

Joel Flores
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PROFESSIONAL SUMMARY

Attentive and personable bartender with 8+ years of experience in high-volume restaurants and hospitality environments. Proven ability to craft exceptional guest experiences, manage fast-paced service, and contribute creatively to cocktail menus. Proficient in modern POS systems and known for staying calm under pressure, building rapport with guests, and working effectively within a team.

EXPERIENCE

Bartender

True Food Kitchen – El Segundo, CA | June 2018 – Present

- Provide seamless bar service in a high-volume, health-conscious restaurant environment
- Consistently exceed nightly sales targets by upselling seasonal cocktails and pairing suggestions
- Collaborate with management on new beverage offerings and zero-proof alternatives
- Maintain cleanliness and organization under high pressure while ensuring timely service

Production Catering Assistant

Warner Bros. – Burbank, CA | July 2021 – July 2024

- Provided on-location craft and food service for film and television shoots
- Managed setup and breakdown of mobile bar stations with minimal supervision
- Worked directly with production leads to ensure cast and crew satisfaction

Bartender / Server

Neighbor – Venice, CA | March 2020 – May 2022

- Delivered a curated cocktail and wine experience tailored to a trendy, design-focused clientele
- Supported bar and floor teams during large-scale events, including private buyouts
- Trained new bartenders and servers in menu knowledge, guest service, and point-of-sale systems

Craft Bartender

Mortar and Pestle – San Jose, CA | April 2015 – February 2018

- Crafted premium cocktails in a trendy, upscale environment
- Specialized in crafting modern and classic cocktails for a diverse local clientele
- Maintained a clean, well-organized bar area and ensured a consistent guest experience
- Collaborated with bar staff and management to streamline service during peak hours

SKILLS

- Bartending & Mixology • High-Volume Service • Guest Satisfaction
- POS Systems: Toast, Aloha, Upserve, Revel, MICROS, OpenTable, Resy
- Cocktail Menu Development • Team Collaboration • Time Management
- California Food Handler Certified

REFERENCES

Available upon request