

CASSIUS BOONE

Head bartender with 11 years building cocktail programs from neighborhood bars up to a 110-seat agave-focused restaurant. Run hiring, training, ordering, costing, and menu development. Comfortable owning a P&L line and walking a bar staff through a brand new spec list in one shift.



EDUCATION

- Bachelor of Science, Business Administration, University of New Mexico, 2014
- USBG BarSmarts Advanced, 2017
- Certified Specialist of Spirits (CSS), Society of Wine Educators, 2020
- Arizona Title 4 Basic Certification, current



KEY SKILLS

- Cocktail menu development
- Vendor and supplier negotiation
- Hiring, training, scheduling
- Inventory systems (BevSpot, Backbar)
- P&L and labor cost ownership
- Agave, whiskey, amaro depth
- New bar opening and build-out
- Compliance (Title 4, TABC)
- POS (Toast, Aloha, Resy)
- Guest shift and event programming



PROFESSIONAL EXPERIENCE

Head Bartender

Casa Sonora, Tucson, AZ | July 2021 – Present

- Lead an 8-person bar team across two service bars and a 110-seat dining room averaging 540 covers on weekends.
- Built quarterly cocktail menus around small-batch mezcal and Sonoran ingredients, lifting cocktail mix from 31% to 46% of total bar revenue.
- Cut beverage cost from 24.8% to 21.2% within first year through par resets, pour audits, and shrinkage tracking.
- Hired and trained 11 bartenders, including writing the 32-page training manual now used at the sister concept.
- Hosted four guest shifts and one Tales of the Cocktail prelim event, putting the bar on regional craft cocktail lists.

Bar Manager

Lantern & Smoke, Phoenix, AZ | March 2018 – Present

- Managed a \$920,000 annual beverage program across one bar and one event space.
- Negotiated supplier deals that returned roughly \$14,200 in annual rebates.
- Rebuilt the cocktail list around a single ice program and 14 signature drinks; cocktail sales grew 28% in nine months.
- Ran weekly staff training and quarterly spec exams. Average bartender retention rose past two years.
- Sat on the opening team for the second location, handling bar build-out spec and opening inventory.

Lead Bartender

The Brass Compass, Albuquerque, NM | November 2016 – February 2018

- Ran the bar four nights a week and supervised barbacks on the floor.
- Built the seasonal feature card that became the bar's most-ordered section.
- Helped pass two state liquor compliance audits with zero findings.
- Trained five bartenders, three of whom went on to head bartender roles. Ran the bar four nights a week and supervised barbacks on the floor.
- Built the seasonal feature card that became the bar's most-ordered section.
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