













Background:

Bills Sydney in Waikiki has been committed to reducing their carbon footprint and being responsible stewards of the environment since they opened in 2014. Eco-friendliness is part of their corporate DNA, as established by founder, Bill Granger. They look for ways to incorporate more green business options into their operations each year. Since being awarded their first Green Business Award in 2015, Bills has lived up to this commitment and increased environmentally aware practices over time, and will continue to do so with passion!

Green Initiatives include:

- ♣ The kitchen appliances and bar equipment are Energy Star certified.
- ♣ All of the water fixtures are low-flow, including restroom facilities.
- ♣ They use electronic sources rather than printing for many of the operations.
- The building housing the restaurant is a LEED-certified building, which is a model of energy and water efficiency, which is why it was chosen for Bills' location.
- ♣ The restaurant's design incorporates natural light to minimize use of LED lighting.
- The restaurant's design also uses ceiling fans and invites the island's trade winds in, allowing them to turn off the air-conditioning in the evening, whenever possible.
- ♣ Bill's menu is health- and energy-conscious, and uses locally-sourced produce and products whenever possible, and organic whenever available, to support local farms, businesses and the community.
- ♣ They purchase certified organic beef for their steaks, grass-fed Big Island beef for their burgers, certified 100% organic coffee, and local dairy products.
- → Bills also believes in giving back to the community, and throughout the year they support numerous local charities including Hawaii Foodbank, MDA-Hawaii, Make-A-Wish, Duke's Oceanfest (which also supports clean water and beaches), Ronald McDonald House, Honolulu Police Community Foundation, Hawaii Professional Firefighters Foundation, and many more.

For more information, visit http://www.billshawaii.com/