



We are seeking a **Bartender/Bar Manager** ready to take charge and create innovative and delicious seasonal cocktails.

This role also requires leadership and management skills, or a willingness to learn, making it a great fit for those looking to build a career in hospitality: a special individual who wants to provide our guests with truly exceptional experiences, an experienced, professional, talented, and driven bartender/bar manager who is passionate about delivering excellent service.

Our unique location on the picturesque shore of Mono Lake, just at the back gate of Yosemite National Park, offers an inspiring and adventurous work environment. Easily accessible from the Bay Area and Southern California, it is a perfect opportunity for those seeking a change of scenery, yet within reach of larger metropolitan cities. At Mono Inn, we strive to create one of California's most extraordinary dining experiences.

Our renowned chef, Jason Custer, brings an unwavering passion for fresh, local, and seasonal ingredients, infusing our menu with exciting and innovative flavors, matched by an exceptional beverage program.

Benefits include: starting hourly wage of \$25, plus tips, food and beverage, advanced wine & beverage training and tastings, and travel and luxury dining for long-term invested crew members.

Qualifications for this position:	Bar Manager Responsibilities:
<ul style="list-style-type: none">• Accomplished and experienced bartender• Management experience welcomed• Excellent multitasking ability• Strong problem-solving skills• Interpersonal relationship skills and effective communication• Reliability, punctuality, honesty, and integrity• Attention to detail• Organization skills• Excellent customer service skills• Knowledge of food, beverage, and hospitality industries, as well as current cocktail trends• Dedication and professionalism, giving 100% during every service• Quick on your feet (literally and metaphorically)• Problem-solver, self-motivated with a polite and friendly attitude• Commitment to cleanliness and safety• Basic math and accounting skills• Ability to remain calm under pressure• Familiarity with state liquor laws• Maintain a high level of knowledge about our food and beverage menus• ServSafe certified	<ul style="list-style-type: none">• Maintain inventory• Create exceptional seasonal cocktails, menus, and drink specials• Ensure the bar is well-stocked and clean• Track customer behavior and sales• Maintain budget and monitors costs• Create and document drink recipes• Oversee planning for special events• Initiate and maintain vendor relationships, set up tastings, and introduce new products to management• Utilize point-of-sale tracking technology and bar and restaurant management platforms

If you are interested, please apply at: www.monoinn.com/join-our-team
Please attach (1) your resume, (2) a minimum of 3 references, and (3) a brief paragraph about why you love hospitality, restaurants, food, and serving others, as well as why you would like to work with us.