

September 13 - 19, 2007

## FOOD



Environmental capacity: Anjou

## Green grub

In terms of the environment, dining in has typically throttled dining out. But as the AIs and Lees of the world lament the melting polar ice caps, restaurants are clamoring for a little environmental cred. Cups made of corn, biodegradable straws, and windmill-powered ranges are just a few of the local amenities in place ready to do battle with mom's well-worn Tupperware. "People want to support companies that are ethical. They're realizing it's the right thing to do," says Maggie Gourlay, manager of Anjou Juice Bar in Boulder. "We do everything that we can to really support the environment rather than have a big impact on it." Below is a rundown of some of The A.V. Club's favorite enviro-friendly eateries around town.

**The Kitchen**

"Reuse and recycle" is a mantra The Kitchen abides by. Whether it's in the backroom or the bathroom, all of the Boulder restaurant's paper products are biodegradable—as are the straws. From the refrigerator to the outside lights, wind power is this establishment's energy source of choice. Behind the scenes, trash of all kinds goes into one recycling bin or another, and when choosing suppliers, The Kitchen gives thought to each company's ethics and location. But perhaps the employees benefit the most from The Kitchen's green philosophy: At the end of the night, the luscious, free-range, organic leftovers go home with the staff. (1039 Pearl St., 303-544-5973)

**Anjou Juice Bar**

At Anjou, the 100-percent organic smoothies and fresh juices come in cups made of corn—and the silverware is either the real deal or biodegradable. Housed in a spiffy new building on the west end of Pearl Street in Boulder, Anjou has the lofty goal of practicing "eco-wise, local, conscious capitalism." That means no off-gassing, composting everything compostable, and contributing to the fair-trade market. Anjou is especially interested in supporting local businesses, farms, and suppliers—bringing the model of sustainability full circle. (820 Pearl St., 303-444-2360)

**Chipotle**

No longer owned by the McDonald's

Corporation, the popular Denver-based burrito chain Chipotle is big enough—and conscious enough—to have a tremendous environmental impact. Serving free-range chicken and other natural meats is just one element of this chain's "food with integrity" menu. Chipotle's sour cream is free of synthetic growth hormones, and this large-scale user of guacamole created an avocado sustainability program. Chipotle also just pledged to donate up to \$50,000 to this year's Farm Aid, in support of local and sustainable farming. (Various locations, Denver and Boulder)

**The Mercury Café**

The events calendar at the Mercury Café boasts everything from radical feminist theater to biodiesel meetings—which makes perfect sense at a restaurant powered by rooftop windmills and solar panels. Inside, toilet-topping sinks conserve water by tapping into the clean stuff reserved for refilling the bowl. Of course, the Merc has also long been famous for its carnivore-and-vegetarian-friendly menu of locally produced and organic food. This Friday, Sept. 14, the downtown institution will host its second Food And Wine Pairing—a five-course feast featuring grass-fed Colorado lamb and elk, organic Colorado fish, and plenty of veggies. Oh, yeah, and wine. All for \$40. Better make a reservation quick. (2199 California St., 303-294-9281) —*Katie Herrell*