

Dos Coyotes Border Café, Davis, California

Mexican Food Verde

Dos Coyotes Border Café took steps to save money and reduce greenhouse gas emissions at two locations in Davis, making Dos Coyotes an even more popular place to eat.

Davis owner Bobby Coyote decided to help the environment by changing the way he runs his businesses. Like many small businesses, Dos Coyotes replaced old equipment with newer, more energy efficient appliances. These new appliances save both money and energy.

Photo Credit: Dos Coyotes Border Café



The inside of 'The Marketplace' Dos Coyotes Border Café in Davis on Covell Boulevard.

Both Davis Dos Coyotes locations save money and reduce greenhouse gas emissions by purchasing energy efficient equipment and replacing old lighting.

Business Snapshot

A Mexican restaurant that reduced greenhouse gas emissions by replacing old equipment with newer, more energy efficient appliances

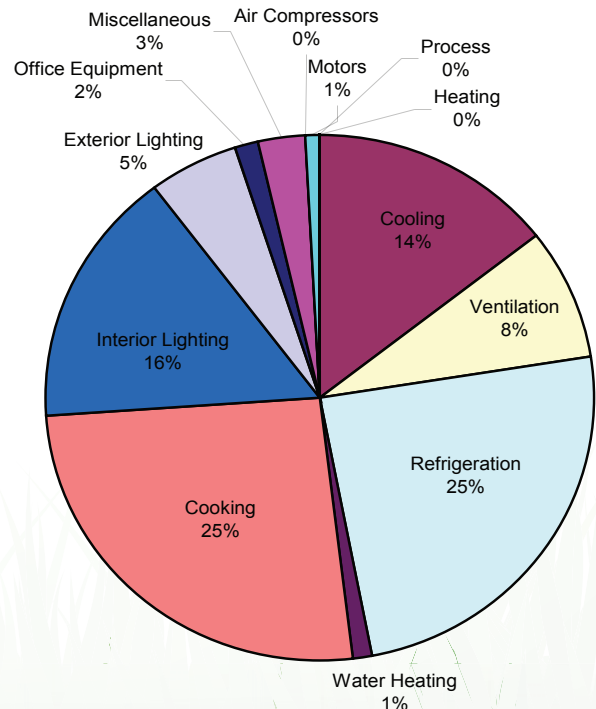
Actions to Cut Waste & Save Energy

- Installed a high efficiency HVAC system in restaurants
- Non-disposable dishes used in-house
- Installed AC economizers
- Purchases energy efficient equipment
- Implemented a biking incentive for employees and customers
- Recycles paint
- Turns off equipment when not in use
- Uses formaldehyde-free building products

Cost to Renovate: \$5,000

Snapshot of Typical Restaurant Energy Uses

Refrigeration and cooking make up the largest portion of energy use in a typical California restaurant at 25% each, followed by lighting 16%. This data is from the California Commercial End Use Survey (2006).



What Actions Did Dos Coyotes Border Café Take to Cut Waste?

To save money and achieve greenhouse gas reductions, Dos Coyotes implemented the use of formaldehyde free building products, installed high efficiency HVAC systems, installed AC economizers and recycled paint instead of throwing it away. They use compostable dinnerware in the restaurant to reduce waste.

What Actions Did Dos Coyotes Border Café Take to Save Energy?

Dos Coyotes changed out all the lights in their restaurants and purchased energy efficient equipment. They installed low flow toilets to conserve water. Dos Coyotes uses a scraper instead of a sprayer whenever possible to clean equipment, which saves money and water. When the restaurant is not very busy, they turn off half the char broiler to save energy. Dos Coyotes created a biking incentive for employees and guests alike.

Dos Coyotes Border Café is a tasty eatery where salsa verde is green in more ways than one!

"We're always striving to do better and buy energy efficient appliances."

**-Bobby Coyote
Owner of Davis Dos Coyotes
Border Cafés**



One of the many popular burritos available at Dos Coyotes locations.

The Dos Coyotes Border Café restaurants use non-disposable dishes when guests dine-in.

Contact Information

**Bobby Coyote, Owner
Dos Coyotes Border Café
North Davis at The Marketplace
1411 W. Covell Boulevard
Davis, CA 95616
Phone: (530) 753-0922
<http://www.doscoyotes.net/>**

PROUD PARTNERS INCLUDE:

