



Background:

For over 25 years Chef/Owner Peter Merriman has served as a culinary pioneer in Hawaii; dedicated to supporting local farmers, ranchers and fishermen across the state. Famously called "the Pied Piper" of Hawaii Regional Cuisine by The Los Angeles Times, Merriman's dedication to purchasing local not only enables Monkeypod Kitchen to serve the freshest most flavorful ingredients, but it also stimulates and supports the health and success of our local communities.

Sustainability:

Monkeypod Kitchen by Merriman, with locations in Wailea, Maui and Ko Olina, Oahu is proud to be one of Hawaii's leading businesses dedicated to environmental stewardship. One of the company's guiding core values is to "Leave the World A Better Place". Monkeypod has a deep love for the natural beauty of our Earth and are committed to taking every step possible to reduce its impact on the environment. The company does not view its success by short-term profit and sees the big picture and long-term effects of today's decisions.

Monkeypod Kitchen is dedicated to using socially conscious ingredients chosen in such a way to reduce our impact on the environment. Not only does the restaurant source produce and meats from dozens of Hawaii's farms and ranches, it is also dedicated to serving sustainably caught fish species from Hawaii waters. Over 70% of its produce and proteins are from Hawaii. By turning to local products at every opportunity, Monkeypod reduces its carbon footprint and fuels the local economy.

Recycling & Purchasing:

Other ways in which the company reduces its carbon footprint are in its recycling efforts and purchasing choices.

- To-go products are made from recycled material and the restaurant recycles all in house glass and plastic.
- Re-use old menus as coasters.
- Purchase china from a manufacturer that uses recycled materials and manufactures dish ware with half the normal carbon emissions.
- Food waste is separated and donated to local pig farms.
- Monkeypod greatly reduces the amount of plastic and glass that ends up in Hawaii's landfills by choosing not to serve bottled beverages such as water, soda, and other drinks.

- Supplies the majority of its beer in kegs. The only bottles at Monkeypod are large format, specialty craft brews and liquor, with many of these brews and spirits being local, artisanal, and/or organic.
- All glass is recycled and over 90% of bar consumables (juices, garnishes, etc.) are local and/or organic.

Community Outreach:

- Staff embraces the value of leaving the world a better place by giving back to local communities.
- The restaurant organizes and participates in community support events at least quarterly such as the North Shore fish pond clean up and restoration project, clean ups at various west side beaches, volunteering to serve at St. Clement's soup kitchen, and doing an Angel Tree toy drive at Christmas through Helping Hands Hawaii.
- Supports local charity through fundraising nights where a percentage of profits are donated to charities such as the Wounded Warrior Project, Els for Autism, and Aloha United Way.

Conclusion:

At Monkeypod Kitchen, giving back to the community and leaving the world a better place are an integral part of its mission statement to Master the Craft of Food, Drink, and Merrimaking with Aloha!