

LOCAL AND ORGANIC INGREDIENTS

To us being a responsible restaurant also means working hard to support sustainable businesses by incorporating locally produced ingredients and organic products into our culinary creations. This provides our guests the best possible quality, and helps them feel good about dining at San Chez. For a complete list of local and sustainable ingredients and products we currently use, visit our Web site.



FOOD SENSITIVITY AND ALLERGY MENUS

Because we strive to not only be a responsible restaurant, but also a responsive one, we offer a variety of special menus for guests with dietary special needs. These include nut free, gluten free, soy free, capsicum free, lactose free, garlic free, low citric acid, and vegan menus. In addition, our kitchen and service staffs are thoroughly trained in our preparation methods, ingredients in each dish, and how to avoid cross contamination. While no system is perfect, we believe we work as hard as anyone to meet the individual needs of our very special customers. Our complete allergy menus can be seen at www.SanChezBistro.com/tastes.

San Chez specialty menus include:

- Nut free
- Gluten free
- Soy free
- Capsicum free
- Lactose free
- Garlic free
- Low citric acid
- Vegan

We hope you feel good about coming to San Chez and that you value our efforts to be a responsible restaurant as much as we value working hard every day to be one. If you have suggestions on how we can improve, please let us know.

And visit SanChezBistro.com for a complete listing of all of our environmental activities, plus other interesting facts about the impact that restaurants have on the environment.

At San Chez, being "green" isn't just a fad, it's at the very heart of who we've been for more than 15 years. And always will be.



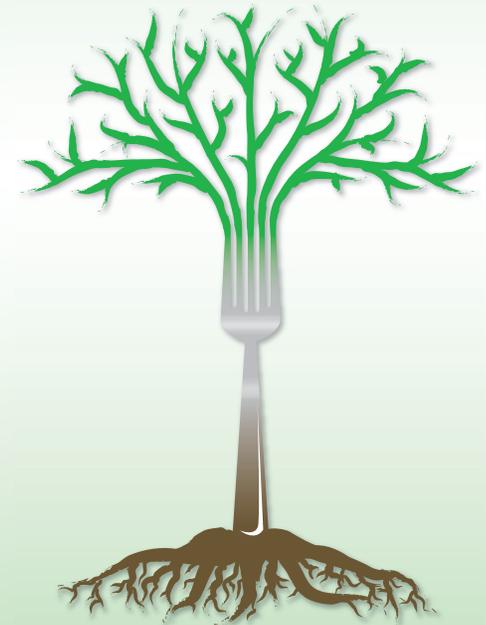
San Chez
A TAPAS BISTRO

Authentic Food~And Fun~From Spain

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www.SanChezBistro.com

Not just a
great restaurant,
a responsible one.



San Chez
A TAPAS BISTRO

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Mixed Sources

Product group from well-managed forests, controlled sources and recycled wood or fiber.

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We were green when it was just a color.

While it's currently fashionable for everything from fast food to slow cars to claim to be "green", at San Chez we've been committed to preserving the environment, respecting our employees, supporting our community, and being sensitive to the unique needs of our customers since we opened more than 15 years ago. This attitude, what we call responsible "restaurantship" isn't something we tacked on to take advantage of a current trend – it's been an integral part of what we set out to do from the very beginning.

It all started with reclaiming an old building in a "marginal" urban area and a vision to bring a totally new style of cuisine to the West Michigan market, within a backdrop of unprecedented environmental sensitivity and community commitment.

To us, being a responsible restaurant means not just minimizing our ecological impact given the huge volumes of waste restaurants generate, but also supporting our local economy and being sensitive to the special dietary needs of our customers.

Here is a list of our current "green" initiatives, plus a list of allergy and special dietary menus available. More detailed information on all of this is available at www.SanChezBistro.com.

We know we can do even better, and are always looking for ways to reduce our ecological "footprint" and improve our customer responsiveness, so if you have additional ideas you feel we should consider, jot them on a comment card and leave it with your server – or feel free to E-mail us.

RECYCLING

Restaurants produce more garbage on a daily basis than most other retail businesses – typically 100,000 pounds of garbage per year.

San Chez' recycling efforts include:

- Recycling of 45,000 pounds of glass, plastic and metal per year
- 44 gallons of fryer oil is turned into bio-diesel weekly
- Used toner cartridges are donated to a school for recycling,
- Fluorescent light bulbs and old computer hardware are sent to special recycling facilities



Plus, San Chez now composts nearly all of our pre- and post-consumer waste, more than 200 tons each year. Doing so, we believe, results in 225,000 lbs. of CO₂ being taken out of the atmosphere and sequestered into soils (based on the amount of fossil fuel used to produce chemical fertilizers replaced by compost).

REDUCING ENERGY USAGE

Restaurants are the retail world's largest energy user, consuming nearly five times more energy per square foot than any other type of commercial building.

The average restaurant annually consumes roughly 500,000-kilowatt hours (kWh) of electricity. At San Chez, we use an average of 37,000 kWh per month, or just under 450,000 kWh per year.

To help offset our energy consumption, over the years we have initiated energy saving strategies as soon as new technologies and methods have become available. These include simple things such as installing air dryers and automatic light and fan switches in bathrooms to more sophisticated ideas such as replacing our paraffin table candles with LED lights and joining Consumers Energy's Green Team. We are starting by purchasing nearly 50%, or more than 200,000 kWh of energy per year from new "green" sources such as landfill gas generation and wind power, which reduce the methane released into the atmosphere and the burning of fossil fuels.



ELIMINATE PLASTIC WASTE, HARMFUL WAX/OIL, AND AIR POLLUTANTS

In order to comply with stringent health department requirements, we must use potentially harmful soaps and cleaners. To minimize their impact we have replaced the use of caustic drain cleaners with bacterial drain cleaners and we use citrus-based degreasers for our floors.



We try to use only unbleached paper products such as napkins, paper towels, etc., and replaced petroleum-based plastic products with compost-able and biodegradable PLA-based products such as straws and other disposable dinnerware.

We use recyclable foil instead of plastic wrap, and have eliminated bottled still water from our menu since it increases CO₂ due to the energy used to ship it. Instead, we installed water filter/purifiers for even better quality drinking water.

REUSE

Whenever possible, we reuse materials to further reduce our environmental impact. Office paper for internal use is reused by printing on the unused side, and we only purchase office paper made of 100% Post-Consumer Waste (PCW).

"GREEN" CATERING OPTIONS

We offer a variety of energy, pollution and waste reducing options to our catering customers as well. Many companies and wedding parties are beginning to think very carefully about the environmental impact of their events and we are constantly looking for new and better ways to help them hold unique, yet responsible events.