

contigo

kitchen + cava

1320 castro street (at 24th)
san francisco, CA 94114

GREEN ELEMENTS

Environmental sustainability and respect for nature's resources lies at the very core of Contigo. During the two years it took to design, construct, purchase for, plan and operate Contigo, the theme of "reduce, reuse, recycle" was revisited time and time again. The end result is a restaurant that features many "green" features.

1. During demolition, unused building materials that could not be salvaged (framing lumber) or recycled (galvanized conduit and copper piping) were donated via Craigslist.
2. During demolition the contractors discovered the building's original 100 year old redwood siding. The siding was milled and reused as paneling along the restaurant's interior walls.
3. Contigo's bathroom features a toilet that has a dual-flush system to reduce water usage and stainless steel fixtures which are both durable and recyclable at the end of their long life.
4. The tabletops were produced from 100 year old Douglas Fir beams salvaged during the renovation of the Levi Strauss factory on Valencia Street. The banquettes and the cabinets were built from reclaimed white oak sourced from a demolished Connecticut barn.
5. The concrete floor is made with a mixture of fly ash, a byproduct of coal combustion, and cement. The repurposed fly ash strengthens the mixture and the concrete requires less cement.
6. The metalwork was made locally from fabricated steel which is extremely durable and 100% recyclable at the end of its life.
7. Low VOC paint and soy-based sealer were used throughout the restaurant's interior and on Contigo's furnishings.
8. All of Contigo's wall tile (in the kitchen and the bathroom) came as "seconds" from Sausalito's Heath Ceramics. Seconds are manufacturing cast-offs which are typically discarded.

9. Contigo's dishes are seconds, locally made at Heath Ceramics and our salt dishes are made in San Francisco's Mission District by Lynae Straw of Panapoly.
10. Our water and beer glasses are made from the bottom portion of recycled wine bottles.
11. Contigo's reusable cotton napkins do not require starch, eliminating the need for hot pressing of the napkins.
12. Contigo is using Everpure's Exubera Water Filtration System, which provides our guests the choice of still, chilled still and sparkling water. In our effort to conserve resources, we will not be offering bottled water.
13. All of Contigo's business cards and postcards are printed locally at A. Macial Printing. Our cards are made with 100% post-consumer recycled content and are chlorine free using uncoated paper with soy based inks.
14. Contigo's daily-changing menus are printed two-sided on 30% post consumer recycled fibers.