

# Brandon Kim marlonbrandope77@gmail.com 213.321.4502 Yorba Linda

#### **SUMMARY**

Barman with more than 15 years of experience in a restaurant/bar management with a formal education and training in craft cocktails. Successful at consistently delivering the highest quality product and service to guests and patrons. Trained craft barman with a wide ranging repertoire of craft cocktails to original recipes.

#### **EXPERIENCE**

-Bartender-ANQI, Costa Mesa Oct'22 - Jan 23 (seasonal) -Bartender-MIX MIX, Santa Ana March '22- August '22 -Bartender-**SOHO HOUSE**, DTLA July 2019-April 2020 (covid-19) -Bartender-TRIBUNE, Fullerton May 2019-Sept 2019 -Bartender-Mrs. Fish/PERCH, DTLA June 2018-2020 -Lead Bartender-PAPER TIGER, Koreatown May 2017-April 2019 -Bartender-**LONO**, *Hollywood* April 2017-Dec 2017 -Bartender-MAGNOLIA HOUSE, Pasadena Dec 2016-April 2017 -Bartender-**PROPER**, La Canada Flintridge Dec 2016-Closed 2017 Nov 2015-Nov 2016 -Bartender- RESIDENT, DTLA June 2006-July 2014 -Co-Owner- THREE DRUNKEN GOATS, Montrose

### **KEY QUALIFICATIONS**

- -15 + years of experience in food and bar service
- -ServSafe, TIPS, RBS, BarSmarts, Toast
- -Bilingual: Korean and English

## **EDUCATION**

- -Mixology Master Method: Joseph Brooke
- -University of Southern California, B.S. 2001- Major in Economics and Minor in Sociology

### **REFERENCES**

Braden Armbruster- GM, Resident: <u>bradenarmbruster@gmail.com</u> 310.351.8313
Randy Tarlow- Bar Director, Resident: <u>rtarlow@liquid-alchemist.com</u> 310.904.8973
Joseph Brooke- Director, Mixology Masters Method: <u>joe@themixologymastermethod.com</u>

Peter M.- Owner, ANQI: 323.252.6113