

Campus Food Outlets: Sustainable Food Choices

UBC has many food outlets and plenty of “green” food choices. Check out some of the highlights at outlets below.

- **Compost**
- **Dishware** = dishware available
- **Reusable Discount** = Reusable mug or container discount
- **Local** = local and seasonal foods available.



Light Fair



Sprouts

Student Union Building (Basement)
(604) 822-9124
<http://ubcsprouts.ca/>



- **Local**
- **Compost**
- **Dishware**

Sprouts is an independent, student-run, volunteer-based and non-profit café that is committed to local sustainable food systems. Most offerings are made with seasonal and organic ingredients that are locally sourced.

Famous for:

- Affordable vegetarian menu with a variety of vegan options
- Homemade soups & bread
- Vegan brownies, cookies and bars
- Gluten free baked items



Agora Eats Café

MacMillan Building (Bottom Floor)
(604) 822-4561
<http://blogs.landfood.ubc.ca/agora/>



- **Local**
- **Compost**
- **Dishware**

Agora is an independent, student-run, volunteer-based, non-profit café aimed at offering hands on experience to volunteers and demonstrating a sustainable food system for the community. Most offerings are made with local, seasonal and organic ingredients, many from The Orchard Garden just steps away from the café doors.

Famous for:

- Affordable vegetarian and vegan menu.
- Homemade quiche (made with UBC Farm eggs when available)
- Homemade baked goods
- Homemade soups and sandwiches made with meat-free protein



Bernoulli's Bagels

Student Union Building (Main floor)



- **Local**
- **Compost**
- **Reusable Discount**

Famous for:

- Homemade bagels & organic bagel selection
- Local apples and pears
- Vegan cream cheese spreads

Light Fair

The Loop Cafe

Centre for Interactive Research on Sustainability



- Local
- Compost
- Reusable Discount

Famous for:

- Local products like apple butter!
- Homemade lemonade and Fair Trade iced tea
- Homemade entrees
- Gluten-free baked items
- No bottled beverages
- Vegetarian and vegan selection daily.
- Featuring local UBC Farm products, local and BC ingredients

Café Perugia

Life Science Centre



- Compost
- Reusable Discount

Famous for:

- Homemade salads
- On-site roasted BC chicken
- Boutique locally roasted Fair Trade coffee



Pie R Squared

Student Union Building

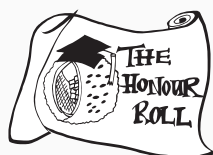


- Local
- Compost

The AMS's own pizza joint.

Famous for:

- From scratch pizzas
- Butternut squash and beets pizza toppings from the UBC farm when available
- Large selection of vegetarian offerings
- Vegan pizzas available upon request



The Honour Roll

Student Union Building (Basement)

- Compost
- Reusable Discount

Famous for:

- A quick and healthy meal
- Vegetarian and vegan options
- Ocean Wise California Rolls and Salmon Rolls

Light Fair



Blue Chip Cookies
Student Union Building (Main floor)



- Compost
- Reusable Discount

Famous for:

- Homemade vegan and gluten free baked goods
- All coffees, teas and chai based drinks 100% fair trade and organic

Restaurants

Sage Bistro

University Centre
6331 Crescent Road
(604) 822-0968
<http://sage.ubc.ca>



- Local
- Dishware
- Compost

This is UBC's fine dining restaurant.

Famous for:

- A wide selection of Ocean Wise options – look for the menu icons
- Smoked local, organic tofu
- Free-range chicken
- Local lamb
- Vegan options
- Seasonal and organic salads

The Point Grill

Marine Drive Residence- Building 4
pointgrill.food.ubc.ca/
(604) 822-9503



- Local
- Compost
- Dishware

This is UBC's trendy up-scale restaurant.

Famous for:

- Seasonally-inspired cuisine with a commitment to using local and sustainable foods
- Free-range chicken wings
- Salt Spring Island Mussels
- Non-medicated and hormone-free chicken and beef
- BC seafood
- Vegetarian, vegan, dairy-free and gluten-free options



The Gallery Restaurant & Lounge
(19 and over only)
Student Union Building
(604) 822-3411



- Local
- Compost
- Dishware

This funky AMS deli-style licensed restaurant provides both take-out and eat-in options.

Famous for:

- Homemade salads with seasonal and UBC Farm ingredients
- All items made in-house
- Free-range egg breakfasts
- Several varieties of local beer on tap

Restaurants

Place Vanier Residence Dining

Residence Dining,
Gordon Shrum Commons Block
(604) 822-2622



- Local
- Compost
- Dishware

Vanier is more than a dining hall. It has been a leader at UBC in adopting sustainable menu items.

Famous for:

- UBC Farm seasonal soups- there are always two kinds available
- Whole grain stews and pilafs
- Healthy shakes using Fair Trade and local produce
- Smoked organic tofu from Victoria for wraps, salads and more
- Local and organic apples
- Homemade sauces and gravies
- Gluten free bakery, pizza and sandwich options
- Eco-to-go program
- 100% Ocean Wise fresh seafood menu options
- Homemade lemonade with fresh herbs

Totem Park Residence Dining

Totem Park Commons Block
(604) 822-6828



- Compost
- Dishware
- Local

Famous for:

- UBC Farm options on salad bar
- Healthy Shakes using Fair Trade and local produce
- Smoked Salt Spring organic tofu for wraps, salads and more
- Local and organic apples
- Eco to go program
- Gluten free bakery, pizza and sandwich options.

Wescadia Catering

Totem Park Commons Block
(604) 822-2018

<http://www.catering.ubc.ca/>



- Local
- Compost
- Dishware

UBC Food Services' catering service.

Famous for:

- Vegetarian, vegan and gluten free menu options
- 100% Ocean Wise seafood menu choice
- Customized sustainable menu options available upon request
- Reusable dishware available
- Use of electric vehicles for campus deliveries
- Drop delivery service items are compostable or recyclable

AMS Catering

Student Union Building
(604) 822-4617

Email: catering@ams.ubc.ca

<http://www.amscatering.com/>



- Local
- Compost
- Dishware

Catering service run by the UBC Alma Matter Society.

Famous for:

- Vegetarian and vegan menu options
- A sustainable menu option
- Reusable dishware available