

Got it — Kava bar, not Cabo bar.

You're seeing beer-style taps over under-counter coolers, right? You're correct: if the taps are above the kegs, they have to be pressurized, usually with CO<sub>2</sub>, sometimes with a CO<sub>2</sub>/Nitrogen blend depending on the beverage texture they want.

At a kava bar, they're often serving:

Kava (root tea)

Kratom tea (sometimes)

Botanical sodas, elixirs, cold brews, etc.

Even if it's not beer, they still use kegerators and CO<sub>2</sub> to maintain pressure and push liquid up into the tap.

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Here's a tight breakdown of what they probably have and costs:

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Quick Realistic Setup Costs:

For one full kegerator with 2–4 taps, you're looking at around \$2,500–\$4,000 installed and running, depending on whether they went light commercial or heavy-duty.

Multiply that by however many stations or coolers you saw.

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Dry Reflection:

A kava bar using beer hardware to sling muddy root tea is capitalism's beautiful little shrug: "You wanted tradition? Here's a \$3,000 stainless keg of murky pondwater joy, sir."  
(Don't worry, I drink it too.)

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Next suggestion:

If you want, I can lay out a clean modular parts list for starting your own 2-tap system on a budget, if that's where you're heading. No prompting necessary. Just say the word.