



The Louie Bar



Eat • Drink • Be Happy

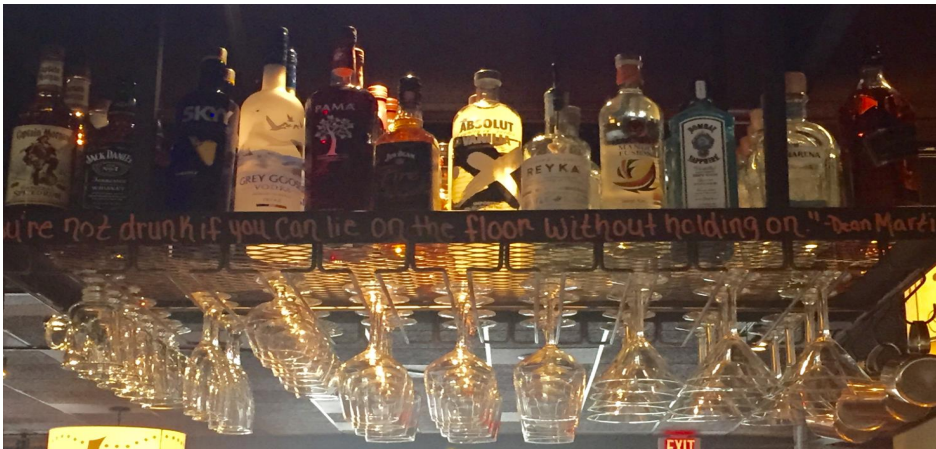




Trellis



- Liquor fully stocked with mix matched top shelf and Bar Louie signature items
- Bottles 2 deep, closely spaced with no holes or wide gaps



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Bottom Shelves



- Liquor fully stocked with mix matched top shelf and Bar Louie signature items
- Bottles closely spaced with no holes or wide gaps

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Bottom Shelves

- Red wine behind service bar and on the opposite side at the top of the bar
- In order listed on menu
- Open bottles of wine with wine stoppers, dated with a sharpie and pumped at the end of each night



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Liquor Steps

- Fully Stocked with mix matched top shelf and Bar Louie signature items
- Bottles closely spaced with no holes or wide gaps
- All bottles spouted and to the left



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Service Well



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Service Well

Server Side
➔



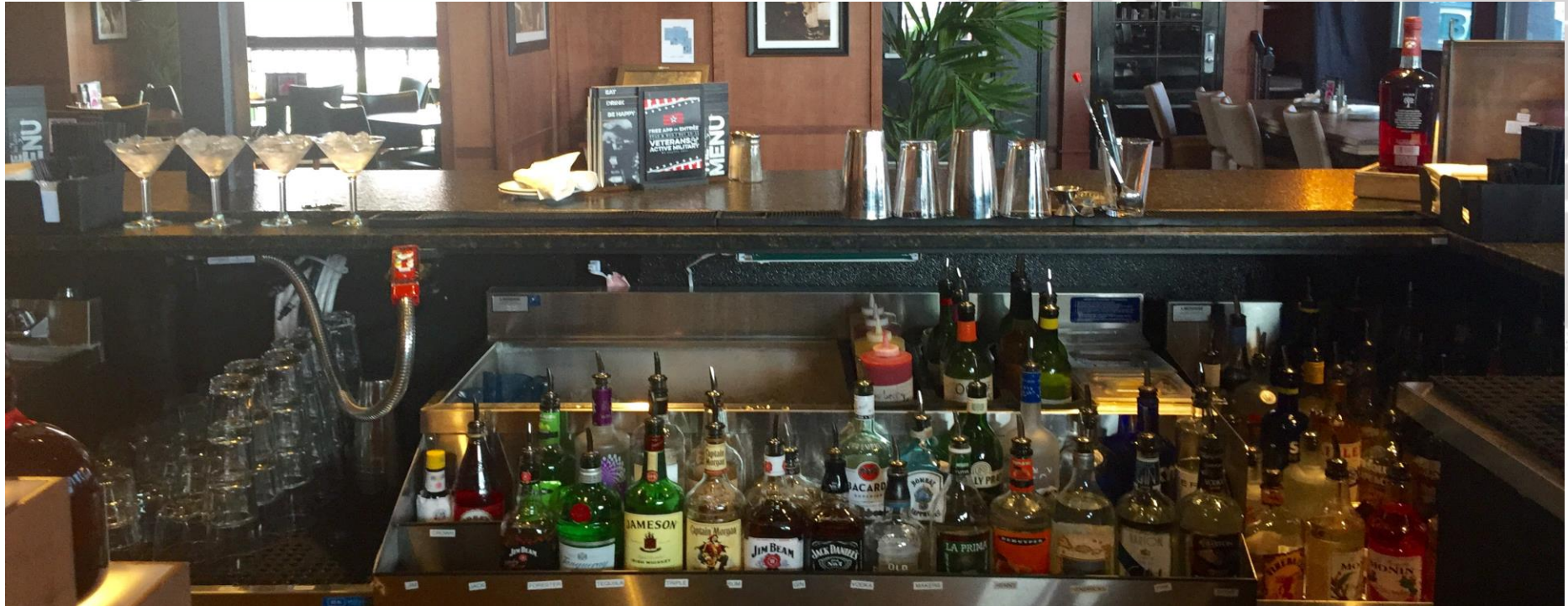
Bar Side
←

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Wells



- **Supplies: 4 Chilled martini glasses, bev caddies on each side, bar mats, shaking tins (logos ONLY if we carry the item), 16 oz. mixing glasses, jiggers (for purees), strainers, stir spoons and muddlers**

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Wells



➤ Fruit Trays:

- Blue Cheese Stuffed Olives, Olives (pimento stuffed), Grapes, Raspberries, 2x Cucumber Slices
- 2x Pineapple Wedges (6 p/wheel), Blackberries, Strawberries, Lime Wheels, Cherries

- **Mint Sprigs:**
At each well next to fruit trays in rocks glass with damp bev nap at bottom to maintain moisture



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Wells

- All purees, juices and fruit labeled with product name and kill date
- Shelf life chart should be utilized in bar book



Purees:

Strawberry, Mango, Cherry and Peach

Juices:

Lemon (yellow), Lime (green), Olive (white - juice from jars and Dirty Martini Mix as back up), Sour Mix (blue), Orange (orange), Pineapple (purple), Cranberry (red) and Mint Leaves (w/damp bev nap at bottom to maintain moisture)

Fruit:

Lemon Wedges, Lime Wedges and Orange Slices.

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Wells

- Rails and wells should follow schematics set by Blake and found in Bar Manual and on Backstage
- Liquor should be fully stocked and with all bottles spouted (to the left) at ALL times
- Utilize any extra space as necessary
- Sequence, sequence, sequence
- No labels – take pictures if necessary and store in bar book along with schematics



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Wells



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Coolers



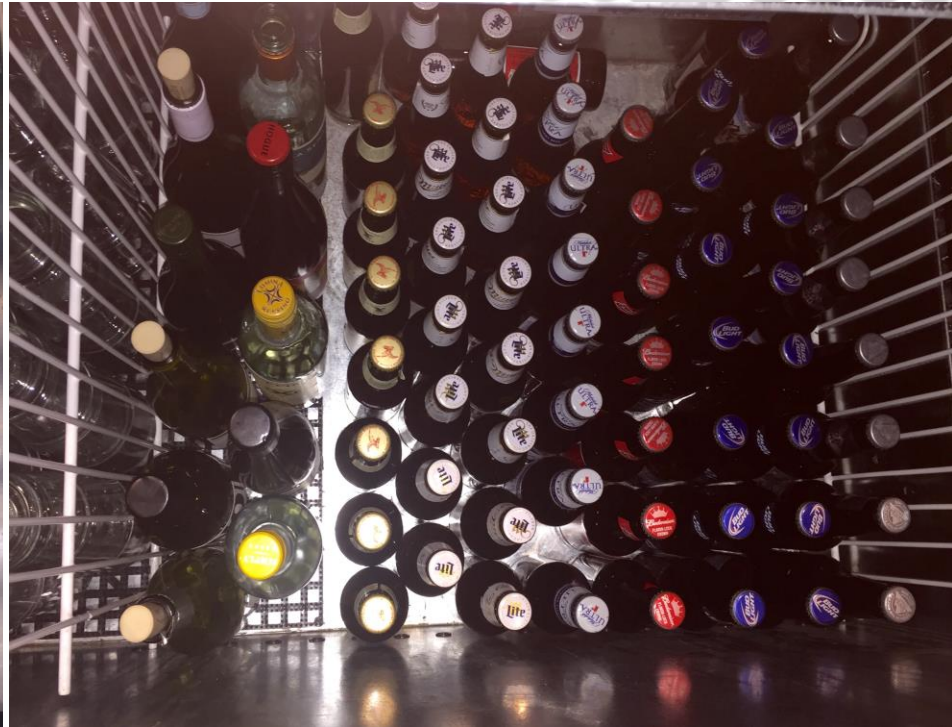
- Lights turned off on glass front coolers
- White wine stocked in order listed on menu
- Open bottles with wine stopper, dated with a sharpie and pumped at the end of each night
- Back up fruit and back up juices all in one, designated location, covered and properly labeled with product name and kill date
- Bar mixers and NA bev
- Bottled beer

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Coolers



- Clean, neat, organized and fully stocked for success
- Chilled liquor (no Patron, Fireball, RumChata etc.), bar mixers, NA bev, white wine if necessary and bottled beer

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Glassware

- Sangria pitchers (sparkling clean) beneath taps



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Glassware



- Glassware sparkling clean
- Martini glasses on end caps
- Copper mugs hanging from S hooks

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Glassware



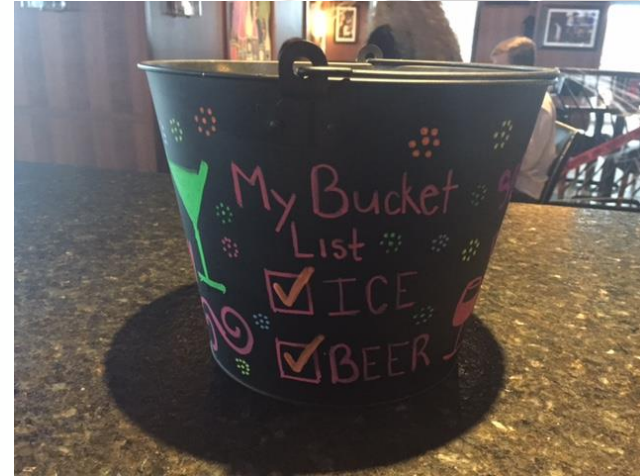
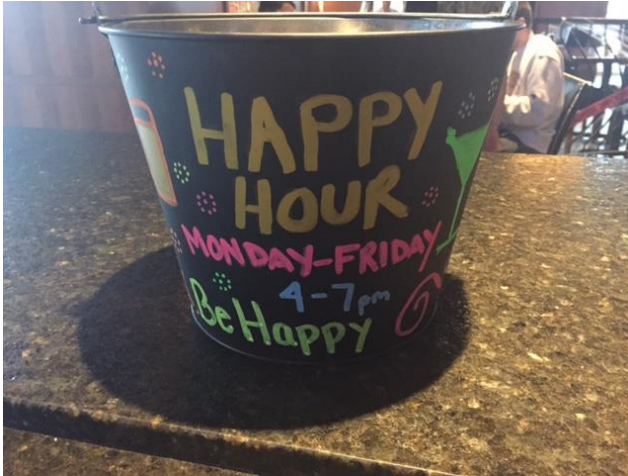
- **Make additional space for 14 oz. glasses if you are continuously running out during Happy Hour**

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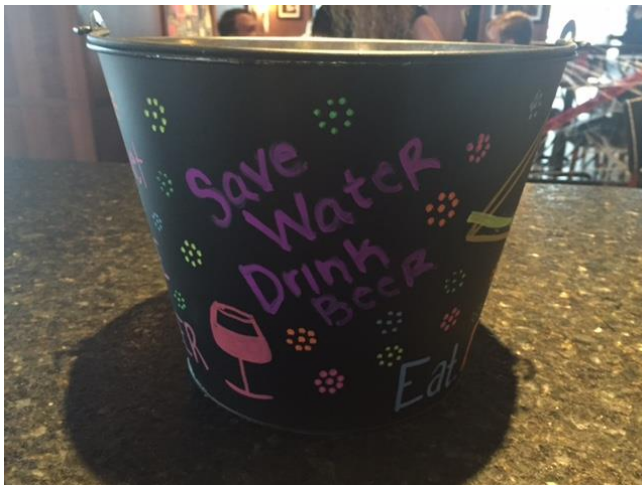




Tip Buckets



- **Solid silver or chalk board painted beer buckets – NO LOGOS**



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Bar Top Set Up



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Bar Top Set Up



- App plates with silverware, menus and S&P shakers all in a straight line, angled towards the directions the guest walks up to the bar from the front door, with the candle slightly in front
- Bar top wiped and re-set COMPLETELY between each set of guests
- Menus clean, with the correct LA insert properly strung, facing out in BOTH directions
- Table topper inserts follow Playbook precisely
- S&P shakers clean and full
- Candles out at 3:45 and re-lit when burnt out

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Bar Top Set Up

- 4 chilled martini glasses at each well – open to close
- Chilled martini glasses to be used for each new martini poured, with ice dumped into fresh replacement martini glass
- Chilled martini glasses should be replaced as used and re-iced when melted down

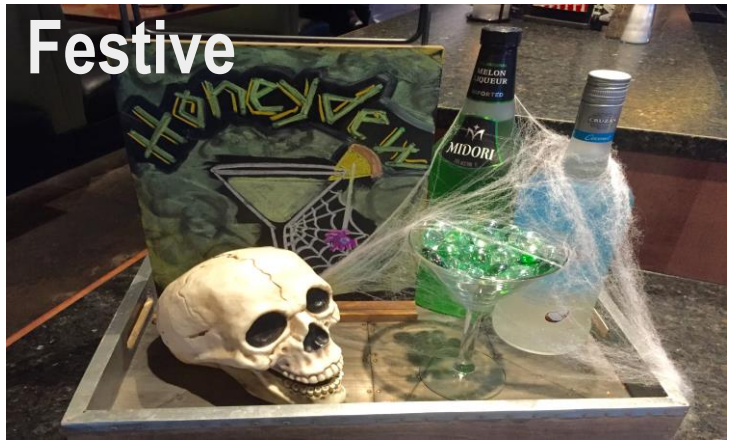


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Fresh Fruit and Drink Display



Festive



Bold



Creative



Fresh



Enticing

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