

2023

GREEN BUSINESS











Background:

Written in the stars or a collaboration by necessity? Three businesses came together as `ohana and started it all: Outpost Coffee, Hola Aloha Bakeshop, and Rainbow Road Ice Cream all needed a kitchen to make their goods. Stepping out on your own to craft a small business is hard, so they decided it's more fun to collab.

The cafe and menu is an ever-evolving story, a weaving of their coffee, sourdough, and ice cream with more Kaua`i food makers and farmers: Aloha Matcha, Ellora Jade Cakes, Moloa`a Organica`a, Kaua`i Popsicles, Stars & Roots, Eatable Mushrooms, Buena Vista Farms, Growing Strong Farms, and and their own backyards. Something fresh every day. It's a vision and experiment all in one.

Highlights

- Try to purchase everything as local as possible, supporting their local economy and reducing transportation. They strive to support organic and regenerative farming practices.
- Donate all coffee waste from the cafe and roastery to Eatable mushrooms in Wailua who use it as a food source for growing mushrooms which they in turn purchase their mushrooms for their menu.
- Recycle all their cardboard, glass, plastic and cans
- Only use compostable packaging for to go and all their retail packaging such as coffee bags, ice cream tubs and bread bags.
- Use plant based cleaners as much as possible in the cafe.















