



The Spread: Carnival Barker's Goes 24/7 and Pinstack Rolls Out a Mac-and-Cheese Burger

5.6.15 Porttia Portis

As time draws closer to **Carnival Barker's** impending Oak Cliff opening, **Aaron Barker** --the ice cream punk himself -- says he's planning to keep his shop open 24 hours a day for its entire first week of business.

In addition to a virtually non-stop flow of ice cream, the week will feature live music and other surprises through what Barker considers to be something of a performance art piece -- as well as the chance to show his new neighbors that he means business.

"I wanna show Oak Cliff I'm committed to this," Barker tells The Spread.

For now, though, the shop remains in its final preparation stages, awaiting its last permissions from the city. If all goes according to plan, expect the opening to come within the next week or so.

For those who prefer their frozen treats a tad less creamy, an Arizona-based company called **Frost Gelato** is opening an outpost in Preston Hollow. The concept focuses on authentic Italian-style gelato, with a wide range of flavors like margarita, panna cotta and eggnog, with everything made from scratch. The Preston Hollow location will be the first for the state of Texas, with an opening slated for late summer.

Continuing on the sweet side of things, **Village Baking Co.** is opening a second boulangerie location in Lowest Greenville. According to a press release, the new outpost will feature an extended menu that includes sandwiches and additional pastries. The official opening takes place on Thursday, May 14, with hours from 7 a.m. to 7 p.m. daily.

Meanwhile, chef **Eddy Threipthuangsin** plans to open two new outposts of **Bite City Grill** and **Kin Kin Urban Thai** in Richardson. The restaurants will be a part of the CityLine project, which will include other ventures like the grilled cheese joint **Tom+Chee**.

Another change to look forward to this spring is a new seven-layer burger from **Hopdoddy**, which features refried black beans, guacamole, pico de gallo, and lettuce, topped with **Tillamook** cheddar, sour cream and tortilla chips. You can pair it with a Hot Doddy Summer Shandy, which combines vodka, and a local pilsner or kolsch, with a lemonade and ginger base, then topped with a lemon wheel.

Another fun new combo we can't wait to try is the new stack mac burger from **Pinstack**, where a burger is topped with fried mac and cheese and tomato sauce. The dish is a part of the new spring menu, and can be found among other items such as an Alfredo pizza and blackened mahi-mahi with pineapple pico.

In craft beer news: Fort Worth welcomes a new brewery courtesy of home-brewers, **HopFusion Ale Works**. Meanwhile, **Rabbit Hole Brewing** is hosting a family-friendly Memorial Day party where guests can enjoy special Rabbit Hole brews, guest brewers and more on Saturday, May 23 from 11 a.m. to 5 p.m.