



Manager – Circa 1856 (Louisville)

Who we are: Next Century Spirits (NCS), headquartered in Zebulon, North Carolina, is a full-service distilled spirits and marketing company specializing in the development of spirits for its owned brands, private label clients, and bulk supply. NCS-owned brands have earned over 35 gold medals in industry competitions, and in 2023, the company was named North Carolina Distillery of the Year by the New York International Spirits Competition. Circa 1856 is the brand home for Chicken Cock Whiskey — NCS's flagship hospitality venue, located in the NuLu neighborhood of Louisville, Kentucky, and a proud member of the Kentucky Bourbon Trail. The venue brings together the Sipping Room, offering guided whiskey flights through the Chicken Cock Whiskey collection; The Coupe, a prohibition-era speakeasy bar with live music; and a retail gallery of exclusive and rare bottlings

Primary Duty: We are seeking a Manager to own day-to-day operations of Circa 1856 — the Sipping Room, The Coupe speakeasy, and the retail gallery. This role is responsible for the guest experience, staffing, and brand standards of NCS's flagship Louisville venue, and reports to the General Manager of Circa 1856. The GM sets revenue and performance benchmarks for the venue; the Manager is responsible for driving day-to-day performance against them and providing input and insight on what's working and where new opportunities exist.

This is a full-time, on-site position based at 821 East Market Street, Louisville, KY 40206, with a salary range of \$60,000–\$70,000/year, commensurate with experience. Given the venue's evening- and weekend-heavy schedule, this role requires regular evening and weekend availability

Duties & Responsibilities

- Oversee daily operations across the Sipping Room, The Coupe speakeasy, and retail gallery, ensuring consistent service and brand standards
- Manage venue opening/closing procedures, scheduling, and floor coverage across the operating week
- Maintain compliance with Kentucky ABC regulations, health and safety codes, and responsible alcohol service standards
- Recruit, hire, train, and schedule bartenders, tasting room hosts, and retail staff
- Set performance expectations, conduct evaluations, and coach staff on hospitality and product knowledge
- Foster a guest-first culture consistent with the Chicken Cock Whiskey brand
- Manage day-to-day performance against the venue P&L, including labor costs, COGS, and revenue targets set by the GM
- Work with the Bar Lead to manage liquor, bar supply, and retail bottle inventory, including ordering and vendor relationships
- Track and report on sales performance across all sales areas
- Ensure a high standard of hospitality across all guest-facing experiences
- Coordinate private events, group reservations, and other in-house programming
- Respond to guest feedback and resolve service issues
- Represent Circa 1856 and Chicken Cock Whiskey at community and industry events



Driving Revenue - benchmarks and targets are set by the GM; the Manager is responsible for driving day-to-day performance against them and providing insight to help shape future opportunities and targets.

- Venue traffic and visitation
- Average guest spend and retail conversion
- Private event and group booking revenue
- Develop and maintain local relationships with hotels, tourism partners, neighboring businesses, and corporate groups that can drive traffic and bookings
- Partner with the GM on local promotions, programming, and partnerships designed to increase visitation and revenue

This job might be for you if:

- You love bringing people together around great bourbon and great hospitality
- You thrive leading a team on a fast-paced bar and retail floor, not just from behind a desk
- You take ownership of the guest experience from the first pour to last call
- You're comfortable managing against a P&L and making day-to-day business decisions
- You're energized by evenings, weekends, and the buzz of a live venue
- You communicate clearly and can rally a team around service standards and brand story
- You're proud to represent a historic bourbon brand in a city that loves its whiskey
- You want to work in an industry that is a ton of fun . . . with people who are a ton of fun.

Required Skills and Qualifications

- 3+ years of management experience in bars, restaurants, tasting rooms, or a related hospitality setting
- Prior experience in the bourbon, whiskey, or broader spirits industry
- Proven experience managing staff schedules, P&L, and vendor/inventory relationships Kentucky alcohol server/seller certification (or ability to obtain before start date)
- Strong communication and guest-service skills; comfortable representing the brand to press, tour groups, and VIP guests
- Ability to work a flexible schedule including evenings, weekends, and select holidays

Preferred Qualifications

- Working knowledge of bourbon/whiskey production and tasting
- Basic proficiency with POS, scheduling, and inventory management software
- Experience in a multi-concept hospitality venue (bar, retail, and events)