

# Operators of buzzy, pink-hued Dallas restaurant plan Houston outpost

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1of4Rendering of PostScript HTX, a new restaurant and lounge from GAP Concepts, operators of XOXO Dining

Room in Dallas. PostScript HTX will open fall 2023 at the Shops at Arrive River Oaks, 2800 Kirby. GAP Concepts

The rumored return of chef Bryan Caswell to the city's dining scene is now confirmed but the concept may come as a surprise to those who have followed him through his Houston career.

The owners of GAP Concepts, which operates the hot pink [XOXO Dining Room](#) in Dallas, announced Tuesday they will open **PostScript HTX**, a "female-forward" restaurant and lounge at the [Shops at Arrive River Oaks](#) this fall. And Caswell, once a top dog on the restaurant scene for his work at Reef, El Real Tex-Mex Café, and Jackson Street BBQ, will create the menu for PostScript as consulting chef.

Drenched in pink, XOXO Dining Room is styled as a speakeasy cocktail lounge and restaurant. GAP Concepts partners, entrepreneurs Veeral Rathod and Obi Iberto, are hoping to strike that same festive, pretty-in-pink magic in Houston with PostScript HTX, described in a release as a hotspot for "leisurely lunches and bubbly weekend brunches to celebratory dinners or a night out with the girls."

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Designed by Jeffrey Abel of Abel Design Group, the restaurant will offer a "plush, playful" design saturated in pink. The 9,300-square-foot restaurant will go into the site of the former Del Frisco's Grille at Shops at Arrive on Kirby, already home to Tootsie's, Milk + Honey spa, and Eddie V's and Pondicheri restaurants. It will have seating for nearly 400 in the main dining room including a 75-seat cocktail and dining lounge as well as a 26-seat garden patio.

Though Caswell's menu has not been announced, the restaurant will feature

sharable plates, cocktails, and “press for champagne” doorbells to order bubbles stat. The owners stated in a release that the menu will offer “elevated” dishes with an expansive cocktail and champagne program.

“Bryan has set a delicious tone for us to follow at PostScript HTX,” Ibetto stated. “He was intrigued by our pitch for a concept that’s really unlike anything in the city, and with his consulting expertise, our guests are going to be in for a dining treat with the opening menu he has created for us.”

Caswell, whose mark on the Houston dining scene also included Stella Sola and Little Bigs (in addition to Reef, El Real and Jackson Street, all now closed), is a James Beard Award-nominated chef who made his mark in Houston when he opened Bank at Hotel Icon just before Super Bowl 2004. His Reef restaurant, opened in Midtown in 2007, [brought Caswell enormous acclaim and national attention](#) for its Gulf Coast focus. It closed after damage from Hurricane Harvey. After separating from his original partner at Reef, Caswell [reopened the restaurant in the summer of 2019](#) but that was short lived; it closed in November 2019. The Reef reopening had followed Caswell’s stint as chef at Oxbow 7 at Le Meridien Houston hotel. His affiliation with that project [ended in January 2018](#).

While PostScript is being billed as a “female-forward” concept, the restaurant also wants to appeal male customers.

“We love the safe, supportive and high energy environment that has occurred organically in Dallas at XOXO Dining Room, and we’re aiming for the same at PostScript HTX with an experience tailor-made for this sophisticated site,” Rathod stated. “And while our focus is female forward, we have refined our design and concept in Houston to be friendlier to our male clientele.”

***Greg Morago writes about food for the Houston Chronicle. Follow him***

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