

7th Fridays
2015



STARTERS

We don't just live by appetizers alone. We share them, too.

FRIDAYS™ PICK THREE-FOR-ALL Perfect for sharing. \$12.80

Pick one: Boneless or traditional wings served with your choice of sauce.

Pick any two of the following: Crispy Green Bean Fries, Mozzarella Sticks, Loaded Potato Skins, Pan-Seared Pot Stickers or Warm Pretzels with Craft Beer-Cheese Dipping Sauce.

- | | |
|--|--|
|  SESAME JACK™ CHICKEN STRIPS \$10.70 | LOADED POTATO SKINS \$8.80 |
| Panko-crusted chicken breast strips tossed in a Jack Daniel's® glaze. | Melted cheddar topped with crispy applewood-smoked bacon. Served with green onion sour cream. |
|  AHI TUNA* CRISPS \$8.00 | MOZZARELLA STICKS \$7.70 |
| Blackened Ahi tuna slices on tortilla chips with house-made guacamole, jalapeños, Sriracha sauce and Avocado Vinaigrette. Drizzled with Cucumber-Wasabi Ranch. | Golden mozzarella blended with Asiago then topped with Parmesan and Romano cheeses. Served with marinara sauce. |
|  TUSCAN SPINACH DIP \$8.60 | CRISPY GREEN BEAN FRIES \$7.50 |
| Spinach, artichoke hearts, sautéed onions and bell peppers blended with Parmigiano and Romano cheeses. Served hot with crisp tostada chips. | Breaded and served with Cucumber-Wasabi Ranch. |
| WARM PRETZELS WITH CRAFT BEER-CHEESE DIPPING SAUCE \$7.70 | NEW BACON WRAPPED STUFFED JALAPEÑOS \$10.70 |
| Garnished with crispy applewood-smoked bacon and green onions. | Roasted jalapeño peppers wrapped with bacon and stuffed with Asiago, Parmesan and slow-cooked beef, glazed with Jack Daniel's® sauce. |
| NEW JACK™ SLIDERS \$7.00 | TOSTADO NACHOS \$10.70 |
| Two fresh USDA Choice beef burgers topped with Jack Daniel's® glaze, cola onions, melted provolone cheese and chipotle mayo. | Crispy tortillas loaded with refried beans, seasoned ground beef and melted cheese. Served with salsa, sour cream, house-made guacamole and jalapeños. |
| PAN-SEARED POT STICKERS \$8.50 | SPINACH FLORENTINE FLATBREAD \$8.60 |
| Steamed, pan-seared pork dumplings with Szechwan dipping sauce. | Spinach, artichoke heart, tomatoes, garlic, fresh basil, crushed red pepper & oregano. |
| JACK DANIEL'S® SAMPLER \$13.80 | BBQ CHICKEN FLATBREAD \$9.60 |
| Sampler to share with crispy Cajun-spiced shrimp, Sesame Jack™ Chicken Strips and glazed baby back pork ribs flavored with our famous Jack Daniel's® sauce. | Pulled all-natural chicken breast, chipotle barbecue sauce, Monterey Jack cheese, cheddar, cilantro, hand-cut red peppers and red onion. |

WINGS

From classic to adventurous, you make the call. Our famous wings, traditional or boneless, now with styles that go way beyond Buffalo.

- Boneless \$9.40 - Traditional \$10.40

SPICY

- Buffalo
Traditional and Classic.
- Sriracha Buffalo
Traditional kicked up a notch with spicy Sriracha pepper.
- Ghost Pepper
Hotter than Hot then topped with freshly sliced jalapeños.

SIGNATURE

- Memphis BBQ
Tangy Tennessee barbecue sauce & sweet Memphis rub.
- PB&J
Spicy-sweet Thai peanut sauce and Habanero jelly topped with fresh cilantro.
- Garlic Parmesan
Mild and creamy with sharp garlic & Parmesan.

SWEET

- Cider Glaze
Sweet cider glaze with a hint of cayenne heat.
- Miso
Asian soy miso glaze with sesame and crushed red pepper.



ITEM CAN BE MODIFIED FOR OUR GLUTEN-SENSITIVE GUESTS. ASK SERVER FOR OUR GLUTEN-SENSITIVE MENU.



HOUSE FAVORITE


FR1 0515 S


*CONSUMING RAW OR UNDERCOOKED MEATS, Poultry, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. THIS ITEM IS COOKED TO ORDER. The trademarks JACK DANIEL'S and JACK are used under license to TGI Friday's Inc. All rights reserved.





SOUPS AND SALADS

BALSAMIC-GLAZED CHICKEN CAESAR SALAD \$10.40
 Grilled balsamic-marinated all-natural chicken breast served over freshly chopped romaine tossed in a Caesar Vinaigrette with shaved Parmesan and tomatoes.


 **CHIPOTLE YUCATAN CHICKEN SALAD** \$10.40
 Roasted pulled all-natural chicken breast served over mixed greens tossed with avocado, mixed cheese, tomato, red onion, cilantro, tostadas and Avocado Vinaigrette. Drizzled with chipotle crema.

 **PECAN-CRUSTED CHICKEN SALAD** \$11.00
 Warm, crispy pecan-crusted chicken breast served over mixed greens tossed in Balsamic Vinaigrette with dried cranberries, mandarin oranges, sweetened pecans, celery and bleu cheese.

 **GRILLED CHICKEN COBB SALAD** \$9.40
 Grilled balsamic-marinated all-natural chicken breast served over freshly chopped romaine with sliced avocado, grape tomatoes, hard-boiled egg, applewood-smoked bacon and crumbled bleu cheese with your choice of dressing.

 **STRAWBERRY FIELDS SALAD** \$8.20
 Fresh balsamic-marinated strawberries, shaved Parmesan, goat cheese and glazed pecans served over mixed greens tossed with Balsamic Vinaigrette dressing.
 - With grilled balsamic all-natural chicken \$10.20

SOUPS & SIDE SALADS

 **CLASSIC WEDGE SALAD** \$4.50
 Crisp iceberg wedge with applewood-smoked bacon, diced tomato, crumbled bleu cheese and Bleu Cheese dressing.

HOUSE SALAD \$4.70
 Freshly chopped romaine, red cabbage, grape tomato, cucumber, mixed cheese and focaccia croutons with choice of dressing and a hot garlic breadstick.

FRENCH ONION SOUP \$5.20
 Caramelized onions simmered in a rich sherry au jus topped with baked crostinis and melted provolone cheese.

WHITE CHEDDAR BROCCOLI CHEESE SOUP \$5.20
 A creamy blend of white cheddar cheeses with broccoli.

SOUP OF THE DAY \$5.20

SALAD DRESSINGS

Avocado Vinaigrette • Balsamic Vinaigrette
 Bleu Cheese • Caesar Vinaigrette
 Honey Mustard • Low Fat Balsamic Vinaigrette
 Ranch • Thousand Island



HOUSE RECOMMENDATION: SEVEN DAUGHTERS MOSCATO.

 = ITEM CAN BE MODIFIED FOR OUR GLUTEN-SENSITIVE GUESTS. ASK SERVER FOR OUR GLUTEN-SENSITIVE MENU.  = HOUSE FAVORITE

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HANDCRAFTED BURGERS

Handcrafted and fresh, but you'd better use two hands.

FRESH BURGERS SERVED ON FRESHLY BAKED BUNS

Grilled 100% USDA Choice burgers with crisp iceberg lettuce, vine ripened tomato, pickles and onion unless otherwise indicated. Served with seasoned fries. Substitute sweet potato fries for an additional \$1.00

STACKED

ALL-AMERICAN STACKED BURGER* \$11.50
Melted sharp cheddar cheese, onion bacon jam and Asiago & Parmesan spread between two fresh burgers with Thousand Island dressing and peppered bacon.

NEW SMOKE STACKED BURGER* \$11.50
Beer-braised sausage & onions, Asiago & cheddar between two fresh hickory-smoked burgers with sweet Memphis seasoning, melted sharp cheddar, Tennessee BBQ sauce, BBQ ranch aioli, applewood-smoked bacon and coleslaw.

HANDHELDS

Served with your choice of seasoned fries or side salad. Substitute sweet potato fries for an additional \$1.00

JACK DANIEL'S® CHICKEN SANDWICH \$9.70
Grilled all-natural chicken breast seasoned with hickory-smoked sea salt. Topped with Jack Daniel's® glaze, applewood-smoked bacon, mixed cheese, Cajun-spiced fried onion strings, lettuce, vine ripened tomato, pickles and Jack Daniel's® mayo. Served on a freshly baked bun.

TRIPLE STACK REUBEN \$10.30
Corned beef and melted Swiss with caramelized onions, sauerkraut, Thousand Island dressing and horseradish spread sandwiched between three slices of toasted light rye.

SIGNATURE

JACK DANIEL'S® BURGER* \$10.50
Signature Jack Daniel's® sauce, applewood-smoked bacon and melted provolone cheese.

SPICY CRAFT BEER-CHEESE BURGER* \$10.50
Craft beer-cheese sauce, freshly sliced jalapeños, breaded fried jalapeños, chipotle mayo, lettuce, tomato and house-made guacamole.

CLASSIC CHEESEBURGER* \$8.70
Classic fire-grilled burger topped with melted American cheese.

TURKEY BURGER \$8.70
Seasoned ground all-natural turkey patty topped with classic garnishes.

SEDONA BLACK BEAN BURGER \$9.00
Spicy black bean patty topped with chipotle mayo, melted Monterey Jack and cheddar, balsamic-glazed onions and sliced avocado.

NEW YORK CHEDDAR & BACON BURGER* \$10.00
Sharp New York cheddar, applewood-smoked bacon, Cajun-spiced fried onion strings and a sweet chow-chow relish.

Substitute a well-seasoned grilled ground turkey or black bean patty on any signature burger at no extra charge.

FRENCH DIP \$10.40
Sliced Prime Rib in a mushroom stout sauce on a freshly baked toasted baguette with horseradish spread, Swiss cheese, balsamic onions and au jus on the side.

ROTISSERIE CHICKEN SALAD SANDWICH \$9.00
Pulled rotisserie chicken with Italian herb mayo, celery, red onions, chopped sea-salted almonds, dried cranberries and pickles. Served on toasted multi-grain bread with freshly chopped romaine and vine ripened tomato.

CALIFORNIA CLUB \$9.70
Mesquite-smoked turkey breast, applewood-smoked bacon, ham and Monterey Jack cheese on a freshly baked toasted baguette with freshly chopped romaine, tomatoes, avocado and mayo.



ENJOY A BLUE MOON BELGIAN WHITE WITH A FRESH BURGER.



= ITEM CAN BE MODIFIED FOR OUR GLUTEN-SENSITIVE GUESTS. ASK SERVER FOR OUR GLUTEN-SENSITIVE MENU.



= HOUSE FAVORITE

#BurgerTime



OUR SIGNATURE

JACK DANIEL'S GRILL®

FRESH STEAKS, ALL-NATURAL CHICKEN AND CAJUN-SPICED SHRIMP

Our legendary sauce seasoned with hickory-smoked sea salt to bring out more of that smoky Jack Daniel's® flavor. Fresh USDA Choice steaks or all-natural chicken, fire-grilled and topped with our Jack Daniel's® glaze. Served with two choice sides.

JACK DANIEL'S® SIRLOIN* & RIBS \$22.80
10 ounces of top sirloin trimmed to deliver a classic American cut paired with half-rack of ribs.

JACK DANIEL'S® SIRLOIN* \$16.80

JACK DANIEL'S® FLAT IRON* & RIBS \$20.00
A hand-trimmed 8 ounce top blade steak with deep, rich flavor paired with half-rack of ribs.

JACK DANIEL'S® FLAT IRON* \$14.00

JACK DANIEL'S® RIB-EYE* & SHRIMP \$23.00
10 ounces of our most tender cut with generous marbling and succulent flavor paired with crispy shrimp.

JACK DANIEL'S® RIB-EYE* \$19.00

MAKE YOUR STEAK EVEN BETTER:

ADD HALF-RACK OF JACK DANIEL'S® RIBS FOR \$6.00

ADD CRISPY JACK DANIEL'S® SHRIMP FOR \$4.00

STEAK COOKING TEMPERATURES

RARE COOL RED CENTER	MEDIUM RARE WARM RED CENTER	MEDIUM HOT PINK CENTER	MEDIUM WELL SLIGHTLY PINK CENTER	WELL DONE NO PINK
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RIBS

Slow-cooked, fall-off-the-bone tender baby back pork ribs fire-grilled and basted in Jack Daniel's® sauce. Served with seasoned fries and coleslaw.

JACK DANIEL'S® RIBS & SHRIMP \$22.00
Full rack of ribs paired with crispy Cajun-spiced shrimp.

JACK DANIEL'S® RIBS \$19.40

JACK DANIEL'S® CHICKEN & SHRIMP \$15.50
All-natural chicken breast paired with crispy shrimp.

JACK DANIEL'S® CHICKEN \$14.00
Two all-natural chicken breasts.

JACK DANIEL'S® MIXED GRILL* \$18.20

Choose two different Jack Daniel's® Entrées:

- 6 oz. Sirloin*
- Crispy Shrimp
- Half-Rack of Ribs
- All-Natural Chicken

CHOICE SIDES

Mashed Potatoes • Cheddar Mac & Cheese
Seasoned Fries • Sweet Potato Fries
Parmesan Steak Fries • Jasmine Rice Pilaf

Fresh Broccoli • Fresh Spinach
Coleslaw • Tomato Mozzarella Salad

GIVE ME MORE EXTRAS:

Add a Wedge Salad, House Salad, Caesar Salad or Soup for \$3.30



ENJOY JACK DANIEL'S GRILL® ENTRÉES WITH J. LOHR CABERNET SAUVIGNON.

FRIDAY = HOUSE FAVORITE

#ThrillOfTheGrill

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FR1 0515

FROM THE GRILL


FRESH STEAKS

Fresh USDA Choice steaks, seasoned with hickory-smoked sea salt, hand-trimmed and fire-grilled to order. Topped with garlic Parmesan butter and served with two choice sides - that's how we do steaks the Fridays™ way.

 **10 OZ. SIRLOIN* & BABY BACK RIBS** \$21.80
Top sirloin trimmed to deliver a classic American cut paired with baby back ribs.


10 OZ. SIRLOIN* \$15.80

6 OZ. SIRLOIN* \$11.20

 **FLAT IRON* & LANGOSTINO LOBSTER TOPPING** \$18.00
A hand-trimmed 8 ounce top blade steak with deep, rich flavor topped with sautéed langostino lobster and cremini mushrooms in a roasted Alfredo sauce.

FLAT IRON* \$13.00

 **RIB-EYE* & MEMPHIS-RUBBED RIBS** \$24.00

 10 ounces of our most tender cut with generous marbling and succulent flavor paired with half-rack of Memphis-rubbed ribs.

RIB-EYE* \$18.00

MAKE YOUR STEAK EVEN BETTER:

ADD HALF-RACK OF BABY BACK RIBS FOR \$6.00

ADD HALF-RACK OF MEMPHIS-RUBBED RIBS FOR \$6.00

ADD LANGOSTINO LOBSTER TOPPING FOR \$5.00

STEAK COOKING TEMPERATURES

RARE COOL RED CENTER	MEDIUM RARE WARM RED CENTER	MEDIUM HOT PINK CENTER	MEDIUM WELL SLIGHTLY PINK CENTER	WELL DONE NO PINK
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RIBS

Slow-cooked, fall-off-the-bone tender baby back pork ribs fire-grilled with your choice of sauce or rub. Served with seasoned fries and coleslaw.

BABY BACK RIBS

Basted in Tennessee BBQ sauce then fire-grilled.

- Full-Rack \$18.40
- Half-Rack \$11.70

NEW MEMPHIS-RUBBED RIBS

\$19.40

A full rack of baby back ribs glazed with BBQ sauce, then rubbed in our sweet Memphis rub of brown sugar, chipotle pepper, garlic and onion.

CHICKEN

HIBACHI CHICKEN SKEWERS

\$10.60

Grilled all-natural chicken breast marinated in garlic-black pepper soy sauce with a miso glaze. Served with jasmine rice pilaf, fresh broccoli and grilled pita.

SEAFOOD

GRILLED NORWEGIAN SALMON

WITH LANGOSTINO LOBSTER

\$18.20

Topped with sautéed langostino lobster and cremini mushrooms in a roasted Alfredo sauce. Served with two choice sides.

CHOICE SIDES

Mashed Potatoes • Cheddar Mac & Cheese

Seasoned Fries • Sweet Potato Fries

Parmesan Steak Fries • Jasmine Rice Pilaf

Fresh Broccoli • Fresh Spinach

Coleslaw • Tomato Mozzarella Salad

GIVE ME MORE EXTRAS:

Add a Wedge Salad, House Salad, Caesar Salad or Soup for \$3.30



STEAKS & RIBS PAIR WELL WITH APOTHIC RED BLEND.



ITEM CAN BE MODIFIED FOR OUR GLUTEN-SENSITIVE GUESTS. ASK SERVER FOR OUR GLUTEN-SENSITIVE MENU.



HOUSE FAVORITE

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SIZZLING & MAIN ENTRÉES

FAV **CAJUN SHRIMP & CHICKEN PASTA** \$12.50
Sautéed all-natural chicken, shrimp and red bell peppers tossed with fettuccine ribbons in a spicy Cajun Alfredo sauce.

BRUSCHETTA CHICKEN PASTA \$12.30
Multi-grain angel hair pasta tossed in garlic, basil and Roma tomato marinara. Topped with strips of fire-grilled all-natural chicken breast. Finished with balsamic glaze and Parmesan shavings.

FRIDAYS™ SHRIMP \$13.00
A dozen crispy, golden brown shrimp. Served with seasoned fries and cocktail sauce.

PARMESAN-CRUSTED CHICKEN \$10.60
All-natural chicken served with cheddar mac & cheese and a side of fresh tomato mozzarella salad.

CRISPY CHICKEN FINGERS \$10.70
Crispy and golden brown on the outside, tender and juicy inside. Served with Honey Mustard dressing and seasoned fries.

SIZZLING

FAV **SIZZLING CHICKEN & SHRIMP** \$13.20
GS Garlic-marinated all-natural chicken and shrimp tossed in bruschetta marinara. Served over melted cheese with onions, peppers and creamy mashed potatoes.

GS **SIZZLING CHICKEN & CHEESE** \$11.40
Garlic-marinated all-natural chicken breast served over melted cheese with onions, peppers and creamy mashed potatoes.

SIZZLING CHICKEN & SPINACH \$11.40
Miso-glazed all-natural chicken, fire-grilled and served sizzling over a bed of fresh spinach, roasted yellow squash, grilled balsamic-glazed onions and roasted cremini mushrooms. Paired with fresh tomato mozzarella salad. UNDER 500 CALORIES

SIZZLING SIRLOIN* & SPINACH \$13.20
100% fresh, perfectly seasoned choice sirloin, fire-grilled and miso-glazed. Served sizzling over a bed of fresh spinach, roasted yellow squash, grilled balsamic-glazed onions and roasted cremini mushrooms. Paired with fresh tomato mozzarella salad. UNDER 500 CALORIES

GIVE ME MORE EXTRAS:

Add a Wedge Salad, House Salad, Caesar Salad or Soup for \$3.30



SANTA MARGHERITA PINOT GRIGIO PAIRS WELL WITH CHICKEN & SEAFOOD.

GS = ITEM CAN BE MODIFIED FOR OUR GLUTEN-SENSITIVE GUESTS. **FAV** = HOUSE FAVORITE
ASK SERVER FOR OUR GLUTEN-SENSITIVE MENU.

FRIDAYS™ LUNCH



QUICK APPETIZERS

TUSCAN SPINACH DIP	\$8.60
MOZZARELLA STICKS	\$7.70
CRISPY GREEN BEAN FRIES	\$7.50
PAN-SEARED POT STICKERS	\$8.50

HANDHELDS

JACK DANIEL'S® CHICKEN SANDWICH	\$9.70
TRIPLE STACK REUBEN	\$10.30
ROTISSERIE CHICKEN SALAD SANDWICH	\$9.00
CALIFORNIA CLUB	\$9.70
FRENCH DIP	\$10.40

HANDCRAFTED BURGERS

ALL-AMERICAN STACKED BURGER*	\$11.50
SMOKE STACKED BURGER*	\$11.50
SPICY CRAFT BEER-CHEESE BURGER*	\$10.50
JACK DANIEL'S® BURGER*	\$10.50
NEW YORK CHEDDAR & BACON BURGER*	\$10.00

SALADS

	LUNCH SALAD	REGULAR
PECAN-CRUSTED CHICKEN SALAD	\$9.00	\$11.00
STRAWBERRY FIELDS SALAD	\$6.20	\$8.20
<i>With grilled balsamic all-natural chicken</i>	\$8.20	\$10.20
CHIPOTLE YUCATAN CHICKEN SALAD	\$8.40	\$10.40
GRILLED CHICKEN COBB SALAD	\$7.40	\$9.40
BALSAMIC-GLAZED CHICKEN CAESAR SALAD	\$8.40	\$10.40

LUNCH PAIRINGS

LUNCH PAIRINGS & LUNCH SALADS
AVAILABLE MONDAY-FRIDAY 11 AM - 3 PM

YOUR LUNCH. YOUR HOUR. YOUR CHOICE.

TWO LUNCH ITEMS, PAIRED FOR
THE PERFECT LUNCH.

YOU CHOOSE 1: House Salad, Caesar Salad OR your choice of Soup.

AND PAIR IT WITH 1 LUNCH-SIZED ENTRÉE:

\$6.99

1/2 Turkey & Swiss Sandwich,
Ham & Cheddar Sliders, 1/2 BLT & Avocado,
Bowl of Soup, House Salad

\$7.99

1/2 Rotisserie Chicken Salad Sandwich,
1/2 California Club Sandwich,
Chipotle Yucatan Chicken Salad,
Crispy Chicken Fingers

\$8.99

1/2 French Dip, Fridays™ Shrimp,
Buffalo Wings, Balsamic-Glazed
Chicken Caesar Salad

SIMPLY REFRESHING

*Our handcrafted
alcohol-free concoctions.*

STRAWBERRY PASSION FRUIT TEA
TROPICAL RASPBERRY TEA
TRIPLE BERRY SMOOTHIE

CHERRY LIMEADE
STRAWBERRY LEMONADE CRUSH
FRIDAYS™ HOUSE-MADE LEMONADE

*Substitute Red Bull® in our Cherry Limeade or Strawberry Lemonade Crush for an additional charge.
SOFT DRINKS ALSO AVAILABLE. ASK YOUR SERVER.*

ALL DAY, EVERY DAY

PICK 2 FOR \$16

1 CHOOSE ONE STARTER

AHI TUNA* CRISPS
PAN-SEARED POT STICKERS
BBQ CHICKEN FLATBREAD
TUSCAN SPINACH DIP

2 CHOOSE ONE ENTRÉE

PETITE 6 OZ. SIRLOIN*
CAJUN SHRIMP & CHICKEN PASTA
ALL-AMERICAN STACKED BURGER*
HALF-RACK OF BABY BACK RIBS

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IF YOU HAVE A SPECIFIC FOOD ALLERGY OR A SPECIAL REQUEST, PLEASE ASK TO SPEAK WITH A MANAGER. CHILDREN'S MENU AVAILABLE FOR KIDS 12 AND YOUNGER.
Participating locations for a limited time on select items. Excludes tax. The trademark JACK DANIEL'S is used under license to TGI Friday's Inc. ©2015 TGI Friday's Inc. All rights reserved.

FRI 0515 JS

WINE



WHITE

	6 OZ.	BEST VALUE 9 OZ.	BOTTLE
LA CREMA Chardonnay Sonoma Coast, California	\$10.50	\$13.50	\$36.50
KENDALL-JACKSON Chardonnay - California	\$8.50	\$11.50	\$27.50
BAREFOOT Chardonnay - California	\$6.75	\$8.75	\$17.50
BERINGER White Zinfandel - California	\$7.25	\$9.25	\$22.00
ECCO DOMANI Pinot Grigio - Italy	\$7.50	\$9.50	\$24.00
SANTA MARGHERITA Pinot Grigio - Italy	\$10.50	\$13.50	\$34.50
SEVEN DAUGHTERS Moscato - Italy	\$7.75	\$9.75	\$23.50
KIM CRAWFORD Sauvignon Blanc - New Zealand	\$10.50	\$13.50	\$36.50

RED

	6 OZ.	BEST VALUE 9 OZ.	BOTTLE
RODNEY STRONG Cabernet Sauvignon Sonoma County, California	\$10.50	\$13.50	\$30.50
J. LOHR Cabernet Sauvignon Paso Robles, California	\$8.00	\$10.00	\$26.50
DARK HORSE Cabernet Sauvignon - California	\$6.75	\$8.75	\$20.50
LITTLE BLACK DRESS Merlot - California	\$6.75	\$8.75	\$19.50
CUPCAKE Pinot Noir Central Coast, California	\$7.75	\$10.75	\$27.00
ALAMOS Malbec - Argentina	\$7.75	\$9.75	\$23.00
APOTHIC Red Blend - California	\$7.50	\$9.50	\$23.00

SPARKLING & CHAMPAGNE

ZONIN Prosecco - Italy	\$9.50 (187 mL)	DOM PÉRIGNON Champagne - France	\$200 (750 mL)
		VEUVE CLICQUOT Champagne - France	\$100 (750 mL)

SIMPLY REFRESHING

Our handcrafted alcohol-free concoctions.

STRAWBERRY PASSION FRUIT TEA

Freshly brewed black tea, fresh strawberries, passion fruit purée, organic agave, lime juice, fresh lemon

TROPICAL RASPBERRY TEA

Freshly brewed black tea, raspberries, guava purée, organic agave, lime juice, fresh lemon

CHERRY LIMEADE

Muddled cherries, fresh lime, pomegranate, Sprite®

FRIDAYS™ HOUSE-MADE FRESH LEMONADE

Prepared with juice squeezed from fresh lemons

SIGNATURE SLUSHES

Mango Peach Lemonade - Blue Raspberry Red Bull® Passion Slush - Ruby Red Bull® Slush
Free refills on all Slushes excluding Red Bull®

TGI SMOOTHIES EST 1984

GOLD MEDALIST

Fresh strawberry, cream of coconut, pineapple juice, grenadine, fresh banana

TRIPLE BERRY SMOOTHIE

Raspberries, blackberries, fresh strawberries, cranberry juice, organic agave, lime juice, lemon juice

MANGO PASSION SMOOTHIE

Mango and passion fruit purées combine with organic agave, fresh lime, lemon juice



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FR1 0515


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DR PEPPER is a registered trademark of Dr Pepper/Seven Up, Inc.



ICE COLD BEER

CRAFTS, DRAFTS & BOTTLES

BEERS ON TAP

GOOSE ISLAND 312 URBAN WHEAT <i>Pale Wheat Ale, 4.2%</i>	Chicago, IL
NEW BELGIUM FAT TIRE AMBER ALE <i>Amber Ale, 5.2%</i>	Fort Collins, CO
BLUE MOON BELGIAN WHITE <i>Witbier, 5.4%</i>	Golden, CO
 ANGRY ORCHARD CRISP APPLE CIDER <i>Hard Cider, 5%</i>	Cincinnati, OH
BUD LIGHT <i>American Light Lager, 4.2%</i>	St. Louis, MO
SAM ADAMS BOSTON LAGER <i>Vienna Lager, 4.9%</i>	Boston, MA
SAM ADAMS SEASONAL <i>Varies by Season</i>	Boston, MA
SAM ADAMS REBEL IPA <i>American IPA, 6.5%</i>	Boston, MA
STELLA ARTOIS <i>European Pale Lager, 5%</i>	Belgium

BOTTLES & CANS

SIERRA NEVADA PALE ALE <i>American Pale Ale, 5.6%</i>	Chico, CA
 WIDMER BROTHERS OMISSION <i>American Pale Ale, 5.8%</i>	Portland, OR
BUDWEISER <i>American Lager, 5%</i>	St. Louis, MO
COORS LIGHT <i>American Light Lager, 4.2%</i>	Golden, CO
MILLER LITE <i>American Light Lager, 4.2%</i>	Milwaukee, WI
MICHELOB ULTRA <i>American Ultra-Light Lager, 4.2%</i>	St. Louis, MO
HEINEKEN <i>European Pale Lager, 5%</i>	Netherlands
AMSTEL LIGHT <i>European Light Lager, 3.5%</i>	Holland
NEWCASTLE BROWN ALE <i>English Brown Ale, 4.7%</i>	England
CORONA EXTRA <i>Mexican Lager, 4.6%</i>	Mexico
CORONA LIGHT <i>Mexican Light Lager, 4.1%</i>	Mexico
DOS EQUIS LAGER ESPECIAL <i>Mexican Lager, 4.3%</i>	Mexico
MODELO ESPECIAL <i>Mexican Lager, 4.4%</i>	Mexico

ASK ABOUT OUR ADDITIONAL LOCAL & CRAFT BEERS.

#TallColdOne

FRI. 0515

Drink Responsibly.
Drive Responsibly.

 = ITEM FOR OUR GLUTEN-SENSITIVE GUESTS.

HANDCRAFTED COCKTAILS



NEW **ULTIMATE LONG ISLAND TEA**
Smirnoff Vodka, Bacardi Rum,
Bombay Gin, triple sec, brandy,
Fridays™ original sweet & sour,
Coke,® fresh lemon

NEW **ULTIMATE BLUEBERRY-POM
LONG ISLAND TEA**
Skyy Infusions Pacific Blueberry Vodka,
Bombay Gin, Bacardi Rum, triple sec,
blueberries, pomegranate, lime juice,
fresh lemon, pure cane sugar, Sprite®

BLACKBERRY LONG ISLAND TEA SHAKER
Smirnoff Vodka, Bacardi Rum,
Bombay Gin, Chambord, triple sec,
blackberries, lime juice, fresh lemon,
pure cane sugar, Sprite®

PEACH HONEY SMASH
Jack Daniel's Whiskey, Jack Daniel's
Tennessee Honey, fresh mint, peach
purée, citrus juices, peach slice

DOUBLE BERRY MOJITO SHAKER
Bacardi Rum, fresh mint, lime
& strawberries, raspberries, lemon juice,
pure cane sugar

GREY GOOSE COOLER
Grey Goose Vodka, St. Germain, peach
purée, fresh lime, lemon juice, pure cane
sugar, fresh basil, Sprite®

NEW **BLOOD ORANGE COOLER**
Skyy Infusions Blood Orange Vodka,
pineapple juice, raspberries, organic
agave, lime juice, lemon juice, ginger ale,
fresh orange twist

BARBADOS RUM PUNCH
Mount Gay Eclipse Rum, mango,
passion fruit & strawberry purées,
lime juice, lemon juice, pure cane sugar,
Sprite,® Angostura bitters, fresh
orange twist

NEW **ULTIMATE CASAMIGOS STRAWBERRY 'RITA**
Casamigos Blanco Tequila, Cointreau,
fresh strawberries, organic agave, fresh
lime, lemon juice

**THE BFM – THE BEST
FRIDAYS™ MARGARITA**
Patrón Silver Tequila, Grand Marnier,
organic agave, fresh lime, lemon juice
Also available with Patrón Reposado Tequila

PATRÓN COSMO 'RITA SHAKER
Patrón Silver Tequila, triple sec,
fresh lime, lemon juice, pure cane
sugar, cranberry juice, orange slice

DIDDY UP
Ciroc Vodka, Red Bull®, ruby red
grapefruit, fresh lime

PINK PUNK COSMO
Skyy Vodka, cotton candy, cranberry
juice, pineapple juice, fresh lime

ULTIMATE BLOODY MARY
Tito's Handmade Vodka, Fridays® Bloody
Mary Mix, fresh lime, grape tomato, bleu
cheese-stuffed olive, celery, sweet and
spicy rim

RUBY RED GREYHOUND
Deep Eddy Ruby Red Grapefruit
Vodka, Ocean Spray ruby red
grapefruit juice, fresh lime

FRESH STRAWBERRY MULE
Tito's Handmade Vodka, Fever-Tree
Ginger Beer, muddled strawberries,
organic agave, lime juice, lemon
juice, lemon-ginger sugar rim

PEACH SANGRIA
Seven Daughters Moscato, St. Germain,
Hendrick's, peach purée, clover honey,
lime juice, lemon juice, pure cane sugar,
fresh strawberries

*We couldn't fit the 100s of drinks our bartenders know in one menu.
So if you don't see your favorite, just ask. They'll be happy to make it for you.*

NEW = HOUSE FAVORITE

Drink Responsibly.
Drive Responsibly.

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