

Bartender

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Summary

High-volume bartender with five years behind craft and nightclub bars, fast on the well during peak service, fluent in classic and modern cocktails, and consistent at controlling pour cost and serving responsibly.

Experience

Lead Bartender, Riverfront Lounge

2022 – Present

City, ST

- Mixed 90 to 110 drinks per hour during Friday and Saturday peaks while keeping wait times under five minutes.
- Generated \$2,200 to \$2,800 in bar sales per weekend shift, the highest of a six-person bar team.
- Built a 30-cocktail menu and a seasonal rotation, lifting craft-cocktail mix from 20% to 38% of orders.
- Held liquor pour cost to 19% by free-pour calibration and weekly inventory counts on the POS.
- Cut off and managed intoxicated guests under TIPS guidelines with zero alcohol-service incidents.
- Trained four barbacks and two new bartenders on well setup, batching, and closing procedures.
- Reconciled the bar bank and tip pool nightly with no cash variances over the year.

Bartender, Neighborhood Tavern

2019 – 2022

City, ST

- Served a 14-seat bar plus service-well tickets, ringing 60+ drinks per hour on the Toast POS.
- Carded every guest appearing under 30 and refused service to minors per state law.
- Batched house margaritas and sangria to speed volume nights without losing consistency.
- Restocked liquor, beer, and garnish and submitted weekly order sheets within budget.
- Upsold top-shelf spirits and shareable plates, raising average bar-tab size by \$11.
- Closed the bar nightly including breakdown, sanitation, and securing inventory.

Education

High School Diploma

2015 – 2019

Central High School — City, ST

Skills

Cocktail mixing · Free-pour calibration · Spirits and wine knowledge · Responsible alcohol service · Bar speed · Pour-cost control · POS operation · Inventory management · Upselling · Bar setup and breakdown · Tip-pool reconciliation · Guest management