



CIUDAD

Border Grill and Ciudad Environmentally-Friendly Policies

Mary Sue Milliken and Susan Feniger, Food Network's "Too Hot Tamales", have always been champions of the environment and in recent years have stepped up their efforts with a host of environmentally-friendly policies at all three of their restaurants--Border Grill Santa Monica, Border Grill Las Vegas at Mandalay Bay Resort and Casino, and Ciudad in Downtown Los Angeles.

"We're taking something we've done for a long time at home and bringing it into the workplace where we can have a greater impact. Now that everybody in our organization understands the facts about sustainable seafood and organics, we get a lot of positive reinforcement from our staff. Their enthusiasm spills over to our customers and our purveyors," said Milliken.

Feniger added, "Every time we take another baby step toward becoming more environmentally friendly, everyone feels more proud about our product. You don't have to do everything all at once. You can start with one thing like serving organic rice and beans and once that's in place, tackle the next frontier."

- **Border Grill and Ciudad serve only sustainable seafood.** All three restaurants are part of the Monterey Bay Aquarium Seafood Watch Program. The restaurants have been serving only sustainable seafood for several years, with a mission to make lesser known sustainable seafood like Arctic char, black cod, and barramundi as appealing as perennial favorites like salmon. As part of the Seafood Watch program, the restaurants distribute pocket seafood guides to customers.
- **Border Grill Santa Monica uses organic long-grain rice, beans, and coffee.** We use seasonal, locally grown ingredients whenever possible and do not use any products containing artificial trans fat.
- **Ciudad uses organic long-grain rice, black beans, eggs, milk, and coffee, as well as beef, lamb, and uncured pork raised without hormones and antibiotics.** We use seasonal, locally grown ingredients whenever possible and do not use any products containing artificial trans fat.
- **Border Grill and Ciudad do not serve tuna or swordfish,** working with Oceana, a leading international conservation organization, in their Stop Seafood Contamination campaign. Oceana aims to reduce the amount of mercury released into the environment, as well as educate the public about the risks of consuming fish with high mercury levels. As part of Oceana's campaign, the restaurants agreed to remove tuna and swordfish from their menus because of high mercury content.
- **Border Grill and Ciudad do not serve Canadian seafood.** After joining the Humane Society's "Protect Seals" Campaign, Border Grill and Ciudad took a pledge to boycott Canadian seafood products until Canada ends its commercial seal hunt.
- **Border Grill Santa Monica and Ciudad use the Natura water purification system,** instead of bottled water transported from around the world. The reusable bottles provide an environmentally-friendly alternative to the waste associated with the manufacture, transport, and disposal of conventional bottled water.