

JOB POSITION: BARTENDER

The Role...

Honest Hospitality TC is looking for **Bartenders** who embody the restaurant's culture of genuine hospitality. Bartenders are expected to take ownership of every guest's experience, have a high level of emotional intelligence, and deliver thoughtful, welcoming, and professional service. They must have a strong, confident presence at the bar and a comprehensive knowledge of food, wine and spirits, including preparation of beverages.

Main Duties...

Primary duties and responsibilities include, but are not limited to, the following:

- Serve guests as part of a team by anticipating their needs, initiating conversation, and offering assistance and advice
- Have full knowledge of all house beverage menu items, garnishes, contents and preparation methods as well as classic beverages
- Mix and/or serve alcoholic beverages and control the beverage stock as per guidelines
- Responsible for the security and reconciliation of the bar cash drawer
- Ability to work cohesively with co-workers both front and back of the house, maintaining a positive and team-oriented demeanor
- Exceptional food, wine, cocktail offerings and service knowledge and the ability to learn new food and menu items
- Be able to effectively manage bar guests in addition to service tickets for the dining room
- Liaise with support staff to ensure communication at all times about the wants and needs of guests
- Oversee bar maintenance, and coordinate service at the bar with fellow team members
- Participate in pre-shift meetings and learn new menu items
- Understand and perform job duties to the expectations of Honest Hospitality TC and the restaurant service, food, beverage and wine manuals
- Immerse themselves and become experts in the Honest Hospitality TC culture

Requirements...

Required Years of Experience: 2

- Be able to communicate effectively and understand the predominant language(s) of our guests
- Have working knowledge of beer, wine, liquor and common drink recipes
- Ability to think and communicate clearly in high-pressure situations
- Have working knowledge of food and beverage preparation and service
- Be able to lift, handle and carry trays, small wares and equipment weighing up to 35 pounds

- Possess basic math skills and have ability to handle money and operate a point-of-sale system
- Organized and professional with excellent hospitality instincts
- Experience with Toast POS system preferred
- Must be highly organized, efficient and detail-oriented
- Must be able to work on your feet for at least 8 hours
- Fast-paced movements are required to go from one part of the restaurant to others
- TIPS certified within 180 days of employment
- Occasionally kneel, bend, crouch and climb as required
- Must be 18 years of age or older

Benefits & Perks...

- Real opportunities for growth and advancement
- Holidays off including Fourth of July, Thanksgiving, Christmas Eve and Christmas Day
- Paid personal and sick days
- Dining discounts at all company locations
- A schedule that works for you

Compensation...

Compensation: Hourly (\$4.00) + tips

Estimated Weekly Tips: \$1200

Based on your qualifications, our hiring team will be in touch to set up interviews.