

# Tiny Pint



**“Big beer, small space”**

# Tiny Pint

Tiny Pint is a two person, owner operated taproom and beer shop built to run lean. **Looking for** a 500-1000 square foot space in Spokane; and doing one thing intentionally: exceptional, curated beer served primarily in 10 to 12 ounce pours, our "***Tiny Pints.***"

Smaller pours mean fresher beer, more variety, and better economics per keg. Guests get to buy more beer while we keep everything moving.

This is an industry first approach, not a hobby. Between the two of us, we've spent years learning what sells, what sits, and where the margin actually lives. The startup is intentionally light, about \$8,000 total, funded by our own capital and a small local microloan, which keeps the business flexible from day one. Our monthly breakeven point should be around \$1,800, keeping the floor low and the upside real. Community minded, low overhead, high margin. Small room. Big beer.

# 1

## ***good beer & smart margins***

We've both spent years in the beer industry and know what sells, what doesn't, and where the profit actually is.

Tiny Pint is a way to take that knowledge and put it to work for ourselves:  
a small, focused space built to run lean and stay flexible.

We don't need a full bar or kitchen,  
just good beer, the right vibe, and enough room to make people feel welcome.

***Startup Cost: ~ \$8,000 total (\$4,000 each)***

***Monthly Break-Even: ~ \$1,800***

*A two person, industry run bar built for low overhead,  
high margin, and high vibe.*

***½ bbl (1,984 oz) yields ~198 'Tiny' Pints vs ~124 pints***

# 2

## Small footprint, low overhead

*Tiny Pint works because it's built to stay small.*

Tiny Pint works because it stays small.

The space can flex between 400 and 1,000 square feet, compact enough to keep costs low, open enough to feel comfortable.

### Space & Setup

Compact footprint (**400–1,000 sq ft**) that feels open and deliberate.

Preferred: existing power & plumbing, a small patio or roll-up front, visibility, parking.

Hardware: 2–3 line tap system, CO<sub>2</sub>, keg and to-go fridges, simple bar, warm lighting.

Utilities and insurance stay minimal.

No kitchen, no payroll, no chaos.

Just a bar, a couple coolers, a few taps, and two people who know what they're doing.

# 3

## Startup Costs & Numbers

light by design.

**No wasted space, no wasted money.**

Light by design. Real by math.

No wasted space, no wasted money.

Tiny Pint opens with just what it needs: rent, licenses, taps, beer, and a few coats of paint.

The plan stays small on purpose.

We each put in **\$900 cash** for rent and deposit.

The rest comes from a **\$6,000 microloan**

Category	Cost	Notes
Rent & Deposit	\$1,800 ▾	Placeholder for initial lease setup
Licensing & Paperwork	\$750 ▾	State, city, UBI filings
Insurance (first 3 mo)	\$400 ▾	Liquor + general liability
Tap System + CO <sub>2</sub>	\$600 ▾	2–3 line setup
Fridges	\$800 ▾	Kegs/To-go

Bar Cleanup / Paint / Lighting	\$400 ▾	Warm, intentional refresh
Opening Inventory	\$600 ▾	3 kegs + to-go beer
Misc. Supplies / POS / Signage	\$350 ▾	Small stuff that adds up
Working Capital Cushion	\$1,300 ▾	Inventory float & flexibility

# 4

## Concept & Brand

*This is a place about beer.*

It's quirky, intentional, and personal  
a reflection of the people running it.  
The space is simple: a bar, a couple taps, fridges,  
and room for a handful of people. That's enough.

The goal is to keep things focused.  
Serve beer we like, sell beer we like,  
and run a place that feels good.

Just a clean, well-thought-out space that's easy to run  
and hard not to like.

*Big beer, small space.*  
*Cans to-go. Pints to-stay.*  
*Keep it small.*  
*Every pour counts.*

# Menu

## Big flavor. Small pours.

*At Tiny Pint, the menu isn't complicated, it's intentional.*

*We pour fewer ounces on purpose.*

*Our standard "Tiny Pint" pour is **10–12 ounces**: just enough for a perfect glass of beer before it warms, flattens, or loses its magic.*

### **The Tiny Pint Concept**

*Beers that drink like shots.*

*Beers that drink like beers.*

*Small pours mean more variety, faster turnover, and fresher kegs.*

*A 10-ounce pour feels generous in the hand but uses 40% less beer than a full pint, turning every keg into nearly **200 Tiny Pints instead of 124 fulls**. That means **more sales, higher margins, and happier guests** who can try two or three without slowing down.*

*Tiny Pints turn our size into strength:*

- **More pours per keg** : more profit per ounce.
- **Lower cost per round** : guests order more.
- **Fresher beer, faster rotation** : always something new on tap.
- **Less waste, quicker service** : perfect foam every time.

# 5

## Rhythms and Operations

*Two owners, both behind the bar.*

*No payroll, no staff, no overhead.*

*Split the work evenly*

### **Sourcing**

*Beer comes from local distributors*

*and brewery reps we already know.*

- *Focus stays on local and regional beer*
- *Restock mid-week for advertising*
- *'Beat of the business'*

### **Who's Behind the Bar**

*Two Spokane bartenders who've spent years behind every kind of bar from packed breweries to quiet taprooms. We've poured the pints, stocked the kegs, ordered the beer, closed the tabs.*

***Tiny Pint*** *is our chance to take all that experience;*

*what people actually drink, what feels good when you walk into a space, and what actually makes money.*

*A bar that runs lean, feels personal, and proves you don't need a big footprint to make something that lasts.*



# 6

## Flow & Schedule

### ***industry nights and daytime flow***

*balancing lifestyle with profit and keeping it sustainable.*

#### ***Day Mode***

*Open early in the week, when we're off from our main gigs.*

*Daylight, good music, quiet energy.*

*People working downtown, freelancers, anyone who wants a beer at noon without the chaos.*

*A few taps, some cans to go, maybe a cup of coffee later on.*

*It's calm, consistent, and easy to run.*

***Hours:*** Monday–Thursday

***Goal:*** steady retail sales, local regulars, and daytime visibility.

#### ***Industry Mode***

*Late in the week, we flip the lights down.*

*The room gets smaller, quieter,*

*Heavy tips?*

# 7

## How much beer?

*The rule is simple:  **$2 \times \text{rent} = \text{overhead}$** .*

*If rent is \$900, our total monthly burn stays around **\$1,800**.*

*That covers everything:*

*rent, utilities, insurance, CO<sub>2</sub>, loan payment, and light restock.*

### **Overhead breakdown:**

*Rent \$900*

*Utilities + Internet \$150 – \$175*

*Insurance \$45*

*Loan Payment \$183*

*CO<sub>2</sub> / Supplies \$75*

*Restock buffer  $\approx$  \$400*

**$\approx$  \$1,800 total.**

*That's the number we build around.*

*Each pint sells for **\$6**.*

*It costs about **\$1.50** to pour.*

*That's **\$4.50 profit per pint** before bills.*

**$\$1,800 \div \$4.50 = 400$  pints a month.**

*That's it.*

# 8

## Making it Worth It

***Rent, insurance, beer, margins — no tips included.***

*At a small bar like this, tips stack fast.*

*At a dollar a pint, twenty pints a night adds another  
**\$600 a month per person.***

*Tips aren't in the math, but they change everything.*

*Even at a dollar a pint, twenty pints a night adds another six  
hundred a month each.*

*That's just from doing what we already do: pour good beer,  
talk to people, keep the room feeling right.*

*They tip because they want to come back*

*We're not digging out of debt; we're building forward  
from day one.*

*Some nights we'll make more, some nights we'll make less  
that's fine.*

*The goal isn't to get rich; it's to make something that pays for  
itself and still feels good to run.*

*Something that gives us **freedom instead of stress.***

# 12

## Structure, Partnership

*Forming a small, two-person LLC built to protect us, gives us flexibility, and keeps the whole thing legitimate from day one.*

### ***The LLC***

*Tiny Pint LLC is a **Limited Liability Company**, which means the business is its own legal entity.*

*It can open bank accounts, hold a lease, pay taxes, and sign contracts, all without tying our personal names and assets to its obligations.*

*If something ever goes wrong, the business carries the risk, not us.*

*It's the easiest and safest structure for a small taproom:*

- *Protects our personal property and finances.*
- *Keeps taxes simple (profits pass directly to us).*
- *Lets us build real business credit for future growth.*
- *Looks professional when we deal with landlords, distributors, and lenders.*

# Partnership

*Tiny Pint is a **50/50 partnership***

*two equal owners, both invested, both working the bar.  
We split startup costs, profits, and responsibilities evenly.*

*Each partner contributes:*

- **\$900 cash**
- **Equal sweat equity** in labor, design, and operations

***Decision making, creative direction, and major expenses will be discussed and agreed on together.***

## ***The Microloan***

*To give the business breathing room, we plan to secure a **small local microloan** through one of Spokane's community lenders; programs like Craft3, the WA Flex Fund, or Numerica Credit Union exist.*

*A microloan is a low-interest small business loan (usually **\$5,000–\$10,000**) with short repayment terms and community-focused underwriting.*

*They're made for projects exactly like Tiny Pint;*

*A \$10,000 microloan at 6% over three years would cost about **\$304 per month**.*

***That payment is baked into our break-even math.***

*This gives us enough runway to open cleanly, stay stocked, and build early momentum **without financial strain**.*

# 9

## The Fundraising Cushion

*give the people who already believe in us a way to  
help make this place real.*

*Instead of traditional investors or high-interest credit, we'll rely on a mix of **grassroots crowdfunding, pre-sale perks, and community backing.***

**The goal:** raise **\$1500–\$3,000** in working capital  
enough to cover insurance, early restock, and opening material  
without adding more debt.

*This isn't a promise of profit; it's a community launch.*

### **Pint Club — \$60/year**

- Member price: \$5 beer flight once per visit.
  - Quarterly member night (tasters, new cans).
  - 10% off Tiny Pint merch.
  - Ballot on the rotating handle.
- (Keep this for after opening so you don't over-promise before you've set hours.)*

*The economics are small but intentional.*

*Even if we only raise half the goal (\$1,500) that's real money that reduces the strain of the first few months and shows proof of interest before we ever unlock the door.*

*The long-term idea is to evolve this into a "**Pint Club**", not as a loyalty discount, but as a recurring community support tier — something people join because they want us to keep existing, not because they're chasing cheap beer.*

**Tiny Pint isn't asking for investors, we're asking for believers.**

*Every dollar goes to making the place real, one coat of paint and one keg at a time.*

# 10

## Licensing & Legitimacy

***Beer-only tavern license (on-premise)*** is the cleanest fit; it's the RCW "tavern" class for 21+ venues, with beer (and/or wine)

State law lists the tavern license and annual fee basis  
(beer \$300; beer+wine \$600)

We can stay **beer only** to keep it tight.

You don't need investors.

You don't need a full kitchen.

You just need:

A Beer Tavern License. (\$300/year)

A City Business License. (\$150/year)

Insurance. (~\$150–\$300 upfront)

**Startup Cost (first payment):** usually 25–50% down

General + Liquor Liability: \$1M per occurrence / \$2M aggregate (industry standard).

Estimated cost: \$35–\$50/mo.

**≈ \$1,000 – \$1,100 upfront**



## Essential Contacts

Department / Service	Purpose	Contact Info
WA State Liquor & Cannabis Board (WSLCB)	Beer Tavern License, Endorsements, Patio Diagram	(360) 664-1600 • liquorlicensing@lcb.wa.gov
WA Dept. of Revenue (DOR)	UBI #, State & City Business Licenses	(360) 705-6705 • dor.wa.gov
City of Spokane Business Licensing	Local business registration	(509) 625-6070
Avista Utilities	Power setup / billing	(800) 227-9187
Spokane Regional Health District	Food / coffee permits (if added)	(509) 324-1560
BMI / ASCAP / SESAC	Music licensing	bmi.com • ascap.com • sesac.com
Insurance Broker / Provider	Liquor + General Liability Policy	Next Insurance / FLIP / CoverWallet
Downtown Spokane Ambassadors	Clean & Safe Team, on-street support	(509) 353-4756
SPD CPTED Assessment	Free safety walk-through	(509) 625-4100

# 11

## Launch Plan & Timeline

*The goal isn't to overbuild.*

*It's to open small, smart, and fast;*

*a clean setup that can evolve as we go.*

*If we sign by **November**, we can soft-open by **December**, and  
officially launch **January 2026**.*

*Three months, start to pour.*

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### **Phase 1 – Lease & Legwork**

Sign the lease and pay deposit  
File business license, liquor license,  
insurance, and all state paperwork.

- Sketch floor layout: seating, bar flow, fridge placement, and decor.
- Begin sourcing kegs, coolers, and bar hardware.
- Design brand: logo, signage, menus, social handles.

### **Phase 2 – Build & Setup**

Clean, patch, and paint the space.

- Refinish existing bar top and install tap system (2–3 lines).
- Set up fridges, shelving, and storage.
- Run basic lighting and minimal décor — warm, intentional, small.
- Test everything: CO<sub>2</sub>, pour quality, refrigeration, and music setup.
- Soft stock initial inventory (first 2–3 kegs + to-go beer).

### **Phase 3 – Soft Open**

- Host “Founding Fifty” member preview nights.
- Test hours, flow, and inventory needs.
- Capture first content for social — photos, video, real community faces.
- Adjust hours and pricing as needed.

### **Phase 4 – Official Launch**

Open with press, word-of-mouth, and member buzz.

- Keep it small — no grand opening chaos.
- Focus on regulars, consistency, and a comfortable pace.
- Introduce daytime hours + industry nights.

### **Phase 5 – Settle & Sustain**

- Track sales, costs, and customer patterns for 30–60 days.
- Add memberships for second wave (“Pint Club”).
- Reinvest profits into upgrades — lighting, sound, and fridge stock.
- Stay small, steady, and personal.

# **Beyond the Pints**

*The pints keep the lights on  
the extras make it work.*

*Every small side stream cushions the slow nights, builds loyalty, and keeps  
the project alive without forcing growth for growth's sake.*

*We're not chasing a second location; we're chasing breathing room.*

**1. To-Go Beer**

*A small fridge with 8–10 rotating cans turns slow shifts into steady cash.*

*Two cases a week at \$25 profit adds **\$200/month**  
enough to cover CO<sub>2</sub> or insurance.*

*Keep it local, clean, and visible.*

- **2. Memberships**

*The Founding Fifty launch it; the Pint Club sustains it.*

*For **\$60/year**, members get a \$5 first pint, event invites, and a tap-handle  
vote.*

- **3. Merch & Visibility**

*Small, pre order runs of shirts, hats, or glasses; low effort, high visibility.*

*A few people wearing Tiny Pint downtown is the best marketing  
we'll ever buy.*

- **4. Collaboration Nights**

*Monthly brewery or community features add freshness and story.*

*Simple events that build connection, not chaos.*

- **5. The Real ROI**

*Extras make the place sticky.*

*To-go cans, memberships, and collabs keep people returning.*

*Not growth, sustainability.*

*A bar that pays for itself and lets us lock up by midnight. OR EARLIER.*

# Closing Notes

*Tiny Pint isn't about building another bar.*

*Its about: two bartenders, a few taps  
and a community that loves beer.*

*We don't need a giant footprint or investors.*

*We just need a space that works, a license on the wall, and a  
good reason to unlock the door every day.*

*We'll open small, stay flexible, and let the numbers  
grow naturally.*

*If it's slow, that's fine.*

*If it's busy, even better.*

*The plan is simple:*

*keep it legal, keep it lean, keep it fun.*

*A bar we'd want to drink at.*

*A room that pays for itself.*

*Something that makes sense for us, for Spokane, for anyone who  
walks in.*

## **Tiny Pint**

## **Big beer, small space.**