Open a kava bar without guessing your way through it

A four-page decision kit for the work that should happen before the kava bar gets busy. Use it beside the full BestKavaBar guide; replace every planning assumption with current local requirements, written quotes, and qualified advice.

Step	Decision you must be able to defend	Proof to keep
1	Who is the first customer, and why do they return?	One-sentence promise
2	Does observed behavior support the visit occasion?	Visits, interviews, small test
3	Can this exact concept follow a documented approval path?	Operation summary + written log
4	Do base, slow, and delay cases protect cash?	Linked model + kill points
5	Does this site make the model easier—not heroic?	Scored site + reviewed terms
6	Can a focused menu be supplied and served consistently?	Specs, yields, backups
7	Can the kava bar handle rushes and predictable failures?	Flow map + outage procedures
8	Can trained people run the bar without the founder?	Scorecards + observed practice
9	Does launch activity create a reason to visit twice?	Accurate discovery + return offer
10	Has a small opening proven the basic system works?	Shift debriefs + scorecard

RULE OF THUMB

New information is allowed to send you backward. That is the plan working.

BEFORE YOU COMMIT TO A SPACE

Pre-lease checklist

A checked box means you can point to the evidence—not that you feel good about the answer.

- [ ] The primary customer and repeat occasion fit in one sentence.
- [ ] Direct and indirect alternatives were observed at the hours that matter.
- [ ] A small, appropriate demand test produced behavior—not compliments.
- [ ] The complete operation summary was reviewed with relevant authorities and qualified professionals.
- [ ] Base, slow, and delayed cases are linked to cash and owner runway.
- [ ] Major startup assumptions have written support.
- [ ] Candidate sites were visited at intended operating hours.
- [ ] Site systems and buildout needs received appropriate professional review.
- [ ] The lease contains the protections and responsibilities advised for this deal.
- [ ] Funding covers buildout, opening, contingency, and a realistic runway.
- [ ] Kill points were written before the commitment became emotional.

Write the kill points now

Maximum total project cost	$ ____________________
Maximum full monthly space cost	$ ____________________
Minimum cash reserve at opening	$ ____________________
Latest acceptable opening date	______________________
Maximum guarantee or debt exposure	$ ____________________
Conditions that trigger a smaller plan or no deal	______________________

COMPARE THE WHOLE RISK

Three-site scorecard

Score each factor from 1 (unsupported or high risk) to 5 (well-supported and workable). A high total does not override a fatal approval, cash, or lease problem.

Site factor	Site A	Site B	Site C
Customer access at real operating hours	__/5	__/5	__/5
Neighborhood fit and neighbor sensitivity	__/5	__/5	__/5
Prior use, utilities, and repair exposure	__/5	__/5	__/5
Buildout scope and comparable bids	__/5	__/5	__/5
Full occupancy cost in the slow case	__/5	__/5	__/5
Approval-to-opening timing	__/5	__/5	__/5
Guarantee, assignment, default, and exit risk	__/5	__/5	__/5
Total / 35	____	____	____

Evidence and notes

Site A	
Site B	
Site C	

THE DECISION Best-supported site: ____________________ / Walk away for now: ■

Opening-readiness checklist

The goal is repeatable basics, not an impressive rehearsal. If a box is still open, give it an owner and a date—or reduce the launch.

- ☐ Required approvals and final operating conditions are documented.
- ☐ Insurance reflects the complete operation.
- ☐ Core suppliers and backups are approved.
- ☐ Menu recipes, costs, descriptions, and procedures are documented.
- ☐ Equipment is installed, tested, cleanable, and serviceable.
- ☐ POS, internet, payments, reporting, and outage procedures are tested.
- ☐ Hiring and paid training cover the opening schedule.
- ☐ Staff can explain products without medical claims or guesswork.
- ☐ Opening, closing, cleaning, incident, and failure procedures were rehearsed.
- ☐ Website, maps, directory information, phone, and hours agree.
- ☐ Soft-opening issues have owners and due dates.
- ☐ The weekly cash and operating scorecard is ready.
- ☐ The launch can be reduced or delayed without pretending everything is fine.

Soft-opening debrief

What broke or confused guests?	____________________
What slowed the team?	____________________
What will change next shift?	____________________
Owner / due date	____________________