

DANNY MEEKS

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Experience

THE GRAPEVINE, Lake Arrowhead, CA

Consultant/Wine Buyer/Bartender June 2018 - September 2018

NICO, San Francisco, CA (One Michelin star)

Server/Bartender August 2016 - September 2017

CADENCE, San Francisco, CA

Server December 2015 - June 2016

FOREIGN CINEMA, San Francisco, CA

Server November 2014 - October 2015

THE GRAPEVINE, Lake Arrowhead, CA

Bartender April 2014 - November 2014

CHOPSTIX NOODLE BAR, Lorne, Vic Australia

Manager November 2013 - April 2014

Patagonia SF, San Francisco, CA

Manager & Environmental Point Person January 2011 - August 2012

Raglan Hotel, Raglan, New Zealand

Bar Manager January 2010 - January 2011

Education

Level 2 Sommelier Certification from Court of Master Sommeliers

Bachelor of Arts in English with a focus in creative writing from UCLA, June 2007

References

Gideon Levine
General Manager and Beverage Director
Nico
(415) 418-8246

Jay Bordeleau
General Manager and Founder of Cadence SF
(734) 846-5119

Shannon Tucker
General Manager and Beverage Director
Foreign Cinema
(415) 378-2814

Bartenders Test

Score 135

Multiple Choice (6 points)

- B 1) Carbonation _____ the rate of intoxication.
a) Slows down
b) Speeds up
c) Does nothing to
- B 2) What are the six most commonly used spirits?
a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice
b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila
c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel
d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum
- B 3) You can accept an expired ID as long as all other information is correct.
a) True
b) False
- B 4) If someone has had too much to drink, serving them coffee will help sober them up.
a) True
b) False
- D 5) What are the acceptable forms of ID for Alcohol Consumption?
a) State or Government Issued ID Card or Drivers License
b) Passport or Passport ID Card (as long as it lists the person's date of birth)
c) School ID or Birth Certificate
d) A & B
e) A, B & C
- B 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.
a) True
b) False

Vocabulary (9 points)

Match the word to its definition

C "Straight Up"

E Shaker Tin

I "Neat"

A Muddler

B Strainer

E Jigger

G Bar Mat

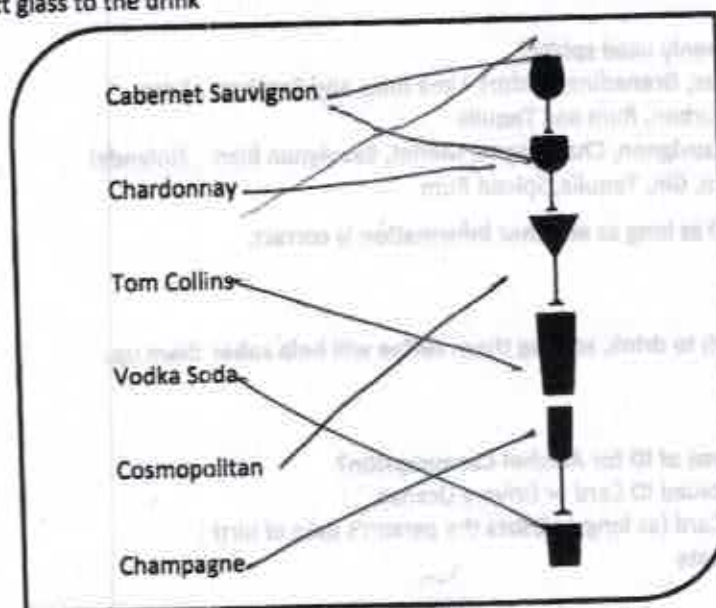
D "Float"

H "Back"

- a.) Used to crush fruits and herbs for craft cocktail making
- b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured
- c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice
- d.) To pour 1/2 oz of a liquor on top
- e.) Used to measure the alcohol and mixer for a drink
- f.) Used to mix cocktails along with a pint glass and ice
- g.) Used on the bar top to gather spills
- h.) Requesting a separate glass of another drink
- i.) Means to serve spirit room temperature in a rocks glass with no ice

Glassware (6 points)

Match the correct glass to the drink



Answer and Question (14 points)

Provide examples of 3 brand name "top shelf" spirits (3 points):

Belvedere / High West / St. George

What are the ingredients in a Manhattan?

Rye Whiskey, Dry Vermouth, Angostura

What are the ingredients in a Cosmopolitan?

Vodka, Cranberry, Lemon, ^{Triple Sec} Simple Syrup

What are the ingredients in a Long Island Iced Tea?

Vodka, Gin, Rum, Tequila, Triple Sec, Splash Coke

What makes a margarita a "Cadillac"?

Grand Marnier Float

What is simple syrup?

Sugar and H₂O, typically 50/50

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

No, Mampies

What should you do if you break a glass in the ice?

Run the ice, clean, fresh ice

When is it OK to have an alcoholic beverage while working?

Never

What does it mean when a customer orders their cocktail "dirty"?

Olive Juice

What are the ingredients in a Margarita?

Tequila, Cointreau, fresh lemon, Simple