



PR. FOR A DIGITAL WORLD

10/17/23 – LOS ANGELES, CA and HOUSTON, TX 9:30am Central

New Dine-In Premises Opening Date Announced for James Beard Winner Street to Kitchen in Second Ward's The Plant on Harrisburg Blvd.

JBF Winner “Best Chef Texas” Chef “G” Benchawan Painter and partner Graham Painter Add More Space for Street to Kitchen 11/11/23

After three successful years, first during COVID as take-out only, then in their 40-seat original space, housed within a gas station on Houston's Harrisburg and 65th, James Beard's "Best Chef Texas 2023" Chef G and husband Graham Painter are making room for more guests to experience their "unapologetically authentic Thai food" in their new Second Ward space at "The Plant." The reservations will officially open on November 11th, 2023.

The new address at 3401 Harrisburg @ Sampson will also see the addition to their eclectic wine list of a cocktail bar and drinks menu, curated by Graham, which will be able to be enjoyed on some of the most comfortable bar stools in town.

The couple worked with Gin Braverman of lauded Houston restaurant concept group Gin Designs and Jack and Vy Collett of Limitless Solutions, a commercial/residential renovation group, to bring diners to a location that would be at home in a trendy neighborhood in Bangkok. A bar lit up with pink LED lights is juxtaposed with various shades of green in a dining room adorned with vintage Thai movie posters. Thai hip hop resonates throughout.

It will make use of the Plant's minimal Art Deco Design which was built in stages from the 1930s to 1940s. After decades of being bricked in, the restoration features the return of large windows, glass blocks, and steel storefronts opening to the neighborhood once again.

This new "walkable" neighborhood is situated 1 block from the MetroRail light station and just about a mile from Discovery Green/ Downtown HTX.

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QUOTE FROM CHEF G

“I just want to make Houston a little more Thai. You know, we like to party in Thailand and sit a little closer together. Sometimes it’s fun to chat with new people when eating and drinking out.”

QUOTE FROM GRAHAM

Graham added “We are more than excited to have the opportunity for more people to experience Chef G’s “Thai Taste” secrets, but we honestly couldn’t have pulled off the addition without the immense support of our loyal diners but also our hardcore fans - Gin of Gin Designs and Jack & Vy of Limitless Solutions who not only shared, but enhanced and helped us accomplish our vision for the new surroundings.”

QUOTE FROM JEFF KAPLAN / THE PLANT/ CN HOOD

“Street to Kitchen celebrates authenticity in how they approach Thai cuisine and embodies the types of creatives we’re looking to attract to The Plant in Second Ward,” said Jeff Kaplan, managing partner of Concept Neighborhood. “Graham and Chef G are young but already storied hospitality leaders who are highly respected in Houston. Their decision to operate in The Plant in Second Ward will accelerate the vibrancy and achieve our goal of creating Houston’s first inclusive, walkable corridor.”

ABOUT THE PLANT

In 2022, Concept Neighborhood unveiled plans for The Plant in Second Ward, billed as Houston’s first authentic 15-minute neighborhood. Stretching from the light rails on Harrisburg Boulevard to the bayou trails along Buffalo Bayou East, The Plant in Second Ward will integrate the local community by connecting the right density of creatives, shops, restaurants, gathering places and public amenities. The company’s vision includes 250,000 square feet of authentic retail and creative office/urban maker space along with more than 1,000 multifamily units designed for a mix of market-rate, workforce housing. Street to Kitchen will occupy the former Cafe Louie.

Chef G BIOGRAPHY:

By all accounts, Chef Benchawan Jabthong Painter (Chef G) is a young chef. But her experience in the kitchen goes as far back as she can remember. At the age of 6 years, she began helping make Central Thai classics from scratch with her grandmother in their neighborhood restaurant in the North Central Thai metropolis of Nakhon Sawan. She has never stopped cooking since.

After working in a number of Bangkok restaurants and pastry shops, Benchawan met her husband Graham Painter and moved to Houston, TX with him 5 years later. She put her

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skills immediately to use at such lauded restaurants as Justin Yu's Theodore Rex and Saltair Seafood Kitchen.

In August 2020, Chef Benchawan and husband Graham Painter launched "Street to Kitchen", their East End dream restaurant. Dedicated to unapologetic Thai staples, the restaurant has garnered fans and acclaim both regionally and internationally.

This year, 2023, Chef Benchawan was awarded the title "Best Chef Texas" by the James Beard Foundation. Last year, in 2022, Street to Kitchen was awarded Culture Map Houston's Tastemaker Awards "Restaurant of the Year" and Chef Benchawan won the coveted "Rising Star Chef of the Year" award. Street to Kitchen is also listed in Eater Magazine's 38 Essential Restaurants Houston and made the Houston Chronicle's Best 100 Restaurants Houston in the Top Ten.

Graham Painter Biography:

After graduating with a BA in philosophy from Austin College in Sherman, TX, Graham disappeared in the Middle East on a Thomas J. Watson Fellowship. Not much is known about him after that, but he eventually resurfaced in New York City for a few years before drifting back to the Old Country, where he was spotted in Austria, Romania, Turkey, and eventually the UK. Graham worked as an advertising creative director in London for a decade before accepting a job in Bangkok, which triggered his love for all things Thai—especially the food. He is now wine director for his restaurant Street to Kitchen and a new Thai and Choctaw concept in Kemah with Chef David Skinner and Chef G called @thprsv

He recently completed his sommelier certification through the Court of Master Sommeliers.

INFORMATIONAL LINKS FOR CHEF G

<https://www.mccartneystudios.com/chef-g-benchawan>

INTERVIEW & PR/PHOTO PASS REQUESTS:

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