



Assistant General Manager (AGM) and Bar Manager Roles and Responsibilities:

Monocacy Hospitality, founded in 2022 with the purchase of Brewer's Alley, Frederick's Original Brewpub, is an innovative, growth oriented, and entrepreneurial hospitality group located in Frederick, Maryland. We are seeking growth oriented, energetic, and driven individuals to join our Team as we tirelessly work to enrich lives and express excellence through the power of enlightened hospitality.

Brewer's Alley – Frederick's Original Brewpub, located in the heart of Downtown Frederick, MD, has welcomed guests to enjoy its Craft Beer, American cuisine, warm hospitality, and unparalleled service since 1996. Brewer's Alley can be enjoyed through a multitude of dining experiences: The Main Bar, The Terrace Bar, three main dining rooms, The Rooftop Bar and Dining, the patio, and our private event rooms. Our Team continuously collaborates to ensure the utmost quality and consistency in all we do while ensuring a great variety of food and beverage throughout the year.

Who you are:

The AGM and Bar Manager will understand and exemplify the organization's Mission, Vision, and Values and ultimately ensure the Team is highly engaged and aligned. He/She will be considered the Co-Pilot to the General Manager and Executive Chef. This individual is responsible for ensuring an optimal operating environment coupled with the ability collaborate, create, and implement best-in-class menus and processes for all aspects of operation(s). He/She must be able to effectively collaborate with Entity Ownership, Leadership, Management, and Staff to ensure the business is able to recruit, retain, and continuously develop best-in-class hospitality talent aligned with our culture. He/She must partner with the General Manager, Executive Chef, and Management Team to ensure great employee morale, optimal scheduling, employee recruitment, training, development, guest experience, and community involvement while ensuring financial targets are met and/or exceeded. In addition to his/her overarching responsibilities, he/she must ensure a best-in-class beverage program and have a great passion for beer and beverage. The AGM and Bar Manager must serve as a role model and mentor for all employees and must always maintain a professional appearance and demeanor. He/ she should be the "first one in" and "last one out" and take 100% accountability and ownership for ensuring an optimal environment delivering best-in-class results.

What you'll do:

- Ability to produce a high volume of work in a timely manner which is accurate, complete, and of high quality. Must have experience in large, high-volume restaurants.
- Must lead by example and be able to effectively bartend, serve, host, etc. as volume and/or schedule requires.



- Must be actively engaged during service. Should always be on the floor/behind the bar developing the Team and/or engaging with guests during peak hours. Should have the ability to keep a continuous eye on the operation and know where to float to proactively avoid any pinch points and ensure optimal performance during high volume.
- Service Standards and food and beverage menu knowledge.
- Beverage programs must be aligned with the brand.
- Responsible for cleaning draft lines as necessary
- Responsible for an on-going cleaning program for all bars and bar areas, including the keg walk-in.
- Ensure staff follow all food control & safety regulations.
- Create employee schedules based on time of year, volume, and restaurant demand.
- Responsible for supporting, promoting, and engaging with guests for all new beer releases. Plan and take part in promotional events.
- Responsible for bar inventory.
- Keep inventory area(s) clean and organized.
- Maintain budgeted beverage COGS.
- Create and place orders for Liquor, Beer, Wine, NA Beverage, etc.
- Have a check-in process for all deliveries.
- Maintain Untapped Menu, Beer Chalkboard, Wine & Liquor Menus
- Maintain Bar areas of Toast.
- Follow all local liquor laws.
- Assist with financial forecasting.
- Assist the GM with overall restaurant operations. Based on current known business needs, this individual will initially be scheduled Thursday – Monday
- Ensure policies are upheld and report concerns to the GM.
- Train, coach and utilize corrective action when necessary. Assist management team with employee relations. Lead & develop hourly team.
- Run shifts to assist the GM & Executive Chef.
- Establish and build community relations.
- Maintain the restaurant while upholding our standards of excellence & hospitality.
- Help direct systems and processes for team efficiency.
- Ensure excellent customer service and fantastic food and beverage.
- Able to work in unity with other members of the Management team.

- Consistently looks for internal and external opportunities to build our growing team
- Fosters a positive, collaborative work environment for both the service and kitchen teams, ensuring clear communication at all times
- Ensures that the service team stays informed of restaurant and company-wide announcements and initiatives in a timely manner



- Completes assigned administrative responsibilities as directed by the General Manager
- Demonstrates experience in maintaining all aspects of operations, including HR related responsibilities.
- Provides feedback and guidance with excellence and hospitality in mind, ensuring that all team members have a pathway for growth and development
- Fosters a positive, collaborative work environment for both the service and kitchen teams, ensuring clear communication at all times
- Completes assigned administrative responsibilities as directed by the General Manager

What we need from you:

- 3+ years of restaurant management experience in a similar environment
- Preferred bachelor's degree or Certification in Hospitality-related field or equivalent expertise gained from time on the job
- Must be able to stand and/or walk for extended periods of time
- English fluency

What you'll get from us:

- Annual salary of \$60,000 - \$80,000, plus incentive opportunity
- Comprehensive Medical, Dental, and Vision insurance
- Vacation and Sick leave to support you with an active life outside of work
- Dining credit and complimentary meals