

Lead Bartender

Mono Inn | Mono Lake, California

The Role

The Lead Bartender is responsible for the development and execution of the cocktail and spirits program, while supporting the overall beverage experience during nightly service.

This is a highly collaborative role that bridges bar, service, and beverage execution within a tasting menu environment. In addition to bar responsibilities, this role supports the dining room during service, including serving guests seated at the bar and assisting with wine and beverage service as needed.

The ideal candidate brings both technical skill and a thoughtful approach to balance, seasonality, and restraint in cocktail development.

Responsibilities

- Develop and maintain a seasonal cocktail program that complements the tasting menu
- Curate a focused and thoughtful spirits selection
- Execute cocktails during service with consistency, efficiency, and precision
- Serve guests seated at the bar, providing a complete dining experience including food service
- Maintain full awareness of menu progression to support bar guests and overall service flow
- Collaborate with the kitchen on seasonal ingredients and menu alignment
- Assist with wine service and beverage pairings on the floor during service as needed
- Support the dining room team to maintain seamless pacing and guest experience
- Prepare and maintain all bar mise en place and prep
- Manage bar inventory, ordering, and organization
- Maintain cleanliness and efficiency of the bar program
- Contribute to non-alcoholic and low-ABV beverage offerings
- Support a positive, focused, and collaborative team environment

Ideal Candidate

- 2 to 5 years experience in cocktail-focused or fine dining bar environments
- Strong knowledge of classic and modern cocktail techniques
- Ability to create balanced, thoughtful cocktails suited to a tasting menu format
- Interest in seasonal, ingredient-driven beverage development
- Working knowledge of wine and willingness to support wine service
- Strong organizational and time management skills
- Ability to remain calm and composed in a service-driven environment
- A natural sense of hospitality, presence, and professionalism with guests
- A collaborative mindset and respect for hospitality as a craft
- We are especially interested in candidates who approach their work with curiosity, discipline, and a desire to continuously improve.

What We Offer

- Competitive hourly compensation plus tips depending on experience (Starting \$25-35 hr)
- Staff meals during service
- Opportunities for creative contribution and program development
- Advanced wine, spirits, and hospitality education
- 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.