

Beverage Manager

About Cee Cee's

Vermillion's living room. From-scratch food & cocktails, a culture built on care and professionalism, and one simple philosophy: **One House. One Team. One Leadership Voice.**

About the Role

Own our beverage program end-to-end: speed, quality, training, inventory, and guest experience. You'll coach the bar team, keep pours on spec, and make sure every shift ends as strong as it starts.

Key Responsibilities (quick read)

- **Service & Speed:** Monitor drink ticket times; remove bottlenecks; support guest recovery.
- **Quality & Specs:** Protect recipes, presentation, garnishes, glassware, and consistency.
- **Program & Training:** Seasonal cocktails; maintain spec sheets; run bar trainings & tastings.
- **Inventory & Cost:** Ordering, pars, rotation; track waste/comps; protect pour cost.
- **Responsive Staffing:** Adjust pacing/coverage based on sales patterns; align with FOH/GM.
- **Communication:** Lead pre-shift; log 86's/wins; submit Leadership Solutions Sheets.
- **Culture & Compliance:** Responsible service/ID checks; "last guest matters" close.

Reporting Lines

- **Reports to:** General Manager (partners closely with FOH Manager)
- **Leads:** Bartenders, Barbacks, Bar Support
- **Peers:** FOH Manager, Kitchen Manager

Reporting & Accountability (what you own)

- Beverage **speed & quality, pour cost & variance, team readiness & training, bar readiness & reset**, and **clear daily/weekly/monthly reporting** to GM.

What You Bring

- Advanced cocktail/spirits knowledge and disciplined spec execution
- Calm, clear leadership; real-time coaching under pressure
- Organized operator with inventory & cost control awareness
- Nights/weekends/event availability; responsible beverage certification (or on hire)

Schedule & Compensation

Full-time, on-site. Competitive pay based on experience, plus growth opportunities within leadership. (We'll finalize benefits in offer.)

How to Apply

Attacha quick intro + resume. Tell us about your favorite cocktail