

Beverage Director

Mono Inn | Mono Lake, California

The Role

The Beverage Director oversees the development and execution of the restaurant's full beverage program, including wine, cocktails, spirits, beer, and non-alcoholic offerings.

This role blends creative beverage program development with leadership in the dining room. The Beverage Director collaborates closely with the culinary team and front of house leadership to design beverage experiences that complement the tasting menu and elevate the overall guest experience.

The ideal candidate is both a thoughtful curator of a dynamic beverage program and a strong hospitality presence during nightly service.

Responsibilities

- Lead beverage service during nightly dining service with professionalism and confidence
- Develop and maintain a thoughtful and evolving beverage program including wine, cocktails, spirits, and non-alcoholic offerings
- Design seasonal cocktail and low-ABV programs that complement the tasting menu and reflect the character of the region
- Create and guide wine pairings and non-alcoholic pairings for the tasting menu
- Collaborate with the culinary team on seasonal beverage pairings and menu development
- Manage wine cellar organization, bar inventory, and beverage purchasing
- Build and maintain relationships with wine distributors, spirit producers, and beverage partners
- Train and mentor front of house staff in beverage knowledge, cocktail preparation, and wine service
- Lead regular staff tastings and ongoing beverage education
- Guide guests through wine, cocktail, and pairing selections
- Maintain beverage cost controls and inventory systems
- Support and elevate the overall hospitality experience in the dining room

Ideal Candidate

- 3 to 5 years experience in beverage leadership, bar management, or sommelier roles within fine dining
- Strong knowledge of wine, spirits, and cocktail development
- Experience building or managing cocktail programs preferred
- Experience with tasting menu service and beverage pairings preferred
- Sommelier certification (CMS, WSET, or equivalent) welcomed but not required
- Strong leadership and communication skills
- Deep respect for hospitality as a craft
- Ability to remain calm and gracious under pressure
- A natural warmth and professionalism with guests

We are especially interested in candidates who approach hospitality as a craft and are committed to continuous learning. All FOH team members participate in ongoing wine tastings, service education, and professional development.

What We Offer

- Competitive salary or hourly compensation plus tips depending on experience (Starting \$30-35 hr)
- Staff meals during service
- Advanced wine, spirits, and hospitality education
- Support for sommelier certification and professional beverage education
- Travel and dining opportunities
- Opportunities for leadership and growth within the restaurant
- 4-5 service work week
- Housing available for qualified candidates
- Work in one of California's most extraordinary landscapes

Life in the Eastern Sierra

Mono Inn sits at the gateway to the Eastern Sierra wilderness, minutes from Yosemite National Park and the mountain town of Mammoth Lakes. Many of our team members are drawn to the area because they value both a serious hospitality career and a life connected to nature and adventure. Days off might include skiing Mammoth Mountain, hiking alpine lakes, climbing granite peaks, exploring the high desert, soaking in natural hot springs, or an out-of-area adventure.