Case Study
Caboose Brewing Co., Vienna

Form follows function at Caboose Brewing Company. The building is a converted warehouse space, with pallets crafted into stunning light fixtures. As a stop on the W&OD trail, they cater to cyclists and dog walkers with water bottle refilling stations and bike racks.

Reusable items are featured throughout the restaurant – from the linens and flatware on the table to the growlers (large glass bottles) that allow customers to take beer home. Much of the food is sourced locally, and the beer is brewed on-site. Talk about sustainable! Kitchen and wait staff are just as committed to waste reduction and recycling in the “back of the house”, turning the spent grain from brewing operations into delicious crackers that accompany the charcuterie, and using old menus to line plates. The brewery even takes its commitment to sustainability into the rest rooms, using hand dryers instead of paper towels.

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These sustainability practices have earned Caboose Brewing Company a spot on the Virginia Tourism Board’s coveted list of Green Travel destinations. To become certified, Caboose Brewing completed an audit of their green practices and submitted it to the state. Consumers have so many choices when it comes to finding unique spots in Virginia to dine – one of the best ways to look for green businesses.

If you know of a Fairfax County restaurant with a great recycling story, please contact us. We might use their establishment in our “Food for Thought” feature. Call 703-324-5230.