Greenbar Distillery uses only certified organic ingredients to enhance flavors and to prevent artificial fertilizers or pesticides from contaminating farmland and groundwater.

**Green Actions:**
- Reduced packaging waste and glass bottle weight
- Chooses 100% post-consumer recycled labels and water-soluble inks
- Eliminated use of plastics, metallic paints, and frosting on bottles
- For every bottle of spirits sold, they plant a tree in Central America

**Facility Renovations:**
- Recycles production water to cool systems
- Installed skylights to maximize natural lighting
- Replaced lighting with LEDs
The Greenbar Distillery strives to be a waste-free zone, and is always finding creative ways to cut waste even further. For example, Greenbar Distillery’s TRU lemon vodka requires lemon peels for production, resulting in an abundance of “naked lemons.” Instead of accumulating lemon waste, the distillery actively gives these lemons to local bars and restaurants, where they can juice them for that evening’s cocktails.

In addition to a sustainable approach to production, the distillery also has a unique initiative in which they plant one tree for every bottle of spirits sold. Through this effort, over 650,000+ trees have been planted in the rainforests of Central America, where they provide local communities with shade for fair trade coffee and cacao crops and serve as a carbon sink.

Greenbar Distillery hosts weekly distillery tours, where visitors are informed on how the distillery operates and all of their sustainability initiatives. Greenbar Distillery’s tree planting program is very popular with tour participants, who are delighted to hear that a single bottle purchase results in the planting of a tree.

“Choose not only to drink better, but to drink to a better world” - Melkon Khosrovian, owner of Greenbar Distillery