

Aaliyah Castro

avliyh21@gmail.com

945-306-0360

EXPERIENCE

Goodwins, Dallas Bartender

May 2024 - Current

Along with High Volume, learning to create new drinks with old school cocktails. American Bistro style, I am developing new ways to make guest experiences different. I am using my tools and knowledge to still make every single guest feel special and expanding their palette. Mastering all of my recent years knowledge, taking my craft to higher levels. All while still maintaining high standards of service and consistency.

Parliament, Dallas Bartender

May 2023 - April 2024

Serving a diverse craft cocktail menu with precision and efficiency in a fast-paced, high-volume environment. Maintain exceptional detail and quality while engaging guests with personable service. Perfecting my spirit, knowledge and technique while multitasking under pressure.

Hillside Tavern, Dallas Server/ Bartender

June 2019 - May 2023

Through exceptional customer service consistency, I was taught the basics of craft cocktails and barbacking. Guest accommodations in a high-volume paced environment. This place is where I learned spirits, wine and the love for food. Maintained dining ambiance with multi tasking duties in FOH.

Redbird Skateland, Duncanville - Event Leader

June 2016 - February 2020

In this position, I was able to focus on private parties for big occasions. I stayed engaged with customers of all ages and fluttered with creativity throughout my highschool years. I learned the basics of a kitchen and FOH at a young age. This is where I thrived under pressure with great work ethics.

ABOUT ME

I have several years of experience in customer-facing roles, where I developed strong communication and problem-solving skills. I'm passionate about creating exceptional dining experiences and have a keen eye for detail, which I know is essential in fine dining. I thrive in high-pressure environments and enjoy collaborating with a team.

AWARDS

**Tastemakers Best
Neighborhood Restaurant of
the year - Hillside Tavern
2022**

SKILLS

Crafting classics and signatures high volume. Extensive knowledge of spirits, wine, beer, and technique. Pairing with courses. Efficient speed and accuracy in cocktails. Engaging and interacting with all my guest.