

Bartender Checklist

Week Starting _____

	MON	TUE	WED	THU	FRI	SAT	SUN
Opening Procedures:							
Unlock beer & wine coolers & taps							
Place floor mats behind bar							
Place liners in trash cans and position appropriately							
Stock & ice down bottle beer & wine							
Cut lemon wheels, wedges and twists, lime wedges, orange wheels and celery							
Make garnish skewers							
Make sweet & sour, juices, bloody mary mix, pina mix and other mixers							
Setup margarita rim salter at each service well							
Assemble, fill & start frozen drink machine							
Stock straws, cocktail napkins, stir-straws, coasters, skewers, etc. at each service well							
Stock rocks glasses, highballs, pilsners, wine glasses, snifters, coffee mugs							
Setup blenders & mixers at each service well							
Stock bar utensils & supplies (strainer, shaker, jigger, ice scoop, ice cream scoop, wine opener, bottle opener, stirrer, bar mats, pour spouts, etc.)							
Ice down and stock garnish caddy with cocktail onions, olives, cut lemons, limes and oranges, twists, and cherries at each service well							
Fill ice bins at each service well							