



Dates of Interest:

- 5/5-7/2026: HD Expo + Conference, Las Vegas, NV.
- 5/16-19/2026: NRA Show 2026, Chicago, IL.
- 06/28-30/2026: TASN, Grapevine, TX.
- 02/11-13/2027: NAFEM, Orlando, FL.

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Congratulations on Creative Completed Projects

"In the middle of every difficulty lies opportunity."

- Albert Einstein



SPOTLIGHT PROJECT:

ESTANCIA BRAZILIAN STEAKHOUSE

Estância Brazilian Steakhouse has officially opened in Leander, bringing rodizio-style tableside service, gaúcho-carved cuts, fresh gourmet sides, an elevated salad bar, handcrafted cocktails, and a thoughtfully curated wine list — all paired with attentive, genuine service. From the moment you arrive, you're welcomed into a warm, elegant atmosphere that sets the tone for a memorable dining experience. The owners, Ironi and Adriana Da Rosa, brought this location to life partnering with Hip Hop Design Studio, Counihan and Associates, and John King Construction. They marked the new restaurant's debut with a ribbon-cutting ceremony on Jan. 28, 2026, alongside the Leander Chamber of Commerce, christening what is now the brand's second Austin-area outpost after its Arboretum location in north Austin.

Estância - Leander delivers an authentic Brazilian steakhouse experience crafted with flavor, warmth, and the true spirit of Brazilian hospitality. Come and experience unique, elevated dining at its best. Make your reservation today!

MELISSA COUNIHAN,
CHIEF OPERATING OFFICER





CONTACTLESS FOOD SERVICE: Autonomous Retail Merchandiser (ARM)



The Structural Concepts' Autonomous Retail Merchandiser (ARM) allows shoppers to browse products directly on the shelf, have their selections automatically added to the cart, and pay with credit/ debit and mobile payment for faster transactions. For the operator, the autonomous solution tracks inventory and requires less labor, resulting in increased productivity.

ARM Features:

- Operates seamlessly in remote locations.
- Safe and secure cashier-less transactions.
- Holds 23% more product than other models; fewer and easier restocks.
- Simplest and lowest flat fee structures.
- Easy integration with existing payment systems.
- Accepts most methods of payment.
- Lowest overall operating costs.
- Includes SCC's hallmark industrial design and features.
- Easily able to expand footprint by combining with other refrigerated or ambient primary units.

For the Operator:

- Location flexibility; seamlessly expand footprint throughout food deserts.
- Manage and track inventory more accurately; real-time insights.
- Sell more — waste less.
- Reduce labor — redirect tasks.
- Enhanced security — reduce theft.

For the End-User:

- Convenient shopper experience; Available 24/7.
- Simplified user interface.
- Fully secured, accurate transactions.
- Ensures greater food safety.
- Easy to use; Creates familiarity.

Learn more...

structuralconcepts.com/arm
product.info@structuralconcepts.com



EASY, PARTY TIME RECIPE: Classic Buffalo Chicken Dip

Ingredients:

1. (1) 12.5 oz Can Swanson Shredded Chicken Breast
2. 1/2 Cup Hot Louisiana Buffalo Sauce
3. 1/2 Cup Hidden Valley Ranch Dressing
4. 1/2 Cup Tillamook Shredded Cheddar Cheese
5. 8 oz Block Philadelphia Cream Cheese
3. Drain Canned Chicken Breast, mix all ingredients together, and transfer to a baking dish. Cream Cheese should remain chunky, not completely mixed together.
4. Bake at 350 degrees for 20-30 minutes and/or until bubbling.
5. Let rest for 5 minutes. Serve and enjoy with your favorite Chips and/or Vegetables.

Directions:

1. Preheat oven to 350 degrees.
2. Assemble all ingredients; allowing Cream Cheese to soften while out of refrigerator (do not melt).

Optional: Add Hot Sauce, Green Onion, Feta Cheese and/or Cilantro to the top as garnish.

TERISE M. URIAS
 DESIGN CONSULTANT





TRENDING IN THE KITCHEN: Top Food & Hospitality Trends for 2026

2026 is all about intentionality. Success now means aligning with the conscious, value-driven choices of today's consumer—whether that's through sustainable AI, health trends like "fibermaxxing," or hyper-personalized hotel stays. The industry faces a unique paradox; while "invisible" AI drives efficiency and survival in a tight economy, there is a powerful, human-centric push for authenticity and sensory connection. For operators, technology is no longer a gimmick. It's a vital tool for cost control and creating the meaningful, experience-led dining people crave.

The top food and hospitality trends shaping 2026 are:

1. The "Invisible" AI Revolution

AI has transitioned from a high-tech novelty to an operational necessity. In 2026, restaurants and hotels are deploying "invisible AI" to manage operations, such as predictive inventory, dynamic pricing, and automated staffing schedules, without needing robots in the front-of-house.

- **Agent AI:** AI agents will handle complex tasks, such as automatically adjusting menu offerings based on weather patterns or local events.
- **Voice AI and Concierge:** 24/7 AI-powered chatbots and voice agents will handle reservations, FAQs, and even process room service orders.
- **Sustainability Tracking:** AI-powered kitchen tools, such as smart scales from Winnow Solutions, are helping to cut food waste by up to 67%.

2. The Return to Authenticity and "Small Plates"

In a world of screens, we're all craving something real. A return to traditional, nostalgic, and comforting foods is on the rise.

- **Small Plate Renaissance:** Tapas-style dining with small plates is the preferred format for socializing.
- **Traditional Roots:** Chefs are revisiting classic, regional cuisine but with a lighter, more refined touch.
- **Live-Fire Cooking:** Fire, wood, and binchotan (white charcoal) is the new peak of flavor and theater.

3. "Whycation" and Intentional Hospitality

Travelers are moving away from "destination-focused" trips to "motivation-focused" journeys.

- **Purpose-Driven Intentional Travel:** Guests are seeking experiences that offer deep relaxation, cultural immersion, and/or personal growth.

- **The "Whycation" Phenomenon:** Travelers choose trips that begin with a specific motivation and/or reason (recharge, reconnect, rediscover) rather than just a place on a map.

4. Food Trends: Cabbage, Fiber, and Functional Ingredients:

The focus has shifted toward gut health and functional ingredients.

- **Cabbage-Core:** Cabbage is the "It" vegetable of 2026, celebrated for its versatility and crunch.
- **Fibermaxxing:** Driven by the popularity of GLP-1 weight-loss drugs, consumers are focusing on high-fiber foods to support gut health.
- **Low-Alcohol and Functional Drinks:** Mocktails, adaptogen-based drinks, and non-alcoholic wines are mainstream, driven by younger generations seeking healthier lifestyles.

5. The Rise of "Phygital" and Experiential Dining

Dining is no longer just about the food; it's about creating "moments" that are worth leaving home for.

- **Interactive Dining:** Tableside, service-oriented experiences are making a comeback, such as cart service and table-side carving.
- **"Phygital" Moments:** Restaurants are integrating physical (the food, the space, the vibe) with digital (AI, social media, smart apps) to enhance the experience.
- **Pop-up Residences:** Restaurants are hosting short-term, specialized chefs or concepts to keep menus fresh and exciting.

6. Value-Conscious Dining

Inflation and rising operating costs are forcing consumers to be more selective, with a preference for "affordable luxury" or "intentional value".

- **Strategic Value:** Diners are sticking with their favorite spots but finding ways to spend less—like hunting for deals, skipping the extras, or just ordering smaller/sharable plates instead of switching to a cheaper restaurant.
- **Chicken and Smashed Burgers:** These remain the dominant, cost-effective proteins in 2026.

In 2026, consumers are craving meaningful, intentional experiences, whether in travel or dining.

GIL R. URIAS
SPECIFICATION SPECIALIST



DESIGN CORNER: Top Interior Design Trends for 2026



Interior Design in 2026 is all about warmth, intention, and spaces that feel collected and curated over time. Don't be surprised when you see restaurants and bars start to shift from minimalism to warm intentionalism. Here are the top Interior Design trends to be looking out for in 2026:

The Big Mood Shift — We are leaving behind sterile minimalism and moving into warm, curated, and lived in spaces.

Rooms with Purpose — Open Concept everything is out. This year is all about the Architectural Rooms...think Library, Music Room, Mahjong Room, Speakeasy! Patrons want intimacy and acoustics again.

Investment Materials — High quality materials are the new go to...real stone, unlacquered brass, plaster, and hand crafted millwork. Anything that ages beautifully!

Color Direction — The white era is out! 2026 is all about earth tones... brown, cognac, olive, tobacco, and layered warm neutrals.

Unique is Way Cooler Than Uniform — Customers are done experiencing showroom spaces. Designers are mixing antiques, artisan pieces, and custom upholstery to create spaces that feel unique.

Sensory Luxury — Lighting gets softer, fabrics get richer, texture is everything, and sound gets more controlled.

TERISE M. URIAS, DESIGN CONSULTANT



FLEX ZONE CONNECTIVITY: SPRING USA's Surface Induction Range

"Sleek, powerful, and designed to seamlessly integrate into your counter, **Spring USA's 1400W Surface Induction Range** delivers unlimited flexibility like never before. With flex zone technology and a unique patented design, operators can create a full induction food holding or warming surface for greater layout and presentation flexibility.

Highlights:

- **Flex Zone Connectivity** – Multiple induction zones connect or combine to create larger heating areas depending on vessel size



- **SmartScan Technology** – Detects vessel size and material for precise heat control
- **Eco-Safe Heating** – Activates only when induction-ready vessels are present
- **Modular Installation** – Precision brackets allow seamless placement with minimal countertop gaps

Learn more: [Surface Flex Zone Induction Range](#)



WHAT'S NEW: Creative Completed Projects

Congratulations to our Clients and the Design Teams on these successfully completed projects. Special thanks to all the Equipment Manufacturers and Kitchen Equipment Contractors for helping us bring these projects to life.

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P.O. Box 3248
Cedar Park, TX 78630

Phone: 512.388.4665
Email: info@counihanassoc.com
Visit us at: www.counihanassoc.com



*"If you don't like
the road you're
walking, start
paving another
one."*

- Dolly Parton

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for more information. We
look forward to hearing
from you!!!

*"If my mind can
conceive it, if my
heart can believe
it, then I can
achieve it."*

- Muhammed Ali



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ROUND ROCK EARLY COLLEGE HIGH SCHOOL



KENDRICK ELEMENTARY SCHOOL



TENNYSON MIDDLE SCHOOL



SOUTH WACO ELEMENTARY SCHOOL



TAYLOR MAIN STREET ELEMENTARY SCHOOL



CARVER MIDDLE SCHOOL

