

JAMES I. F. WALKER

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PROFILE

Bartender with 5+ years across some of Portland's highest-volume bars and venues, including nearly four years at a top-volume agave-spirits bar. OLCC-permitted, Cicerone® Certified Beer Server, with deep tequila and mezcal knowledge. Thrives in high-volume rushes and works best under pressure; takes pride in doing every job well.

CERTIFICATIONS

OLCC Alcohol Service Permit • Oregon Food Handler Card • Cicerone® Certified Beer Server (Level 1)

EXPERIENCE

Bartender / Barback | The Matador

Sep 2022 – Jun 2026

NW Portland, OR

- Worked every shift type at one of Portland's busiest agave-spirits bars for nearly four years — weekend-night barbacking, two-bartender Sundays, and solo weekday mornings on a 20-seat bar top.
- Ran solo morning shifts as the only bartender: completed all opening prep, made every drink for the entire restaurant, took floor tables, greeted and seated guests, and bussed own tables.
- Served as de facto shift lead whenever no manager was on the clock — held void, comp, and discount codes and acted as the point of contact for server questions.
- Built deep agave-spirits expertise, guiding guests through an extensive tequila and mezcal selection.
- Owned full bar upkeep — prep, stocking, dishes, opening and closing — while processing high volume on Toast POS.

Bartender | Langer's Entertainment Center

Nov 2021 – Aug 2022

Sherwood, OR

- Tended bar at a 1,650-capacity entertainment venue spanning two full bars, 22 bowling lanes, 24 rotating taps, house cocktails, and a wine list.
- Worked hours-long continuous lines with four bartenders sharing a single well and terminal — an environment demanding constant teamwork, communication, and efficiency.
- Operated with no barbacks: divided all stocking, glassware, and bussing among the bar team without service slowdowns.
- Primarily worked closing shifts — including stretches of eight shifts in six days with open-to-close weekend doubles — and ran the upstairs 21+ bar solo, covering bar service, bussing, and bowling operations.

FOH Teammate | Breakside Brewery — Slabtown

Jul 2021 – Oct 2021

Portland, OR

- Cross-trained across all front-of-house positions — host, busser, expo/runner, and bar/barback — at a high-volume brewpub during peak season.
- Quality-checked outgoing food orders for accuracy and presentation; resolved guest complaints promptly.
- Learned an IPA-heavy, ~20-tap list through blind-tasting exercises, identifying beers from tasting notes with roughly 50% accuracy.

Bartender | Red Tomatoes Catering LLC

Sep 2019 – Mar 2020

Portland, OR

- Handled full bar service and food orders; maintained and updated the point-of-sale system and managed bar inventory.
- Selected for promotion to restaurant manager shortly before the COVID-19 shutdown ended operations.

ADDITIONAL EXPERIENCE

Marketing and event promotion roles, Portland/Seattle (2011 – 2014), including Director of Marketing at Galaxy Media Productions, directing a 15-person advertising and marketing team.

SKILLS

Agave spirits & tequila expertise • Craft beer (Cicerone CBS) • Whiskey knowledge • Toast POS • High-volume service • Inventory & stocking • Cash handling • Opening/closing procedures • Guest relations & de-escalation

EDUCATION

Oregon State University — B.S. Computer Science & Mechanical Engineering (in progress, part-time) 3.83 GPA, Honor Roll every term

Portland Community College — A.S. Computer Science (2025) • A.A.S. Welding (2018)