



What's COOKING

HOLIDAY HOURS BEGINNING 12/1

Monday - Friday

10:30 am to 10:00 pm

Saturday & Sunday

2:00 pm to 10:00 pm

Thanksgiving Day

Closed - Happy Thanksgiving!

Christmas Eve

Reservations Preferred!

Open 10:30 am

Waiting list names taken until 7:00 pm

Christmas Day

Closed - Merry Christmas!

New Year's Eve

Reservations preferred!

10:30 am to 10:00 pm

New Year's Day

3:00 pm to 10:00 pm

UPCOMING EVENTS

Adult Texas History Tour

Saturday, March 7, 2026

Steak School

Saturday, March 28, 2026

Adult Texas History Tour

Saturday, April 11, 2026

YOUR HOLIDAY TABLE STARTS AT THE TASTE OF TEXAS



Make this holiday season delicious and effortless with premium choices from **the Taste of Texas Grill-at-Home Store!** Stop by for everything you need to cook a spectacular meal, from our famed hand-cut steaks to easy appetizers and family-style sides. We bring the steakhouse experience right to your kitchen!

Looking for the perfect small present?

Browse our gourmet selection of stocking stuffers, including our signature seasonings and coffee.

GIFT CARD SPECIAL BEGINS ON OUR 48TH ANNIVERSARY, NOVEMBER 19TH!

November 19th marks 48 years since we opened the doors of the Taste of Texas, and we are incredibly thankful for the decades of celebrations, family moments, and special memories you have shared with us! The day we opened we could never have envisioned Taste of Texas today! Nina and I want to extend a heartfelt "thank you" to our loyal customers for the years of

support and encouragement. So, on our 48th Anniversary, November 19th - we're launching our annual Christmas Gift Card Special which will run through Christmas Eve, December 24th. **For every \$100 of Taste of Texas gift cards you purchase, you'll receive a \$25 Promotional Gift Card valid for 2026, absolutely free!**

In-Store



Visit us in-store with dedicated parking for easy pickup.

Online

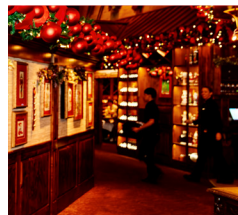


Ship straight to your door at tasteoftexas.com.

E-Gift Card



Delivered within minutes.



CHRISTMAS DECORATIONS ARE HERE!

Just when we think it couldn't possibly be any more beautiful at Christmas at the Taste - Nina and her team go to work and create another **MASTERPIECE!** Ribbons, bows, ornamental balls, miles of garland, and more twinkle lights than a West Texas night sky have transformed the Taste of Texas into an unparalleled Christmas Holiday Celebration! Nina, Scott Gerow, Justin Deanda, and their team of "super elves" worked day and night to bring about this

incredible holiday transformation. We love seeing guests as they enter the Taste, stop in their tracks, and gaze in wonder as they take in the warmth and cheer of Taste of Texas Christmas 2025!

Make your dining reservations up to 30 days in advance so you can enjoy our Christmas Wonderland. Decorations will be up until the New Year as take down begins January 2nd.



OUR 2025 HOLIDAY GIFT GUIDE



Scan the QR Code to find the perfect gift for everyone on your list. Our concierge service makes gift giving easy. Email support@tasteoftexas.com with any questions.



Nina & Edd Celebrate 50 years!

August 30th marked our 50th Wedding Anniversary which we celebrated with a family gathering at the incomparable Blackberry Farms outside of Knoxville, TN. Skeet Shooting, Family Paintball Wars, Hiking the beautiful Great Smoky Mountains and wonderful celebrative dinners marked our time together as we thanked God for His amazing blessings in our lives! The adventure continues!

1 Corinthians 13:4 Love is patient and kind; love does not envy or boast. Love bears all things, believes all things, hopes all things, endures all things.

Gabe Update

Many of you met Gabriel Mumba, our friend from Zambia, a year ago when he was with us for two months to have a hip replacement and do his rehab in Houston. Gabe was only 17 years old needing that operation due to an infection that destroyed the cartilage on his left hip. It marked his first trip outside of Zambia and every experience was a huge FIRST for him! First steak, first time in Texas, first time to see the ocean in Galveston, and so many more life experiences. We returned this past June to Zambia to work at the orphanage and to check up on our "Zambian son"! He healed well, but needs some more PT and a checkup with Dr. Ken Mathis who took care of him. So, Gabe returned to Houston the first week of November and delighted in seeing family, friends, and the Taste of Texas staff that adopted him like one of their own.

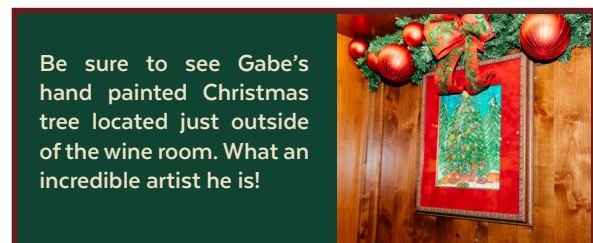
Bob and Joyce Hill

Nina's Aunt and Uncle - Colonel Robert Wilburn Hill and wife Joyce Sheppard Hill were interred with full military honors October 20, 2025 in Arlington National Cemetery. Horse drawn caissons, a military band, two squads of infantry, and a 21 gun salute teamed up to honor Nina's "Uncle Bob" who served in 3 wars - WWII, Korea, and commanded SOG (Special Operations Group) in Viet Nam. His service awards included two Purple Hearts, Silver Star, Bronze Star with V for valor. He served 30 years including 14 years abroad.

In his wallet he carried this quote by Gen. Matthew Ridgway:

"I cannot conceive that God has granted any man a richer, fuller, more satisfying life than mine, for it was spent in service with, and for, that finest product of our civilization THE AMERICAN SOLDIER." Bob embraced the key principle of military discipline: selfless sacrifice that was so evident in the life of Jesus.

Bob's wife Joyce was Nina's aunt and her many hand stitched pieces of Christmas crewl embroidery are displayed in the Wine Room Christmas Decor (See treasured stockings from Joyce above).



Be sure to see Gabe's hand painted Christmas tree located just outside of the wine room. What an incredible artist he is!

OUR UNWAVERING COMMITMENT TO QUALITY

40 years ago, our beef supplier Fred Pauly told us about a new gourmet steak line - *Certified Angus Beef®* - that was delicious and consistent from one plate to another. One bite told us all we needed to know, and we committed to only serve only CAB. 40 years later, it is clear that was the right decision! Thanks to our customers, Taste of Texas has served more Certified Angus Beef than any other single restaurant in the world.

Now, in tightest beef market in 50+ years, we hear many stories of restaurants cutting quality under pressure. We want you to know that the Taste of Texas will never lower our exacting standards. These rigorous marbling, aging, and trim specifications have made us the highest volume steakhouse in the state of Texas. We proudly continue to serve only the finest steaks on the market - *Certified Angus Beef®, aged 40+ days and expertly hand-trimmed.*

NUTCRACKER SELFIE: WIN A \$100 GIFT CARD

"We're having some fun with our magnificent 143 Steinbach Nutcrackers from the collection of Elsa Jean and Don Looser. **Here's the idea**"

While dining with us, pick the Nutcracker that totally could've been your Aunt Linda, Uncle Bob, or wild cousin.

Snap a selfie (zoom in for the full character!), post it on **Instagram or Facebook**, and:



Tag @tasteoftexas

Use #TOTFamilyNuts

Make your post public (so we can see it!)

The fun part? We'll be scrolling through all the selfies just for laughs — and we might surprise one of you with a \$100 Taste of Texas gift card just because your Nutcracker twin cracked us up! *Just dine in, have fun, and share the joy. We'll pick a favorite by Christmas Eve. P.S. If your account is private, DM us your selfie so we don't miss it!*



HOUSTON'S BEST STEAKHOUSE



Thank you, Houston! We were thrilled to be named Houston's "Best All-Around Restaurant" (again!) in the Houston Chronicle's "Best of the Best Awards." We were also honored to win "Best Steakhouse" (6-Time Winner), "Best Date-Night Restaurant," and "Best Business Lunch."

But the best part is that you, the people, voted on this! **Thank you for being our customer.**



OUR TOP 5 HOLIDAY GIFTS

- **Texas Favorites Gift Box:** This box has all our favorites, including eight fork-tender Complete Trim Filets, savory garlic butter, and high-carbon personalized steak knives.
- **Cast Iron Combo:** A must-have combination for steak cookouts that includes a Lone Star Cast Iron Skillet, two flavorful and perfectly aged New York Strips, and mouthwatering herb garlic butter.
- **4 Pack Complete Trim Six Ounce Filets:** Aged 40+ days and fork tender, our Center Cut Filets set the standard for exquisite tenderness and taste. Add an Herb Garlic Steak Butter to make it **Most Loved!**
- **Set of Six Personalized Steak Knives:** Our most popular gift! Ships Free next business day with complimentary engraving.
- **Texas Triple Play:** Send the best of all steaks with this package of two 6 ounce Complete Trim Filets, two 20 ounce T-Bones, and two 16 ounce New York strips. With something for everyone, this selection is great for entertaining a crowd.



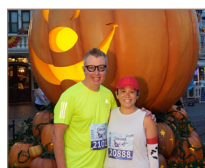
STAFF NEWS

Bible Study: Lisa Blackard and Lacey Kalister had an amazing time hosting our Taste of Texas Staff Bible study, reading Louie Giglio's "Don't Give the Enemy a Seat at Your Table" book. They will resume in the Spring.

Runners: Manager Greg and wife Mandy Whittaker have completed 6 Disney races so far this year. They are going to get a jumpstart in 2026 with 4 races in January.

After taking on the challenge of 2 half marathons, server Saul Ramos completed the Full Chicago Marathon this October 12th. Congratulations Saul!

Ivan Ramirez will be running the 130th Boston Marathon on Monday April 20th, 2026 to run for Rebecca's Angels, championing children's PTSD recovery. He will also fun a 100-mile endurance run in Illinois in November.



Babies! What a blessing to watch these families grow!

Manager Justin and his precious Maria welcomed their second daughter Sienna Juliette this September 23rd.

Grill-at-Home Store Manager Celine and her sweetheart Lance welcomed their precious baby girl Elanore this October. Mom and baby are doing fantastic.

Ecommerce Operations Manager Abbie and Shawn Schulte welcomed their baby boy Shawn Michael on September 10th! Congratulations to their wonderful family!

Server Austin is the proudest dad! One year in and he still shares pictures of this toddler as if it's the first day! Ask Austin to see a picture of Isaac next time you are in!

Server Preston welcomed a sweet baby girl, Sadie June, in September.

EST. 1977

TASTE OF TEXAS®

RESTAURANT

10505 Katy Freeway, Houston, Tx 77024

tasteoftexas.com | #tasteoftexas
713.932.6901

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CHRISTMAS RECIPE

Title *Spiced Pumpkin Cheesecake* Prep Time

Serves *10 guests* Cook Time

Ingredients

Scan the code for recipe.

Happy baking!



UPCOMING EVENTS

Registration for these events will open online on Tuesday, December 2nd at 10:00 am at www.tasteoftexas.com!

Adult History tour with Nina

March 7th and April 11th - Please join Nina for a morning of exciting stories about Texas History and the Legends of our beloved state. Lunch is included. Cost is \$55 plus tax per person.

Please note: We do not ship tickets for the events. You will receive a confirmation email after registration is complete, and your name will be added to the event's guest list. Proceeds from all events benefit our employee scholarship program. Space is limited, so please reserve early.

Steak School

March 28th - You'll learn about USDA grading, trim specifications, the aging process and how to grill a perfect steak every time. This makes a wonderful gift for the steak lovers and grillers in your life. Cost is \$150 plus tax per person and includes a steak lunch. Come hungry!