

# Caves Weekly Newsletter

## Perspectives From Last Week (All)

- Quieter week this last week, but with games in town this weekend, we may see more of a pop. We have the OSU Women's March Madness basketball game vs Eastern Washington at 5pm on Friday, then baseball on Friday (7pm), Saturday (2pm), and Sunday (1pm) so we may get some great Brunch pops this weekend!

## Goals for Coming Week/Misc. Notes for Staff (All)

- We have had some slow days the last couple of weeks—this is a reminder that we should be focusing on doing weekly cleaning tasks when slow. While it's great to stop and chat for a minute, remember to stay busy and complete the tasks that are required each week.
- **When closing out your food tab (Servers) it should be discounted by a manager or bartender first, then closed out under your own name, not transferred to the bar to be closed out.** If you plan on sitting down after shift to get more food and/or a beverage, then it can be transferred, but any tabs that are just being cashed out should be done so under your own sales and name. If you have questions, ask Goody.



## Focus Points (All)

- **ALL:** This week we are ALL focusing on being ready to roll and set up for success before our doors open/service starts. BOH, make sure your stations are stocked, clean, and organized, and that dishes are mostly caught up so that you are prepared for a busy pop right off the bat. FOH, ensure that tables are set, ambiance is adjusted, music is on, and menus are ready (and you are prepped with aprons on) at least 5 minutes before open. If you find that scheduled "in-times" make this tough, please connect with Patrick, Sarah, or Goody so that we can help make adjustments!

## From the Kitchen (Sarah, Patrick)

- We made a small tweak to our Farm Greens Salad—it will now come with some bright Watermelon Radish (beautiful radishes that look like a watermelon when you slice them with their bright pink interiors) and some gruyere croutons. The dressing and everything else will remain the same.

## From the Bar (Goody)

- **NEW BEERS/WINES:**
  - Once again, here are the new wines this week (86 Fossil and Fawn and the Cotes du Rhone Blanc). Reading the write ups is a requirement and will set you up for success in pronouncing these Italian wines, and selling them to our guests.
    -  Ronchi di Cialla - Friulano
    -  Borgo Paglianetto - "Terravignata"
  - Val-Dieu Triple is back in bottles! These will live in the "New Bottles" cooler.
  - We have another soda flavor! We will run Hibiscus Cardamom and True Cola side by side, maybe working in a third in the summer. True Cola is a bit more herbaceous

and vanilla forward than standard Coke, so be sure to let your guests know and offer to make them a sample if needed.

- We are ramping up some wine education! I will be sending out a separate Sling message with the first topic so that you all can review the information, then we will hold classes and take quizzes/fill out tasting notes together. The wine world is a big and exciting one, so we are pumped to provide you with the tools you need to confidently sell wine!