

Nicolas Garcia

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Willing to relocate: Anywhere

Authorized to work in the US for any employer

Work Experience

Omakase Server

Sushi Bar Dallas-Dallas, TX

June 2024 to Present

Fine dining omakase server. Work in tandem with michelin level chefs in 12 seat private dining rooms. Serve an experience, with punctuality with sake and wine pairings to accompany the correct progressive order of the 17 course omakase, and describing them in such detail down to water and yeast used for sake and history and specific vineyards of the wines.

Captain

Akira Back Dallas-The Colony, TX

August 2022 to June 2024

Modern Japanese with Korean influence restaurant headed by Michelin starred chef Akira Back. Learned Michelin service standards. Memorized 56 japanese whiskies down to the barrel. Developed intimate knowledge of wines, sakes, shochus, and sojus, from how they're made to regional differences. Learned how to make custom menus for guests, guiding them through their experience based on price points, allergens and dietary restrictions, and to tasting profiles. Gained knowledge to be able to pair anything from wine to sake to japanese whiskies and craft cocktails for any dish on our menu. In addition, trained FoH staff in standards set by our chef and learned leadership skills, filling in roles where needed from bartending to serving, and assisting in any possible aspect.

Bartender/Server

The Adolphus Hotel-Dallas, TX

March 2021 to August 2022

Four star boutique hotel. Worked all outlets in the hotel, starting with the pool. Served and bartended in The Lobby Bar, City Hall Bistro, and reopened Rodeo Bar and French Room Bar. Learned how to manage and communicate between all outlets and help open concepts in addition to training new staff members. Learned coordinating with other aspects of the hotel, from spa staff to housekeeping, to create memorable experiences for guests.

Server/Bartender

Felix Culpa-Dallas, TX

April 2019 to March 2020

High end fine dining nightclub. Served parties of 20-25, created amazing experiences for guests who came in for celebrations. Coordinated in tandem with cocktail waitresses. Learned high volume bartending and serving, in addition to doing so within an extremely loud environment and under pressure.

Bartender/Server

Sachet-Dallas, TX

June 2018 to July 2019

High end casual fine dining concept. Learned extensive and eccentric wine list that consisted of Mediterranean varietals, and increased wine knowledge exponentially. Learned how to bartend, barback, serve and bus a 24 seat bartop and 3-4 table section all at once, and perfected multitasking.

Bartender

Up on Knox-Dallas, TX

July 2017 to July 2018

High-end American brasserie concept. Opened restaurant and craft cocktail bar. Learned how to do craft, being shown all modern classics and technique. Developed knowledge of how to create and suggest cocktails based on guest preferences and preferred tasting profiles.

Pool Bartender (SEASONAL)

Four Seasons-Las Colinas, TX

March 2017 to August 2017

Five star hotel and resort. Seasonal position - bartended in Outlaw and Lobby Lounge, craft cocktail outlets within the resort, until my outlet, Agave, a pool bar, opened in mid-March. Handled high volume of upscale guests, and made regulars with members of the resorts. Have worked the Byron Nelson bartending at the pool, and Memorial Day weekend, handling making cocktails for up to 30 intern servers and serving guests at the bar. Learned basics of bartending, and how to coordinate with team members not only behind the bar but also on the floor.

Server

Jasper's Restaurant-Plano, TX

March 2015 to March 2017

Kent Rathbun concept. Learned fine dining service basics. Learned wine service, upselling, and developed a foundation of how to serve, service industry culture, and working with team members.

Education

3 Years in Advertising

University of North Texas

Skills

- Supervising experience
- Upselling
- Serving
- Leadership
- Bartending
- Cash handling
- POS
- Restaurant experience
- Management
- Hospitality
- Customer service
- Fine dining experience

Certifications and Licenses

TABC

March 2023 to March 2025

Food Handler

March 2023 to March 2025