

CONSERVATION FACTS

Your choice to dine at Standing Stone supports renewable energy, reduces waste and pollution, conserves energy and water, creates a demand for recycled and biodegradable products, and helps create a more sustainable community!

Sustainability Facts

Serving Size: 1 Restaurant and Brewery

Ingredients: Energy, Electricity, Natural Gas, Water, Wood, Wood Fiber

	% Daily Values
Commitment to Reduce, Reuse, THEN Recycle	100%
Motivation to reach zero net energy use	100%
Recycled content of paper	100%
Plant-based to-go utensils and containers	99%
By-products reused by local farms, gardens and bio-diesel	64%
Garbage diverted through recycling or composting	20%
Heated water recovered from brewing process	3%
Compact fluorescent's used in office and service areas	100%
Electricity generated right here on our roof	3%
Water saved washing dishes due to energy efficient dishwasher	50%
Carbon offsets through green tags purchased	18%
Reduction in natural gas use due to efficient boiler operations	20%
Petroleum-based plastic or styrofoam to-go utensils and containers	0%
Throw away/single-use napkins, towels, table cloths	0%
Toxins in cleaning products	0%
Employees biking, walking or carpooling to work	75%
Annual donations to employee-chosen charities*	\$2,400 +
Annual support of local events**	\$15,000 +

* We donate a portion of our seasonal beer sales to local non-profits.

** We donate food, beer, gift certificates, tours and our time to charitable events.

rethink everything!