



PERRY BROWN

949.514.4804

perrybrown456@mac.com

WORK EXPERIENCE

Playa Mesa | Bartender | 12/15/21 - 10/13/22
428 E 17th St, Costa Mesa, CA | 657.509.9829

During my time bartending at Playa Mesa, I was primarily working weekend nights in the service well. Coming from a high volume background, it was very familiar to me.

Melrose Umbrella Co. | Bartender | 11/25/19 - 10/20/21
7465 Melrose Ave, Los Angeles, CA | 323.951.0709

I was hired to help through the holiday season as Melrose was chosen by "Miracle on 34th Street", a tradition where bars around the world are featured and highlighted, as the Christmas cocktail pop-up bar in Los Angeles that year. When the highly popular pop-up ended, I was the only new employee to maintain my position as a full-time bartender. Working with this team was everything that I had been looking for in a bar. The owners were by far the most joyful, loving, and caring people I've ever had the privilege to work with. After Covid I moved back home to Newport Beach and parted ways with Melrose Umbrella.

Yours Truly | Bartender | 7/22/19 - 11/12/19
1616 Abbot Kinney Blvd, Venice, CA

Previously Salt Air, David Reiss teamed up with Vartan Abgaryan from 71 Above to open Yours Truly this past summer. Unfortunately Yours Truly closed its doors for good in 2020.

Native Santa Monica | Bartender | 1/25/18 - 3/4/19
620 Santa Monica Blvd, Santa Monica, CA | 310.458.4427

Working with Top Chef Nyeshia Arrington at Native was a great opportunity, until the restaurant unfortunately closed last spring. After leaving, Mark Verge, the owner of 213 Hospitality, hired me on as a private consultant for his beverage programs on the West Side.

The Eveleigh | Bartender | 5/23/12 - 12/18/17
8752 W Sunset Boulevard, Los Angeles, CA | 424.239.1630

For the first 6 months, I was a barista who doubled as a porter, glass polisher, and bar back. I also ran and spearheaded the juice program, overseeing its success, and ultimately got promoted to be in the cocktail program as a bartender.

Greenleaf | Bartender | 6/1/15 - 7/1/16
234 E 17th St, Costa Mesa, CA | 714.206.2737

Responsible for providing full service to the bar as well as preparing all the freshly made juices, smoothies, beer, wine, and cocktails for the entire restaurant. Primarily responsible for all of the prep work.

The Boathouse Collective | Bartender | 9/1/14 - 1/1/15
1640 Pomona Ave, Costa Mesa, CA | 949.646.3176

Gained a larger appreciation for serving the community and discovered my passion for bartending after working as a barista for Ground Work Coffee for more than a year.

REFERENCES

Zach Patterson | 503.750.9439

Owner of *Melrose Umbrella Co.* Zach is one of the two owners of *Melrose Umbrella Co.* First starting *Melrose Umbrella Co.* in 2014, they now own and operate *Umbrella Club at SIXTY Beverly Hills*, *Corner Door*, and *LONO*. *LONO* is everyone's favorite upscale tiki bar located in the heart of Hollywood along the Walk of Fame.

Thomas Eslinger | 515.450.7371

Beverage Director of *Melrose Umbrella Co.* Thomas was a bartender at *Melrose Umbrella Co.* when I started and then went on to be the Beverage Director. He most recently bartends at *Death and Company's* newest location in Downtown LA.

Carlos Huizar | 909.489.9406

Bar Manager of *HiPPO Highland Park*. Carlos and I first began working together at *The Eveleigh* in 2015 and went on to be roommates in the LA area. He is now the Bar Manager of *HiPPO* in Highland Park.

Andrew Hernandez | 657.509.9829

Bar Manager at *Playa Mesa*. Andrew hired me as a bartender at *Playa Mesa* in 2021 and he was very supportive and respectful as Bar Manager. He now runs *Malarky's Irish Pub* in Newport Beach.

Bill Sowers | 714.889.8767

General Manager at *Playa Mesa*. Bill was the most recent General Manager I worked for up until the end of 2022. He was very encouraging and easy to work with.

Dave Kupachinsky

Beverage Director at *The Eveleigh*. Dave gave me my first bartending job in 2012 at *The Eveleigh*. He was the toughest manager I ever had and I learned more from him in the years I worked for *The Eveleigh* than anywhere else. Countless spirit trainings, competitions, and effort made *The Eveleigh* what it is today. I believe that was a direct result of Dave's experience and expertise as well as his extremely well refined palate and incomparable ability to reach outside the lines with his cocktails.

REFERENCES

Jeremy Adler | 818.269.3336

General Manager of *The Eveleigh*. Jeremy taught me most of everything I know in terms of the industry, maintaining equipment, and exceeding customer's standards, as well as being cost effective in running a program. Someone who never settles for less and always brings the best out of his employees. If Jeremy taught me one important lesson it was this and I'll never forget it. Do something the right way, or don't do it at all. I loved his hands on approach to teaching and he has personally worked almost every position a restaurant has to offer. He's the most qualified manager I've been honored to work with, holding himself to the same standard he holds his employees to.

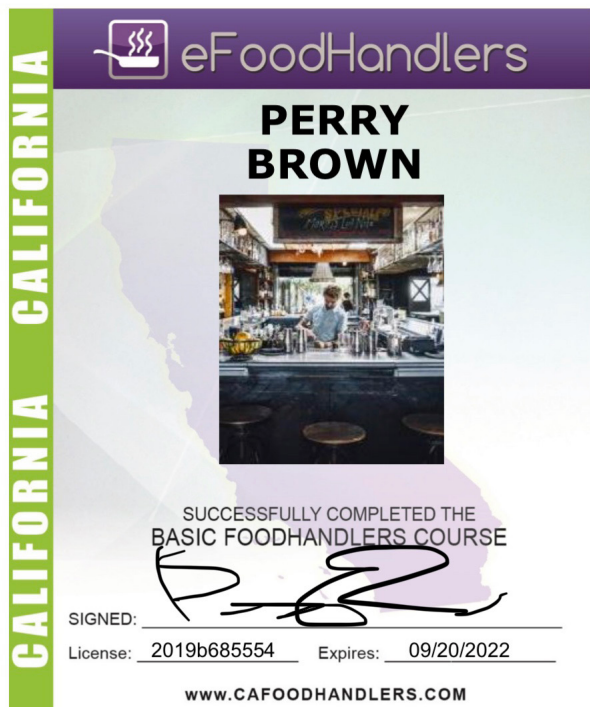
Ryan Barrington | 571.238.9722

Ryan is one of the most reputable bartenders in the Los Angeles area currently running the program at *EP.LP* and has personally introduced me into the bartending community. Ryan has directed menus at reputable bars and restaurants throughout the area. He helped open a few juice bars in the Silverlake area and originally started the juice program at *The Eveleigh*, helping to improve it seasonally with me.

China Morbosa | 213.304.7173

China currently runs the bar program at *The Eveleigh*. She's been a part of the program since its conception 10 years ago and is one of the most talented bartenders I've had the privilege and pleasure of working with.

CERTIFICATIONS



CUSTOMER REVIEWS

2:09

Reviews Gwen Butcher Shop



Chastity P.
0 5 1

★★★★★

2/2/18

Absolutely fantastic! We ate at the bar...full menu. 34oz ribeye, scallop appetizer was to die for. Oysters were amazing, fresh and delicious and the brine was an excellent compliment to the oysters. NY strip steak grilled to perfection. Au jus was a lovely consistency a sweet and savory finish for a steak that is second to none. Wedge potatoes fried in duck fat were nice and crispy and seasoned to perfection. Even my vegetarian son is amazed by the Chestnut pasta dish! There's something for everyone. Our drinks were outstanding and our bartender was incredibly knowledgeable; he was genuine and truly a pleasure to talk with. Cheers to **Perry**! You're awesome! We will be back and often for sure!

Useful 0

Funny 0

Cool 1

Jaime M. voted for this review



Jen N.
Huntington Beach, CA
0 friends
2 reviews

- Share review
- Embed review
- Compliment
- Send message
- Follow Jen N.

★★★★★ 3/5/2016

I love Green Leaf!!! The Happy Hour cocktails and food delicious! The bartender **Perry** definitely made our experience memorable! We can't wait to come back and dine here again!!!

Was this review ...?

- Useful
- Funny
- Cool

2:07

Reviews Native Restaurant



Jessica S.
4 1 0

★★★★★

9/9/18

Where to even begin. This is JUST what Santa Monica needed. A restaurant with a high degree of food integrity, amazing and knowledgeable staff, a diverse and crowd pleasing menu, and an artsy low key vibe. The space is very open with lots of natural light and a beautiful and simple decor. Whether you crave a simple but deliciously put together vegetarian meal or a hearty meat based dish, you're in for a treat at Native.

The chef came out at the end of the meal to say hello. She was down to earth, authentic, and really cared about the food and customer experience. How refreshing!! AND THEIR HAPPY HOUR IS LEGIT. They don't skimp on craftsmanship or ingredients here. You can taste and see their commitment to food in every dish. The bartender, **Perry**, is a wealth of knowledge when it comes to wine and mixed drinks. So welcoming, approachable, and simply, pleasant. *this is not a given when it comes to SM bars...

Food Highlights were the deviled eggs, shishito peppers, and some bacon bite creation. All great!

Finally a place that has both fair prices and fantastic food. The people and ambiance are the cherry on top. Thank you for coming to SM, Native. Please don't ever leave. This town was craving a restaurant like you. :)



Megan S.
Costa Mesa, CA
1 friend
4 reviews

- Share review
- Embed review
- Compliment
- Send message
- Follow Megan S.

★★★★★ 1/26/2016

The best experience with **Perry**! Great food and drinks! Can't wait to come back for Saturday brunch!

Was this review ...?

- Useful
- Funny
- Cool

 Comment from Jonathan R. of Greenleaf Chopshop
Business Owner
2/8/2016 So glad Perry made your experience so memorable! See you Saturday for Brunch? We will have our... [Read more](#)







