

Doing our part to save the world one beer at a time...



Rain water is collected in these old style beer tanks and used to water the gardens.



Local farmers pick up the spent grain from the brewery and feed it to their livestock.



What grain doesn't go to the farmer is made into bread served in our restaurant. Nothing is wasted.



Customers can purchase our beer to take home in a refillable jug called a Growler. Simply rinse well after use and bring it back for more great beer. No empties to pile up, less trips to the recycling depot and nothing to throw away.



We belong to the Vancouver Aquariums Ocean Wise program which is dedicated to serving sustainable seafood choices and we are also a member of the Wild Salmon Supporters.

Our staff are committed to recycling. As much waste as possible is sorted and taken to the recycling depot.

At the Barley Station Brew Pub we only use 4 ingredients in our beer. Malt, water, yeast and hops! That's it. No preservatives, no additives, ever.

Locally made beer leaves the smallest carbon footprint possible. Imagine all of the trucks moving beer around the country. Barley Station beer travels 40' from the brewery to the tap ensuring you get the freshest beer every time, and by using less resources we are doing our part to save the world one beer at a time!



Visit us in downtown Salmon Arm
or on the web at www.barleystation.com

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BARLEY
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