



A LOCAL'S GUIDE

EAT + DRINK + SEE + STAY

Good Eats, Good Beer & Good Times

Media Guide

Good Eats Local is a resource publication showcasing the best restaurants, craft beer, wine & spirits, local activities and places to stay. Take a look at www.goodeatsLocal.com and see what it is all about. We reach out to locals and find out the 411 in each city. We then feature these wonderful local businesses and provide them the same kind of exposure the large chains enjoy. *Let me show you how...*

**Please note, any business who agrees will be grandfathered into Good Eats Local. You will never pay a monthly fee for the life of your business.*

***Also, we don't ever charge for the postings on review sites like Yelp & Trip Advisor... that can't be bought.*





Good Eats Local Media Guide

Congratulations, You Are A Local Favorite!



Here is what you will find in this Media Guide...

1. Welcome to the Family

2. Darryl Douglas Media & Good Eats Local

3. The Problems We Found

4. What We Do About It



5. The Digital Marketing Menu

6. The Full Business Feature

7. The Good Eats Family Package

8. The Fan Page Posts & BOOSTING

9. The Contest Marketing

10. Contest Letter Winners Receive

11. Winners Post

12. The Next Business Feature



13. Secret Diner Club

14. Foodie Tasting Event

15. Alief Legends (Texas)

16. Mike Puckett's BIO

** We Provide References Upon Request*





Welcome to the Family

Your Good Eats Family is Just a Click Away



Your Business Means the World to Us!

This is why we make sure we have a Facebook Group Message Set up for your business.
We have a team member in every time zone, so help is always only a click away.

Welcome to the **Good Eats Local** Family! We are the place you visit to discover, through images and words, where to find an outstanding meal... Desiree Dunning will be your project manager. If you have any questions, please feel free to email her at desiree@darryldouglasmedia.com

To ensure clear communication, we set up a **Facebook Group Message** with your business's name and city. Please let Desiree know if you are unsure of the location of Facebook Messenger. She will be able to help! Facebook is the best way to communicate with Desiree and our staff because they are monitoring Messenger **24/7 to ensure that they can answer any questions you might have.**

To ensure that your business receives maximum exposure, we will tag your businesses name in our posts and comments throughout Facebook and other Social Media outlets. **Always LIKE + COMMENT & Share on our posts to extend the reach of your message!**

Sharing is Caring! 😊 #SUPPORTLOCAL

We have enclosed a **Certified Good Eats Local Logo Emblem**. Please place the Logo Emblem in a prime spot, so that passerby's will know that you have been Certified Good Eats in Local. This is important because people know that a Good Eats Certification means that you were recommended by locals!

LET YOUR FRIENDS & FAMILY KNOW

Let all your family and friends know about the **Good Eats Local Facebook Group Pages** so that they will have a chance to win gift cards as well! Also, every time they use the **#goodeatsLocal** tag or their cities hashtag, they will be eligible to win a gift card instantly!

To learn more about Good Eats Local, please visit our website at www.goodeatsLocal.com.

Thanks again for your joining the Good Eats Family!

Cheers!

Mike Puckett – Foodie/Founder

DARRYLDOUGLASMEDIA



Darryl Douglas Media was founded by **Mike Puckett** in La Jolla, California during the Spring of 2008. We are a Media Company that specializes in the restaurant, craft brewery and travel industries. In 2014 we opened offices in Houston and Austin, Texas. We **currently help over 300 businesses** across the United States and abroad. Let us know what you need... and we will help you!

Good Eats Local is a digital publication that has evolved from a simple resource site to a National Travel Guide with over 15 sub sites and can **reach over 250,000 Foodies**. We started out as Good Eats La Jolla, a website built for friends and family visiting the “Gem by the Sea”. We quickly caught the eye of the Foodie Community who convinced us to feature the best restaurants all over San Diego County. This was an instant success and we decided to open an office in Houston, Texas. Houston has now become our largest and fastest growing market. We are currently rolling out the proven marketing concepts we have developed in Houston, to our other cities across the great southwest. **Exciting stuff!**





The Problems We Found

Local Businesses Need More Customers!



Here are the common issues we hear from local business owners...

80%

Is the percentage of local businesses who say that cash flow is their biggest problem.

Cash Flow

The bills keep piling up, but I just don't have enough traffic to get ahead.

WE UNDERSTAND

The Bottom Line

Finding New Customers

My customers have so many places to choose from and it's difficult to grab their attention.

Retaining Current Customers

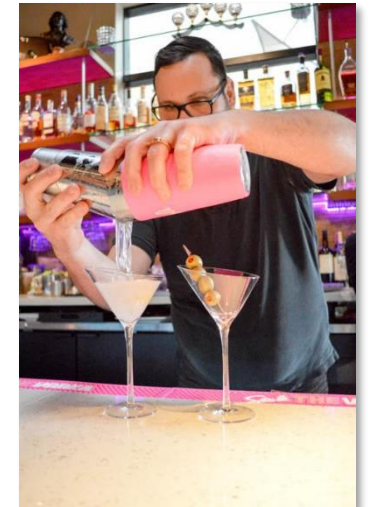
It feels like people don't have the loyalty they once did and jump around to the next new thing.

Finding and Motivating a Quality Staff

The person with the experience and work ethic I am looking for is next to impossible to find.

Keeping up with the Latest Digital Marketing Trends

If running a business doesn't take up all my time, now I can't keep up with all my digital assets' too.

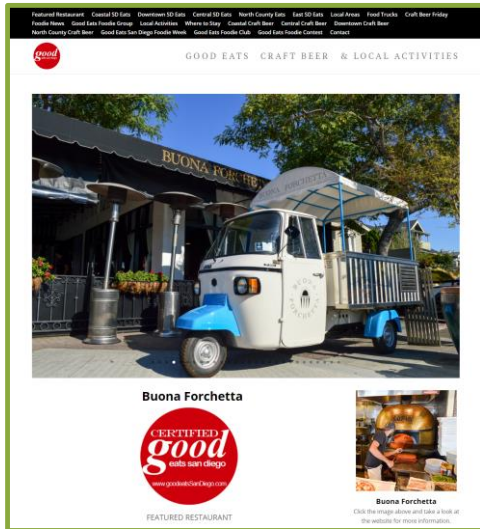




What We Do About It

We Build Features That Create Word-of-Mouth!

Here are some of the ways we solve your problems...



We Build an Amazing Feature

We visit your business and then build a feature that showcases your place!

We Provide High Resolution Photography

You get over 200 pictures to do with as you please. You also receive them full-size and web-size.



We Market Your Feature

We use our proprietary marketing system to make sure your feature gets the most exposure.

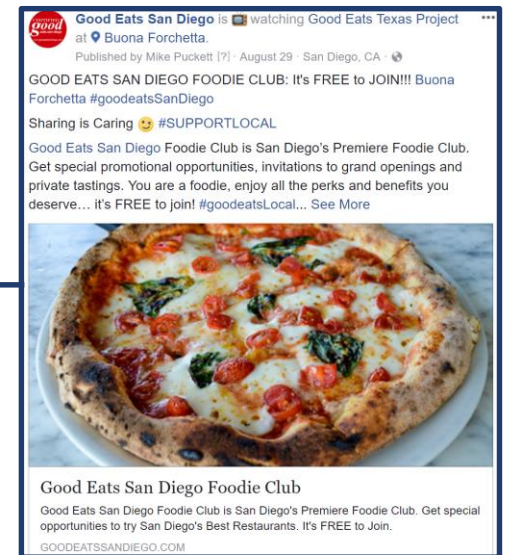
We Guarantee New Traffic

With the "Gift Card Giveaway Contesting" you are guaranteed to have new people check you out.



We Continue to Keep Your Business Top of Mind

The initial marketing campaign lasts 6 months and then we decide how we want to continue.





The Digital Marketing Menu

This is How We Create Word-of-Mouth!



Here are the initial tools we use to introduce your business...

The Full Business Feature

This is the main element and what we use to showcase your business. The feature is released in 3 phases (Photo, video and writing).

The Good Eats Family Package

You are now a member of the Good Eats Family for the life of your business. You have plenty of perks, and will love that!

The Good Eats Fan Page Posts & BOOSTING

Every phase includes a different post on each of our Fan and Photography Pages w/ \$5 Boost. We analyze each post and report the best performer!



The Contest Marketing

Our members *LIKE + COMMENT & SHARE* their way to winning \$25 gift cards and your featured page get *BIG EXPOSURE!!!*

The Next Business Feature

What's better than one feature? Two! We keep the momentum going...





The Full Business Feature

Mike Puckett DDM



Peli Peli Kitchen



FEATURED RESTAURANT



Peli Peli Kitchen

Click the image above and take a look at the website for more information.



Williams-Sonoma

Click the image above and take a look at the Williams-Sonoma Feature.



Houston Good Eats Guide

Featuring the Best Restaurants in Houston! Providing locals and travelers a guide to what's good in Houston!

Professional Photography (250+ Shots From Our Experience)

Slide Show: We add 30+ photographs from our experience.

Writing: Mike writes 750+ words describing the experience.

Website Link: We have a quick click link to your website.

Menu: We provide our recommended menu with pairings.

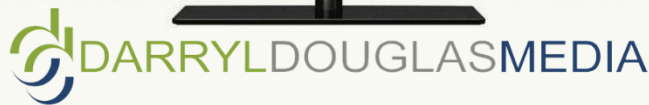
Contact Information: Address, phone number and Instagram.

Hashtags: We have a quick copy and paste set of hashtags.

Video Preview: We produce a :60 endorsement video.

Directions: We provide a Google Map for quick directions.

Holder Video: We hold a space for a video to be added.



Good Eats Houston Recommends...

Mains

The Peli

Our signature Rotisserie chicken, rubbed with our Peli Peli seasoning, slow roasted for 90 minutes and rested for another 30 minutes, as its served the chicken is split and then drenched in our sweet and spicy orange glaze; notes of citrus zest, peppadew's, garlic and just a touch of spice. Finished with Chef Paul's Kudu herb blend

Served with two sides:

Mac' and Cheese

House made with a unique blend of four cheeses including Monterey and white cheddar; garnished with parmesan bread crumbs

Spaghetti Squash

Oven roasted spaghetti squash with a generous coating of Peli Peli seasoning, yellow curry sauce (coconut cream, yellow curry and minced onions) topped with a mango chutney

Paired with: Art Car IPA

American style IPA, Saint Arnold Brewing Company

The nose is a blend of apricot and tropical fruit and mango. The taste starts with a big bitter blood orange that morphs into mangos and sweet tropical fruits

PHOTOGRAPHY: MIKE PUCKETT

Traveling? Take a look at the **Good Eats Local Travel Guide** for the best restaurants and local activities!

Stay in the loop with our **Guide to Good Eats & Craft Beers!**

Please Share Our Page!



Address: 9090 Katy Fwy r140, Houston, TX 77024

Phone: (281) 257-9500

Certified #goodeatsHouston #goodeatsTexas #goodeatsTexasProject

#PeliPeliKitchen #SouthAfrican #StickyToffee #goodeatsLocal

@PeliPeliKitchen @goodeatsLocal @MikePuckettDDM



Houston Craft Beer Guide

Featuring the Best Craft Breweries in Houston! Providing locals and travelers a guide to what's good in Houston!



Cool Houston Activities

Featuring the Best Activities in Houston! Providing locals and travelers a guide to what's good in Houston!



Where to Stay

Featuring the Best places to stay in Houston! Providing locals and travelers a guide to what's good in Houston!



Mike Puckett



Darryl Douglas Media

Darryl Douglas Media is inspired by the wonderful restaurants & craft breweries all over the country. Let us know about yours!

BY MIKE PUCKETT

Join the conversation on our FB Group Page: Good Eats Houston

Peli Peli Kitchen is located just north of I-10 and Campbell Rd. in Southwest Houston. I love ALL that is Peli Peli. believe that! This fast-casual South African fusion restaurant is just as GOOD as their fine dining restaurants. The menu isn't the same, of course, but Chef Paul has outdone himself again... and I really didn't think that was possible!

I have been enjoying the South African Fusion cuisine at Peli Peli for a very long time now. When I first had the opportunity to explore the menu at Peli Peli Kitchen... lets just say I had a grin from ear to ear!

The first thing you notice as you walk through the door is the amazing décor we have all grown to love from this Houston-based restaurant group. The murals on the walls that inspire, art work to walk around and enjoy, unbelievable lighting for that special ambiance and, of course, the best staff in Houston which always greets you with a smile and hugs - if you're as lucky as me!

I have said it before and I will say it again, Peli Peli is one of the VERY best restaurant groups from top to bottom. Everyone is extremely well trained - and you can tell that everyone who works here loves their job. This can only start from the top!

If you have been following me for any length of time, then you know about my passion for craft beer and cocktails! So, what did we do first when we showed up? That's right! Enjoyed a Top Texas Craft Beer on tap... "More Cowbell" from Buffalo Bayou Brewing Company, to be exact. One of my favorites and it didn't disappoint as we looked over the menu trying to decide on which goodies we wanted to order. You have to LOVE a fast-casual restaurant where you can still order beer and wine. Smiles.

We showed up with a few friends, as usual. Each one of us ordered something a little



The Good Eats Family Package

We Provide You Privileged Posting Perks!



Carnitas Snack Shack
December 17 at 3:24pm · 🌐
Ok, North Park, we see you. Today's #ShackSpecial is looking extra drool-worthy. 🤤



El Tiempo Cantina- Montrose
August 26 · 🌐
After a loooooong and stressful couple of days, why don't you come and visit us. We can take it back with our Old School Carnitas.



Love Comment Share

Good Eats Family Package

3 – 4 Unique Posts Per Week (Allowed in the group)

Mentions & Links: We mention you and add links when appropriate

Crisis Control: We have your back on Social Media. We will step in and diffuse any online situation we see come up online

Good Customer Relations: We have a Facebook Group Message set-up for you to reach us any time of the day. We have team members in multiple time zones, always willing to help

Media Marketing Consulting: Just ask us how we can help

George's at the Cove liked 3 new photos
November 3 at 7:53pm · 🌐
"We chose George's because there were a few "must haves" we wanted for our reception. We wanted exceptional food... An intimate outdoor space by the beach... Since we didn't want the typical wedding... The service was amazing and the event went off without a hitch!" —Halley
A BIG congratulations to Halley and Mikey. Thank you for letting us share in your special day!
Are you or someone you know planning a wedding? Learn more about our unique spaces & reception packages: <https://goo.gl/Q2b847>



Love Comment Share



Taco Surf
November 15 · 🌐
Homemade chips and salsa, perfect for any occasion!
#tacosurf #chipssandalsa
#beachlife #beach #beachbar #orangecounty #california
#mexicanfood #aurife #westminster #southern



Love Comment Share

Peli Peli Galleria
December 14 at 3:56pm · 🌐
Don't forget our gift cards are 20% off throughout December! Hurry and purchase your gift cards at www.pelipeli.com/GC 🟢



BuffBurger
November 25 at 1:39pm · 🌐
We couldn't be more grateful for our customers who support our small business! Get out there and shop and eat! #smallbusinessaturday #eatlocal #shoplocal #gotexan



Love Comment Share



The Fan Page Posts & BOOSTING

This is How We Reach Your Specific Customer!



Facebook Fan Page Posts & BOOST

Spend \$50+ (100% of the budget goes to the BOOST!)

Custom Designed Posts: We use unique photography on each Fan Page

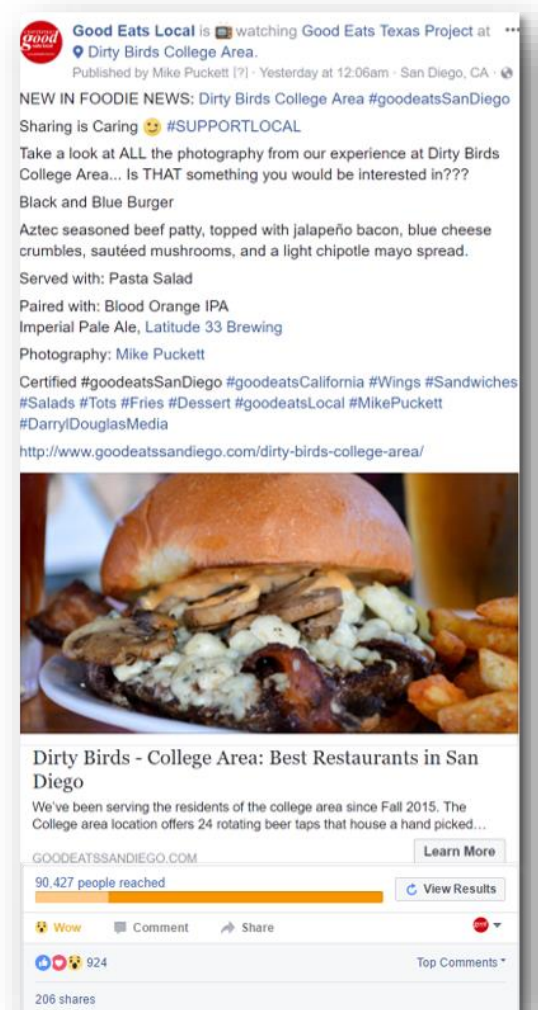
Identify Your Customer: We agree on the demo viewing your BOOSTS

Analyzation Boosts: We BOOST every post to see which one performs best

Best Performer: We use a number of tools to determine the best post

BOOST That Post: We use 100% of your budget towards the actual BOOST

Complete Analytics Report: We can provide you the full report





The Contest Marketing



The Perfect Storm of Likes, Comments & Shares!

Mike Puckett is watching Good Eats Texas Project with Desiree Dunning and 6 others at Charivari Restaurant-Houston.

\$25 GIFT CARD GIVEAWAY: Charivari Restaurant-Houston #goodeatsHouston

Sharing is Caring 😊 #SUPPORTLOCAL

NEW IN FOODIE NEWS


Take a look at ALL the photography from our experience at Charivari... Ahhmazing!!!

Lamb Chops "Sierra Nevada"

Marinated grilled lamb chop, Spanish sauce & vegetable baked

Photography: Mike Puckett

Certified Good Eats Houston - Good Eats Texas - Good Eats Local - Good Eats Texas Project - Darryl Douglas Media



Charivari Restaurant

Chef Johann Schuster was born in Transylvania, Romania and at an early age of fourteen started his training at the Culinary Institute of Hermanstadt to later become a chef in some of Europe's finest restaurants. After years of preparation and...

GOODEATSHOUSTON.COM

78 54 Comments 56 Shares


78 54 Comments 56 Shares

Love Comment Share

Mary Thomas Omg!!! I'm going to need this real soon
Like Reply 1 · December 14 at 10:07pm

Sara Landry Rose Looks amazing!!
Like Reply 1 · December 15 at 2:26pm

Mike Puckett Erin Butler Matthew & Katerina Savelieva Thanks for the LIKE + COMMENT & Share... THAT is the KEY to WINNING!!!
Jumbo Lump Crab Cake: Green salad & sautéed wild mushrooms
Paired with: Riesling, Louis Guntrum, dry, Rheinhessen, Germany 2015
Charivari Restaurant-Houston - #goodeatsHouston - Good Eats Texas - Good Eats Local - Good Eats Texas Project - Darryl Douglas Media



Like Reply 8 · December 15 at 7:36pm

Sara Landry Rose Looks amazing!!! Who doesn't love crab cakes???

Sonya Wolf All your pics are so good they make me hungry. I'm going to gain 10 pounds just looking at your posts 😊
Like Reply · December 15 at 9:09pm

View more replies

Write a reply...

Toneka D. Jordan ***** 🙌🙌🙌🙌🙌
Like Reply 2 · December 16 at 3:14pm

Lindsie Vaughn Oh my lamb
Like Reply 4 · December 16 at 4:00pm

Leigh Ann Cornett This looks like a great place to take the family during the holidays! Shared!
Like Reply 3 · December 16 at 6:29pm

Write a comment...

Facebook Group Page Contesting

\$25 Gift Card Giveaways... LIKE, COMMENTS & SHARES!

Custom Designed Posts: We design a custom contesting post that will engage our members.

Interactive Publication: We provide the platform for you interact with your new customers as they comment.

Winning Comments: We make comments, with unique photography and descriptions as we announce the winners.

All Winners: We announce the winners again at the end and have them fill-out a form to receive their gift card via mail.

Mike Puckett Janet Luna - Stephanie Renee - Amy Lynn - Katerina Savelieva - Torina Briggs Kuhlman - Lisa Cummings Obsheatz - Kathryn Yacovodonato - Jane Henderson-Dunn - Nanhi Paganini Thi Tran - Carolyn Temple - Belinda Grivas - Jeremiah Oliver WINNERS!!! Just fill out the form and your gift card is on its way! Thanks for Sharing, THAT is the KEY to WINNING!!! (You MUST fill out the form every time you win) (Gift cards can take up to 14 days to arrive) #goodeatsLocal http://goodeatslocal.com/good-eats-gift-card-giveaway/



Gift Card Giveaway Form

Thanks for SHARING, that is the key to WINNING! Make sure and take a picture of your experience and post it...

GOODEATSLocal.COM

Like Reply Remove Preview 9 · December 4 at 11:02pm



Contest Letter Winners Receive

This is What We Send Our Winners...



Good Eats Local
Your Local Interactive Digital Publication
Sponsored By
WILLIAMS-SONOMA

Welcome to the **Good Eats Local Family!** We are the place you visit to discover, through images and words, where to find an outstanding meal...

Please write a post or send me a Private Message to let me know you have received your gift card.

We want to thank you for being one of our **Favorite Foodies!** We are impressed with your engagement and quality posts in our foodie groups. That is why we are inviting you to join the **Good Eats Foodie VIP Club!**

As a member of the **Good Eats Foodie VIP Club**, you will enjoy first right of refusal to grand openings, private tastings and other restaurant and craft brewery events. All we ask is that you post a picture and something positive about your experience. If there isn't anything positive about your experience, then let Desiree know and we will make sure ownership knows about it! Desiree@darryldouglasmedia.com

To join the **Good Eats Foodie VIP Club** and be the first to learn about local events, please visit: www.goodeatslocal.com/good-eats-foodie-vip-club/

LET YOUR FRIENDS & FAMILY KNOW

Let all your family and friends know about the **Good Eats Local Facebook Group Pages** so that they will have a chance to win gift cards as well! Also, every time they use the **#goodeatslocal** tag or their cities hashtag, they will be eligible to win a gift card instantly!

To learn more about Good Eats Local, please visit our website at www.goodeatslocal.com.

Thanks again for your participation and ENJOY!

Cheers!

Mike Puckett – Foodie/Founder

Remember, Sharing is Caring! 😊 #SUPPORTLOCAL - THAT is the KEY to WINNING!!!

Letter to the Contest Winners

Every time a gift card goes out, we add this 2 page letter personally signed by Mike Puckett

Winners: People who LIKE + COMMENT & SHARE

VIF: “Very Important Foodie” VIP Foodie Club

All We Ask: Take a pic & post the highlights in the group

If it Goes Bad: We ask our members to let us know, do not post

Digital Assets: We provide a quick link of all our digital assets

Want to Add Something: Just let us know, and we can help



Good Eats Local
Your Local Interactive Digital Publication

We want to **THANK YOU** for **ALL** your **SUPPORT!!!**
PLEEZ take a **PIC** and **POST** in our **FACEBOOK GROUPS!!!**

This is how the **LOCAL RESTAURANTS** get the same **EXPOSURE** as the **LARGE CHAINS!!!**

CITY FACEBOOK GROUPS

- <https://www.facebook.com/groups/goodeatssandiego/>
- <https://www.facebook.com/groups/goodeatsHouston/>
- <https://www.facebook.com/groups/goodeatskaty/>
- <https://www.facebook.com/groups/goodeatsaustin/>
- <https://www.facebook.com/groups/goodeatssanantonio/>
- <https://www.facebook.com/groups/goodeatsdallas/>
- <https://www.facebook.com/groups/goodeatslasvegas/>

STATE FACEBOOK GROUPS

- <https://www.facebook.com/groups/goodeatsTexas/>
- <https://www.facebook.com/groups/goodeatscalifornia/>
- <https://www.facebook.com/groups/goodeatsnewmexico/>
- <https://www.facebook.com/groups/goodeatsarizona/>

NATIONAL FACEBOOK GROUP

- <https://www.facebook.com/groups/goodeatslocal/>

Remember, Sharing is Caring! 😊 #SUPPORTLOCAL - THAT is the KEY to WINNING!!!

Sharing is Caring! 😊 #SUPPORTLOCAL





Winner's Posts



This is All We Ask of Our Foodies...

Belinda Grivas
December 17 at 8:13am

Christmas came early! Thank you Mike Puckett, Desiree Dunning and Good Eats Houston. Can't wait to go back to Jaxton's and ready to try Barbar Mediterranean.

Like Comment Share

Katie Denton is with Donna Waddell.
September 8 · Houston · Add Topics

Absolutely LOVE this place, those shrimp are HUGE!!!! ❤️
You can sign us for rewards too!!! I got a free dessert today with mine 😊
Cape Cod Cafe Express

Like Comment Share

Cara Wyllie Hinchman is at Dirty Birds College Area.
October 19 · San Diego, CA

Buffalo Breath Pizza, SO GOOD! #supportlocal #GoodEatsSanDiego

You, Desiree Dunning, Katie Denton and 11 others
1 Comment

Like Comment Share



The Next Business Feature

What's Better Than One Feature? Two!




Your Next Feature


We keep the momentum going...

Lead Foodie / Writer Photographer:
We provide another feature and release

GOOD EATS CRAFT BEER & LOCAL ACTIVITIES



1252 Tapas Bar & Kitchen



FEATURED RESTAURANT

BY KERIN MAYNE

Join the conversation on our FB Group Page: Good Eats Houston


Nestled amongst a row of shops and restaurants sits a little taste of Spain called Tapas 1252. The cozy interior with its bar and table seating opens through sliding glass doors onto a nicely shaded patio. An unobstructed view from the patio gives way to Central Park, a lush green space located within the impressive collection of retail-and-dining-therapy hot spots known as Market Street in The Woodlands. Authentic, imported, Spanish food with high quality wines and top shelf drinks guarantees that you can easily spend a few hours recharging and a few more building surplus for the days ahead.

We started our journey through Spanish cuisine with a nod to the coastal cities by ordering Ceviche. The white fish, shrimp, lime juice, pico de gallo, and avocado served with half-moon shaped corn chips was light and flavorful, the perfect compliment to our handcrafted drinks. Eric Anderson, the General Manager, is also the restaurant's resident mixologist. Using fresh ingredients, including ruptured blackberries --no bottled syrups here, we were treated to Blackberry Limoncello and White Sangria they've been serving since opening day. What a way to start our kick-back-and-relax afternoon!


Light and refreshing was complimented by the next goodie from the kitchen, 1252 Flatbread. Flatbread is the not-a-pizza that's kinda-like-a-pizza; it's pizza for grownups. The crisp bottom and the slightly soft and doughy edges were the perfect vehicle for the imported Serrano ham, tomato sauce, Monterrey Jack cheese, arugula, Manchego, and crispy bacon. To accompany the meaty, peppery, and cheesy bites of flatbread, Eric recommended the Tito's Vodka Mule. What a perfect combination of Tito's vodka, lime juice, and ginger beer --refreshing!

Part of hanging out on the patio and people watching requires multiple dishes for grazing. Luckily we had tapas to choose from as well as the starters. These small bites ventured into heavier flavors, which were perfect for our foodie palates that had been peaked by the first two dishes. We ordered Shrimp Al Ajillo, baked shrimp served with a simple garlic, red pepper flakes, and olive oil sauce in a personal sized skillet; Meat Empanadas, filled with Serrano ham and Prosciutto; and Pintox Morunos, marinated pork skewers with gremolata served on the side. Ahh with that we had journeyed through Central Spain, the region of hills, rivers, and farmland bordering the Southern Coast, and the Northwest corner. Luckily for us, all of the drinks we had been enjoying complimented these dishes as well; sips and bites that went hand in hand.


Two items on the menu stand out as popular choices when ordering for a group to share, Calamares Fritos and Tabla 1252. Fresh-never-frozen, perfectly fried calamari rings served with sides of marinara and lemon aioli and a Spanish meat and cheese plate, again with imports from Spain, gave us even more options as the limitless afternoon of relaxation and conversation continued. By now we had chatted enough




1252 Tapas Bar & Kitchen
Click the image above and take a look at the website for more information.



Williams-Sonoma
Click the image above and take a look at the Williams-Sonoma feature.



Houston Good Eats Guide
Featuring the Best Restaurants in Houston Providing locals and travelers a guide to what's good in Houston!



Houston Craft Beer Guide
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each of us and we were finished, this time for real.

My parting words for you concerning 1252 Tapas are: leave your watch at home, put your schedule on hold, and come spend some time in Spain. With the food, drinks, a service you'll find here, I'm pretty sure you'll never want to leave. Stay a little later as you'll be treated to live music, Wednesday through Sunday. What more could you ask for? So, grab a few friends, like I did, and reconvene with life. Esta es la vida.

Good Eats Houston Recommendations...

Starters

Ceviche
Whitefish, shrimp, lime juice, pico de gallo, avocado, corn chips

Paired with: Blackberry Limoncello
Limoncello, Creme de Violet, and lemon juice, topped off with spritz and soda. Garnished with blackberries and lemon wheels.

Calamares Fritos
Calamares rings served with sides of marinara and lemon aioli

Tabla 1252
Selection of five Spanish cold cuts and cheese


PHOTOGRAPHY: KERIN MAYNE

Traveling? Take a look at the [Good Eats Local Travel Guide](#) for the best restaurants and local activities!


Stay in the loop with our [Guide to Good Eats & Craft Beers!](#)

Please Share Our Page!


Address: Market Street, 9555 Six Pines Dr #670, The Woodlands, TX 77380
Phone: (281) 419-2340
Certified #goodatshouston #goodatfrisco #goodattheatx #goodattheatxproject #1252tapasandarkitchen #Tapas #Ceviche #goodatlocal #1252tapasbar @goodeatslocal @mikepuckett



Cool Houston Activities
Featuring the Best Activities in Houston Providing locals and travelers a guide to what's good in Houston!



Where to Stay
Featuring the Best Places to Stay in Houston Providing locals and travelers a guide to what's good in Houston!



Mike Puckett



Good Eats Houston Facebook Group

Join the Conversation NOW



NEXT Good Eats Texas Foodie Contest: Pick Your City

Mike Puckett is watching Good Eats Texas Project with Hunt Hale and 4 others at 1252 Tapas Bar & Kitchen.
Admin · August 18 · The Woodlands

\$25 GIFT CARD GIVEAWAY: 1252 Tapas Bar & Kitchen #goodeatsHouston

Sharing is Caring 😊 #SUPPORTLOCAL

NEW FEATURED RESTAURANT: Kerin Mayne


CLICK the PIC...for the whole story!

1252 Tapas Bar & Kitchen

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Photography: Kerin Mayne

Good Eats Houston - Good Eats Local - Good Eats Texas Project - Darryl Douglas Media



1252 Tapas Bar & Kitchen - Good Eats Houston

Nestled amongst a row of shops and restaurants sits a little taste of Spain called Tapas 1252. The cozy interior with its bar and table seating opens through sliding glass doors onto a nicely shaded patio.

GOODEATSHOUSTON.COM

64 30 Comments 36 Shares

Like Comment Share





Secret Diners Club



Would You Like Anonymous Customer Feedback?

Secret Diners Club

This is the local favorite

Invite Only: We invite special foodies to join the club

We Track: We make sure that our diners report back and let us know about their experience

What They Provide: Our diners provide us 3 highlights and 3 things that could be improved

Instant Knowledge: We relay you the information as soon as we receive it

They Post: Our "Secret Diners" take pics and post the highlights of their experience through-out our groups

Carolyn Temple is eating lunch at Jaxton's Bistro. New Member · December 13 at 4:20pm · Cypress

OMG.....the tomato basil soup is the best I've ever had!!! Would happily return again and again to eat this! Also had the Croque Madam, which was generously stuffed full of ham and topped to perfection with bechamel sauce and a fried egg. Delicious 😊



Katie Denton is with Donna Waddell. December 2 at 3:08pm

One of our ALL time go-to's!!! 😊 Texas Borders Bar & Grill never disappoints. Chicken fried steak + a southwestern chicken fried steak!!! (off menu item 😊) - thank goodness my phone stayed alive as soon as they walked out with our food! Haha



CALIFORNIA

TEXAS



ARIZONA

NEW MEXICO





Foodie Tasting Event



Good Eats Influencers... Taste, Talk, Pic & Post!

Foodie Tasting Event

The perfect way to get a quick blast of great exposure

Event Post: We build a custom event page

Contesting: We build a contesting post and pick winners

Winners: We pick Good Eats Influencers who engage

Event: You get to host 10+ Foodies attend a special event

During Event: You get to talk about your restaurant and everyone enjoys your GOOD EATS

After Event: Everyone attends post pics and highlights in the Good Eats Facebook Groups



OCT 6 Grand Opening Party!
Public · Hosted by Good Eats Texas and Good Eats Houston

✓ Going ▾

October 6 – October 8
Oct 6 at 11 AM to Oct 8 at 10 PM

Cape Cod Cafe Express
1453 S Mason Road, Katy, Texas 77450

42 Went · 279 Interested

Lydia, Cheryl and 4 other friends went

Ileana Tsai Tolentino is at Cape Cod Cafe Express.
October 7 · Katy · Add Topics

Cape Cod Express Grand Opening is happening this weekend. Head over to Katy and enjoy very fresh and delicious seafood just like you would have in Cape Cod but better!! Why better? Because you never leave Texas and you get to meet and greet Chef Dave. The place was packed so go early!! Full menu is available for they have specials going on because it is their weekend opening.



37K Reached ⓘ

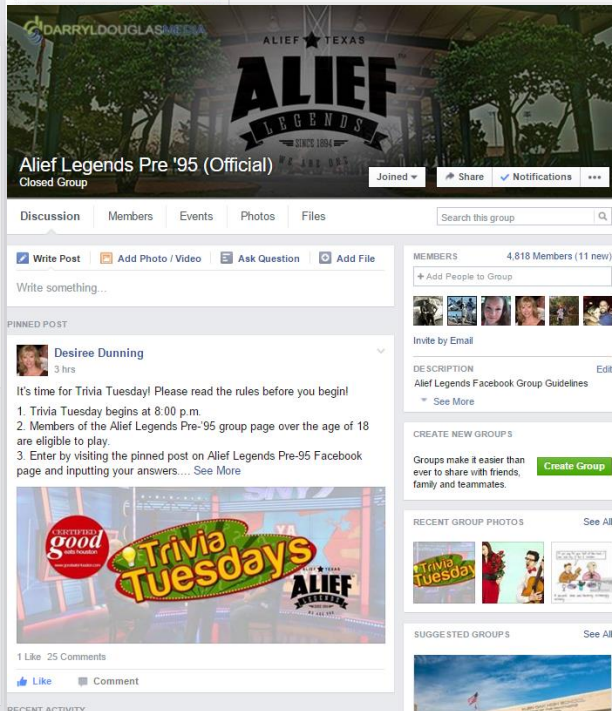
1.5K Viewed ⓘ

328 Responded ⓘ



Alief Legends Group Page

We Built This to Help Revitalize My Hometown!



Alief Legends Facebook Groups Pages

WE ARE ONE... Over 30K Members Strong Between Both Groups

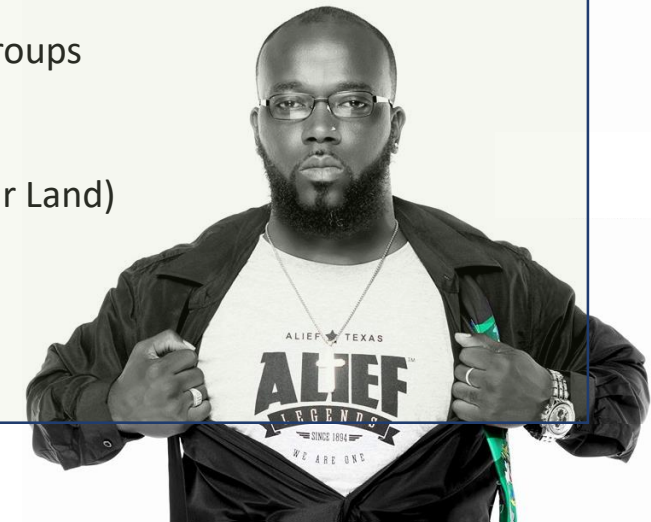
Share Our Fan Page Posts: We share our fan page posts to get even more exposure.

Engage With Like Minded Alumni: We host fundraising parties and events.

Alief Legends Demographics

(Based on a Sample of 2k Members)

- Over 30k Members Strong Between Both Groups
 - 65% Female
 - 90% Live in Houston
 - 82% Live in SW Houston (Heavy Katy & Sugar Land)
 - 99% Graduated from Alief Hastings or Elsie
 - 90% Adult 25-54
 - 100% Use Facebook & Invited to This Group
- (This Closed Group Launched 9/15/2015)





Mike Puckett DDM

Just So You Know... I LIKE Vacation!

Mike Puckett DDM

Growing up in Houston, I was surrounded by some of the best local restaurants in the country. Humid and hot weather tends to lead to long hours drinking cold beers and eating wonderful Southern cuisine... indoors! So, I decided to move to San Diego where it always feels like I'm on vacation. By the way... "I Like Vacation!"

I now have the pleasure of living in Texas and California, when I'm not on the road in search of the best local eateries in the Country. My passion for food, drink and travel has led me on this journey and now allows our audience to follow along with me on my adventures.

People ask me all the time, what makes a great restaurant? I've been helping local business owners for over 20 years, and have learned exactly what makes a great restaurant... good eats!

How I Feature Businesses

First and foremost, we reach out to locals in a number of different ways to find out where they eat... When we continually hear about a great place, we do some research and reach out to that business with an opportunity to be featured in our publication. You can't pay to join the Good Eats Family.

The majority of diners go directly to a crowd sourced review site to decide where to find their next meal. Everyone knows you can get a general idea about a place as long as there are enough reviews; but who wants to read through all those reviews? The majority of complaints aren't even about the food at all. Well, lucky for you, I'm here to help you cut through all the weeds and keep you up-to-date on what's GOOD!

What you'll find here is a place to discover, through images and words, where to find an outstanding meal... Enjoy!





Mike Puckett

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