



BEYONDISH

What's good around here?

Beyondish is a one-click roadmap to the best food in town, served up by the locals who know. We cut through the internet noise by featuring only positive reviews, curated by our editorial staff. Join us to reach a new audience, dish by dish.



Beyondish.com



Mediakit@beyondish.com



@Beyondish



Beyondish

Website Traffic

1.3M GOOGLE SEARCHES

5K VIEWS PER MONTH

3K NEW USERS PER MONTH

BEYONDISH

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Find The Food The Locals Are Talking About.

Find a dish, city or cuisine...

FIND DISHES

Our Social Stats

21K MONTHLY REACH

255K REEL VIEWS

206% GROWTH RATE



★★★★★

I HAVE HAD MANY PO BOYS, BUT THIS MOM & POP KITCHEN BEGS TO COMPETE AND PROVES THAT FRESH AND SIMPLE IS BETTER.

ALOUSH SADIQ



[READ MORE REVIEWS ON BEYONDISH.COM](#)



NEW ON THE DISH

A New San Antonio Eatery Follows History and the Path of a Bird



Featured on:



1M

@SWEETAMBS



640K

@WEWORK



8 MUST TRY DISHES IN SACRAMENTO

1. Kalua Pork from Kau Kau
2. Orrechiette Con Salsiccia from Cacio
3. Dragon Potatoes from Orphan Breakfast House
4. Sausage Pizza from OneSpeed Pizza
5. Steak Tartare from The Waterboy
6. Tadigh from Maydoon
7. Flapjacks from Bacon and Butter
8. Crabcakes from Moxie



BEYONDISH TIMES

CHEF Q+A

SEPTEMBER 2020



A New San Antonio Eatery Follows History and the Path of a Bird

Chef Jaime Gonzalez grew up with a sense of home and hospitality wherever he traveled. As a child, he accompanied his family to their home states, Baja California and Zacatecas, Mexico, bringing food, gifts and clothing to the community.

Your ad appears for one price in all of these places.

"The real winners of this year's James Beard Awards were small cities and towns. It's just one example of the way once-ignored places are taking center stage."

Bon Appetit, June 8, 2023



Home Page

A constantly updating carousel of local reviews from mid-to-larger sized markets across America.



On The Dish

Bite-sized stories from across the American foodscape, highlighting the people behind the scenes who are doing amazing things with food.



City Specific Review Page

A revolving catalog of the best dishes specific to a Beyondish local marketplace.



City Guide

Real-time updates on things the locals do, including: music, food fests, fairs, comedy and cultural events, updated weekly.



Our Newsletter

A compendium of What's New in Food, local cravings, small food business highlights, and Pro Tips on how to celebrate and enjoy the art of eating.

Who's clicking on Beyondish?

- BUSINESS TRAVELERS
- CONVENTION-GOERS
- WEEKEND WARRIORS
- ROAD TRIPPING TOURISTS
- FOODIES HUNGRY FOR A GREAT LOCAL TIP!



Ad Rotation

NEWSLETTER

BEYONDISH

SERVING UP THE LATEST + GREATEST FOODIE NEWS.

Everything Old Is New Again

On a warm spring evening last week, my friend Pam and I walked amidst the raucous Nashville scene known as Broadway. 80s honky tonk and country music blared out of open air bars jammed to the gills with rows of folks in cowboy hats line dancing and two stepping in swaying synch. Party bikas groaned by, crammed full of happy people taking in the scene, go-outs in hand. The air was LOUD, music everywhere, a nonstop bacchanalian reminiscent of the Vegas strip.


On an empty nondescript block a half mile away, we stopped at an unmarked door and dialed ourselves into a Nashville speakeasy called the Red Phone Booth. Darkness and a cool sweet scent enveloped us as we were led to the bar. Our bartender introduced himself and asked our names. I am an inveterate scotch drinker, but when in Rome, I followed Pam's lead and ordered a 4 Roses Single Barrel old-fashioned. "Smoked," our bartender inquired? I looked at Pam. She shrugged. "Sure," I said. "Why not."

When the drinks were stirred and poured, the barkeep grabbed a small blowtorch and a piece of charred wood and proceeded to flame it until it glowed. He placed a glass dome over the drink, allowing the smoke to waft in. He let it steep for about five minutes, then slid the drink over to me. A single, large square ice cube completed the picture. I sniffed and took a sip. Sweet, rich, powerful, and yep—smokey. Delicious, complex and comforting, like a fireplace on a snowy winter's day.

A couple of old-fashioned in, I wandered deeper into the speakeasy in search of the restroom. To my amazement, a whole separate lounge area was populated with a hip-looking crowd puffing away on cigars and maybe pipes, cigarettes? Now I understood the sweet scent when I first entered the place. Not the 80s stench of an overcrowded dive. This was the aroma of relaxation; people deep in chatter and occasionally pulling on whatever was in their mouths. There wasn't a cell phone in sight. The lights were low. The buzz of voices rang of congeniality, the gentle hum of an engaging conversation. You didn't need to smoke to appreciate the whiff of nostalgia. The days when a drink and a dialogue was relaxation enough.

Always hungry,
Ken Carlson
Editor-in-Chief, Beyondish

ON THE DISH



Ready for Summertime?

A Boston-area, old-school ice cream parlor is passing the torch, but the tradition will live on. [CONTINUE READING](#)

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CITY SPECIFIC REVIEW PAGE

BEYONDISH


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THE LATEST DISHES


Filter by ...

YOUR AD HERE


Location: San Diego, CA x




Spaghetti, Italian Sausage
SAN DIEGO, CA




Mishima Reserve Wagyu
SAN DIEGO, CA




Taste Of The South
SAN DIEGO, CA




Ragu On Cavatappi
SAN DIEGO, CA




Combo Special
SAN DIEGO, CA




Shabu-Shabu
SAN DIEGO, CA



Ragu On Cavatappi
SAN DIEGO, CA



Combo Special
SAN DIEGO, CA



Shabu-Shabu
SAN DIEGO, CA

CITY GUIDES

BEYONDISH

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Nashville Now!

An insider's guide to good eats, local tunes and happening stuff to know and do in The Music City.


WEATHER

70°F


Clear Sky

Sun 74°FMon 72°FTue 74°F


LOCAL EATS




Cheesy Chicken Nachos
KIMBER'S PICKIN' PARLOR (DOWNTOWN)




Sophia's Poke Bowl
CITY POWER (DOWNTOWN)




Smoked Brisket Sandwich
PRATER'S BARBECUE (DOWNTOWN)



Skip's Big Dog Classic
SKIP'S LINKS HOT DOGS (DOWNTOWN)



Chicken And Dumplings
ELLISTON PLACE SODA SHOP (WEST END AND VANDERBILT)



GRILLED CHICKEN SALAD
TWIN PEAKS (DOWNTOWN TRAVEL)

More Nashville Dishes

THIS WEEK

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HOMEPAGE

BEYONDISH


ABOUT USREVIEWSON THE DISHCONTACTNEWSLETTERSUBMIT A REVIEW

Find The Food The Locals Are Talking About.


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FIND DISHES


FEATURED DISHES




Chicken + Spaetzle Dumplings
TODDIE'S TABLE (LOUISVILLE, KY)




Deep South Burger
PAMALEA BREWING COMPANY (MEMPHIS, TN)




Cheesy Chicken Nachos
KIMBER'S PICKIN' PARLOR (DOWNTOWN)



The Blendini
RITA'S (PITTSBURGH, PA)



Biscuits & Gravy
HOUSE OF MARIGOLD (LOUISVILLE, KY)



The Original Juicy Lucy
MATT'S (MINNEAPOLIS, MN)

FIND MORE DISHES

DISHES BY CITY

Charleston, SC

Charleston, NC

Chattanooga, GA

Detroit, MI

Louisville, KY

Orlando, FL

Other Cities

Nashville, TN

Pennsylvia, PA

Portland, OR

Sacramento, CA

San Antonio, TX

San Diego, CA

AND GROWING EVERY DAY

YOUR AD HERE

ON THE DISH


BEYONDISH

ABOUT USREVIEWSON THE DISHCONTACTNEWSLETTERSUBMIT A REVIEW

On The Dish

Stories behind the food we love.

Search...




CHEF Q & A

In The Kitchen with Monarch Dallas

By Stacy Brooks

Start with the focaccia and save room for the chocolate cake. A chef's roundtable with the masters behind Monarch Restaurant.

READ MORE




ARTISANAL

Poi Dog Brings a Little Hawaii Home One Dip at a Time

By Ashley Archambault

A "Hawaii's Best Restaurant" pivoted to become an online sauce success.




THE ENTREPRENEUR


Putting their Love into a Texas Bodega


By Marc Curren


This San Antonio couple quit their day jobs to turn a corner store into a neighborhood of global treats. They also never ran out of TP during the pandemic.

CONNECT WITH US









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2023 Beyondish Advertising Rates

TERM	RATE
1 Month	\$150
2 Month	\$250
3 Month	\$400

SPECIFICATIONS
Banner Ad: 730 x 100 Pixels, JPG/PNG/GIF, Max File Size 1MB
Sidebar Ad: 300 x 270 Pixels, JPG/PNG/GIF, Max File Size 1 MB
City Specific Ad: 500 x 100 pixels, JPG/PNG/GIF, Max File Size 1MB

Thank you &
happy eating!



SAN DIEGO, CA



Ragu On Cavatappi

Marinade on Main
865 Main Street
Ramona, California, 92065
(760) 440-3171
[Website](#)
\$\$

Excellent "Ragu" at Marinade on Main in Ramona, CA. Slow simmered beef and house-made sausage ragu topped with a daub of ricotta and fried leeks. I just love that they use cavatappi pasta. The corkscrew shape is so fun and has a pleasing mouthfeel. This dish is fairly new on their menu and joins some of their other stalwart favorites. It's my understanding that this dish was inspired by one of their employees at their recent restaurant holiday party. Established in 2016, Marinade on Main is a small but highly rated restaurant in this small country town east of San Diego.

Share

DISHED UP BY...



DAN EDWARDS

We invite you to consider advertising with Beyondish. We're the new kids on the block, with a unique approach for visitors to find their way to that locally recommended dish. We're growing and scrappy and we'll get your ad seen in a whole new light. Thanks for thinking of us.

Always hungry,

Ken Carlton
Founder & Editor-in-Chief



CONTACT: KEN@BEYONDISH.COM