

# Catch up with new openings in this Dallas restaurant news

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This latest roundup of dining news around Dallas is a powerhouse, with some big openings, a closing, a re-opening, a relocation, and a coming-soon. There's also an array of new menus to check out, restaurants to visit, new dishes to try.

Here's what's happening in Dallas restaurant news:

[Salt and Straw](#), the cult ice cream brand from Portland, Oregon, has opened its first [location](#) in Dallas at 2323 Henderson Ave. #107, in the same shopping center as Gemma restaurant, where it's scooping its trademark hyper-creative, often unexpected flavors. Cousins Kim and Tyler Malek founded S&S in 2011 as a pushcart and the concept has since grown to 59 locations with a huge presence in California and an expansion to the East Coast — from New England and New York to Florida. Flavors rotate with the season such as Jasmine Milk Tea Almond Stracciatella, Strawberry Tres Leches, Rhubarb Crumble with Toasted Anise, Saffron Milk with Wildflower Honey, and Coffee Chamomile Sherbet.

[Maman](#), the French cafe chain from New York bringing its ritzy fare to Dallas, has opened a [location](#) in Lakewood at 6465 E. Mockingbird Ln. in Hillside Village, its second in the DFW area, following the original at the Plaza at Preston Center where it [debuted](#) in November 2025. They're open during daylight hours with espresso, tea, and pastries such as croissants, kouign maman, Bundt cakes, tea cakes, and cookies.

[Sourdough & Co.](#), a fast-casual chain based in Las Vegas known for sandwiches served on San Francisco-style sourdough bread baked in-house, is [opening](#) its first Dallas-area location in Frisco at 3311 Preston Rd. #2 in The Centre at Preston Ridge, taking over a space that's been home to a cookie company and a cookie dough company. They serve deli-style sandwiches such as the Italian with salami, pepperoni, mozzarella, balsamic, and olive oil, which can be ordered in a 4-inch size, 6-inch, or 8-inch, with price ranging from \$10 to \$14. They also do soups such as clam chowder served in a bread bowl. Originally founded in California under the name World of Sourdough, they went through a name change in 2024. The estimated opening date for Frisco is fall 2026.

[Cosmic Cafe](#), the '90s vegetarian haunt, [reopened](#) at the beginning of May, after an unprecedented five-year closure. Bringing it back is Deepak Chalise, who cooked at the cafe in the '90s, and who is serving classics such as the Cosmic Stir-Fry of veggies and tofu in yogurt ginger sauce; and their famed Buddha's Delight with curried vegetables, samosa, dahl, rice, pappadam, and naan. In true Cosmic Cafe fashion, it's a bargain with everything priced under \$15.

[Bam's Vegan](#), a vegan restaurant known for its vegan comfort food such as pulled "pork" and mac & cheese, has [closed](#) its Dallas location at 1499 Regal Row. Owner Brandon "Bam" Waller said that he wants to focus more on family, faith, and creativity. "I've been in the restaurant business for 9 years now, and I will tell you it's one of the TOUGHEST businesses to operate in for multiple reasons" but that he was grateful. He'll still do pop-ups around the city from time to time but hopes to segue to special invite-only events and preorders.

[K-Cup Kitchen](#), a mom-and-pop restaurant that specializes in Korean street food, has [relocated](#) to 232 Town Pl., Fairview, taking over a space that was once a Twisted Root. K-Cup [started](#) out at Revolving Kitchen, the shared kitchen concept, where owners Sandra and Michael Oh earned a following for their Korean comfort food served in bowls, including dishes like bulgogi, spicy pork, mandu dumplings, and rice bowls. The K stands for Korean, and the Cup refers to their signature "cup-bops" — rice bowls topped with meat like bulgogi or spicy pork, veggies, and sauce.



Irish spice bag with chicken, French fries, peppers, onionsYouTube

[The Crafty Irishman Public House](#), the beloved Irish pub in downtown Dallas, has a unique new menu item that brings a true taste of Ireland: the Irish Spice Bag. This [hugely popular](#) Irish street food features a meal in a paper bag: fried chicken with sautéed peppers & onions, French fries, and a curry-style sauce. Owner Alan Kearney says they wanted to bring an authentic piece of Irish food culture that's unlike anything else. The Irish Spice Bags are \$16 and are also available at the Crafty Irishman in Victory Park, as well as [The Playwright Pub](#) at One Arts Plaza, [Patrick Kennedy's Irish Pub](#) at One Main Place in downtown Dallas, [Cannon's Corner Irish Pub](#) in Oak Cliff, and [Henry McCarty Irish Pub](#) in Fort Worth (which has a [reel](#) showing how to eat it).

[Electric Shuffle](#), the high-tech [shuffleboard bar](#) from London that opened in Deep Ellum in 2021, has a new fixe-prix weekend brunch for \$50 which includes a bottle of bubbly, 90 minutes of shuffleboard play, and a menu with new dishes such as maple-glazed doughnuts, silver-dollar pancakes, avocado deviled eggs, and farmer's salad with spring mix, apples, strawberries, and balsamic dressing — joining favorites like candied bacon, breakfast quesadillas, maple bacon boneless wings, truffle parmesan fries, and margherita pizza. New beverages include iced coffee with cold brew; breakfast cereal espresso martini with vanilla-infused vodka, espresso, coffee liqueur, and cereal milk; and spicy paloma with jalapeño tequila, grapefruit, and lime.

[Centrale Italia](#), the Italian restaurant at Preston Hollow Village, has added new dishes including chicken parm, roasted beet and burrata salad, and rock shrimp scampi toast with Calabrian chili butter.

[Hendy's on Henderson](#), the restaurant-bar at 2401 Henderson Ave. has a new menu for spring with shareables, sandwiches, seafood, and customizable bowls devised by chef Peja Krstic and executive chef Fares Hussein, including crispy agnolotti, lobster roll, club sandwich, prosciutto Caprese sandwich, branzino, and poke bowls.

[Stillwell's Steakhouse](#) at Hotel Swexan is rolling out “Dining Like the Duttons,” a limited-time tasting menu inspired by Paramount's upcoming *Yellowstone* spin-off, *Dutton Ranch*. The exclusive dining experience arrives as scenes filmed at Stillwell's and Hotel Swexan are set to appear in episodes three and four. It'll be available May 15-June 21 for \$115 and includes deviled egg; skillet cornbread with cheddar and honey butter; chili with HWD beef, chilis, corn nuts, and Mornay; 6-oz filet with potatoes, spring onion, and bone marrow bordelaise; brick chicken with 'nduja, hominy, corn; and Texas sheet cake with candied pecans and bourbon caramel.

[Radici Farmers Branch](#) has a new dinner menu with items like Wagyu Denver steak with Italian salsa verde, pork ribs with Sicilian potato salad, and chicken sausage pasta with cassarecce, charred broccoli, and pistachio pesto.

[North Italia](#) has debuted a new seasonal menu featuring kale & goat cheese salad, steak panzanella, a seasonal chef's board, house focaccia, and Heirloom tomato burrata. Seasonal cocktails include the Donatella and Don Giorgio.

[Dock Local](#) has a new grouper sandwich, featuring battered, grilled, or blackened grouper topped with spring mix, tomato, pickles, and lemon dill pickle tartar sauce, served on a toasted bun.

[Eatzi's Market & Bakery](#) is bringing back spicy pork wings: tender, bone-in pork wings tossed in a spicy sweet chili sauce, hot and ready from the Grill every Thursday.

[Dee's Table](#) at The Star in Frisco has added one of the hottest cocktail trends to the menu: Soft-Serve Margaritas in three seasonal flavors for \$15 each: pineapple, strawberry, and pineapple-strawberry swirl.

A major mixed-use development taking shape on Dallas' **Henderson Avenue** has signed 11 new retailers and restaurants, including a viral bagel shop, the first Dallas location of a major Western brand, and more food, fashion, and wellness destinations.

According to a release, the 161,000-square-foot (as-yet-unnamed) mixed-use [development](#) from New York-based Acadia Realty Trust and Dallas development firm Ignite-Rebees, under construction along a quarter-mile stretch between Glencoe Street and McMillan Avenue, will be complete in late 2026 (or "Q4" in business speak).

The newest additions include several brands making their debuts in Dallas, Texas, or even all of the United States.

In alphabetical order, the new tenants include:

- **Alberta Boot Co.** — Canadian Western bootmaker opening its first U.S. store.
- **Ariat** — Western and performance apparel brand with a shop in the Fort Worth Stockyards, but none in Dallas yet.
- **Cami** — Women's fashion label known for elevated basics and contemporary style.
- **Cody & Sioux** — Western-inspired retailer opening its first U.S. location.
- **Guizio** — Streetwear-influenced women's fashion brand making its Texas debut.
- **Jean Dousset** — Fine jewelry and engagement ring designer opening its first Texas location.
- **Margaux** — Luxury footwear and accessories brand opening its first Texas storefront.
- **Sway Wellness** — Wellness retailer specializing in hemp-derived products.
- **Rag & Bone** — Fashion retailer relocating from its temporary Henderson Avenue location.
- **Salt & Straw** — Portland-based artisanal ice cream shop that [opened](#) May 15.
- **PopUp Bagels** — Viral bagel shop from the Northeast, slated to open later this summer, the second location after a recent [Dallas debut](#) in Inwood Village.

The project will ultimately include approximately 75,000 square feet of retail space, 12,000 square feet of restaurant space, 74,000 square feet of office space, and 500 underground parking spaces, the release says.

"The addition of these distinctive brands reflects our commitment to curating a retail environment that is both leading-edge and deeply engaging," says Mark Masinter, managing partner and co-founder of Ignite-Rebees, in the release. "Henderson Avenue is evolving into something really special and intentional, and these tenants — and the soon-to-be announced next round of tenants — are a reflection of that."



A rendering of 2200 N Henderson Ave, with design by GFF. Rendering by Picture

Construction teams have completed the structural phase and are now moving into interior build-outs and finish work. Dallas-based architecture firm GFF designed the project as a collection of 10 distinct buildings connected by landscaped walkways and public gathering spaces.

The development will also include the previously announced [Romy](#), an all-day bakery-cafe and restaurant from hospitality team Tristan Simon and Taryn Anderson alongside chef Matt Ford.

“When the project is complete, Henderson Avenue will feature an extraordinary mix of brands housed in a collection of design-forward buildings that you simply won’t find anywhere else in Dallas,” Masinter says.