



Designing Bars for THC-Infused Drinks & Mocktails

PROFESSIONAL RESOURCE FOR RESTAURANTS AND FOODSERVICE OPERATORS

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The beverage landscape is evolving quickly. With THC-infused drinks and crafted mocktails gaining popularity, operators have new opportunities to connect with guests who want more than traditional bar offerings. These drinks appeal to customers seeking wellness, relaxation, and social connection, which means bars and restaurants need design strategies that support a different kind of experience.

At Rapids Contract, we help operators anticipate these shifts and create environments that align with both consumer demand and operational efficiency.

The Rise of THC Beverages

THC-infused beverages are no longer niche - they're moving into the mainstream. Just like craft beer and non-alcoholic cocktails, they've created their own audience. For operators, the opportunity is clear, but so are the design challenges: these drinks can't simply be slotted into a traditional bar program.

Front-of-House Design Implications

- **Menu Boards & Displays** – Clear communication is critical. Separate menus or highlighted sections help guests navigate choices and prevent confusion with alcoholic offerings.
- **Ambiance & Atmosphere** – THC beverages often call for a more relaxed, lounge-like vibe where customers linger and socialize, compared to the fast-paced energy of a sports bar.
- **Segmentation & Flow** – Designated areas or zones ensure both traditional bar patrons and THC customers feel catered to, without blending the two experiences awkwardly.

Bar Layout & Operational Considerations

Adding THC beverages to the lineup requires careful planning behind the bar as well:

- **Dedicated Prep Areas** – Keeping THC drinks separate helps with consistency, compliance, and avoiding cross-contamination.
- **Storage & Refrigeration** – These beverages may have different handling requirements than alcohol or mixers, making specialized storage essential.
- **Workflow & Training** – Bartenders and staff need an efficient layout that allows them to serve both traditional and THC customers smoothly.

For more on optimizing layouts, check out our blog on *How to Improve Bar Efficiency for Faster Service*.

Compliance & Staff Readiness

Unlike adding a new cocktail recipe, THC beverages bring regulatory considerations. Operators should plan for:

- **Clear Serving Guidelines** – Staff need training on portioning, labeling, and guest communication.
- **Controlled Access** – Storage and prep areas must align with compliance rules for THC handling.
- **Guest Education** – Spaces should make it easy for customers to understand what they're ordering and how it differs from alcoholic options.

Adapting to trends like THC-infused drinks and mocktails isn't just about keeping menus fresh - it's about building spaces that work. From seating layouts and guest flow to bar design and compliance-ready prep areas, Rapids Contract helps operators turn consumer trends into long-term opportunities.

Whether you're envisioning a THC-forward lounge, designing a bar that celebrates mocktails, or simply preparing your space for the future, we're here to help you lead with confidence.

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