

[PHOTOS](#) by Quit Nguyen

[Kirkwood Menu's](#)

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Kirkwood Debuts as a New Dining Destination in Houston's Energy Corridor

Designed as a modern clubhouse, the space pairs elevated American fare with layered details inspired by the life and legacy of Mac Haik

HOUSTON (April 29, 2026) – This May, Houston's Energy Corridor will welcome **Kirkwood**, a new restaurant opening **May 11** and marking the debut signature concept from **Mac Haik Restaurant Group (MHRG)**, bringing a modern clubhouse sensibility to one of the city's most dynamic business districts. Located on the ground floor of **Energy Tower II** at **11720 Katy Fwy**, Kirkwood blends timeless interiors, elevated American fare and first-class hospitality in a setting that is both expansive and intimate by design.

The restaurant's kitchen is led by executive chef and director of culinary **Stephen Chiang**, whose experience includes Per Se, The NoMad and Del Posto in New York, as well as Houston favorites UB Preserve and The Blind Goat, inspiring a menu of timeless dishes reimaged for today's table. Standouts include **hamachi crudo**, **miso tuna wonton tartare**, **Double-Bone Duroc Pork Chop**, **truffle parmesan ravioli** and **steak frites**. **Golden osetra caviar service** arrives with hashbrown coins and quail egg deviled eggs. The showstopping **Chateaubriand**, a prime, center-cut McClaren Farms beef tenderloin, is carved tableside for two to three guests.

The beverage program showcases **The Kirkwood Old Fashioned** with beef tallow-infused Woodford Reserve, Liber & Co. demerara, and Angostura bitters, alongside the signature "**Oiler 86**," Kirkwood's take on the French 75 and an homage to Mac Haik's jersey number with the Houston Oilers. The wine list reflects an approach centered on thoughtful sourcing and accessible pricing, complemented by a curated spirits and beer selection.

"This project reflects the spirit of Houston: thoughtful, welcoming and built to last," MHRG Chief Operating Officer **Dan Anfinson** said. "Kirkwood was designed to feel personal from the moment you walk in, whether you know the story behind it or not."

The 6,997-square-foot space is designed to meet guests where they are, whether for a power lunch, relaxed dinner or an evening cocktail. Open sightlines and layered textures create a sense of scale, while thoughtfully placed dining corners offer privacy and warmth. The result is a 242-seat restaurant that feels equally suited for connection and retreat.

Designed by **gin design group**, Kirkwood features rich leathers, dark woods and a palette of refined materials. Upon entry, guests are met with a striking replica of the **Astrodome**, setting the tone for a space that blends Houston history with contemporary design.

The restaurant's art collection further enriches the space, with original works by English artist **Paul Dove** displayed throughout. In the private dining room, an original painting by Austin-based artist **Lucy MacQueen** offers a more personal note, interpreting "**The Grove**" at Haik's alma mater, **Ole Miss**. The piece also serves as a quiet tribute to his mother, Frances Jordan, who was recently honored with a memorial wall at the iconic site.

The dining room is anchored by an open kitchen clad in copper, complemented by a 154-seat main dining area; 16-seat private **Frances Room**, named after Haik's mother; and 1,900-square-foot sunroom, named the **Sunny Room** after Haik's wife, with seating for 72 centered around a curved, double-sided fireplace.

Throughout the space, subtle details and "Easter eggs" abound, creating a layered experience that reflects a deeply personal story. One of the most distinctive features is the wraparound bar, whose seats are designed to match the style of a Porsche that Haik once purchased for his wife. That moment, rooted in a frustrating car-buying experience, would inspire him to create a network of automotive dealerships focused on customer service – which is now the largest independent automotive group in Texas. At Kirkwood, that origin story is translated into form, material and layout, anchoring the space in both memory and momentum.

"Kirkwood is about creating a sense of place, one rooted in warmth, character and a strong connection to the community," said **Mac Haik Enterprises** (MHE) Vice President **Alec Poynter**, Haik's grandson. "Every detail was chosen with intention, and every space tells part of a larger story."

That story is deeply tied to legacy. While Haik is widely recognized for his automotive dealerships, his early work in real estate in 1972 helped shape the very stretch of land where Kirkwood now stands into the Energy Corridor. The name Kirkwood pays tribute to one of the area's original thoroughfares and a broader commitment to reinvestment in West Houston.

The restaurant's symbol, a magnolia, is the official state flower of Haik's home state of Mississippi. A standout football player at Ole Miss, Haik was selected by the Oilers in the second round of the 1968 AFL-NFL Draft. He caught the first touchdown pass in the Astrodome on Aug. 1, 1968 – the first touchdown ever recorded in an indoor stadium. The moment is memorialized in black-and-white photos inside Kirkwood's Astrodome-inspired entrance.

Kirkwood is located within MHE's Energy Plaza campus at Interstate-10 and N. Kirkwood Rd. The development spans 1.3 million square feet of Class A office space and includes the award-winning Hilton Embassy Suites hotel and MHRG's new Maggie's Coffee bar.

The Kirkwood concept was originally conceived by Poynter and MHE Chief Operating Officer **Joseph "J.K." Kubicki**, with Anfinson turning the vision into reality by providing the blueprint for service, quality and atmosphere. The result is a new destination not just for the Energy Corridor, but also the surrounding Memorial area where Haik and his wife have lived and worked for more than 50 years.

ABOUT KIRKWOOD

Opening May 11, 2026, in Houston's Energy Corridor, Kirkwood by Mac Haik Restaurant Group is a modern clubhouse-inspired restaurant offering refined American fare, warm hospitality, and layered design that invites discovery. With a culinary program led by Stephen Chiang and interiors by gin design group, the 6,997-square-foot restaurant includes an expansive dining room, curated private event spaces, and a standout bar experience. Kirkwood invites guests into a story of local legacy, craftsmanship, and connection – one plate (and Old Fashioned) at a time. The restaurant will be open Sunday through Thursday from 11 a.m. to 9 p.m., and Friday and Saturday from 11 a.m. to 10 p.m. Learn more at kirkwoodrestaurant.com or follow [@kirkwoodhtx](https://twitter.com/kirkwoodhtx).

ABOUT MAC HAIK RESTAURANT GROUP (MHRG)

Mac Haik Restaurant Group (MHRG) is a division of Mac Haik Enterprises LTD (MHE), a diversified holding company headquartered in Houston, Texas. MHRG oversees a growing portfolio of original and franchised concepts, including Kirkwood and Maggie's Coffee at Houston's Energy Plaza. MHRG is also the largest franchisee of Starbird Chicken, which it will bring to Texas in 2027, and First Watch Restaurants, for which it was named Franchisee of the Year in 2024. Learn more at machaik-enterprises.com.

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