

Christopher Blake Bovaird

Founder, Misé · Beverage Professional · New Orleans, LA
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PROFESSIONAL SUMMARY

Beverage professional with 17+ years in fine-dining and Michelin-recognized establishments, and founder of Misé, a beverage operations platform for cocktail bars. Combines cocktail program development, cost control and staff leadership with hands-on product design and web development training.

CORE COMPETENCIES

Cocktail Program Development · Cost Control & Inventory Management · Beverage Program Leadership · Process & Systems Design · Product Design & Testing · Fine Dining & High-Volume Service · Staff Training & Leadership · Guest Experience · Vendor Partnerships · Web Development (HTML/CSS/JS)

PROFESSIONAL EXPERIENCE

Founder — Misé

Feb 2026 – Present

Beverage operations platform for cocktail bars · New Orleans, LA

- Designed and launched a full-stack bar operations app: recipe builder with live pour-cost calculation, ingredient database, prep workflows, training and reference tools, and role-based approval for bar teams.
- Directing product design and testing from the operator's side with AI-assisted development; now in beta and being introduced to New Orleans bar programs.

Bartender — Bouligny Tavern · New Orleans, LA

Sep 2026 – Present

Server — Cure · Craft cocktail bar · New Orleans, LA

Sep 2026 – Present

Bartender — Procida · Italian restaurant · New Orleans, LA

Aug 2026 – Present

Bartender — Peychaud's · French Quarter cocktail bar · New Orleans, LA

Jul 2026 – Present

Bartender — Kaya

Sep 2025 – Jun 2026

Orlando, FL · Michelin Green Star

- Built Filipino culinary-rooted cocktail programming with seasonal ingredients.
- Led a mezcal pop-up collaboration with Illegal Mezcal; managed inventory and vendor relationships.

Bartender — June

Jan 2026 – Jun 2026

Orlando, FL · Michelin Recommended

- Delivered polished, guest-forward bar service aligned with a refined dining program.

Bar Manager — The Wildflower

Nov 2024 – Nov 2025

Orlando, FL

- Built bar operations including inventory systems and vendor relationships; curated a rotating seasonal cocktail menu.
- Designed and launched the venue's official website.

Lead Bartender — Moderne

Jan 2023 – Oct 2024

Orlando, FL

- Launched 27 Asian-inspired cocktails aligned with the restaurant concept; mentored staff and partnered with local purveyors.

Bartender — Kabooki Sushi

May 2022 – Nov 2024

Orlando, FL · Michelin-Recognized

- Created seasonal cocktails complementing the tasting menu in a fine-dining setting.

Bartender — The Osprey

Jun 2020 – Jul 2022

Orlando, FL · James Beard-Nominated

- Collaborated with chefs on cocktail pairings; maintained high service standards during peak hours.

Lead Bartender — Broken Cage / The Stubborn Mule

Nov 2017 – Jun 2020

Orlando, FL

- Directed bar operations, introduced rotating cocktail menus and trained staff for consistency and guest satisfaction.

Bar Manager — Mabella's Italian Steakhouse / The Loft

Aug 2012 – Nov 2016

Columbus, GA

- Managed bar operations and seasonal beverage programs; oversaw staffing, P&L and inventory controls in a high-volume environment.

EDUCATION, CERTIFICATIONS & AFFILIATIONS

- Full Stack Web Development Certificate — University of Central Florida
- ServSafe Alcohol Certification
- Member, United States Bartenders' Guild (USBG)