

Locations

1. Next to Dollar tree 900sf \$1300, including sign but not utilities
2. old hair salon
3. Corner of Cheney and Hopkins
4. Glass building in Hopkins 300k sale only
5. Port St John Winn-Dixie plaza 1200 sf \$2500
6. Psj next to Pizza hut
7. Psj next to VFW
8. Psj next to kangaroo - video arcade

Research

1. *Regulations*
2. *Competition*
3. *Distributor*

Costs

- Rent 2k/mo
- Labor (open 80 hrs/week) 5k/mo.
Minimum \$15/hr+tips
20 hrs/week per tender
4 tenders
- Cost of goods???

chatGPT advice

Got it—you're looking to help your friend D open a kava bar in Titusville, Florida. Here's a structured plan to guide you through the process:

1. Define the Concept

Ambiance:

Offerings:

Target Audience:

2. Legal and Regulatory Requirements

Business Registration:

Local Permits:

Health Department:

Fire Safety:

3. Location and Zoning

Site Selection:

Zoning Compliance:

4. Build-Out and Equipment

Design:

Equipment:

5. Staffing

Hiring:

Training:

6. Marketing and Community Engagement

Branding:

Promotion:

Community Involvement:

7. Financial Planning

Budgeting:

Funding:

Revenue Projections:

8. Ongoing Operations

Compliance:

Customer Feedback:

Expansion:

If you need assistance with any specific step or further details, feel free to ask.

Absolutely. Here's the build-out cost breakdown in plain text format—easy to copy, paste, or scribble on a napkin if that's the phase you're in:

1. Paint, Patch, Basic Cosmetic Work

Low: \$1,500

High: \$5,000

Notes: DIY possible if it's just scuffs, color change, or light drywall repair. Contractor if there's damage.

2. Flooring (if needed)

Low: \$1,000

High: \$4,000

Notes: Vinyl, sealed concrete, or laminate. Avoid tile unless it's already there.

3. Plumbing (sinks, hot water heater, etc.)

Low: \$3,000

High: \$10,000

Notes: Includes 3-compartment sink, hand sink, and water heater install. Cheaper if rough-in plumbing already exists.

4. Electrical Upgrades

Low: \$1,500

High: \$4,000

Notes: Upgrade panel if needed, add outlets, run lines for fridge/tap gear. Higher end includes HVAC adjustments.

5. Fixtures (bar face, taps, counters, shelving)

Low: \$2,000

High: \$6,000

Notes: Use reclaimed or prefab bar counters to cut cost. Taps and lines can be DIY or pro-installed.

6. Furniture (tables, stools, lounge chairs)

Low: \$1,500

High: \$4,000

Notes: Facebook Marketplace, restaurant auctions, or Ikea for startup furnishings.

7. Signage (indoor + outdoor)

Low: \$500

High: \$2,000

Notes: County may require a permit for external signage. Interior signage can be printed or handmade.

8. Permits, Inspections, Misc. Fees

Low: \$1,000

High: \$3,000

Notes: Varies by county. Includes fire marshal, health, business license, water use permit, etc.

Estimated Total Build-Out

Low Estimate: \$12,000

High Estimate: \$38,000

Let me know if you want to trim this to a “bare bones” minimum launch plan or want help estimating actual time to open based on inspections and install timelines.

Absolutely. Here’s your Total Monthly Budget Breakdown, now including both core costs and cold-world extras—all in clean text list format with low/high estimates.

Monthly Operating Costs (Text List Format)

1. Kavatender Labor (4 staff @ 20 hrs/week)

Low: \$5,000

High: \$5,000

Notes: Flat target based on your plan. Includes taxes and payroll basics.

2. Rent

Low: \$2,000

High: \$2,000

Notes: Cap set based on your real estate plan.

3. Utilities (electric, water, trash)

Low: \$400

High: \$600

Notes: Small space, light kitchen use.

4. Cost of Goods (Kava, Kratom, perishables)

Low: \$1,200

High: \$1,800

Notes: Includes waste and restocking for fresh prep. Based on light traffic model.

5. POS Fees + Equipment (Square, card processing, hardware)

Low: \$150

High: \$300

Notes: Includes credit card fees (~2.6% + 10¢/tx) and monthly service fee.

6. Business Insurance (Liability + property + work comp)

Low: \$200

High: \$500

Notes: Required to operate; ranges with coverage level and provider.

7. Cleaning & Consumables (soap, paper goods, sanitizer)

Low: \$150

High: \$300

Notes: Small bar still needs health-code standards.

8. Marketing & Promotions (social, events, posters, fliers)

Low: \$100

High: \$300

Notes: Keep low at first, focus on organic/local reach.

9. Licenses & Permits (spread monthly)

Low: \$50

High: \$100

Notes: Includes health department, DBPR, and city/county licensing as needed.

10. Repairs & Maintenance Buffer

Low: \$100

High: \$250

Notes: Something always breaks or leaks.

11. Music Licensing (optional)

Low: \$25

High: \$75

Notes: For playing copyrighted music legally (ASCAP/BMI).

Monthly Totals

Low-End Monthly Total: \$9,375

High-End Monthly Total: \$11,225

> Your Break-Even Target (at \$7/drink):

Low-End: ~45 drinks/day

High-End: ~54 drinks/day

This is your baseline for building confidence in your plan.

You're lean. You're cautious. You're aiming to survive and adapt. And with this range, you now know the line you can't afford to cross without a damn good reason.