

Small Dry Bar Setup Sheet

Space your shelves and stock a versatile well for effortless hosting.

Turn your small alcove into a fully functioning dry bar. Use these exact measurements to organize your glassware and confidently stock a compact well.

● Key Measurements

14 in

Vertical floating shelf clearance

11-13 in

Standard liquor bottle height

48 in

Example counter width for trays

20%

Filtered water for batch dilution

10 mins

Ice tempering time before cutting

5.5 oz

Coupe capacity for shaken drinks

Batch Old Fashioneds

Pre-batch spirit-forward classics in clear swing-top bottles. Add filtered water to mimic stirring dilution, keeping you out of the kitchen and mingling with guests.



● Choosing Shelf Depth

Find your row: **Planned bottle rows**

Planned bottle rows	Your pick	Why
Single row	6 inches	Fits tight hallway bars
Staggered double	8 inches	Standard dining alcoves
Full double row	10 inches	Deep recessed niches

● Space Checks

- Verify lower shelf height allows glasses hung by stem underneath.
- Check clearance for a hardwired sconce or picture light.
- Ensure chest freezer fits a small hard cooler for ice.
- Check shelf manufacturer weight ratings for heavy liquor bottles.

● 5-Bottle Well & Gear

- ☐ Bourbon, London Dry Gin, and Vodka
- ☐ Blanco Tequila and White Rum
- ☐ Vermouths, bitters, and simple syrups
- ☐ Double-wall ice bucket to protect marble
- ☐ Heavy glass beaker, shaker tin, strainer, jigger
- ☐ Lipped brass tray for pre-cut citrus garnishes
- ☐ Textured linen runner and microfiber cloth

● Bar Notes

Here is to perfectly balanced drinks and spending more time with your guests!