeat, professional image and a positive attitude in alignment with our Core Values and Employee Handbook.
- Support catering events, banquets, and large parties efficiently.
- Complete all ongoing certifications/validations (e.g., ServSafe, Liquor Licenses) as required.

WORKING CONDITIONS & PHYSICAL DEMANDS

- 100% walk and stand.
- 90% communicate with guests and team members.
- 50% operate cash register, POS system (Toast), and cash handling.



- 25% reach, bend, stoop, wipe, and lift up to 50 pounds.

COMPENSATION

- **Wage:** \$9.00/hr + Pooled Tips.
- **Admin/Prep Wage:** \$15.00/hr for designated Cleaning/Prep/Admin shifts.
- **Insurance:** City Barrel offers Health Insurance through United HealthCare for full-time equivalent employees (30+ hours/week). We pay 50% of the premium.
- **PTO:** None for this position.