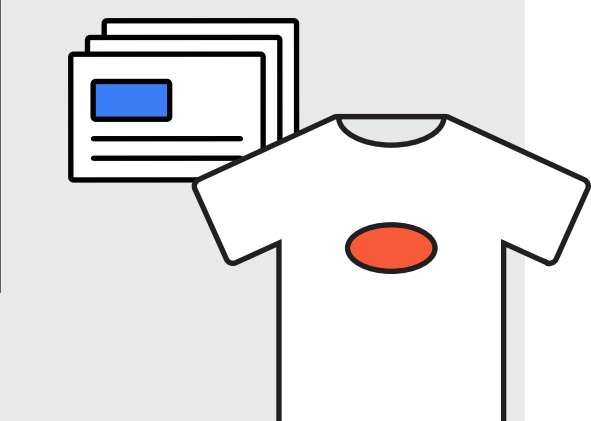
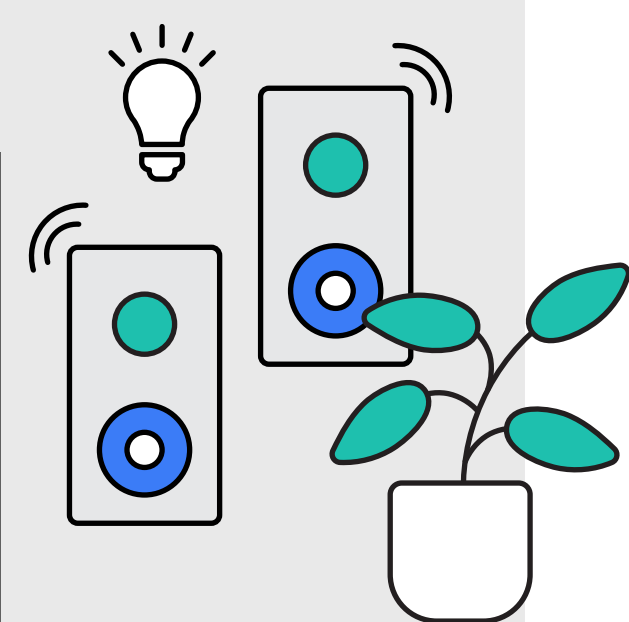
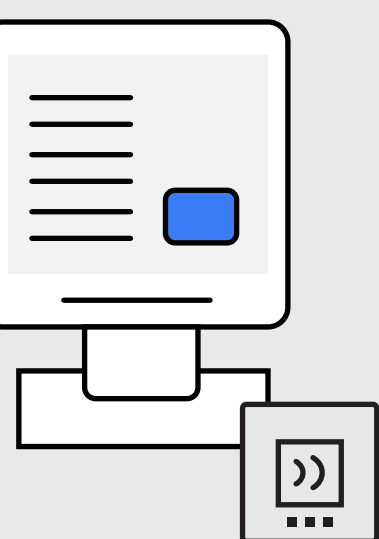
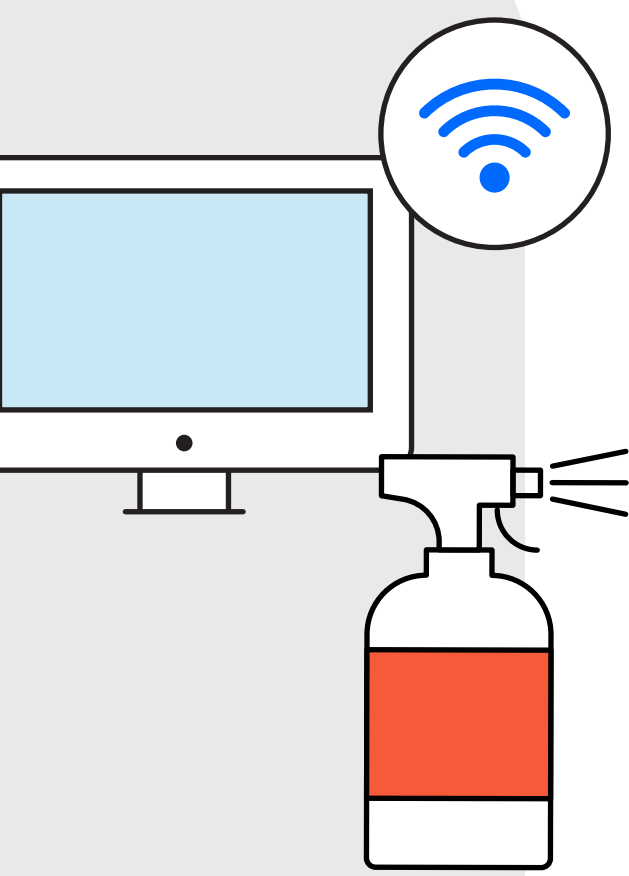
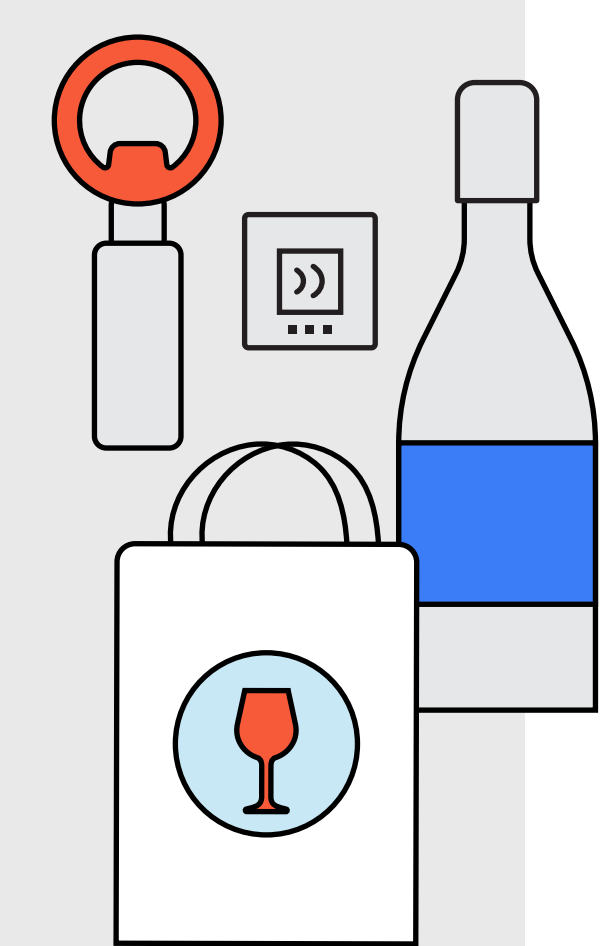


Everything You Need To Run a

Bar

From inventory essentials to point-of-sale solutions, here are all of the items you'll need to run a bar.

This checklist is for educational purposes and does not constitute legal, financial or tax advice. For specific advice applicable to your business, please contact a professional.



- Office**
 - WiFi
 - Computer/tablet
 - Basics (pens/paper/staplers/clips)
 - Business checking and savings account
 - Trash cans and bags
 - Cleaning supplies (broom, mop, disinfectant)
- CONSIDER:**
 - Break room
 - Filing cabinet
 - Safe

- Bar operations**
 - Drinks inventory (alcohol, mixers, non-alcoholic beverages)
 - Refrigeration/coolers
 - Glassware
 - Mixing tools (shakers, spoons, juicers, strainers, stirrers, peeler)
 - Dishwashing station
 - Bottle/wine openers
- CONSIDER:**
 - Cutting boards
 - Coasters/napkins
 - Bar mats/service mats
 - Ice bins/buckets/trays
 - Blenders
 - Food/snacks
 - Towels
 - Takeout supplies (disposable cups, bags, drink holders)

- POS**
 - POS hardware
- CONSIDER:**
 - Retail station (to-go goods, merchandise)
 - QR code printouts

- Ambiance**
 - Lighting
 - Signage
- CONSIDER:**
 - Seating
 - Rugs
 - Plants
 - Stereo system

- Marketing materials**
 - CONSIDER:**
 - Business cards
 - Stickers, pens and small giveaways
 - Branded merch, including shirts, tote bags and hats