



This Restaurant Was Specifically Designed To Employ Disabled Veterans

FOOD NEWS

1 DAY AGO



CONSTANTINE SPYROU

As a former member of the United States Naval Sea Cadet Corps in high school, I grew up with a strong appreciation for the Navy and all of our country's armed forces. Having worked with several disabled veterans through this program, I understand several of the struggles they go through, especially when trying to find jobs that they are able to work.

So, when I heard about this Long Beach restaurant that designed their restaurant and kitchen for disabled veterans to work in, it made me smile to see such an awesome business developing.

The restaurant I'm talking about is **4th and Olive**, a brand-new, Franco-German restaurant that serves a Californian take on traditional foods from the Alsace region of France (or as it's called, Alsatian food). The restaurant features incredible dishes like housemade Boudin Blanc sausage, seared octopus, and red wine braised venison.

What's New





While the food itself is enough to get excited about this restaurant, it's what the restaurant does for disabled veterans that's great. Over half of the restaurant staff is made up of disabled veterans, who were actively sought out by owner Dan Tapia. A Naval Academy graduate and Navy submarine veteran himself, he currently uses a cane after being injured during his 6-year service to our country. He created 4th and Olive specifically to provide jobs for disabled veterans, and took painstaking care in the design to help overcome the physical challenges that the disabled often face. Examples of this includes a specially designed tap handle and bottle opener for Jon, their bartender, and creating jobs and tasks for veterans who are only able to work for shorter amounts of time.

This created an environment that Tapia envisioned — as can be seen below in his statement on the restaurant:

“The 4th and Olive team is excited to serve authentic Alsatian style food to food lovers in Long Beach. Along with our great menu and friendly service, my personal goal is to bring attention to the challenges other disabled vets face when they are willing and capable of doing just as

good a job as an able-bodied person.”

These are the kinds of restaurants and missions that will empower the future and give disabled veterans the chance they need to get working again. Kudos to Dan Tapia for creating such an amazing concept. We are honored by the courageous effort taken to make this restaurant a reality, and the commitment you are making to veterans. It's hoped that other new restaurants in the future follow your example.

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Constantine Spyrou

Constantine's life revolves around eating, studying, and talking about food. He's obsessed with eggs, gyros, and the future of food.



COMMENTS