

Tanto Restaurant Bartender

Role Description

Tanto Restaurant is seeking to add an experienced Bartender to join our front of the house team. The primary focus of this position will be to work with the front of house team to prepare, setup and execute the restaurant's dinner service. This position will also be responsible for collaborating with the Chef and General Manager to build a seasonal cocktail program comprised of house-made syrups, infused spirits, and tinctures. Tanto Restaurant operates as a 6 day a week from-scratch kitchen, executing high-level, family style, Argentinean inspired cuisine highlighted by our live fire wood-burning grill and in-house dry-aging program.

The ideal Bartender candidate will have 5 plus years of fast-paced, high volume cocktail-focused bartending and serving experience, as well as knowledge and experience with batching, infusing and syrup creation. The ideal candidate should also have a firm understanding of basic serving and hospitality etiquette, a charming and charismatic personality, strong social, organizational and communication skills. The ideal candidate must be available to work Friday and Saturday nights.

Growing with the Peer to Peer Family

Chabrol, Cava & Tanto make up Peer to Peer Hospitality Group. We are passionate about growing and developing knowledgeable and experienced industry professionals by collaborating with each and every employee to tailor their professional development based on each individual's professional goals, weaknesses, and aspirations. Our organization consists of supportive, knowledgeable, and accessible leadership - coupled with friendly, collaborative, and professional staff.

Perks of the Job

We provide daily family meals, staff dining discounts, comprehensive shared cost employee benefits program, an excellent work-life balance, professional development, and opportunities for advancement for all employees.

Bartender Responsibilities

- Stock and maintain all bar products including mis en place
- Create a positive guest experience through interaction and adherence to the steps of service
- Ensure accuracy when entering information into the POS system
- Knowledgeable of all food and beverage items

- Promptly receive drink order chits and pour all beverages according to General Manager's standards
- Present beverages in a clear and organized manner at the service bar pick up area
- Communicate beverage descriptions, specials and information to guests and team members
- Complete opening, closing and side-duties efficiently and safely including; setup, take apart, and clean bar area, dishwasher and espresso machine
- Check and maintain beer keg and liquor levels
- Count and take inventory of all beverages and supplies and assist manager with inventory ordering
- Be aware of any special requests, inclusive of guest allergies
- Other duties as assigned or required

Required Qualifications

- 5+ years of fast-paced, high volume cocktail-focused bartending and serving experience
- Cocktail batching knowledge and experience
- Alcohol infusion experience
- Syrup creation/production experience
- A firm understanding of basic serving and hospitality etiquette
- Strong communication and organizational skills
- Strong attention to detail
- A team player
- Strong initiative and intuition for hospitality
- Basic to advanced wine knowledge is preferred but not required
- Smart Serve Certification is required

If you have high-volume cocktail-focused bartending experience in a restaurant setting and are looking for a great opportunity to learn more about culinary history, product knowledge, and cooking techniques from passionate, hospitality experts, please submit a resume to us today.

Accommodations are available upon request for candidates taking part in all aspects of the selection process. Please note that only those candidates qualifying for an interview will be contacted by our team.