

NEW HANDCRAFTED COCKTAILS

NITRO ESPRESSO MARTINI
Absolut Vodka, Frangelico and Owen's Nitro Espresso

PINEAPPLE MEZCAL 'RITA
El Silencio Mezcal, Cointreau, pineapple, agave and fresh citrus

HELLA OLD FASHIONED
Bulleit Bourbon, simple syrup, Hella Aromatic Bitters and flamed orange

THE LEGACY
Hennessy V.S Cognac, Maker's Mark Bourbon, lemon, orange and agave

COOLING PALOMA
Lunazul Blanco 100% Agave Tequila, hand-picked mint, agave, fresh citrus and Fever-Tree Sparkling Grapefruit Soda

LAVENDER FIELDS LEMON DROP MARTINI
SKYY Vodka, Cointreau, lemon, lavender and simple syrup



NITRO ESPRESSO MARTINI

BEER

Ask your server about local beer options

DRAFTS AVAILABLE IN 16 oz or 23 oz

BLUE MOON BELGIAN WHITE
BUD LIGHT
MILLER LITE
MODELO ESPECIAL

SAM ADAMS SEASONAL
STELLA ARTOIS
VOODOO RANGER JUICY
HAZE IPA

BOTTLES & CANS

ATHLETIC BREWING
UPSIDE DAWN *Non-Alcoholic*
BUD LIGHT
BUDWEISER
COORS LIGHT
CORONA EXTRA
DOS EQUIS LAGER ESPECIAL
GUINNESS DRAUGHT STOUT
14.9 oz can

HEINEKEN
HEINEKEN 0.0 *Non-Alcoholic*
LAGUNITAS IPA
MICHELOB ULTRA
MILLER LITE
MODELO ESPECIAL
SAM ADAMS BOSTON LAGER
STONE DELICIOUS IPA

Non-Alcoholic Beer (21 and up ONLY)

WINE

WHITES & ROSÉ

SEVEN DAUGHTERS *Moscato - Italy* \$11.89 \$31.49
ECCO DOMANI *Pinot Grigio - Italy* \$11.89 \$31.49
CHLOE *Rosé - California* \$11.89 \$31.49
KENDALL-JACKSON *Chardonnay - California* \$14.69 \$37.69
LA MARCA *Prosecco (Personal-Sized 187ml) - Italy* \$11.39

REDS

14 HANDS *Merlot - Columbia Valley, Washington* \$11.59 \$30.49
JOSH CELLARS *Cabernet Sauvignon - California* \$12.59 \$33.59
LA CREMA *Pinot Noir - California* \$15.29 \$36.29

SELTZERS & CIDER

ANGRY ORCHARD CRISP APPLE CIDER
HAPPY DAD FRUIT PUNCH HARD SELTZER
HAPPY DAD GRAPE HARD SELTZER
WHITE CLAW BLACK CHERRY HARD SELTZER

9 oz / Bottle



FRIDAYS™ ORIGINAL LIT

FRIDAYS™ FAMOUS LONG ISLAND TEAS

ROYAL LIT
Don Julio Blanco Tequila, Ciroc Vodka, Bacardi Rum, New Amsterdam Gin, DeKuyper Triple Sec, agave, fresh citrus and Coca-Cola

FRIDAYS™ ORIGINAL LIT
Smirnoff Vodka, Cruzan Aged Light Rum, New Amsterdam Gin, DeKuyper Triple Sec, fresh citrus and Coca-Cola

ULTIMATE LIT
Tito's Handmade Vodka, Bacardi Rum, Bombay Gin, Grand Marnier, fresh citrus and Coca-Cola

GRAPE ESCAPE LIT
Lunazul Blanco 100% Agave Tequila, SKYY Vodka, Cruzan Aged Light Rum, New Amsterdam Gin, grape, agave, fresh citrus and Sprite

DRINKS NON-ALCOHOLIC

NEW CHILLED COCOA
Chilled Ghirardelli cocoa, torched vanilla foam, graham cracker

SLUSHES
RED BULL PASSION SLUSH
Passion fruit, guava, choice of Red Bull

SIGNATURE SLUSHES
50¢ refills on Signature Slushes

STRAWBERRY LEMONADE
BLUE RASPBERRY • CHERRY LIMEADE



RED BULL
REGULAR • SUGARFREE
TROPICAL • WATERMELON

TEAS Made with Gold Peak® Tea
50¢ refills
TROPICAL RASPBERRY TEA • STRAWBERRY PASSION TEA

Free refills
FRESHLY BREWED GOLD PEAK® ICED TEA
FRESHLY BREWED HOT TEA • FRESHLY BREWED COFFEE



Free refills

perrier

DESSERTS

FAV **BROWNIE OBSESSION®** \$9.89
Fudge brownie, vanilla bean ice cream, caramel sauce, glazed pecans

BAILEYS BROWNIE OBSESSION® \$12.89
Brownie Obsession® topped with Baileys Irish Cream
(21 and up ONLY: contains alcohol)

CINNABON **CARAMEL PECAN CHEESECAKE** \$9.89
Layered Cinnabon cheesecake and vanilla crunch cake, cream cheese frosting, caramel, glazed pecans, vanilla bean ice cream

DESSERT COCKTAIL
NEW **SKREWED UP S'MORES** \$8.89
Skrewball Peanut Butter Whiskey, DeKuyper Crème de Cocoa, chilled Ghirardelli cocoa, torched vanilla foam, graham cracker
(21 and up ONLY: contains alcohol)



BROWNIE OBSESSION®

SIGNATURE COCKTAILS

FAV **DRAGON FRUIT MARGARITA**
1800 Silver Tequila, Cointreau, dragon fruit, agave and fresh citrus

FAV **THE BFM – THE BEST FRIDAYS™ MARGARITA**
Patrón Silver Tequila, Grand Marnier, agave and fresh citrus
Try it with Patrón Reposado for an additional charge

FAV **STRAWBERRY HENNY**
Hennessy V.S Cognac, Grand Marnier, strawberry and fresh citrus

HENNY HURRICANE
Hennessy V.S Cognac, Grand Marnier, passion fruit, grenadine and fresh citrus

FAV **DIDDY ON THE BEACH**
Ciroc Vodka, Malibu Coconut Rum, muddled blueberries and Red Bull Yellow Edition (Tropical)

ULTIMATE DOUBLE BERRY MOJITO
Bacardi Rum, mixed berries, hand-picked mint, fresh citrus and Sprite

COTTON CANDY COSMO
SKYY Vodka, cranberry, pineapple, shaken tableside and poured over cotton candy



DRAGON FRUIT MARGARITA

MINT JULEP

BARBADOS RUM PUNCH
Mount Gay Eclipse Rum, mango, passion fruit, strawberry, fresh citrus, Sprite and Hella Aromatic Bitters

PEACH SANGRIA
Seven Daughters Moscato, Tito's Handmade Vodka, DeKuyper Peach Schnapps, Fever-Tree Ginger Beer, peach, agave and fresh citrus

MINT JULEP
Maker's Mark Bourbon, hand-picked mint and agave

OCEAN OASIS
Bacardi Rum, DeKuyper Blue Curaçao, coconut, pineapple and fresh citrus

KID'S MENU

Kid's entrées come with choice of 1 side

For kids 12 and under

KID'S CHEDDAR MAC & CHEESE \$6.49

KID'S PASTA

- MARINARA \$6.29
- BUTTERED \$6.29

KID'S CRISPY CHICKEN FINGERS \$6.59

KID'S SIDES

- MASHED POTATOES
 - FRIES
 - MOZZARELLA STICKS
 - GARLIC-BUTTER BROCCOLI
- (Add cheese for an additional charge.)

KID'S DESSERT

SUNDAE \$3.69

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Drink Responsibly.
Drive Responsibly.

NEW APPS

Bite into crispy handmade **Truffle Tot-Chos**, topped with Parmesan-Romano and parsley, or give your taste buds a punch with flavor-packed **Whiskey-Glazed Chicken Slammers**. Check out all of our NEW appetizers, and give your meal the mouthwatering start it deserves.

All Margaritas are available non-alcoholic with Spiritless Jalisco 55 (21 and up ONLY)

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STARTERS

GIVE YOUR MEAL AN EPIC START



STEAKHOUSE MEATBALLS

SMALL PLATES SERVES 1

NEW PAN-SEARED POT STICKERS \$5.79

Pork dumplings, Szechwan sauce

MOZZARELLA STICKS \$5.29

Crispy Mozzarella, Asiago, Parmesan-Romano, marinara sauce

CHIPS & SALSA \$3.00

Warm tortilla chips, salsa

Free for Fridays Rewards® Members

NEW BUFFALO CHICKEN SLAMMERS \$5.79

Two chicken fingers tossed in **FRANK'S RedHot®** Buffalo, Ranch, diced celery, blue cheese, New England rolls

NEW WHISKEY-GLAZED CHICKEN SLAMMERS \$5.79

Two chicken fingers, spicy aioli, sesame seasoning, parsley, New England rolls

NEW TRUFFLE TOT-CHOS \$3.79

Handmade tots, truffle aioli, Parmesan-Romano, parsley

NEW STEAKHOUSE MEATBALLS \$4.79

All-beef meatballs, garlic herb chimichurri



NEW MARGARITA SHRIMP COCKTAIL \$11.49

Chile lime shrimp, freshly diced avocado, pico de gallo, mango in light agave lime juice with tortilla chips

APPETIZERS SERVES 2-3

WHISKEY-GLAZED SESAME CHICKEN STRIPS \$15.49

Panko-crusted chicken breast strips, sesame seasoning

PHILLY CHEESESTEAK EGG ROLLS \$14.49

Roast beef, onions, red & green bell peppers, melted cheese, warm queso for dipping

LOADED POTATO SKINS \$15.19

Hickory-smoked bacon, melted cheese, Ranch

NEW LOADED POBLANO QUESO \$12.69

Fresh pico de gallo, mixed cheeses, house-made guacamole, tortilla chips

FAV SPINACH & ARTICHOKE DIP \$14.69

Romano, sautéed onions, red bell peppers, Parmesan bread crumbs with tortilla chips, salsa

SHAREABLES SERVES 4-6

FAV CLASSIC FRIDAYS™ COMBO \$19.59

Loaded Potato Skins (4), Mozzarella Sticks (4), Boneless Wings (8) or Traditional Wings (6) with choice of sauce

WINGS ROULETTE PLATTER \$23.59

Mix and match 3 of your favorite boneless or traditional wing flavors



WINGS

BONELESS STARTER (12) \$16.19 REGULAR (18) \$20.99 LARGE (24) \$24.79
TRADITIONAL STARTER (8) \$13.39 REGULAR (12) \$18.29 LARGE (16) \$21.69

Choice of sauce and Ranch or Blue Cheese

Apple Butter BBQ • Whiskey-Glaze • Nashville Hot • Whiskey-Glaze Blaze® • **FRANK'S RedHot®** Buffalo • Garlic Parmesan

SALADS

SOUPS & BOWL

FAV MILLION DOLLAR COBB GS \$12.99

Mixed greens, hickory-smoked bacon, cage-free egg, Jack cheese, cheddar, avocado, tomatoes, blue cheese, red onions, cucumber, Ranch

CAESAR SALAD GS \$12.99

Romaine, Parmesan-Romano, croutons, Parmesan crisps

NEW THAI MANGO SALAD \$12.99

Mixed greens, red & napa cabbages, carrots, diced mango, fresh herb mix, candied pecans in a house-made Sweet Heat Mango Vinaigrette

NEW HARVEST GRAINS SALAD GS \$12.99

Baby kale, rocket arugula, farro, brown rice, red quinoa, red onions, fresh herb mix, roasted sweet potato, Craisins®, goat cheese, candied pecan dust, Lemon Vinaigrette

SOUP & SALAD COMBO \$13.59

Choose any soup and pair it with a side House or side Caesar salad

HOUSE SALAD GS \$6.49

SEASONAL SOUP \$8.29

CAESAR SALAD GS \$7.69

WHITE CHEDDAR BROCCOLI SOUP \$8.29

BURGERS & SANDWICHES

BACON CHEESEBURGER* GS \$15.69

Hickory-smoked bacon, cheddar, lettuce, tomato, red onions, pickles, all-natural cheddar spread, Fridays™ sauce

CHEESEBURGER* GS \$13.59

American cheese, lettuce, tomato, red onions, pickles

THE BEYOND MEAT™ CHEESEBURGER GS \$18.39

Plant-based burger, cheddar, lettuce, tomato, red onions, pickles, Fridays™ sauce

NASHVILLE HOT CHICKEN SANDWICH \$17.19

Crispy chicken breast, hickory-smoked bacon, pickled jalapeños, Ranch dressing, fresh slaw

SOUTHERN FRIED CHICKEN SANDWICH \$15.39

Crispy chicken breast, cheddar, avocado, lettuce, tomato, pickles, house-made spicy aioli

FAV WHISKEY-GLAZED CHICKEN SANDWICH \$15.59

Grilled chicken breast, hickory-smoked bacon, cheddar, crispy onions, lettuce, tomato, pickles, **Whiskey-Glaze** mayo. Blaze it at no extra charge

BACON RANCH CHICKEN SANDWICH \$15.39

Grilled chicken breast, hickory-smoked bacon, Swiss, avocado, lettuce, tomato, red onions, pickles, Ranch



NEW CHICKEN AL PASTOR BOWL \$15.99

Grilled chicken, jasmine rice, fire-roasted corn black bean salsa, diced avocado, grilled pineapple, grated cheese, crispy tortilla strips

ADD A PROTEIN

5 OZ GRILLED CHICKEN \$3.00

6 OZ CENTER-CUT SIRLOIN* GS \$8.00

FRIED SHRIMP \$5.00

SAUTÉED GARLIC SHRIMP \$5.00

BEYOND MEAT™ PATTY GS \$8.00

6 OZ SUSTAINABLY RAISED SALMON GS \$8.00



FAV WHISKEY-GLAZED BURGER* \$16.69

Hickory-smoked bacon, cheddar, lettuce, tomato, red onions, pickles

GRILLED & SAUCED™

BUILD YOUR MASTERPIECE



[1] PICK YOUR PROTEIN

TWO 5 OZ GRILLED CHICKEN BREASTS \$16.99

6 OZ SUSTAINABLY RAISED SALMON \$19.99

8 OZ FLAT IRON STEAK* \$23.99

BIG RIBS (FULL-RACK) \$29.99

BIG RIBS (HALF-RACK) \$20.99

6 OZ CENTER-CUT SIRLOIN* \$21.99

12 OZ NEW YORK STRIP* \$29.99

[2] SELECT YOUR SAUCE

APPLE BUTTER BBQ

Sweet, tangy & rich Tennessee BBQ

NEW DRY RUB

A blend of savory herbs, spices

WHISKEY-GLAZE

Made with Jack Daniel's® Tennessee Whiskey

NEW SPIKED ORANGE GLAZE MADE WITH HENNESSY

Made with Hennessy V.S Cognac, with notes of orange & garlic

NEW AL PASTOR 🔥

Smoky chipotle pepper, pineapple, cilantro

WHISKEY-GLAZE BLAZE™ 🔥

Sesame seasoning, crushed chile flakes, parsley

NEW KOREAN RED CHILE 🔥🔥

Bold & spicy with garlic, citrus, sesame seasoning, crushed chile flakes

NASHVILLE HOT 🔥🔥🔥

Zesty & bright with savory spice, chile peppers, fresh jalapeños

[3] CHOOSE YOUR SIDES

NEW BROCCOLI SLAW

NEW TOMATO CUCUMBER ONION SALAD

MASHED POTATOES

GARLIC-BUTTER BROCCOLI

SEASONED FRIES

JASMINE RICE

GARLIC BREADSTICKS (2)

SIDE HOUSE SALAD

PREMIUM SIDES

SIDE CAESAR SALAD +\$1.50

NEW 4 CHEESE MAC & CHEESE +\$1.50

NEW ELOTE STREET CORN +\$1.50

NEW GARLIC-BUTTER GREEN BEANS

WITH BACON +\$1.50

GIANT ONION RINGS +\$1.50

LOADED MASHED POTATOES +\$1.50

MAKE IT A COMBO

Add Crispy Fried Shrimp, Sautéed Garlic Shrimp or a Half-Rack of Ribs to any entrée for an additional charge



FAV CAJUN SHRIMP & CHICKEN PASTA \$21.39

Sautéed shrimp, chicken, red bell peppers, Parmesan-Romano, fettuccine, spicy Cajun Alfredo sauce, a garlic breadstick

BUCKET OF BONES \$23.79

Fridays™ pork Big Ribs and traditional wings with seasoned fries and choice of sauces

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. FOR CALORIE INFORMATION, REQUEST OUR NUTRITIONAL MENU.

*THIS ITEM IS COOKED TO ORDER. WHETHER DINING OUT OR PREPARING FOOD AT HOME, CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SEASONED, CHARGRILLED TO ORDER AND SERVED ON A TOASTED CHALLAH BUN

All Handhelds are served with seasoned fries or a side salad. Add avocado or hickory-smoked bacon to any burger for an additional charge. Substitute Giant Onion Rings or Beyond Meat® Patty for an additional charge. Order with an Udi's® gluten-free bun or go green-style at no additional charge. Frank's RedHot® is a registered trademark of The French's Food Company, LLC, licensed to TGI Friday's. BEYOND MEAT™ is a registered trademark of Beyond Meat, Inc. Udi's is a registered trademark of Boulder Brands USA, Inc. used with permission.

FAV FRIDAYS' FAVORITE | BM BEYOND MEAT™ MADE WITH PLANT-BASED PROTEIN | GS CAN BE MODIFIED FOR OUR GLUTEN-SENSITIVE GUESTS. ASK SERVER FOR OUR GLUTEN-SENSITIVE MENU.