

Sunbird Kitchen & Mill
Klamath Falls, Oregon

Employment Opportunity

Position Title: Lead Bartender

Status: Full Time (40 hours) 1.0 FTE

Location: In person in Klamath Falls, Oregon

Reporting to: Alex Froom, Co-owner

Start Date: Open until filled

Join us as a founding member of a values-driven local food organization in beautiful southern Oregon!

About Sunbird Kitchen & Mill

Opening in 2026, Sunbird Kitchen & Mill is an artisan bakery and cafe. We bake and cook from scratch with seasonal ingredients and traditional techniques. Sourcing from the Klamath Basin and surrounding regions, Sunbird embraces the creative limitations and opportunities of working within the seasonality and diversity local growers offer.

Sunbird will be located in [Watershed Row](#), a community hub in downtown Klamath Falls that will house local food and retail. Built to rigorous green building standards, our kitchen is full of natural light, beautiful materials, clean air and thoughtful design that promote health and wellbeing.

Position Summary

The Lead Bartender will prepare and serve alcoholic and nonalcoholic beverages to customers, oversee the stock of beer, food, coffee and bar supplies, and collect money for drinks and food items served. The Lead Bartender will also be responsible for open and closing duties in the bar, new hire training, inventory maintenance, and helping the company fulfill their business goals.

This position requires the following shifts:

- Wednesday to Sunday, 3pm to 10pm

Responsibilities

- Receives orders from customers.

Sunbird Kitchen & Mill
Klamath Falls, Oregon

- Prepares and serves coffee, beer, nonalcoholic drinks and food items as ordered.
- Maintains a high degree of cleanliness in the taproom, backbar, patio, and restrooms.
- Receives orders and stocks taproom and storage room with necessary items.
- Ensures that customers are of legal drinking age by checking photo IDs.
- Collects money from customers for drinks prepared and served.
- Provide support and assistance to other teammates as needed.
- Uses proper judgment and, when necessary, refuses service to patrons who are intoxicated or disruptive.
- Attends off-site festivals and events on occasion if requested.
- Participate in or contribute to the overall quality of service and employee productivity.
- Open and close the taproom including opening/closing registers.
- Assist with training new hires and provide ongoing support to front of house team.
- Assist with administrative duties including inventory maintenance.
- Understand the needs of the business and take initiative on projects to fulfill business goals.
- Perform other appropriate tasks as assigned.

Qualifications

- Extensive knowledge of drink preparation or service.
- Ability to multi-task.
- Strong problem solving and conflict resolution skills.
- Excellent interpersonal skills and focus on serving customers.
- Attention to detail and strong time management skills.
- Ability to open and close the taproom at least 4 to 5 times per week.
- Ability to remain calm when dealing with unruly and argumentative customers.
- Ability to learn cash register software used by the company.
- Must be legal drinking age or older.

Experience

- At least two+ years of related experience preferred.
- High School Diploma or higher education preferred.
- TIPS Certification required and reimbursed upon employment.

Physical Requirements

- Prolonged periods standing and preparing drinks.
- Ability to complete orders quickly and accurately.
- Ability to move, lift, carry, push, pull and place objects weighing up to 50 pounds without assistance and objects weighing up to 150 pounds with assistance.

Sunbird Kitchen & Mill
Klamath Falls, Oregon

Compensation

The starting salary range for this full time (1.0 FTE) position is \$18 to \$22 per hour, depending on qualifications and experience, with a 3% automatic annual raise without need to negotiate.

Benefits

Sunbird Kitchen provides a \$500 / month health insurance reimbursement for full time employees, 5 paid holidays, employee discount and paid time off by accrual basis:

- 1 month - 4 years: 10 hours per month
- 5 - 9 years: 12 hours per month
- 10+ years: 14 hours per month

Employees must utilize at least 50% of their PTO each calendar year.

Profit Sharing & Equity

Sunbird Kitchen understands justice and equity in the workplace to be an ongoing pursuit. We want our employees to be well taken care of and to consider their roles long term. Our HR policies and practices aspire to create a democratic workplace that is multi-faith, multi-ethnic, and that shares wealth equitably. We review our policies and practices annually and welcome employee participation in crafting a diverse and thriving workplace.

In the first year Sunbird Kitchen makes a profit, the owners will initiate a profit-sharing program in which all employees according to role and tenure will receive a portion of the company profits as an annual bonus.