

# Bar Equipment Checklist

By Jake R Brady

- Equipment
  - POS System
  - Bar stools
  - TV System
  - Music System
  - Ice bin
  - Ice Scoop (never leave scoop in the bin)
  - Liquor well
  - Blenders
  - Frozen drink machine
  - Soda gun
  - Cocktail shakers and strainers
  - Speed bottles
  - Pour tops
  - Garnish bins
  - Glass racks
  - Corkscrews
  - Bottle opener
  - Paring knives
  - Cutting boards
  - Glass mats
  - Ice buckets- marked for 'Ice Only'
  - Washing racks
  - Hand sink
  - Soap/ sanitizer dispenser
  - Paper towel dispenser
  - Sanitizer buckets
  - Cleaning rags
  - Rubber floor mats
- Coolers & Refrigeration
  - Reach in cooler

- Wine Cooler
- Keg storage
- Beer taps
- Glycol system
- Glasses
  - Wine glasses
  - Jiggers
  - Shot glasses
  - Pilsner glasses
  - Pint glasses
  - Champagne glasses
  - Martini glasses
  - Brandy snifters
  - Highball glasses
- Basic Liquors
  - Vodka
  - Gin
  - Tequila
  - Whiskey
  - Scotch
  - Bourbon
  - Rum