

Kelly Steven Evanoff

KSEVANOFF@GMAIL.COM

574-607-1756

Profile

Well-rounded service professional with a wide-ranging history in the service industry. I bring passion, a fun and positive attitude, and a deep understanding of customer service and what hospitality truly means.

Skills

- Cocktail menu development
- Thrives in High volume
- Serve Safe and Basset Certified
- Solid Wine Foundation
- Provides the full bar experience
- Heavy teamwork focused
- Cocktail list development and education
- Old school hard work ethic
- Allergin Awareness
- Bar Smarts spirit and mixology course

Experience

BARTENDER, TIME OUT MARKETPLACE Nov 2019 - Present

- Walk guests through our multi level building and all we offer
- Shift set up to make sure Mise en place is good to go
- Check batch levels daily to ensure a smooth shift
- Daily and nightly cleaning and restocking

BARTENDER, THE HEAVY FEATHER Dec 2017 - May 2019

- Worked with one of the biggest back bars in the city and used them daily to make dealers choice cocktails and any classic.
- Daily juicing, setup, syrup making to ensure a smooth shift .
- Constant cocktail menu development with cost effectiveness in mind.

- High Volume on Weekends

SERVER/ BARTENDER, OWEN & ENGINE June 2015 - Nov 2017

- Provided fine dining service in a "relaxed" atmosphere.
- Learned new product information daily for chef's ever changing menu, informed about specifics of each dish , paying special attention to any possible allergens
- Walked guests through extensive draft list in detail and paired with food.
- Helped out in a team environment which includes running food and drinks

SERVER/BARTENDER , THE MARK DINE AND TAP May 2011 - April 2015

- Collaborated with bar team on seasonal cocktail list
- Prepared unique liquor infusions and house-made syrups
- Delivered "guests first service" in a fast paced environment
- Utilized extensive knowledge of drink menu to explain to guests
- selections of craft beer, cocktails, and multi-regional wines
- Learned new product information daily for chef's ever changing menu

FOH MANAGER / "BREW MASTER" GRANITE CITY FOOD & BREWERY
June 2007 - February 2011

- Managed 60+ team members with an engaged management style
- Responsible for day-to-day operations including: scheduling, upholding company standards, resolving guest concerns and staff issues
- Performed weekly inventory, product ordering, and recorded profit and loss
- Ran on-site brewing operations
- Trained staff and informed guests about the beer brewed in house
- Started as a Bartender and was promoted within six months

References

Luke Deyoung (Agm Scofflaw) - (219) 549-7460

Rory Toolen (Former Bar Manager Heavy Feather) - (916) 718-4460

Elliot Bier (Agm Owen & Engine) - (816) 550- 9799

More available per request.