



## Green Tier 1 Application, Attachment 2

Red Eye Brewing Company in Wausau, Wisconsin, opened in May of 2008. From the incorporation of the business until the writing of this document, the following sustainability efforts have been implemented:

### Brewery

- Spent grain is provided to local farmers for feed
- Fresh, local hops for special “wet hop” releases
- Cold/hot liquor tank thermal transfer
- Beer served in brite tanks or kegs
  - No bottles or cans being shipped
  - Refillable growlers filled on premises

### Restaurant

- Sourcing local ingredients when possible
  - Herbs (lemongrass) and vegetables
    - local farms
    - farmer’s markets
    - raised beds of herbs, flowers, and vegetables (11 varieties of heirloom tomatoes)
  - Dairy- milk and cheese (white cheddar, parmesan, and pepperjack)
  - Grass-fed beef
  - Summer sausage
  - Coffee
  - Fish- specifically fresh Whitefish from Lake Superior
  - Crawfish for the annual crawfish boil
- Preparation: “Slow food, served fast”
  - Wood-fired oven with wood from Marathon County from already downed trees
  - Rosso sauce for the pizzas is made with fresh tomatoes roasted in the oven
  - Pizza dough is made in house daily, never frozen
  - Burger buns are also made in house daily, incorporating malt from the brewery

- We pride ourselves by offering house made sauces, soups, and salad dressings
- Completion of meal
  - Environmentally friendly to-go containers
  - Excess baked goods are donated to a local food pantry
  - Vegetable scraps from the kitchen are composted in our compost bin
  - The compost is then used again in the raised garden beds

#### Operations/Environment

- Downtown-friendly location, easy walk from the 400-block
- Located on a city bus route
- Very bike-friendly
  - Bike rack is made locally out of used re-rod
  - Organized bike rides on Thursdays and Fridays in the summer
  - Employees are encouraged to walk or ride their bike to work
- Employees participate in daily “line-ups”
- Hanging artwork is from local artists
- Community
  - Support a major fund raiser for Big Brothers Big Sisters of North Central Wisconsin
  - Adopt-a-highway litter clean up
- Dining room windows
  - Made by a local window manufacturer utilizing Low E-cubed 366 glass
- Waterless urinals saving 90,000 gallons of water each year
- LED lighting upgrades
- Solar hot water supplying both the brewery and the restaurant

Future plans for Red Eye’s sustainability efforts involve:

- Maintaining or enhancing our above-mentioned practices where feasible,
- Reducing the amount of waste water generated in the brewing process,
- Learning and incorporating metrics in the restaurant to measure and share our successes,
- Encourage and educate other Wisconsin breweries, brewpubs, and restaurants on sustainable efforts

January 20, 2013