
New concessions planned for IAH

By **Rick Lundstrom** on April, 1 2013 | Airline & Terminal News



On the list are two new celebrity-chef outlets with local and regional ties, and other first-time dining concessions with Texas roots, as well as several familiar airport favorites.

The \$95 million south concourse redevelopment, which will open in the middle of this month, is a 225,000-square-foot facility that will accommodate United Express regional flights. Its features include modern and expanded gate-lounge areas, 17 food, beverage and retail concessions and a spacious central passenger lounge with expansive tarmac views.

"We're pleased to introduce several first-time airport concessions from well-known restaurants that offer variations on Texas flavors, along with established airport concession brands that are already popular with our customers," said Kate Gebo, United's vice president of corporate real estate.

3rd Bar Oyster & Eating House is the creation of Houston native and celebrity chef Bryan Caswell and noted food and beverage director Bill Floyd. In 2008, *Bon Appetit* magazine named Caswell and Floyd's seafood restaurant Reef, located in Houston's Midtown, the Number 1 seafood restaurant in the United States, and Caswell was named among *Food & Wine* magazine's Top 10 Best New Chefs in 2009. Caswell is also a member of United Airlines' Congress of Chefs.

Another airport first is The Fruteria, developed by San Antonio chef Johnny Hernandez, who has a passion for Mexican street food. The Fruteria will fuse the Mexican culture with a contemporary Houston vibe - by day serving fruit cocktails, fruit and vegetable juices, a variety of smoothies and

Mexican coffees. The Fruteria will also feature torta sandwiches and creative Mexican-inspired tostadas. By night, The Fruteria will transform into a contemporary cocktail lounge featuring fresh fruit tequila cocktails.

Other new airport concessions include Texas icon Whataburger; Bullrito's, also a Texas native, that will feature fresh Tex-Mex; and Barcuterie, which will offer cured meats and classic cheeses in an energetic bar setting.

Familiar favorites such as Famous Famiglia, Fresh Gourmet Marketplace, Panda Express and Starbucks round out the Terminal B south concourse food and beverage options.

HMSHost is the operator of 3rd Bar Oyster & Eating House, The Fruteria, Barcuterie and Starbucks. Westfield leased and will manage the retail and food and beverage operations in the Terminal B south concourse. Westfield is currently responsible for leasing and managing the concessions in the Terminal B north concourse and in Terminal E at Bush Intercontinental Airport.