



POSITION DESCRIPTION: BARTENDER/BARBACK

Understand, describe, and sell beers, cocktails, and wines while upholding all laws and Axemann Brewery requirements in a manner that meets or exceeds expectations.

Bartender Responsibilities and Requirements

Responsibilities

- Learn how the brewing process works and how to accurately describe all beers, as well as cocktails and wines, in order to help patrons make purchasing decisions.
- Interact with patrons to answer questions, assess preferences, and make recommendations.
- Take orders for alcoholic / non-alcoholic beverages as well as snacks.
- Prepare alcoholic / non-alcoholic beverages to serve bar and taproom patrons directly, and for servers, including pouring tap beers and mixing ingredients to prepare cocktails.
- Plan and present bar menu.
- Check patrons' identification and confirm it meets legal drinking age.
- Restock and replenish bar inventory and supplies.
- Stay customer-focused and nurture an excellent experience for patrons.
- Comply with all food and beverage regulations.

Requirements

- At least 21 years of age.
- RAMP certification upon hire.
- Resume showing proven working experience as a bartender (*at least one year in a high volume establishment preferred*).
- Excellent knowledge in mixology.
- Computer & POS literacy.
- Ability to lift 50 pounds.
- Ability to multitask.
- Ability to be on feet for long hours.
- Positive attitude and excellent communication skills.
- Ability to handle and de-escalate high stress situations.
- Ability to keep bar organized, stocked, and clean.
- Availability to work weekends, holidays, and special events is mandatory.
- Focus on excellent service and resolution of issues as they occur so that every patron has a positive experience and leaves with a smile.

Note – this position description may evolve and change as needed to support the growth of Axemann Brewery.