



BARTENDER

POSITION SUMMARY

Thorough knowledge of La Tropical menus and beers, this position creates a positive, friendly guest interaction by providing exceptional service and hospitality. Preferably minimum 3 years' experience.

ESSENTIAL DUTIES & FUNCTIONS

Candidates responsibilities will include (but not limited to) the following:

- Greets guests in an enthusiastic and friendly manner.
- Take beverage orders from guests and servers
- Prepare and serve alcoholic and non-alcoholic drinks consistent with the taproom's standard drink recipes
- Learns the names and personally recognizes our regulars
- Record drink orders accurately and immediately after receipt into the POS system
- Accept guest payment, process credit card charges and make change (if applicable)
- Wash and sterilize glassware
- Receive bar orders and stock accordingly
- Accountable for opening and closing duties as prescribed
- Prepare prep, for example, garnishes for drinks, restock straws, beverage napkins, silverware roll-ups, etc
- Maintain bottles and glasses in an attractive and functional manner to support efficient drink preparation and promotion of beverages
- Maintain stocking of everything needed for service at the bar, for example, ice, bottles, glassware, garnishes, etc.
- Present all menus, make recommendations and answer questions regarding F&B
- Maintain cleanliness in all areas of the bar including, counters, sinks, utensils, shelves, storage areas, floors, floorboards, POS systems
- Maintain sanitary environment throughout the entire bar
- Clear and reset tables in bar area
- Report all equipment problems and bar maintenance issues to restaurant manager
- Provide a genuinely hospitable experience

DESIRED CAPABILITIES/CHARACTERISTICS

- Must be at least 21 years of age.
- Prior service experience in a high-volume restaurant or pub required.
- Thrives in fast paced environment; willing to work flexible schedule, including weekends/ holidays/ overtime.
- Able to demonstrate integrity, mature judgment in handling all matters.
- Excellent organization and problem-solving skills; works well under pressure.
- Outgoing personality, positive attitude and strong verbal communication skills.
- Team work ethic.
- Basic math skills to handle cash, give change and balance cash drawer accurately at the end of shift.
- Responsible Beverage Service Certificate and Food Handler Certificate required upon hire; willing to complete Beer Server Cicerone Training.
- General knowledge of craft beer is desired.

KEY RELATIONSHIPS

- Reports directly to Taproom Manager.

PHYSICAL REQUIREMENTS

- Majority of the shift is spent standing, carrying, bending, stretching, stooping, pulling and pushing.
- Ability to lift and carry up to 60 pounds.
- Environment is primarily indoors/outdoors and may involve noise and temperature changes.
- Must be able to work flexible/rotating shifts, weekends, holidays, and/or overtime as needed.