

# Patrick Gamble

BARTENDER

pat @ patgamble.net

503.804.2561

## objective

I am looking for a full or part-time bartending position at a quality, fast paced, friendly bar or restaurant where I can use my customer service skills, drink making knowledge, friendly demeanor, and dependability to help create a great customer experience and work environment.

## qualifications

I have over 8 years of bartending experience in several different high pace restaurant and bar environments, and over 10 years of experience in high volume food service.

## professional experience

### Bartender

Claudia's Sports Bar  
Portland, Oregon  
503-232-1744  
Contact: Martin Spathis  
(owner) for a reference

2003-present

I am a closing bartender at Claudia's; a great family owned neighborhood sports bar on Hawthorne in SE Portland. My responsibilities include making and suggesting cocktails, pouring and explaining a wide variety of microbrews, high volume accurate cash handing (including lottery services), creating a friendly environment that encourages happy repeat customers, maintaining beer taps and other bar equipment, table service, setting up and closing bar and restaurant areas, managing entertainment options (24 TV's and a stereo system) in a fair and friendly way for a highly excited sports fan or bar-hopping customer base, ensuring the security of staff and customers when the business is open, overseeing final cash drops and lockups at night, and training new staff.

### Bartender

Tonic Lounge  
Portland, Oregon  
Contact: Lisa Lowrey  
(my old manager)  
for a reference  
503-318-0627

april 2006 - november 2006

I bartended at the Tonic Lounge; a rock club on NE 32nd and Sandy in Portland. I opened and closed both the front "lounge" bar and the back "rock club" bar. This was a very high pace, high energy, large volume bartending position on certain nights and a very maintenance heavy self supervised position on slow days. The Tonic Lounge has come under new ownership since I worked there.

### Bartender

Bridgeport Brewpub  
Portland, Oregon

may 2002 - april 2003

I started as a food prep/pizza cook at Bridgeport, but ended up working more as a bartender. My duties included describing and promoting different house made craft beers, pouring quality consistent drafts (including cask conditioned ales), maintaining and cleaning beer lines, food service, and retail and keg sales.

## education

### Graphic Design Certificate

Pacific Northwest  
College of Art  
(PNCA)

Completed in December 2010.

**B.A.  
Arts and Letters**  
Portland State University

I graduated in 2008. My arts and letters degree focused on English and Music.