



Jasper Rios

Bar Manager

Bar management professional with 6 years of experience overseeing teams of up to 14 bartenders, barbacks, and servers while growing bar revenue by 26.8% through menu restructuring and suggestive selling coaching. Skilled in Toast POS, Aloha POS, 7Shifts, and Partender, with a ServSafe Alcohol certification and an AAS in Business Administration.

Location

Elko, NV

Phone

(775) 555-0125

Email

jasper.rios@example.com

Education

Great Basin College, Elko, NV
2018 - 2020
AAS Business Administration

Key Skills

- Toast POS
- Aloha POS
- Partender
- 7Shifts
- P&L Management
- FIFO Rotation
- Vendor Negotiation
- Staff Scheduling
- Menu Engineering
- State and Local Alcohol Service Requirements
- Beverage Forecasting

Professional Experience

Bar Manager, High Desert Social Club, Elko, NV

2023 - Present

- Grew bar revenue by 26.8% over 9 months by restructuring the drink menu around higher-margin spirits and coaching bartenders on suggestive selling techniques.
- Managed a team of 14 bartenders, barbacks, and servers, building weekly schedules in 7Shifts and conducting monthly one-on-one performance reviews.
- Served an average of 310 guests per night on weekends and 185 on weekdays, adjusting staffing ratios to match reservation and walk-in projections.
- Monitored payroll against a \$13,200 biweekly budget, reviewing timesheets and approved expense reports to confirm all expenditures were authorized before submitting to accounting.

Assistant Bar Manager, Ruby Range Brewing Parlor, Spring Creek, NV

2021 - 2023

- Supervised a staff of 9 during evening shifts, delegating station assignments and maintaining service standards for 240 guests on peak Fridays.
- Kept sanitation logs and health department records current, passing 4 consecutive county inspections with zero corrective actions.
- Reconciled nightly sales in Aloha POS against cash drawer counts, holding variances to under \$2.30 per close.

Bartender, Lamoille Valley Drafthouse, Lamoille, NV

2020 - 2021

- Served 160 to 210 guests per shift across a 22-seat bar and adjacent patio, processing orders and payments through Toast POS.
- Counted and recorded spirit, mixer, and garnish inventory at close using Partender, flagging items within 2 days of reorder thresholds.
- Trained 3 new bartenders over 10-day onboarding rotations covering drink builds, ID verification, and state and local alcohol service requirements.

Certifications

- ServSafe Alcohol, National Restaurant Association, 2021