Bar Manager / Bar Lead

Position Summary

The Bar Manager/Lead at Brava is responsible for the leadership, organization, and daily operation of Brava's bar and beverage program. This position involves hands-on service leadership, beverage knowledge, staff development, inventory control, and a commitment to exceptional hospitality.

This person works closely with Brian Graybill, Food & Beverage Manager, the General Manager, Front of House Manager, and kitchen leadership to ensure that the beverage program complements Brava's food, atmosphere, and overall guest experience. The Bar Manager is expected to maintain a strong presence behind the bar while developing a beverage program that is creative, approachable, exciting, and consistent.

Hourly plus tips: $7/hr plus applicable tips and bonuses.

Key Responsibilities

Bar Operations & Leadership

- Oversee the daily operation, organization, cleanliness, and readiness of the bar.
- Lead by maintaining a visible and involved presence during peak periods.
- Help create and maintain consistent standards for beverage preparation, presentation, service, and organization.
- Ensure opening, closing, stocking, cleaning, and side-work procedures are completed properly and consistently.
- Find opportunities to improve speed, efficiency, organization, and the overall bar experience.
- Ensure bar staff consistently follows recipes, standards, and good service procedures.

Beverage Program

- Help develop and maintain an on brand beverage program that reflects Brava's concept, identity, and commitment to quality.
- Assist in creating and refining cocktail, wine, beer, N/A, and seasonal beverage offerings.
- Maintain recipe specifications, garnishes, glassware, and presentation standards.
- Work with kitchen leadership to identify opportunities for food and beverage pairings.
- Balance creativity with accessibility, operational efficiency, and financial responsibility.

Hospitality & Guest Experience

- Demonstrate and reinforce Brava's hospitality philosophy of authenticity, anticipation, and empowerment.
- Build relationships with regular guests and encourage a strong sense of connection
- Ensure bar staff and service staff are prepared to effectively guide guests through the beverage program.
- Address guest concerns promptly and professionally.

Team Development & Training

- Assist in recruiting, interviewing, hiring, and training new bar staff
- Train staff on cocktails, spirits, wine, beer, non-alcoholic beverages, service standards, responsible alcohol service, and bar procedures.
- Conduct beverage education, tastings, and product training as needed
- Provide regular coaching and feedback to bar employees.
- Promote teamwork, professionalism, accountability, and respect within the bar and throughout the restaurant.

Inventory & Financial Management

- Maintain accurate beverage inventory and establish appropriate inventory levels.
- Conduct regular inventory counts and look into unexpected variances.
- Assist in ordering and receiving of spirits, wine, beer, mixers, bar supplies, and related products where needed
- Assist in monitoring beverage cost, waste, breakage, and product loss.
- Work with Brava leadership to establish pricing that supports guest value and profitability.
- Review beverage sales and product performance to identify opportunities for improvement and increases in sales and/or profitability

NCABC / Inspections

- Ensure compliance with all applicable alcohol service laws and restaurant policies.
- Promote responsible alcohol service and ensure employees understand when and how to refuse service if necessary
- Ensure proper storage, labeling, tax stamps, records, rotation, and handling of beverage products.
- Ensure equipment, refrigeration, glassware, bar tools etc are properly maintained.

Qualifications

- Previous bartending and bar leadership experience, preferably in an upscale or craft cocktail and beverage setting
- Strong knowledge of cocktails, spirits, wine, beer
- Has an understanding of beverage costing, inventory management, purchasing, and pricing.
- Strong leadership, communication, organization, and problem-solving skills.
- Strong attention to detail and commitment to consistency.
- Ability to remain composed and professional in a fast-paced service environment.
- Ability to remain flexible and adjust to a new restaurant and bar opening

Expectations

This person is expected to take some ownership of both the performance and identity of Brava's beverage program. Success in this position requires balancing creativity with consistency, genuine hospitality with efficiency, and product quality.

This person should lead by developing the team, protecting standards, understanding the numbers, and continually improving the program at Brava. Above all, they should ensure that Brava's bar is consistently an important and memorable part of the overall experience at Brava and 1209 Stages.

To apply, please send your cover letter, resume, and three references to jobs@cfrt.org