

Menu Item Performance

From the signature burger to the Dom Pérignon, it knows what's moving on the floor. Spot which items perform best in every category and the ones that gain in popularity over time.

Stay on top of your best entrée performance with comparison charts showing how sales grew as seasons changed, or new items were added. Delicious data, served how you like it.



Customer Retention

Breaks down your menu to serve up a map of which items are the most popular, and which are the ones bringing guests back. Train staff to push the items with highest guest retention.

Guest Sentimen

Gather and respond to guest reviews across Yelp, OpenTable, TripAdvisor, and Google+ Local, all in one place. No more time spent researching what your customers say about you.



Tito Bandito Burrito	"authentic!"
Hand-Rolled Fajita	"The toppings were so generously applied!"
Tex-Mex Enchilada	"seemed to enjoy it", "pretty good"
Blackened Chicken	"was 'meh'"

Benefits of Menu Intelligence

Make better recommendations to first-time diners by promoting the items you know create repeat customers

Understand the items you need to have servers push more, and which just take up space on your menu

See what's getting rave reviews from local foodies, or which menu items you need to improve to get people talking again

Find out where your servers can increase their average check sizes by pushing top products

Interested in making the most of your menu?

Call:312.373.0487

