Bar Team

What's burning man without the bars? A desert. Bars team will keep the camp stocked up with precious ice, sweet morning coffee and all manor of tasty drinks to keep the camp *loose...*

- Dirty Soda 2026
- 2025 Bar Team Notes
- Water/Electrolytes
- Coffee □□
- Ice Ice baby □□
- Drinks! 2024 □□

Dirty Soda 2026

For 2026 we're serving Dirty Soda in the Future Turtles Café every afternoon.

We built a menu that featured daily drinks, and a variety of teas.

Full repo for building next year's menu/offering:

https://github.com/jierdin/future-turtles-drinks/

Deprecated:

Recipes: https://docs.google.com/spreadsheets/d/1lo2PzYGtjGzSlkDvb0e-gCrKRWjIodxFnhKs6shJF0Y/edit?usp=sharing

2025 Bar Team Notes

Bar build tasks

- Design new bar [x]
- Source bar parts [x]
- Order bar parts [x]
- Order bar accessories [x]
- Create instructions for how to assemble [x]
- Sort out how we bar parts to playa [x]

Bar team tasks

- Fill in team details / roles [x]
- Get each team to create instructions in speciality page [x]
- Agree on what drinks for each party [x]
- Create spreadsheet with drinks ingredients by day / volume [x]
  https://docs.google.com/spreadsheets/d/14LvQeFeTXZ9d5LsR2oLXdpBrRXdzrDAi_-Nj0qrR72M/edit?gid=0#gid=0
- Agree on budget and cost up the co-party with Mary Little [x]
- Order drinks ingredients [x]
- Fill in shifts in sync with camp parties [x]
- Create instructions for morning shift [x]
- Create instructions for party shifts [x]
- Post burn inventory [x]

Team ?

Name	**Role / Speciality**
Alex Holman-Butt	Lead
Jeremy	Coffee
Basil	Ice
Jack	Drinks recipes
Andy	Kink party lead

Peter (Honorary)	Picking up drinks from Reno to truck

Shifts

https://docs.google.com/spreadsheets/d/1jxezgpalJGB25aeKdl_tVSg5bd2uKOUK7K6Ta4Hsw8s/edit?usp=sharing

Ingredients / Order list

https://docs.google.com/spreadsheets/d/14LvQeFeTXZ9d5LsR2oLXdpBrRXdzrDAi_-Nj0qrR72M/edit?usp=sharing

Morning / day shift instructions

- Every morning, we will provide cold brew coffee for campers.
- There will also be supplies for hot coffee for those wishing to brew themselves hot coffee.
- Every day, we will provide ice water and electrolyte ice water in the large 11.75 gallon drinks dispensers.
- We will also have two powered Dometic Refrigerator/Freezers behind the bars which will be filled with ice.

Serve fresh cold brew (starting at 8-10am, through lunch at least)

1. Carefully remove filter bag. Allow it to drip remaining cold brew concentrate into brewing dispenser (the good stuff!).
2. Dispose of grounds + bag in composting bin.
3. Brewing makes concentrate that should be diluted 1:1 before serving. Most of the dilution will come from ice.
4. Add an aggressive amount of ice to the serving dispenser. Add freshly brewed concentrate to the serving dispenser. Stir vigorously to get cold brew down to ice cold temperature.
5. Taste test. If the concentrate taste is too strong, dilute with additional water.
6. Serve coffee and accompanying milks.

Refill coffee as needed throughout the morning/day.

1. Start brew for next day’s cold brew concentrate (before or around 12pm)
2. If the previous day’s concentrate not totally depleted, can add remaining contents to next day’s concentrate
3. Add filter to brewing dispenser, and tuck filter edges around edge of dispenser

4. Add one 2 lb bag of coffee grounds into filter bag
5. Add 9.1 L of water (using fill line, or scale if fill line does not exist)
6. Lightly agitate grounds to ensure water permeates coffee (careful of delicate paper bag)
7. Add lid
8. Mark date and time on side of container

Water and electrolyte dispenser

1. Dump 1 Dr Berg's electrolyte container per big black dispenser. **Before ice is added (powder will not dissolve as easily).**
2. If the dispenser is partially full already but you wish to refill, eyeball the amount of additional powder needed.
3. Stir vigorously until powder is dissolved.
4. We have four big black 11.75 gallon serving dispensers. Two should be used for electrolyte water and two should be used for ice water.
5. Fill each of them up 80% with water.
6. For two electrolyte water dispensers:
7. Top up all dispensers with ice. Stir vigorously until water comes down to colder temperature.

Refill ice

1. Make sure the ice maker in the food truck is working.
2. If not, attempt to debug. Food truck team and infrastructure team may be able to help.
3. If it cannot be fixed, or there is still not enough ice, do an Artica ice run.
4. Find a buddy. An ice run is a 2 person job. (Hopefully this discourages "kicking the can down the road" on ice.) Though, in a pinch, anyone on drinks team or anyone in the Turtles should be able to help.
5. Apple pay / credit card (preferred), does accept cash.
6. You can borrow Ben Wild's ebike for an ice run. There is a trailer that can be towed by the bike. There are also Yeti bags for carrying ice.
7. Make sure the ice maker in the food truck is working.
8. Refill the Dometics with ice.
9. Ice is particularly important to have on the day of a party.
10. If there was a party the night before (refer to the party shifts below), clean the cocktail container.

Party shift instructions

- Come at least 1 hour before each party starts.
- Always ID every user before serving.
- If too drunk, serve them the non-alcoholic drink without telling them.
- Welcome party Sat 11.59pm-2am~ (200 people) Open bar - Batch one

- Kink party Tues 9pm-2am, (400 people, extra staff from Marys little lamb, shared expense party) - cost
- Naked pub Crawl 2.10-2.40pm (600 people) Blue / Red / Jugs

Drinks Recipes

Tang Orange drink - (Tang, Vodka, Ice) - Welcome party

Basil Smash - (Basil extract, lemon, gin, sugar syrup) - Kink party

Dark'n'stormy - (Ginger beer, lime, ice with spiced rum for alcoholic) - Kink party

Malabu rum - (Pineapple juice, Malabu, blue caraco, ice) - Naked pub crawl

Aperol Spritz - (Sparkling wine, soda, Aperol) - With dinner / pasta

Post burn inventory

5 x Grenadine 1 litres

5 x Blue caraco 1.75 litres

2 x Canadian Whiskey 1.75 litres

2 x Full soda stream gas bottles

20 x Plastic shot glasses

Feedback / future improvements

What worked great:

- Stainless steel bar was sturdy, easy to put together / take part. (Nuts/bolts/wheels are in 'Bar Accessories' totes, ziplock bag).
- Always check ID's to make conversation and slow down serving so we don't run out of drinks.
- Charged lamps made it easy to check ID's (1 had to be thrown away due to damage, could be replaced).
- Aluminium cans for camp members to take away / enjoy during build and strike.
- Tequila shots (sold out).
- Bubbles (sold out).

- Tang & Vodka (people loved the nostalgia).
- The departure / party flipboard signs looked great.

What could be improved:

- A spare 8ft green PVC panel which could be added to the bar sides. Only nuts and bolts needed.
- The main bar Thirst Trap sign could be lit better by a rope light around it from behind or spotlight.
- We didn't stencil the bar / stools with bronze turtles and stars due to weather. The paint is there but some stencils blew away.
- The black coolers could be made better by painting or covering them (they look ugly).
- A bin behind the bar for bar staff to reduce bar moop during parties.
- Additional Aluminium can recycling net bin, clearly labelled near can cooler, in addition to camp recycling / rubbish centre.
- Cool crusher to be placed next to aluminium can bin(s). Spankies has a penis one which is fun.
- Make sure parties aren't back to back (we had kink party till 4am then naked pub crawl noon next day).
- **Don't pour too much Lemon or Lime juice into pre mixed drinks, do a little and test. It often overpowered drinks.**
- More soft drink options / surprising amount of people on G in parties. (Be careful when serving)

Water/Electrolytes

- We have four big black 11.75 gallon serving dispensers. **Two** should be used for **electrolyte water** and **two** should be used for **ice water**.
- Fill each of them up 80% with water.
- For **two electrolyte water** dispensers:
  - Dump 1 Dr Berg’s electrolyte container per big black dispenser. It is important this is done **before** ice is added (powder will not dissolve as easily in cold water).
    - If the dispenser is partially full already but you wish to refill, you can eyeball the amount of additional powder needed.
  - Stir vigorously until powder is dissolved.
- Top up all dispensers with ice. Stir vigorously until water comes down to colder temperature.



Water and electrolyte dispenser

Coffee ?

Types of coffee / how best to make it / volumes by day

Daily Shift

- Serve fresh cold brew (starting at 8-10am, through lunch at least)
  - Carefully remove filter bag. Allow it to drip remaining cold brew concentrate into brewing dispenser (the good stuff!).
  - Dispose of grounds in composting bin. Can consider reusing bag or trashing
  - Brewing makes **concentrate** that should be diluted 1:1 before serving with water
  - Add an aggressive amount of **ice** to the **serving** dispenser. Add freshly brewed **concentrate** to the serving dispenser. Stir vigorously to get cold brew down to ice cold temperature.
  - Taste test. If the concentrate taste is too strong, dilute with additional water.
  - Serve coffee and accompanying milks.
  - Refill coffee as needed throughout the morning/day.
- Start brew for next day's cold brew **concentrate** (before or around 12pm)
  - Add filter to brewing dispenser, and tuck filter edges around edge of dispenser
  - Add **one 2 lb bag** of coffee grounds into filter bag
  - Add **9.1 L of water** (using fill line)
  - Lightly agitate grounds to ensure water permeates coffee
  - Add lid
  - Mark date and time on side of container, brew for ~18 hours



Brewing dispenser



Brewing filter



Filter on dispenser

- Coffee
  - **Ten (10)** boxes of shelf-stable UHT oat milk. - 6/32 oz packs (1.5 gallons each pack) (TODO: place costco order)

    - 1 box a day, seems reasonable
    - On the shopping list
- Order 12 2 lb bags of coffee (preground) (TODO: confirm sourcing)
    - 10 for cold brew
    - 2 for hot coffee
- Filter bags (disposable, but technically reusable) and dispensers are from last year (TODO: Confirm how many we have left, there should be plenty)

Ice Ice baby ?

> Ice is available for purchase from Arctica Camp. They have three locations but the one in Center Camp is usually closest to our camp.

> There used to be an ice machine in the Food Fort. It never made much ice, wasted a ton of water which usually ended up on the playa as mud under the food fort, and was not winterized after 2024 resulting in a total loss. We ripped it out of the food fort and had to pay the dump $100 to deal with the chemicals. RIP Dear Friend, You Were Not A Good Idea for Burning Man

Ice Maker (Blueair BLUI-250A)

- Service Manual
- Spec Sheet
- User Manual

Drinks! 2024 ?

For Turtles

Every morning, we will provide cold brew coffee for campers. There will also be supplies for hot coffee for those wishing to brew themselves hot coffee.

Every day, we will provide ice water and electrolyte ice water in the large 11.75 gallon drinks dispensers.

We will also have two powered Dometic Refrigerator/Freezers behind the bars which will be filled with ice.

For Guests

For our three public parties (Kink Party, Mud Party, Wardrobe Malfunction Party), we will provide 2 non-alcoholic drinks (which can be optionally spiked).

Drinks Team Shifts

Shift Schedule

Individual shift assignment schedule

Shift Instructions

Daily Shift

- Serve fresh cold brew (starting at 8-10am, through lunch at least)
  - Carefully remove filter bag. Allow it to drip remaining cold brew concentrate into brewing dispenser (the good stuff!).
  - Dispose of grounds + bag in composting bin.
  - Brewing makes **concentrate** that should be diluted 1:1 before serving. Most of the dilution will come from ice.

    - Add an aggressive amount of **ice** to the **serving** dispenser. Add freshly brewed **concentrate** to the serving dispenser. Stir vigorously to get cold brew down to ice cold temperature.
    - Taste test. If the concentrate taste is too strong, dilute with additional water.
    - Serve coffee and accompanying milks.
    - Refill coffee as needed throughout the morning/day.
- Start brew for next day's cold brew **concentrate** (before or around 12pm)
    - If the previous day's concentrate not totally depleted, can add remaining contents to next day's concentrate
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    - Lightly agitate grounds to ensure water permeates coffee (careful of delicate paper bag)
    - Add lid
    - Mark date and time on side of container

Brewing dispenser

Brewing filter

Filter on dispenser

- Refill ice water and electrolyte water
  Water and electrolyte dispenser
    - We have four big black 11.75 gallon serving dispensers. **Two** should be used for **electrolyte water** and **two** should be used for **ice water**.
    - Fill each of them up 80% with water.
    - For **two electrolyte water** dispensers:
        - Dump 1 Dr Berg's electrolyte container per big black dispenser. It is important this is done **before** ice is added (powder will not dissolve as easily in cold water).
            - If the dispenser is partially full already but you wish to refill, you can eyeball the amount of additional powder needed.
        - Stir vigorously until powder is dissolved.
    - Top up all dispensers with ice. Stir vigorously until water comes down to colder temperature.
- Refill ice
    - Make sure the ice maker in the food truck is working
        - If not, attempt to debug. Food truck team and infrastructure team may be able to help.
        - If it cannot be fixed, or there is still not enough ice, do an Artica ice run.
            - Find a buddy. An ice run is a 2 person job. By default start with the person with the shift **before** yours. (Hopefully this discourages "kicking the can down the road" on ice.) Though, in a pinch, anyone on drinks team or

anyone in the Turtles should be able to help.
    - Bring cash and/or a credit card. Ice is one of the few things that can be (must be) purchased at Burning Man.
    - You can borrow Ben Wild's ebike for an ice run. There is a trailer that can be towed by the bike. There are also Yeti bags for carrying ice.
  - Refill the Dometics with ice
  - Ice is particularly important to have on the day of a party.
- If there was a party the night before (refer to the party shifts below), clean the cocktail container.

Party Shift

Party Time	Shift Start Time	Party Name	Drink 1	Drink 2
Sat 24 Aug, 12pm-	9pm	Welcome Party	Thai Iced Tea	
Mon 26 Aug, 11pm-1am	9pm	Kink Party	Peach Marg	Lipton Lemon Tea
Thu 29 Aug, 9pm-12am	3pm	Mud Party	Thai Iced Tea	Jasmine lavender martini
Sat 31 Aug, 2pm-5pm	9am	Wardrobe Malfunction Party	Lipton Lemon	Peach Marg

- Find your assigned party above.
- SHIFT STARTS WAY BEFORE THE PARTY TIME. Check the shift start time.
- Communicate to the food team that you will be using the food truck in the time on this shift
  - This was previously agreed to, so if you have any issues, loop Benny and Emir in
- Find the recipes of the drinks required for the party. If you cannot, loop in Emmett.
- Make the party drinks according to the recipe.
  - Make sure to taste test as you are making it.
- Serve party drinks
- Make drink labels for party

Notes

Meeting notes doc 2024

Remaining inventory from last year

Drinks! 2023

Drinks Menu - 2022

Inventory

- Coffee (same as last year)
  - **Ten (10)** boxes of shelf-stable UHT oat milk. - 6/32 oz packs (1.5 gallons each pack)
    - 1 box a day, seems reasonable
    - On the shopping list
  - Order 12 bags of this (9 for 12 discount!), it is already ground
    - 10 for cold brew
    - 2 for hot coffee
  - Paper filter and dispensers are from last year
- Electrolytes
  - 1 container
  - How much electrolytes do we need to buy?
  - Water maths
    - 1.5 gallons of water per day per person
    - 0.5 gallon of this is electrolytes
    - 44 campers
    - 9 full days
    - 0.5 * 44 * 9 ~= 200 gallons
    - Alternatives:
      - Electrolyte (1 of these [100 serving ones] will fill 1 black container, and we would go through 2 black containers a day)
        - Emir to test on july 9th and add to shopping list. Otherwise, get gatorade
      - electrolyte powder
        - 72 servings in one container * 11 oz of liquid to add / 128 oz in a gallon = 6.18 gallons yielded per container of powder
        - 200 / 6.18 = 30 powder containers this seems a little excessive?
        - 30 container / 10 days = 3 containers per days
        - 2 of these would fill 1 black container
        - so if we drink through 3 containers a day, math checks out
- Beverages
  - Party cocktails
    - How many parties?
      - 3
    - What is the party sizes we expect?
      - last year, we had 4 parties, and we did average 400 drinks
    - We want 2 spikeable drink per party
    - Powder
      - Thai Iced Tea
        - Condensed milk

        - There was no condensed milk last year, it was a just add water, it was easier but not as good as first year
    - Peach margarita
        - not available in bulk
        - but can order for not that expensive on amazon
        - Order as last year, but also get lemon juice to add to the mix
        - spikable with tequila and orange liquor
    - Mudslide
        - Apparently great
    - Piña colada
    - Iced tea
        - spikable
        - lipton, and it is sweetened. so we know it is good
        - 1 cannister makes 7 gallons
- General bar equipment unrelated to parties
    - Alcohol
        - For Prepared Drinks
            - Gin — 102oz ~= 3 L ~= 2 handles
            - Tequila — 113oz ~= 3.34 L ~= 2 handles
            - Triple Sec — 113oz ~= 3.34 L ~= 2 handles
            - More Triple Sec — 102oz ~= 3 L ~= 2 handles
                - (replace with whisky?)
            - Vodka — 77oz ~= 2.28 L ~= 1.5 handles
        - For General Bar
            - Whisky — 1-2 handles
            - Vodka — 1-2 handles
            - Tequila — 1-2 handles
            - Gin — 1-2 handles
            - Rum — 1-2 handles
        - Total
            - Gin = 4 handles
            - Tequila = 4 handles
            - Triple Sec = 4 handles
            - Vodka = 4 handles
            - Rum = 2 handles
            - Whiskey = 2 handles
    - Mixers
        - Coke Zero: 5x 2 liter bottles
        - Club Soda: 5x 2 liter bottles
        - Tonic: 5x 2 liter bottles
        - Ginger Ale: 5x 2 liter bottles
        - Sprite: 5x 2 liter bottles

2024 Todo List

- [x] Consider minibar experience (Jorge)
- [x] Order new brewing dispensers (Jorge)
- [x] Order new serving dispensers (Jorge)
- [x] Create shift schedule (Emir)
  - [x] Do we want 1 person per shift or 2 people per shift (refilling the big water/electrolyte containers, it helps a lot to have 2 people to carry)
    - [x] can we ask build team for a hose for water refilling? or can we buy one ourselves?
  - [x] Do we want 1 shift per day or split shifts (eg, serve coffee vs brew coffee) (eg, daily shift vs party shift)
- [x] Create shift instructions (Emir & Jorge)
- [x] Order all remaining things
  - [x] Order peach margarita powder (Emmett)
  - [x] Finish jasmine martini calculation (Emmett)
- [x] Purchase alcohol & drinks supplies in Reno (Emir & Jorge)
  - [x] simple syrup
  - [x] UHT milk for coffee
- [x] Build recipes (Emmett)
- [x] Figure out compost pail for coffee grounds (Jorge)
- [x] Emir to meet with the food team for order b4 friday aug 16 (Emir)
- [x] Reno todos
  - [x] Pick up order from total wine & more
  - [x] check availability of lemon juice
  - [x] check availability of vanilla extract
  - [x] Check condensed milk
  - [x] Check uth shelf stable oat milk

Electrolyte & Water

- [ ] Morning: check water and electrolyte levels

Lessons learned from 2022 + 2023

- **Team Interfaces**:
  - **Party/Events Team**: Challenges in aligning drink themes with party themes. Suggestion to use themed names for predefined drinks due to timing issues.

- **Food Team**: Coordination needed for purchasing and transporting supplies; this was a major friction point previously.
- **Budget Considerations**: Concerns about leftover alcohol's viability post-event and its impact during cleanup. Suggested skepticism about budgeting for excessive alcohol.
- **Build Team**: Communication required on setup for storage, preparation, and serving of drinks. Emphasized the importance of efficient setup designs.
- **Camp Shifts Management**: Essential to define shift tasks clearly and ensure adequate manpower for daily operations such as preparing and serving drinks.