

Bar & Beverage Menu Pricing

Hospitality & Travel

Document type: Financial model / analysis · Generated 29 Aug 2026

This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Price drinks for strong bar margins — pour-cost targets and pricing by category with sample prices, pour-control measures, and menu tips for signature and high-margin drinks. Fill in the details below.

Purpose of this tool & output

Price drinks for strong bar margins

How the output is used

Use it to price drinks for strong bar margins after pour cost, taxes and wastage.

Who should vet it

An F&B/bar consultant, to confirm the pour cost and pricing.

Important cautions

AI-generated plan; follow your state excise pricing and licensing rules.

Companion documents

- Menu Engineering Analyzer
- Recipe Standardisation & Costing
- Kitchen & Food Safety SOP
- Restaurant Setup Guide
- Restaurant Service SOP
- Food Waste & Cost Control Plan

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.