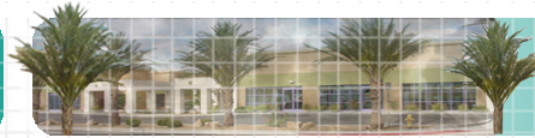


# Designed For You



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**STUDIOS...**

## The Green Scene

### Ask The Architect

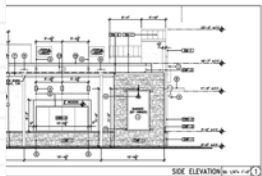
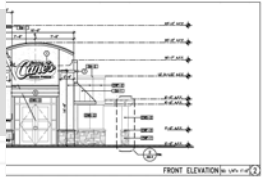
#### Think Conservation and Efficiency

Whether an Owner for an addition or a new building is interested in going through the process for LEED certification or not, it is practical to still consider conservation and efficiency in building systems.

However, you may want to make your building green and LEED certified to contribute to minimizing environmental impact and benefit from a reduction of building operating costs, from enhancing building marketability, and from improving worker productivity. All are desirable goals.

The LEED certification process is a structural method for planning, verifying, and documenting that building systems design considers conservation and efficiency in terms of selection of Sustainable Sites, designing for Water Efficiency, design and analysis for building Energy and Atmosphere (HVAC), and selection of appropriate Materials and Resources. It also considers design management to enhance Indoor Environmental Quality. And, the process invites opportunity for Innovation in Design to improve on conservation and efficiency.

You should think conservation and efficiency, and you may want to think LEED certification.



## Raising Cane's @ Centennial

### SPOTLIGHT

The largest prototype of the Las Vegas Raising Cane's restaurants, store #4, will be "beautiful", says Joe Micatrotto. "It has so much stonework on the outside." The permit should be obtained in late May, and if everything stays on schedule, they should open their doors in September, 2009. Sales at the Las Vegas Boulevard store will be challenged and maybe exceeded for the first time!

### SPOTLIGHT

#### Joe Micatrotto

You could say that GGWArchitects client, Joe Micatrotto, Jr., of Micatrotto Restaurant Group is living his dream. The restaurant business is in his blood, and it's all he's ever wanted to do. He hopes to eventually add teaching in some facet of the restaurant business to his credentials. Joe is currently on the Board of the National Restaurant Association Education Foundation and a member of the Las Vegas Executive Association.

Joe received a Bachelor of Arts degree in Hotel/Restaurant Tourism Management from Western Kentucky University in 1997. His first job was a prep cook, and he studied under Italian chefs. Joe spent time in both Southern California and Hawaii, where he met his wife. The couple has 2 young children.

After Joe's family founded Buca di Beppo restaurants, they decided to try something new. Joe and his brother, Justin, first conceived the idea of the Micatrotto Restaurant Group in 2004, opting for a private business venture. With partners all across the United States, their company was established in 2005. That's when Joe and his brother moved to Las Vegas, where the market was prime for their plans. The Micatrotto Restaurant group became the first Raising Cane's franchisee in Nevada with rights to the entire state.

As President and CEO, Joe handles the operations, construction and development, marketing, and other miscellaneous aspects of the local Raising Cane's. His brother, Justin, is Vice President of Operations. There are 150 on staff with 30 to 40 at each restaurant. It is their intent to open 10 to 15 Raising Cane's in Las Vegas before expanding to Arizona, Southern California, and Hawaii.

To date, the Raising Cane's on Las Vegas Boulevard @ Warm Springs is their #1 franchise in the valley, but that may change when store #4 @ Ann Road and the 95 opens, the first Raising Cane's for GGWArchitects. Stores #5 and #6 are expected to go up in 2009. They are taking their time to complete each one before jumping to the next.

The slowdown of the economy has actually affected Raising Cane's in a positive way. "Fast food restaurants are now seeing an increase in "white collar" diners," says Joe. "People are not going to full service restaurants as much." The economy should start picking back up in about 18 months.

It's important to the Micatrotto Restaurant Group to build long-lasting relationships with vendors. "We treat them like partners." GGWArchitects is the first Nevada architecture firm they've hired. "The face-to-face customer service has been excellent. The interaction has been good." It's nice to be so appreciated, and we look forward to continuing the relationship!

# GGWArchitects<sup>2</sup>