

SUSTAINABILITY ON THE RANCH

Our commitment to sustainability at Brush Creek Ranch is seen in the practices that enrich the land and our community. Here's how we're making a difference and creating a thriving environment for future generations:

BUILDINGS

Magee and several Lodge & Spa buildings were built using logs from the original ranch cabins.



Greenhouse

Year-round production in a controlled environment yields faster crops, reducing chefs' orders and the need for out-of-state shipments.

20,000 SQFT
producing 30 varieties of produce.

THE FARM

We implemented a composting program using waste from our greenhouse, goats, and horse barn. Anything unused for cooking or feeding goats goes to compost, keeping plant material, cardboard, and old soil out of the trash.

A STATE-OF-THE-ART
HYDROPONIC
WATER FILTRATION
SYSTEM
SAVES
UP TO
**80%
MORE
WATER**
THAN TRADITIONAL
FARMING

IN-FLOOR HEAT

and shade cloth
maximize efficiency,
reducing the need for
heating and cooling.

THE FARM DELIVERS
AN AVERAGE OF
**200-500
POUNDS**
OF PRODUCE WEEKLY
TO BCR RESTAURANTS

Creamery

We breed and raise our own goats, producing milk annually. Each goat averages two kids per season, with up to five, totaling around 50 kids. They are either raised as replacements or sold as dairy animals and pets.

WE PRODUCE ABOUT
2,000
GALLONS OF GOAT MILK
YEILDING APPROXIMATELY
1,800
POUNDS OF GOAT CHEESE
EACH SEASON

DISTILLERY

Spent grains from the production of bourbon and rye are shared with local ranchers and Brush Creek Ranch, where our Executive Pastry Chef uses the grains in the creation of

SPENT GRAIN BREAD

Mercantile
**BUYS FROM
LOCAL
SUSTAINABLE
VENDORS**



100% *Wagyu* BEEF

— RENOWNED FOR ITS INTENSE MARBLING —

Cattle are housed in a low-stress environment to keep the meat exceptionally tender. They are incredibly docile due to all the human contact and are extremely well cared for.



BUILDINGS

- Magee and several buildings at Lodge and Spa were built using logs from the original ranch cabins.
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THE FARM

- Our farm's composting program uses waste produced by our goats, greenhouse, and horse barn.
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GREENHOUSE

- Our greenhouse is 20,000 square feet and produces 30 different kinds of Certified Organic Produce.
 - In-floor heat and shade cloth are used to help maximize the efficiency so as to reduce the need for cooling and heating.
 - A state-of-the-art hydroponics water filtration system saves up to 80% water compared to traditional farming methods.
 - On average, the greenhouse delivers around 200-500 lbs. of produce per week that is dispersed throughout Brush Creek Ranch restaurants.
 - Anything we cannot use for culinary purposes or feed to the goats goes to the compost, so we do not throw any plant material, cardboard, or old soil in our trash.
 - In this controlled environment, we can produce faster crops year-round. This cuts down on what the chefs need to order, and in turn reduces the need to ship in as many crops from other states.
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CREAMERY

- We breed and raise all of our own goats, and kid every year to produce milk. The goats average 2 kids per season but can have up to 5. We expect to have around 50 kids each season. Kids are either raised up as replacement animals or we sell them as dairy animals and pets to other farms. We do bring in new genetics from time to time.
 - We produce ~2000 gallons of goat milk, which will yield ~1800 lbs. of goat cheese per season.
 - The creamery also uses naturally recycled materials. Our Devil's Tower cheese is coated with char from the inside of our whiskey barrels, and our goats love to eat the pumpkins and Christmas trees used around the ranch as seasonal decorations.
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DISTILLERY

- Spent grains from the production of bourbon and rye are shared with local ranchers and Brush Creek Ranch, where Executive Pastry and Bakery Chef, Keisha Sanderson, uses the grains to create "Spent Grain Bread."
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100% WAGYU BEEF

- Cattle are housed in an extremely low-stress environment so the meat stays exceedingly tender. They are incredibly docile due to all the human contact and are extremely well cared for.
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MERCANTILE

- Merchandise is sourced from sustainable and local vendors.