

SATX Good Eats and Drinks

I'm Sarah Janes. What makes me qualified to give restaurant recommendations? I love food. I love to eat food, talk about food, read about food, and dream about food. Food is not only our history and culture but also how we can communicate, as human beings. It can connect us in a way not many other things can. While I eagerly admit to being a very adventurous eater, I also understand that everyone has their own tastes and that's a beautiful thing. I grew up in San Antonio, spent some time in Europe, traveled the U.S. a fair bit, and lived in NYC for 8 years before moving back to my hometown. While I haven't eaten at every restaurant in San Antonio, I can guarantee I've eaten at each of these at least twice.



Let's start at the top. San Antonio's first Michelin starred restaurant, Mixtli. They call themselves a "Progressive Mexican Culinaria" but that doesn't say enough to explain the hours of research they put into understanding and honoring the Central American roots of the food they lovingly prepare. The seasonal menus are exciting, featuring cutting edge culinary technology while respectfully looking back through the centuries of culture before them. They delve into history and the many ways that people have interacted via the lens of culinary anthropology. The knowledge is incredible, the service is impeccable, the vibe is comfortable, and it's an experience you will not soon forget. Reservations can be hard to get, we recommend you book as soon as you can.

812 S Alamo St. STE 103
www.restaurantmixtli.com

(1 Mile From The Rivercenter)



Biga is one of your best bets for fine dining on the River Walk. The head chef, Bruce Auden, is originally from London but his menus reflect both his passion for global cuisine and love of Texas. Regularly featuring seafood from the Gulf and game from the hill country, there's something for everyone at Biga. The restaurant overlooks both the Riverwalk and the street, the ambiance is rich, the staff are happy to be there and you will be too.

203 S. St. Mary's St.,
www.biga.com

(1/2 Mile From The Rivercenter)



WWW.POWERTRAINEXPO.COM

August 26th - August 30th

MARRIOT RIVERCENTER ON THE RIVERWALK

San Antonio, TX



Powertrain
expo 2026

August 26th - August 30th

MARRIOTT RIVERCENTER ON THE RIVERWALK

Established in 1941, Mi Tierra Cafe & Panaderia is beloved by locals and tourists alike. Between the eclectic decor, the authentic Tex-Mex flavors, and the scenic location, Mi Tierra is a feast for all the senses. The queso flameado, melted cheese with homemade Mexican sausage, is served with tortillas so you can roll up the gooey goodness that I swear tastes like a warm hug. They also serve regional favorites like cabrito, “young goat”, and Mole Poblano if you’re looking for an authentic dish. The bakery, or “Panaderia” was added in 1955 and features a huge variety of Mexican traditional pastries, all made in-house. Mi Tierra is absolutely a San Antonio treasure that everyone will love.

218 Produce Row (1.3 Miles From The Rivercenter)
www.lafamiliacortez.com/mi-tierra



A bit of a wild card, Tokyo Cowboy is a downtown favorite of both the cool kids on their corporate lunch breaks and exhausted parents desperate for a date night. They call themselves a “Whisky Diner” and while the cocktails are magical, we’re here for the eats. The menu features traditional Japanese bones with influences from broader Asia and South Texas alike. The brisket eggroll with pickled collard greens and chili herb ranch is a great combo of these flavor notes while the yuzu-meringue pie is a respectful homage to a southern favorite. The ambiance is clean and homey, a great place to maybe try something you haven’t before!

135 E. Commerce St. (1/2 Mile From The Rivercenter)
www.tokyocowboy-tx.com



Let’s talk BBQ. Here in San Antonio we have quite a few options for quality smoked meats etc., but one name in the downtown area really stands out: Pinkerton’s. Their pitmaster, Grant Pinkerton is Texas born and raised and you can taste it. While Texas BBQ is known for its beef, and you absolutely should try the fantastic brisket, the treatment of the pork here is truly superb. The dry rub pork ribs, sauce on the side, is the Texas way. The bananas foster pudding is also a smashing hit. The lines can be long but once you have the goods, you’ll get it.

107 W. Houston Street (1 Mile From The Rivercenter)
www.pinkertonsbarbecue.com



If anyone says San Antonio isn’t a food city, they’re lying. There are thousands of quality restaurants here worth exploring and this is a very, very short list. The area of downtown where Expo is held is chock-full of options, but if you want to move north a bit, The Pearl has some incredible spots like Best Quality Daughter and Brasserie Mon Chou Chou. Closest to the hotel, Mexico Ceaty and Alamo Biscuit Company are both right there in Rivercenter Mall! You will always be able to find good eats in San Antonio, por vida!

- Sarah Janes

REGISTRATION IS NOW OPEN!

SHIFT INTO GEAR



Powertrain
expo
2026

AUGUST 26 - 30, 2026

**MARRIOTT RIVERCENTER ON THE RIVER WALK
SAN ANTONIO, TX**

WHY YOU MUST BE THERE:

WORLD-CLASS TRAINING: Get ahead of the curve with cutting-edge technical and management sessions. Master 8, 9, and 10-speed diagnostics and learn to use AI to streamline your shop.

MASSIVE TRADE SHOW FLOOR: Explore the largest floor in the industry! Get hands-on with new tools, meet industry-leading suppliers, and snag exclusive Expo-only deals.

GLOBAL NETWORKING: Build lasting partnerships and attend the legendary WIT Reception for a night of food, drinks, and camaraderie.

NEW SPANISH TRACK: We are expanding! Experience our Spanish Technical Track, ensuring every professional has access to the industry's best education.

Don't Get Left In The Dust—Secure Your Tickets Today!

Contact ATRA at
1-800-428-8489 • 805-604-2000
Email: membership@atra.com
www.powertrainexpo.com





Powertrain expo 2026

June 1 – August 11	Members	Non-Members
Standard Full Conference	\$700	\$800
Standard Technical/Management Conference	\$600	\$700
August 12 – End of Show		
At The Door Full Conference	\$800	\$900
At The Door Technical/Management Conference	\$700	\$800
Home Court Advantage – TX Businesses (register by phone only) (805) 604-2000		
Full Conference	\$550	
Technical/Management Conference	\$450	

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Prices go up August 12.

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Reserve Your Rooms Now!


MARRIOTT
SAN ANTONIO

(210) 223-1000
(800) 648-4462

Nightly Rates
Starting at
\$229
+ Fees and Taxes

WEDNESDAY PROGRAM - 8/26



Rodger Bland



Lance Wiggins

**The Game Plan:
Creating a WINNING Culture**

Management 4:30 PM - 5:45 PM



Amy and Kit Lindsay

**Being In Business
With The One You Love**

Management 6:00 PM - 7:30 PM



Bob White

**Identifying Counterfeit
Transmission Parts**

Tech 6:00 PM - 8:00 PM

THURSDAY PROGRAM - 8/27

LUNCH - 11:30 AM - 1:00 PM (Enjoy The San Antonio Food Culture on The Riverwalk)



Carl Borsani

**The Complete Customer Experience:
Stop Losing Them Before, During, and After the Sale**

Management 8:00 AM - 9:30 AM



Don Smith

**Programming the Powertrain:
Unlocking Stellantis Transmission Success**

Tech 8:00 AM - 9:30 AM



Eric Ziegler

**Misfire:
Efficient and Effective Diagnosis**

Tech 8 - 9:30 AM | 10 - 11:30 AM



Melissa "Birdie" Patterson

Built to Last

Management 10:00 AM - 11:30 AM



Francisco Moreno



Buffy Schlak

**Why the PowerLine Is Different:
PC vs. CV Foundations and
Technician Focused Diagnostics**

Tech 10:00 AM - 11:30 AM



Maryann Croce

**Beyond the Build:
Leadership & Systems for
a Stronger Transmission Shop**

Management 1:00 PM - 2:30 PM



Dan Marinucci

**Vital Primary Ignition Amps Tests You
Should Know**

Tech 1:00 PM - 2:30 PM



Bob Warnke

**Hydraulic Controls: Following the Circuit
for 8, 9 & 10 Speed TCC Control**

Tech 1:00 PM - 2:30 PM



Pepe Torres

Blame it on the Tuner - Part 8

Tech 3:00 PM - 4:30 PM

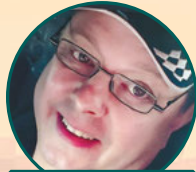
THURSDAY PROGRAM (Cont.)



Jay Gubrud

Shifting Gears & Changing Lanes

Management 3:00 PM - 4:30 PM



Adam Robertson

Understanding and Measuring Current - Part 2

Tech 3 - 4:30 PM | 5 - 6:30 PM



Wes Dickens

Audi S-Tronic DL382 Operation and Service

Tech 5:00 PM - 6:30 PM



Members Meeting

Fri. 8/28 - 6:30 PM - 8:00 PM

Sponsored by **ALLDATA**
AUTOMOTIVE INTELLIGENCE

FRIDAY PROGRAM - 8/28

LUNCH - 1:00 PM - 2:30 PM (Provided by ATRA - Third Floor Ballroom)



Aaron Golas



Bill Anthony



Jim Dial



Mark Wheeler

Pearl #1	Pearl #2	Pearl #3	Pearl #4
10L80: R&R, Diagnosis Before and After	10L80 Build: Do's and Don'ts	10L80 Valve Body: What You Need to Know	10L80 Programming and Tuning
8:00 am - 9:00 am	8:00 am - 9:00 am	8:00 am - 9:00 am	8:00 am - 9:00 am
9:15 am - 10:15 am	9:15 am - 10:15 am	9:15 am - 10:15 am	9:15 am - 10:15 am
10:30 am - 11:30 am	10:30 am - 11:30 am	10:30 am - 11:30 am	10:30 am - 11:30 am
11:45 am - 12:45 pm	11:45 am - 12:45 pm	11:45 am - 12:45 pm	11:45 am - 12:45 pm



Major Jon Tschetter (Retired)

Mission Accomplished: Special Forces Leadership Tactics Can Boost Your Shop's Performance

Management 8:00 AM - 9:30 AM



Lauralee Schmidt

Culture Connection

Management 9:45 AM - 11:15 AM



Thom Tschetter

Winning Culture: From the Curb and Back Again

Management 11:30 AM - 1:00 PM



Tradeshow
2:30 PM - 6:30 PM

Reception
7:00 PM - 9:00 PM



2026 POWERTRAIN EXPO

KEYNOTE ADDRESS

SATURDAY, AUGUST 29TH | 9:00 AM - 10:00 AM

DEVELOPING AND MAINTAINING A WINNING CULTURE UNDER PRESSURE

Presented by retired Major Jon Tschetter



Major Jon Tschetter

How do trust, clarity, and accountability build teams that win every time?

In this keynote address, Major Jon Tschetter will teach you how to forge an unbreakable culture capable of thriving under the most intense operational pressure, drawing on elite military leadership principles translated specifically for the automotive repair industry.



Jon Tschetter is a decorated leader having served as an Airborne Ranger, Green Beret, ODA (A-Team) Commander, and Special Forces Company Commander primarily operating in the Middle East. He conducted more than 85 combat operations behind enemy lines during his career and spent 2 years with Black Water as a Detail Leader and Program Manager protecting U.S. Diplomats in Iraq.

Operational Detachment Alpha (ODA) teams are extremely agile, highly-trained, cross-trained, and committed to one another. The secret to an ODA's success is mutual trust, clarity of purpose and mission.

www.powertrainexpo.com

SATURDAY PROGRAM - 8/29



Major Jon Tschetter (Retired)

KEYNOTE:

**Developing and Maintaining a
Winning Culture Under Pressure**
9:00 AM - 10:00 AM



Tradeshow

10:00 AM - 3:00 PM



John Parmenter

Tips and Tricks from the Builder's Bench
Tech 3:00 PM - 4:30 PM



Carm Capriatto

The Rise of the Specialist
Management 2:00 PM - 3:00 PM



Maria Erazo

**Cambios Continuos, Sin Limites:
Descubriendo el Poder Secreto de la CVT**
Tech-Spanish 3:00 PM - 4:30 PM



Thomas Andrews

Culture is King
Management 3:15 PM - 4:45 PM



Thomas Andrews

Team Development
Management 5:00 PM - 6:30 PM



Pepe Torres

Vamonos Recio 3
Tech-Spanish 5:00 PM - 6:30 PM



Sean Boyle

**Knowing Limitations for Successful
Diagnostics**
Tech 5:00 PM - 6:30 PM

SUNDAY PROGRAM - 8/30



Rodger Bland



Lance Wiggins

The Walk Thru: IT'S GAME TIME!
Management 9:00 AM - 11:00 AM



**2026 ATRA Seminar - Stay Ahead
with the Right Knowledge and Tools**
Tech 9:00 AM - 3:30 PM



Reese Blalock

**Scanner + Rebuild = No Comebacks, Diagnóstico
Correcto = Reconstrucción Correcta**
Tech-Spanish 9:00 AM - 10:30 PM



Francisco Moreno

**ZF PowerLine: Diferencias Entre
la Transmisión de ZF 8HP vs ZF PowerLine**
Tech-Spanish 11:00 AM - 12:30 PM