

## It's a great time to be at Beerburg!

Beerburg offers a lineup of classic mainstay and seasonal beers that are an approachable balance to the one-of-a-kind experimental wildcraft series featuring locally foraged ingredients. These hand-crafted brews pair beautifully with the authentic Latin American cuisine from our scratch kitchen Taqueria la Violeta. In a city like Austin, there's no shortage of places to grab a delicious beer and some killer tacos, so why is Beerburg getting busier and busier? Simple – we bring the *experience* to match the quality of our food and drink.

Our unique service model is designed around hospitality and teamwork – creating a welcoming, relaxing environment for our guests and a structured, supportive, and positive workspace for our staff. From the “All Are Welcome” mural painted by an Austin artist to the locally handcrafted tables, bar top, and metalwork throughout, every part of our business focuses on the power of collaboration to create incredible experiences.

We don't want to brag, but our guests are some of the best we've seen in Austin. It's hard to have a bad time at Beerburg – our service on demand model helps keep guest grumpiness to a minimum. We know that customer service jobs can be tough sometimes, so we work hard to make sure that while you're making money and having fun, you're also being treated with the respect you deserve.

Who do we want to add to our team?

- Over 18 years and an interest in hospitality, farm-fresh food and quality craft beer
- Able to quickly establish a friendly and helpful rapport with others
- Able to calmly organize and prioritize multiple tasks
- Able to thrive in a team-focused environment
- Excited to learn more about brewing, permaculture, and sustainable business practices

If this sounds like you, send us a resume!

Server pay starts at \$7.25 hourly base wage plus \$22-\$28 average hourly tips

At Beerburg, we are committed to creating a diverse and inclusive workplace where everyone has an opportunity to participate and contribute to the success of our business and are respected and valued for their skills, experience, and unique perspectives. The more inclusive we are, the better we are together. Salud!