

STELLA MILLER

She / Her / Hers



CREATIVE BEVERAGE & SERVICE PROFESSIONAL

MEDIA

Chicago Magazine:

Get Spirited Away With Yugen's Hayao Miyazaki
Cocktails, Nov '19

Eater Chicago:

A 'Honey, I Shrunk the Kids' Pop-Up Bar to
Open in Chicago, Aug '20

20 Fantastic Cocktails to Try in Chicago Now,
Oct '19

12 Pumpkin Spice Foods & Drinks to Try Now in
Chicago, Oct '19

20 Excellent Booze-Free Beverages at Chicago
Restaurants and Bars, Jun '19

Bustle.com

5 Hot Cocktails You'll Want To Sip All Winter
Long, Oct '21

CERTIFICATIONS & ADDITIONAL TRAINING

COURT OF MASTER SOMMELIERS LEVEL 1
BASSET

BARSMARTS

IL FOOD HANDLERS

Welcome Conference Chicago '23 Attendee

GET IN TOUCH

Mobile: 314-898-7813
stella.miller1118@gmail.com
www.stellamakesdrinks.com

EXPERIENCE

ALPANA

- Managed wine-centric cocktail programming including product ordering, cocktail creation, staff education, and service standards. Daily opening and closing duties and service bartending. Acted as closing MOD of restaurant. Provided superior service building a rapport with bar clientele and established a group of approximately fifty weekly regulars.

STELLA MAKES DRINKS

- Sole proprietor of the company. Freelance beverage work including private parties and paired experiences, corporate wine tasting events & cocktail classes, as well as recipe creation for publication. Beverage direction for my pop-up dinner "Meat Your Meat" a production of Buckwild Babes culinary collective.

THE SIXTH

- Creative direction of craft cocktail and ice program often in collaboration with marketing/PR department or upper management. Creation and implementation of innovative house seasoned club soda program with spirit pairings. Curation of spirits list with special focus on highlighting female/queer/poc owned businesses. Hiring, training, and coaching of staff. Responsible for overall service and quality standards of the operation.

SHOYU HOSPITALITY

- General management of two established outlets (Ramen Wasabi & Ramen Takeya) with shift to opening Lincoln Square location (Menya Goku). Full daily opening and closing responsibilities with additional service bartending duties. Hiring, training, coaching, and discipline of staff. Executive decision making in regards to cocktail menu design and day to day operations.

YÜGEN *

- Spearheaded bar development from immersive cocktail and ice programs to innovative coffee and tea curation. Collaborated with chefs to produce libations that dovetail contextually and texturally with the ambitious and delicate flavors both on the prix fixe; and in a la carte lounge space, Kaisho. During pre-Michelin star months, responsible for training of new staff and captaining PPX tables and private events.

BOKA *

- Assisted primary server to maintain timing and upkeep of section by helping to greet tables, take beverage orders, fire courses, set tables for upcoming courses, and prepare coffee and tea service. Responsible for extensive knowledge of menu items and special offerings. Highlights included teamwork and polishing excellent standards of service.

Alinea ****

- Delivered and imaginatively described courses to guests requiring extensive knowledge of menu, allergy information, and cooking techniques. Additional tasks included maintenance of service pieces, info-management of menu descriptions database and (most enjoyably) preparing large format cocktails for kitchen presentation.