



AKB Austin Unveiled at Archer Hotel With an Emphasis on Crafted Pours, Vibrant Menu and the Art of Hosting

Beyond a Hotel Bar, AKB Delivers Archer Flair, Texas Flavor and Sunset Hour With Executive Chef Kendal Duque Behind Its Creative Soul

Austin, TX – January 25, 2023 – [AKB Austin](#), the newest addition to Texas’ capital city in the new year, is raising the bar on the boutique hotel bar experience when it opens to the public today, January 25. Nestled in [Archer Hotel](#) in northwest Austin at Domain NORTHSIDE, this gathering spot has a carefully curated trifecta: crafted pours, vibrant cuisine and the art of hosting. Under the direction of Archer Hotel Austin's executive chef, Kendal Duque, the culinary offerings and extensive beverage program are rooted in Texas but playfully prepared for a well-traveled palate, while the Texas-chic interiors make the “violet crown” its muse. The close of the day is celebrated throughout, from an enchanting hand-painted mural to AKB’s nightly Sunset Hour. AKB has a vibe all its own that effortlessly ties together a central bar, communal tables and cozy corners to set the stage for group festivities, date night or a solo traveler unwinding from the day.

The award-winning Archer Hotel draws its attention to details big and small, local discoveries and anticipatory service from its namesake host, Archer. It was a natural fit to infuse Texas flavors, textures, tastes and touches throughout the menu, décor and inviting space at AKB, which all come together to set the stage for perfecting the art of hosting: an inviting living room of sorts with the buzz of a bar that you don’t want to leave.

The evening menu is Texas progressive — think the perfect pair of cowboy boots worn with a designer dress — with a menu meant to transition beautifully from boards and shareables to pizzas and plates. As with any great gathering, the menu emphasis is on sharable fare such as “Street Corn” (corn purée, baby corn, lime, smoked paprika, post oak smoke) to Glazed Pork Riblets (cured cucumber, sesame seeds, pickled cherry-hoisin glaze, carrot-cabbage slaw) to Nola BBQ Shrimp (green onion, garlic, cayenne pepper, Worcestershire sauce, brioche) to Ahi Taquitos (avocado mousse, pickled jalapeño, sesame, ginger, wonton shell). From light and bright, Warm Brussels Sprouts Leaves (granny smith apple, apricot, almonds, shallot emulsion) and roasted cauliflower (“margarita”-soaked golden raisins, capers, lemon-parsley gremolata) to hearty Cowboy Porterhouse (blistered tomatoes, cipollini onions, red wine demi-glace), the menu hits all marks.

Then there are the brick oven pizzas with the house made Neapolitan-inspired crust — dressed with such toppings as Wild Mushroom (taleggio cheese, caramelized onion, roasted garlic, thyme, truffle oil), Burrata and Tomato (zucchini, roasted eggplant, oregano, aged balsamic reduction), Fig and Prosciutto (Roquefort cheese, mozzarella, Parmigiano-Reggiano, arugula, fig vincotto) and Texas Chorizo and Sausage (feta, mozzarella, jalapeño, cilantro, spicy local honey).

Plates (shareable or not) range from Branzino (potatoes, wild mushrooms blistered tomatoes, grilled fennel, citrus, mojo Verde) to the AKB Cheeseburger (cheddar, slow-cooked onion, AKB sauce, pretzel bun, with garlic herb fries) to a 10 oz. N.Y. Strip Steak (cipollini onions, watercress, chipotle-garlic compound butter, red wine demi-glace, fingerling potatoes).

The house cocktail program has been thoughtfully crafted with the same soulful creativity as the rest of the menu. Standouts include Citrine Sands (house-infused Mexican chile tequila, mango-tamarind purée, agave syrup, lime, tajín-tamarind rim) akin to the most satisfying sunset on a hidden beach south of the Texas border — with the sweet heat reminiscent of Mango Chamoy.

The masterfully crafted “As You Were” Old Fashioned (house-infused brown butter rye whiskey, house demerara, angostura biters) inspired by the tasting notes of beloved bourbons (butterscotch caramel, brown sugar, and maple) and named for master distiller Albert Bacon Blanton — donned “Colonel” based on his devotion and pursuit of crafting the world’s finest bourbon. This rich rendition is dressed with bacon to enhance sweeter notes and transport the drinker to the most relaxed moment of the day.

A signature of the redesigned space will be a radiant art installation by [Show Goat Mural Works](#). The brainchild of Jason Archer and Josh Row, the Austin-based public artworks company transforms spaces with murals designed to enrich communities with visual destinations. The mural pays homage to the colorful close of an Austin day with rich purple and pink hues seen in the sky to the west of the city at sunset — long described as Austin's “violet crown.” The essence is further captured in AKB Austin’s daily Sunset Hour — with its stunningly therapeutic signature cocktail — The Violet Sky (house-infused butterfly blue gin, aperol, sparkling water, citrus syrup, lemon) — and specially priced, Sunset Hour fare, including house made guacamole and chips, salmon poke bites and a chef’s pizza of the day, to pair with evening festivities.

Austinites and hotel guests can make themselves at home, choosing their preferred and most comfortable gathering space, from cushioned bar seating with a bonus bar rail and communal tables, to brindle leather swivel chairs and quiet banquette corners. There’s a spot for whatever the mood – in a group, paired up or solo – from sunup to sundown.

AKB Austin is a welcoming rendezvous point for breakfast, weekend brunch, lunch or dinner — with a special allure for sunset hour, date night, office outings and group gatherings. Chef Duque says to expect an experience that isn’t too fussy but inviting and executed with true intention.

“This has been a particularly exciting artistic challenge to deliver fresh, flavorful and vibrant menus in a space that invites gathering by hosts who make it look effortless,” said Duque, who’s joined by chef de cuisine Mario Medina. The chefs describe the effort as an egoless approach that is steeped in the tradition of hosting.

AKB Austin joins Archer’s collection of hotel bars — each completely unique with a creative soul that reflects its distinct location. From midtown Manhattan to the heart of Austin, AKB aims to set the bar for spirited cocktails, shareable fare and storied traditions; it is as much about the space as it is the menu. Inviting and cocktail-forward, AKB is vibrant and enticing.

Location: AKB Austin / Archer Hotel at 3121 Palm Way, Austin TX

Website: www.akbhotelbar.com/austin

Social Media: @akbhotelbar

Hours:

Breakfast

Monday – Friday: 6:30 AM – 11 AM

Brunch

Saturday – Sunday: 7 AM – 3 PM

Lunch

Monday – Friday: 11 AM – 3 PM

Sunset Hour

Sunday – Thursday: 3 – 6 PM

Dinner

Sunday – Thursday: 3 PM – 10 PM

Friday – Saturday: 3 PM – 11 PM

###

More on the Chefs:

Executive chef Kendal Duque, most recently the executive chef at South Congress Hotel, first received acclaim as the opening creator and executive chef of the one Michelin star restaurant, SEPIA, in Chicago. His recognition includes other accolades, such as Chicago Magazine’s "Best New Chef," and semifinalist for the James Beard Award's Best Chef Great Lakes. Chef Kendal has also been featured in Condé Nast Traveler and Food and Wine Magazine, among other publications.

Chef de cuisine Mario Medina, previous executive chef of Mia Italian Tapas & Bar, has a resume steeped in Austin favorites from Parkside Restaurant to Le Politique Restaurant and Malaga Tapas & Bar. He served on the opening

team from master chef Gordon Ramsay's first restaurant in Las Vegas and alongside other notable chefs, such as José Andres, Michael Mina and Charlie Palmer, developing a highly creative and collaborative style.

Media Contact: Carla Caccavale, Carla Caccavale PR, carlacaccavalepr@gmail.com and 914.673.0729.

Social Media/Influencer Contact: Lily Shawver, lily.shawver@lodgeworks.com and 316.681.5135.