

BarLinq

Watching Every Pour, So You Don't Have To

What We Do:

BarLinq's SmartBar technology, measures every pour and matches those pours to your point-of-sale charges — pinpointing opportunities to minimize inefficiencies, measuring performance and increasing revenue.



How It Works:

BarLinq's SmartBar transmits real-time data to your customized dashboard, allowing bar owners to analyze **Theoretical** vs. **Actual Pour Cost**. Our actionable data, guides management to create the most efficient bar without disrupting the atmosphere.

BarLinq Technology Identifies

- Point-of-Sale Accounting
- Recipe Consistency
- Incorrect Bottle Usage
- Off-hours Consumption
- Bartender Performance



BarLinq Performance Dashboard Highlights:

Week	Cost of Goods	Volume Sold	Volume Poured
	20.7%	1397.50	1420.09
Tuesday	21.9%	44.00	43.34
Monday	26.9%	18.00	23.42
Sunday	16.9%	333.00	297.26
Saturday	19.5%	527.50	507.89
Friday	24.7%	325.00	378.85
Thursday	26.2%	101.50	131.20
Wednesday	21.6%	48.50	38.12

Sold vs. Poured
Performance
(Daily Overview of Bar Health)

Total, Monday	Cost of Goods	Volume Sold	Volume Poured
	25.4%	91.00	126.34
Vodkas	26.9%	28.50	54.84
Whiskeys	18.9%	49.50	37.64
Gin	49.6%	5.00	22.85
Tequila	52.5%	1.00	3.69
Rum	15.9%	7.00	7.33

Daily Liquor Metrics
(Actual Usage vs. POS Sales)

Recent Pours of Stoli Vanil

Start 4 Feb 2020 2:02:39 PM End 5 Feb 2020 2:02:39 PM

Station	When	Amount	Sale	Drinks	Sale volume	Revenue	Trace
(Total)		6.52 oz	3	3.00 oz	\$24.00	(4,3)	
Main Left	01:39:08 February 5, 2020	1.32 oz					Trace
2	00:17:47 February 5, 2020		1	1.00 oz	\$8.00		Menu
Main Right	00:17:02 February 5, 2020	1.84 oz					Trace
2	22:41:15 February 4, 2020		1	1.00 oz	\$8.00		Menu
Main Right	22:38:38 February 4, 2020	1.20 oz					Trace
2	22:07:52 February 4, 2020		1	1.00 oz	\$8.00		Menu
Main Right	22:06:55 February 4, 2020	2.16 oz					Trace

Individual Bottle
Profile
(Bottle Rings vs. Bottle Pours)

“Within the 1st few weeks of BarLinq, we identified over \$80,000 of potential savings. Our team made significant operational changes and captured the savings without affecting the customer experience or the workflow behind the bar”

Peter H.

Owner - The Speakeasy, Vancouver B.C.