The Mocktail Bar Checklist

Zero proof, all party. Check it off like a legend.

Tools

- ☐ Shaker
- ☐ Jigger
- ☐ Bar spoon
- ☐ Muddler
- ☐ Fine strainer
- ☐ Citrus press
- ☐ Peeler or channel knife
- ☐ Cutting board and knife
- ☐ Ice bucket and scoop
- ☐ Pitchers (1 per signature drink)
- ☐ Napkins, straws, citrus trash bowl

Bubbly and Bottles

- ☐ Sparkling water
- ☐ Club soda
- ☐ Tonic
- ☐ Ginger beer
- ☐ Ginger ale
- ☐ 1-2 NA spirits (optional)
- ☐ Cold brew
- ☐ Iced tea

Syrups

- ☐ Simple syrup
- ☐ Honey syrup
- ☐ Grenadine
- ☐ 1-2 seasonal syrups
- ☐ Squeeze bottles

Juices

- ☐ Lemon
- ☐ Lime
- ☐ Orange
- ☐ Grapefruit
- ☐ Cranberry or pomegranate

Garnishes

- ☐ Citrus wheels and twists
- ☐ Mint, rosemary, thyme
- ☐ Berries
- ☐ Cucumber
- ☐ Cinnamon sticks
- ☐ Sugar, salt or Tajín for rims

Ice

- ☐ Big cubes
- ☐ Crushed ice
- ☐ Backup bags in a cooler

Glassware

- ☐ Highball
- ☐ Rocks
- ☐ Coupe
- ☐ Shatterproof cups (kids/outdoors)
- ☐ Glass charms or tape

Signature Pitchers

- ☐ Drink 1: _____
- ☐ Drink 2: _____
- ☐ Drink 3: _____
- ☐ Bubbles added per glass

Cards and Allergens

- ☐ Recipe card per drink
- ☐ "Contains:" line on every card
- ☐ Nuts flagged (orgeat, nut syrups, nut milk)
- ☐ Dairy flagged (cream, milk, foams)
- ☐ Coconut, egg, gluten, caffeine flagged
- ☐ Nut items on a separate tray and spoon
- ☐ Store-bought labels checked