

SARAH JENKINS

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Energetic and detail-oriented Lead Bartender and Server with over 6 years of experience in high-volume cocktail lounges and upscale dining establishments. Expert in craft mixology, wine and beer pairings, and table service. Proven ability to drive sales through strategic upselling and regular guest engagement. Adept at managing inventory, training service staff, and enforcing strict alcohol safety regulations to ensure exceptional dining experiences.

PROFESSIONAL EXPERIENCE

Lead Bartender / Mixologist Denver, CO
Nimbus Lounge (Apex Hospitality) Mar 2023 – Present

- Manage a fast-paced craft cocktail bar generating over \$12,000 in average weekend nightly sales.
- Developed a signature seasonal cocktail menu that increased beverage profit margins by 14% and average guest check by 18%.
- Conduct weekly inventory of spirits, wine, and beer; reduced pour cost from 21% to 18% over 9 months.
- Supervise and train a team of 4 bartenders and 3 barbacks, ensuring adherence to ServSafe and TIPS guidelines.
- Spearheaded a guest engagement initiative that increased return customer rate by 22% in one year.

Senior Server & Bartender Denver, CO
Synapse Dining (Meridian Bistro) Jun 2021 – Feb 2023

- Provided high-touch table service for up to 6 tables simultaneously in a 4-star fine dining environment.
- Delivered detailed presentations of daily specials, ingredients, and custom wine pairings to elevate guest experience.
- Consistently exceeded monthly beverage sales targets by 15%–20% through active upselling of premium spirits and wine flights.
- Assisted in monthly cellar organization and inventory counts for a wine list of 200+ labels.

Bartender & Server Boulder, CO
Vertex Grill (Nexa Group) May 2019 – May 2021

- Served drinks and food at a 20-seat bar and 8 surrounding cocktail tables in a lively sports bistro.
- Balanced cash drawer and credit card transactions nightly with zero discrepancies over a 2-year tenure.
- Maintained impeccable bar cleanliness and food safety standards, passing all health inspections with 100% compliance.

CERTIFICATIONS

- **ServSafe Manager**
National Restaurant Association
Exp: Dec 2028
- **TIPS Certified**
On-Premise Alcohol Service
Exp: Jan 2027
- **LEAD Licensed**
CA Dept. of Alcohol Beverage Control
- **First Aid & CPR**
American Red Cross
Exp: Aug 2027

CORE SKILLS

- Craft Cocktails & Mixology
- Wine & Beer Pairing
- POS Systems (Toast, Aloha)
- Cash Handling & Reconciliation
- Inventory & Pour Cost Control
- Guest Relations & Upselling
- Team Training & Supervision
- Food Safety & Alcohol Laws

EDUCATION

Associate of Science in Hospitality Management
Meridian College, CO
Graduated: May 2019