

Hex and Hop in Bloomingdale is looking for a professional who wants to grow with us long term as a business.

Title/Description: Creative lead of menu and all kitchen operations

Duties would include: menu creation (seasonal updates), beer flavor development, collaboration/pairings, local ingredient sourcing, pricing/plating, training staff on kitchen procedures, managing food logs and cleaning records, working on the line a few days a week, food prep a few days a week

Flexible hours for prep ~30 hours per week total @ \$17.50/hr plus tip share on line cook days. Opportunities for increased responsibility and compensation as the business grows.

Contact Ethan for more information, [brewing@hexandhop.com](mailto:brewing@hexandhop.com).