



Bar Manager/Lead Bartender

The 46 Tavern is seeking a self-motivated, professional individual to effectively lead and help manage our bar in Walworth, WI. This includes but is not limited to bartending, inventory, cash management, ordering and training/scheduling additional bartenders.

We offer competitive pay, bonuses, employee discount, direct deposit and a great working environment! Pay for this role will commensurate with level of experience.

Essential Duties and Responsibilities

Job Requirements:

- Develops and maintains an inviting environment, with superior employees
- Upbeat and professional image, maintains positive attitude with patrons and team, engaging customers in conversation
- Hires, trains, supervises, disciplines, and motivates employees. Trains employees on newest product and service knowledge.
- Anticipates all materials and supplies needed and ensures their availability
- Consistently comes up with product and service improvements as well as ways to generate new business.
- Observes daily conditions of all physical facilities and equipment in the bar; makes recommendations for corrections, maintenance items and improvements as needed
- Forecasts business volume and revenues and then helps schedule employees accordingly
- Assists in managing employee schedules which allows for appropriate service while controlling labor costs and overtime
- Ability to always make sound business decisions with limited oversight and act in the best interest of the owners
- Handles all inventories directly involved with the operation
- Assists with managing bank deposits & bank change orders
- Assists with Marketing efforts including but not limited to events, print, social media, etc.
- Ensures a safe working environment for all employees within the bar
- Check Customers' identification and serve alcoholic drinks adhering to state and local regulations.
- Recognizes and addresses potential intoxicated, disruptive or undesirable guests
- Recalls regular customers, ability to recall their names, drinking habits and special requests
- Controls usage of all food and beverage items and appropriate usage of equipment, tools and service equipment
- Perform correct money transactions and make correct change utilizing Point-of-Sale system.
- Maintain neat, clean and organized bar area according to restaurant specifications; prep and stock bar (e.g., juices, fruit, beer, etc.), clean glassware, check restrooms, fill ice, morning and after-hours cleaning, mopping, laundering of bar towels and removal of bar floor mats.
- Thorough understanding of all beverage items offered, including ingredients, methods of preparation and proper service. Expert knowledge of beer, wine, and spirits.
- Properly handles, reports and documents employee and guest accidents & injuries

- Move throughout facility and kitchen areas to visually monitor and take action to ensure food quality and service standards are met. Ensures food and beverage quality standards are complied with and that all health and quality procedures are consistently applied.

Additional Requirements:

- Excellent reading and oral proficiency of the English language
- High School Diploma or equivalent required – additional education is a plus
- 2+ years of bartending experience in a similar environment
- 2+ years of supervisory/management experience
- Hospitality background a huge plus – **Extremely high service expectations**
- Thorough understanding of inventory management and basic math
- Excellent Communication Skills
- High Level of Attention to Detail
- Computer literate – Ability to use POS
- Technology & social media Savvy
- Excellent knowledge of beer, wine and cocktails – Strong Mixology Experience
- Ability to obtain and/or maintain Alcohol Awareness Certification, Food Handlers Certification & Local License (Village of Walworth)
- This position is subject to irregular hours to include late nights, weekends and holidays, candidates must be flexible to work when business needs warrant. Hours may vary from season to season.

Working Conditions:

- 100% Public interaction and conversation.
- 100% Walk and stand (for up to 5 hours at a time).
- 75% Reach, bend, stoop, lift and wipe.
- 50% Operate Point-of-Sale system and make correct change.
- 20% Lift and move 40-pound cases and ice about 10 times per shift and carry 20 yards.
- 10% Teams lift and move kegs up to 100-pounds.

Training Requirements:

- Successful completion and passage of alcohol certification, ability to recertify every 2 years or as needed.

The 46 Tavern does not discriminate on the basis of disability, veteran status or any other basis protected under federal, state or local laws.