Corner Bar Measure & Stock Sheet

Build a setup that hosts way bigger than its footprint.

Turn an awkward corner into a stunning home bar. Use this guide to plan your exact shelf heights, tile counts, and essential spirits.



Key Measurements

12 in
Square mirror tile standard dimension

0.5 in
Minimum breathing room between coupe bases

2 in
Added height from stainless speed pourers

3 in
Wood screw length for wall framing

24 hours
Cure time for neutral-cure silicone

10%
Recommended overage for mirror tile quantities

Protect the Mirror Backing

Use mirror mastic instead of standard construction adhesive to prevent the delicate silver backing from turning black or spotting over time.

Corner Bar Setup Strategies

1. **14-in bottle clearance** Use this standard gap for pour spouts, adjusting based on your tallest artisan bottles.
2. **Bleachers for bottles** Slide a stepped oak riser into the deep back point to keep every label visible.
3. **Turntable for spirits** Distribute your heaviest base liquors evenly on a round wooden tray for smooth spinning.
4. **Stemware rack below** Mount slim brass channels underneath to capture dead air and safely hold delicate coupes.
5. **Backstock behind cart** Angle your trolley 45 degrees to create a hidden floor triangle for backup supplies.

Mirror Tile Quantities

Find your row: **Ceiling and wall size**

Ceiling and wall size	Your pick	Why
8 ft by 24 in	32 tiles (4 overage)	Covers standard lower ceilings
9 ft by 24 in	36 tiles (4 overage)	Fills average room heights
10 ft by 24 in	40 tiles (4 overage)	Reaches tall living room ceilings
8 ft by 36 in	48 tiles (5 overage)	Widens the standard display
9 ft by 36 in	54 tiles (6 overage)	Balances wider, taller walls
10 ft by 36 in	60 tiles (6 overage)	Maximizes large architectural corners

Site Checks & Preparation

- ○ Mark exact framing locations on adjoining walls with a magnetic stud finder.
- ○ Verify your wall surface is perfectly flat for double-sided glazing tape.
- ○ Check manufacturer packaging on floating shelf brackets for proper load capacity ratings.
- ○ Ensure your small oval brass cart fits the corner smoothly.
- ○ Group your tallest decorative artisan bottles to reserve the top exposed shelf.

12-Bottle Starter Inventory

- ☐ Two base spirits like gin and bourbon
- ☐ Sweet and dry vermouth
- ☐ Aromatic bitters for depth and flavor
- ☐ One versatile liqueur for mixed drinks
- ☐ Stainless steel speed pourers
- ☐ Ammonia-free glass cleaner and microfiber cloth
- ☐ Insulated ice bucket for hidden floor backstock

Bar Planning Notes

Cheers to mixing your favorite classic cocktails in a beautifully organized new space!