

TYLER BATTEN

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ABOUT ME

Hospitality professional with extensive experience in upscale craft cocktail bars and high-volume restaurants. Skilled in preparing handcrafted cocktails, premium spirits, wine service, craft beer, and delivering fantastic service in fast paced environments.

EXPERIENCE

30 Hop – Bartender/Server

March 2026 - August 2026

- Provided high-volume bartending and table service while delivering friendly, attentive customer service.
- Prepared and served craft cocktails, beer, wine, and food while maintaining accuracy and efficiency during busy shifts. Built strong guest relationships through upselling, menu knowledge, and personalized service.
- Maintained a clean, organized bar and dining area while following food safety and alcohol service standards.

Reds Alehouse – Bar Lead/Bartender/Server

August 2021 - March 2026

- Managed daily bar operations while working as a bartender and server in a high-volume craft beer and restaurant environment.
- Provided bartending, table service, customer service, and guest relations while maintaining a fast and welcoming atmosphere.
- Managed a 28-tap rotating beer selection, including inventory, and taught product knowledge, and proper beer service to staff.
- Built strong guest relationships through personalized service.

Voss Distribution – Warehouse Manager

August 2020 - August 2021

- Took daily inventory and communicated with sales teams on current product
- Ordered, stocked, and rotated inventory to maintain accurate stock levels and minimize product shortages.
- Loaded and unloaded delivery trucks while verifying shipments for accuracy and quality.
- Maintained organized inventory records and monitored stock movement.
- Prioritized daily tasks to meet shipping deadlines and customer demands.

La Vecina – Bartender/Server

September 2019 - June 2020

- Prepared and served handcrafted cocktails using premium spirits, fresh ingredients, and house-made syrups.
- Provided excellent hospitality in an upscale, family-style restaurant.
- Accommodated large parties, celebrations, and family-style dining experiences while maintaining high service standards.

Clinton Street Social Club – Barback/Food Runner

March 2019 - September 2019

- Supported bartenders in a high-volume craft cocktail bar by maintaining stocked, clean, and organized workstations.
- Delivered food promptly and accurately while maintaining high standards of presentation and guest satisfaction.
- Worked closely with bartenders, servers, and kitchen staff to maintain smooth operations during peak service hours.