

2024

REEN BUSINESS PROGRAM











Background:

Lanikai Brewing Company is a craft brewery and distillery birthed on Oʻahu's windward coast. We've passionately crafted Island Inspired[™] beers and spirits that reflect the unique flavors and culture of the islands since our inception in 2014. From our signature Pillbox Porter to our refreshing Lemongrass Gin, each of our products utilizes at least one local-grown ingredient, giving a true taste of paradise in each sip. The primary pillars surround supporting local agriculture and perpetuating sustainability in every way possible.

Highlights

- Purchase locally sourced products/ingredients as much as possible.
- Reduce water usage in the brew process—utilize heat exchange systems to get multiple uses out of the water.
- Utilize natural lighting and LED strips wherever possible. During the day, there are practically no lights being utilized to light the brewhouse.
- Recycle within the taproom/restaurant.
- Utilize spent grain—serving roughly 5+ local farmers with our spent grain to feed their animals.
- Marsh clean ups and other community Initiatives—hosting and partnering with others.
- Encourage alternate transportation—most staff walks/bikes/runs to work.
- Re-purpose invasive species—the entire taproom/restaurant's furniture is made from a Monkeypod tree from the North Shore.
- Eco-friendly packaging—fully compostable and biodegradable packaging for their cans.
- Support other local breweries and businesses on their menu.





Locally sourced produce



Marsh clean up



Furniture made from invasive species wood



Spent grains going to farmers for animal feed