Under-Bar Measurement Sheet

Map out your exact hidden dimensions for a highly efficient layout.

Design a highly efficient small restaurant bar with tested industry clearances. Plan everything from guest seating to bartender walkways for a perfect operational flow.



Key Bar Clearances

12 in
Knee overhang for seated comfort

8 in
Hidden POS drop shelf height

18 in
Recessed speed rail drop height

36 in
Minimum bartender walkway aisle clearance

Raised profile
Spill-containment lip on working side

Flush grate
Concealed drip tray in surface

Acoustic Dampening

Staple thick acoustic foam panels to the concealed underside of the bar top to absorb harsh shaker clatter and soften the ambient dining room noise level.

Clearances For Your Equipment

Find your row: **Your specific inventory**

Your specific inventory	Your pick	Why
Standard 1-liter bottles	5-inch rail depth	Fits standard commercial bottle footprints
10-inch POS screens	14-inch shelf depth	Conceals terminal completely from guests
30-inch bar stools	42-inch high counter	Ensures perfect ergonomic alignment naturally

Under-Bar Integration Checklist

- [ ] Space heavy-duty brass purse hooks every 24 inches.
- [ ] Cut a 6-inch circular drop chute into the prep deck.
- [ ] Mount quad GFCI outlets horizontally every four feet.
- [ ] Position polished brass foot rail 7 to 9 inches high.
- [ ] Install waterproof 2700K LED strip lights beneath the lip.
- [ ] Center foam-insulated ice bin below the primary mixing station.

Site & Equipment Checks

- ○ Measure your tallest custom liquor bottles before finalizing the recessed rail depth.
- ○ Verify actual POS terminal dimensions before building the hidden drop shelf.
- ○ Confirm under-bar plumbing rough-in locations are tight against the back wall.
- ○ Check that the concrete floor is pitched toward the central drain.
- ○ Verify local ADA counter requirements before finalizing your layout heights.

Layout Notes

Enjoy crafting a beautifully efficient bar space that delights both guests and bartenders!