How to Open a Coffeeshop: A Complete Guide

AdvisedSpaces

Print this checklist and check off each step as you complete it.

STEPS (9)

- [ ] **Step 1: Choose the Right Coffee Shop Model**
  Before you scout locations or price espresso machines, decide what kind of coffee shop matches your capital, your neighborhood, and your risk tolerance. Your model determines your startup cost, your staffing, and what kind of location you need.
- [ ] **Step 2: Build a Real Budget**
  Kill the fantasy numbers. Your budget must separate three things that novices mix up: one-time build-out and equipment, opening costs, and working capital to survive the ramp.
- [ ] **Step 3: Write a Business Plan That Survives Reality**
  Your business plan is not a school project. It is a financial stress-test and a communication document for lenders. The SBA requires a formal business plan for any SBA 7(a) or 504 loan.
- [ ] **Step 4: Find the Perfect Location**
  This is the section that separates coffee shops that survive from the ones that become cautionary tales. Location is not one of many decisions you will make — it is THE decision.
- [ ] **Step 5: Negotiate the Lease**
  Your lease can erase a great location. Your job is to lock down a rent number you can survive at conservative sales — not best-case — with build-out protections and exit options.
- [ ] **Step 6: Finance Your Coffee Shop**
  Unless you are self-funding from savings, you will need to navigate small business lending. Coffee shops are a well-understood model by lenders, but first-time operators face higher scrutiny.
- [ ] **Step 7: Permits, Plan Review, and Build-Out**
  You are not just opening a coffee shop. You are operating a food-service establishment, which triggers health department jurisdiction, fire marshal review, ADA compliance, and potentially alcohol licensing. Budget 60 to 120 days minimum.
- [ ] **Step 8: Equipment and Workflow**
  Your espresso machine is your printing press. Your bar layout determines throughput. A 15-second improvement in drink build time repeats hundreds of times a day — that is where your profit hides.
- [ ] **Step 9: Hire, Train, and Launch**
  Staffing kills new cafes because owners schedule like it is retail, not rush-hour manufacturing. Your opening team is the most fragile element of your launch.

NOTES

Read the full guide

https://advisedspaces.com/open/coffeeshop

Scan the QR code or visit the link for the complete guide.