



PRESS RELEASE

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Twin Peaks Introduces New Menu and Culinary Leader for 2026

Concept Chef Christian Stewart debuts refreshed lineup of sports-lodge favorites starting in March

DALLAS (March 9, 2026) – Twin Hospitality Group Inc., parent company of [Twin Peaks](#), is kicking off 2026 with a refreshed food menu and new culinary leader, reinforcing the brand's continued focus on scratch-made food that goes beyond typical sports bar fare.

On March 3, the ultimate sports lodge introduced a lineup of new menu items at corporate locations nationwide, with franchise locations scheduled to roll out the updated offerings beginning March 10.

The new menu arrives on the heels of Twin Peaks' recently launched bar program enhancements, giving guests fresh reasons to visit in 2026 — whether they are stopping in for game day, happy hour or a full meal.

Leading the culinary program is Concept Chef Christian Stewart, whose promotion marks his public debut in the role after more than four years with the brand.

“Twin Peaks has always believed that sports bar food can be done better,” said Stewart. “This menu builds on what guests already love while introducing new flavors and combinations that feel bold but still approachable.”

New Menu Highlights*

- **Turkey Cheddar Melt** — Seared sliced turkey stacked with smoky Billionaire's Bacon, melted cheddar, crisp spring mix and vine-ripe tomato, finished with tangy dijonnaise on golden grilled sourdough. Served with seasoned fries. (\$14.59)
- **Crispy Fish Sandwich** — A golden panko-crusted cod filet topped with melty American cheese, house tartar sauce, crunchy cabbage slaw, and pickles on a warm toasted bun. Served with seasoned fries. (\$14.59)
- **Sweet Heat Shrimp Tacos** — Crispy jumbo shrimp tossed in a bold sweet-and-spicy glaze, layered with cool lime crema, fresh avocado smash, pickled red onion cabbage slaw and cilantro. (\$13.49)
- **Twice-Baked Potatoes** — Oversized Idaho potatoes baked twice and loaded with bold toppings:
 - Classic — Melted cheddar, crispy bacon, fresh green onions, and a cool dollop of sour cream. (\$8.99)

- Cheesesteak-Style — Tender shaved ribeye, rich melted queso, fire-roasted poblano peppers, sliced jalapeños, and fresh pico de gallo for a bold, flavor-packed twist. (\$13.99)

**Prices vary by location.*

Stewart joined Twin Peaks in 2021 as a Heart of House training leader and quickly became a key contributor to the brand's culinary evolution. He has supported new lodge openings across the country, helped refine kitchen systems and played a hands-on role in menu development.

In 2026, Stewart was selected to participate in the Kitchen Collaborative, a national menu ideation program developed by Summit F&B in partnership with *Flavor & The Menu*, recognizing emerging culinary leaders shaping the future of restaurant menus.

Before joining Twin Peaks, Stewart served as executive chef at several restaurants nationwide, including The Oceanaire Seafood Room, where he earned a People's Choice Award at Taste of the Cowboys.

“Christian brings years of operational and culinary experience to the Twin Peaks brand,” said Melissa Fry, Chief Marketing Officer for Twin Peaks. “From training teams across the country to opening more than 20 lodges, he understands how our kitchens operate and what our guests respond to. He’s always curating new menu items and shareables while staying on top of emerging culinary trends and flavors that resonate with our guests today.”

The new menu offerings support Twin Peaks’ ongoing strategy to deliver a consistent, high-quality food experience across both corporate and franchise locations while giving guests new options to explore throughout the year.

For more information, visit [TwinPeaksRestaurant.com](https://twinpeaksrestaurant.com).

About Twin Peaks

Founded in 2005 in the Dallas suburb of Lewisville, Twin Peaks has grown to 116 locations in the U.S. and Mexico. Known as the ultimate sports lodge, Twin Peaks delivers a one-of-a-kind experience with made-from-scratch food, the coldest 29° beer in the game, and wall-to-wall TVs showcasing every major sporting event. From the moment guests walk in, they’re welcomed by friendly Twin Peaks Girls and a lively atmosphere built for sports fans. With a menu featuring scratch-made favorites like smashed, seared-to-order burgers, in-house smoked brisket, and signature wings, Twin Peaks offers something for every appetite. For more information, visit twinpeaksrestaurant.com.

Twin Hospitality Group Inc.

Twin Hospitality Group Inc. (OTCMKTS: TWNPQ) is a restaurant company that strategically develops and operates specialty casual dining restaurant concepts with a goal to redefine the casual dining category with its experiential driven brands. For more information, visit <https://ir.twinpeaksrestaurant.com/>.

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