

Retro hotel opens in Stephenville, Texas with celeb chef Stephan Pyles

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A hipster motel and restaurant with celeb chef has debuted in Stephenville, 78 miles southwest of Fort Worth: [The Interstate Inn](#) is now open for overnight accommodations with 33 distinctively outfitted rooms that summon the '60s. Its on-site restaurant, [The Seeker](#) – a modern Texas cuisine concept created by Southwest chef Stephan Pyles – will open January 30.

Named for its location at the intersection of two major highways — US-281 and US-67 — the Interstate was formerly a Caravan Inn that first opened in 1965. The development [comes](#) from [Mod Motels](#), a Dallas-based hotelier led by siblings Lisa Lennox, Cathy Bonner, and Kirk Bonner. The trio has a passion for traipsing small town Texas highways to remodel roadside motels into dreamy destinations. (Other upcoming projects on their list include [The Mimi on Main](#) in Fredericksburg – slated for 2026 – and [Iron Springs Lodge](#) in Whitney, set to open later this year.)

Each of the 33 rooms pops with a retro-styled wallpaper in

bold patterns with shades of fuchsia, orange, and yellow. Shag rugs and curvy furniture dot the premises in both indoor and outdoor seating areas. The outdoor pool evokes Palm Springs with its pale pink chaise lounge chairs and turquoise and white umbrellas.

Two rooms feature cheeky period-era surprises: a waterbed, and a vibrating bed operated by a vintage coin machine. ("Try it you'll like it," the coin collector says.)

There's also a 1960 white Cadillac Coupe Deville convertible with pink leather interior that sits at the Inn's circle drive for photo opportunities upon arrival. The vehicle is part of Lisa and her husband Eddie's car collection.

Design credit goes to Neal Stewart Designs of Dallas, who also incorporated Western touches with artwork by Texas artists in rooms and the lobby area, and pieces from the owner's private collections. Rates start at \$329 a night.

The Seeker

As for the collaboration with Pyles on The Seeker, Lennox says it was a natural fit.

"His ability to elevate every dish with creativity and precision perfectly aligns with the elevated experience we strive to offer at Interstate Inn and The Seeker," she says. "What better place to showcase his culinary genius than at the

gateway to the Hill Country and the beginning of West Texas? We're thrilled to have such an iconic figure as part of our journey."

With a more modern design than the Inn, The Seeker is anchored by a 360-degree craft cocktail bar and offers booth, banquette, and table seating for nearly 90, a covered patio area for 40, and a separate private space called the Cork Room that can accommodate up to 80 and features Asian-inspired wall art and a ceiling made of cork.

From the main dining room guests can see the open kitchen where Pyles and his team will prepare upscale Texas dishes like grilled bobwhite quail salad with port poached pear, arugula, compressed beets, and local Veldhuizen blue cheese (\$18), and lobster tamale pie with paddlefish caviar (\$21). "Large Plates" range from Pyles' honey-fried chicken (\$24) to a bone-in cowboy ribeye (\$59). Other items include an array of salmon, ahi tuna, and shrimp ceviches (\$14 each or try all three for \$25), and "Masa," which includes Wagyu brisket tacos (\$12) and pork belly huarache (\$12).

There's also a "Breads & Pickles" category influenced by Southern flavors offering Shiner Boch beer bread (\$10), blue corn skillet sticks (\$10), and watermelon rind pickles (\$8). "Sweet Endings" range from butterscotch pudding (\$10) to Heaven and Hell Cake (\$12) made with peanut butter powder and raspberry sorbet.

Pyles will have a presence in the restaurant early on and throughout the year for menu planning, staffing, and training. He'll also host six culinary weekend getaways per year, the first of which is scheduled for Valentine's weekend. The package includes a two-night stay starting Friday, February 14 beginning with an evening of champagne and chocolates from Katherine Clapner, of Dude, Sweet Chocolate and a protégé of Pyles. A Saturday morning Valentine's cooking class will be hosted by Martha Hopkins, author of *Intercourse: An Aphrodisiac Cookbook*. There'll be a four-course dinner Saturday night with drink pairings, and a Sunday morning "Brunch Fiesta" featuring tacos, tamales, and tequila. The price is \$1,250 per person for double occupancy or \$1,500 for single occupancy.