



Plan your menu board. **Then send us a photo of it.**

Write your menu in the boxes, one item per line. Put what you most want to sell first. Guests read a menu board from across the room, so fewer items at a bigger size beats the whole paper menu on one screen.

RESTAURANT NAME

HOW MANY TVS?

☐ 1 ☐ 2 ☐ 3

WIDE OR TALL?

☐ Wide ☐ Tall ☐ Not sure

HOW FAR BACK DO GUESTS STAND WHEN THEY READ IT?

☐ Under 6 ft · 32-43" TV ☐ 6-10 ft · 50-55" ☐ 10-15 ft · 55-65" ☐ 15 ft+ · 65"+ or a row

CATEGORY 1

ITEM

PRICE

CATEGORY 2

ITEM

PRICE

CATEGORY 3

ITEM

PRICE

CATEGORY 4

ITEM

PRICE

CATEGORY 5

ITEM

PRICE

THE ONE DISH TO SHOW BIG

ITEM

PRICE

Name it, price it, and add a photo if you have one. It can be its own special slide.



Send it to us. We'll build your boards from it.

1

Fill it in

Your items and prices on page 1.
Your times of day below, if your menu changes.

2

Take a photo

A clear phone photo of each page, flat and in good light. A photo of your paper menu works too.

3

Send it to us

Scan the code or go to justamenu.com/get-started and add your photo.

When do you serve what?

Breakfast

From – to

Lunch

From – to

Dinner

From – to

Happy hour

From – to

Which layout do you like?



Classic three-column



Menu with a photo



Tall drinks board



Two-screen set



Three-screen row



Special of the day

Rules of thumb

Items per screen: roughly 20 to 30 on a landscape screen, fewer with photos.

Text size: about 1 inch of letter height for every 10 feet of distance.

Categories per screen: 3 to 5.

Photos: one to four per screen, of what you most want to sell.

Send us this page. Get your custom menu boards.

We read your items and prices and build custom boards for your TVs. You check everything before anything goes live, and they're ready as is. Talk to a real person: we reply within one business day.

justamenu.com/get-started

