



CONTACT INFORMATION



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Portland, OR

KEY SKILLS

- Classic and craft cocktail spec
- Seasonal menu development
- House infusions and syrups
- Inventory and ordering (BevSpot)
- Wine and beer pairing basics
- Bar team training
- RAMP and OLCC compliance
- High-volume service well

MARISOL VEGA

Craft cocktail bartender with 6 years behind high-volume bars and farm-to-glass programs. Built seasonal menus that lifted cocktail sales and trained junior staff on spec discipline, speed pours, and guest reads.

PROFESSIONAL EXPERIENCE

May 2021 - Present

Lead Bartender | Foxglove & Rye | Portland, OR

- Designed two seasonal cocktail menus per year using local distilleries and house infusions, growing average cocktail sales to \$1,840 per Friday shift.
- Trained 8 new bartenders on 22-drink core spec list, cutting average ticket time from 6 minutes to under 4 during peak service.
- Ran inventory and weekly liquor orders for a 180-bottle back bar, keeping variance under a percent most months.
- Built relationships with regulars that pushed bar-seat reservations from a slow Tuesday concept to fully booked by 7pm.

March 2018 - April 2021

Bartender | The Copper Lantern | Portland, OR

- Worked a 14-seat bar plus service well averaging 320 covers a night on weekends.
- Helped roll out a new amaro program that became roughly a fifth of after-dinner sales.
- Cross-trained on barback, prep, and floor support so the bar stayed open through call-outs.
- Logged zero RAMP violations across three state compliance checks.

EDUCATION

Associate of Applied Science, Hospitality Management

Portland Community College | - August 2018

OLCC Server Permit | - Present