

# Make Every Bite Count

Our chefs never take shortcuts in the kitchen. They slow-cook our ribs. They grill over an open flame. They always go the distance to make sure everything that comes out of the kitchen brings something special to the table.



\*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.

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

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.

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# Cocktails



Fresh fruits.  
Fresh-made mixes.

**NEW MANGO  
HENNY LEMONADE**

**PINK PUNK  
MARTINI**

**NEW BERRY SMASH**

## Beer

DRAFTS AVAILABLE IN 16 oz (cal. 120-230) OR 23 oz (cal. 180-350)  
BOTTLES AND CANS (cal. 100-230)

### *Crisp & Balanced*

BUD LIGHT  
MILLER LITE AND/OR COORS LIGHT  
CORONA PREMIER  
MICHELOB ULTRA  
PABST BLUE RIBBON 16 oz. can  
CORONA EXTRA  
BUDWEISER  
HEINEKEN  
DOS EQUIS LAGER ESPECIAL  
STELLA ARTOIS  
MODELO ESPECIAL  
SAM '76 LAGER

### *Fruity & Flavorful*

BLUE MOON BELGIAN WHITE  
ANGRY ORCHARD CRISP APPLE CIDER  
ANGRY ORCHARD ROSÉ CIDER

### *Rich & Matty*

SAM ADAMS SEASONAL (varies by season)  
NEW BELGIUM FAT TIRE  
GUINNESS DRAUGHT STOUT 14.9 oz can  
YUENGLING LAGER

### *Hoppy & Bitter*

SAM ADAMS NEW ENGLAND IPA  
LAGUNITAS IPA  
SIERRA NEVADA PALE ALE

ASK ABOUT OUR ADDITIONAL LOCAL & CRAFT BEERS. SELECTIONS MAY VARY.

Clean label statement excludes Coke® and Red Bull™ products.

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FLAMING MAI TAI

**THE BFM – THE BEST FRIDAYS™ MARGARITA** *cal. 200*  
Patrón Silver Tequila, Grand Marnier, house-made fresh agave sour  
*Try it with Patrón Reposado cal. 200*

**ULTIMATE LONG ISLAND TEA** *cal. 220*  
Tito’s Handmade Vodka, Bacardi Rum, Bombay Gin, Grand Marnier,  
house-made fresh sour, Coke®

**NEW JAMESON IRISH TEA** *cal. 260*  
Jameson Irish Whiskey, Smirnoff Vodka, Cruzan Aged Light Rum,  
DeKuyper Triple Sec, honey, house-made fresh sour, Coke®

**STRAWBERRY HENNY** *cal. 220*  
Hennessy V.S Cognac, Grand Marnier, fresh strawberry,  
house-made fresh sour

**NEW MANGO HENNY LEMONADE** *cal. 250*  
Hennessy V.S Cognac, mango, house-made fresh agave sour

**BARBADOS RUM PUNCH** *cal. 230*  
Mount Gay Eclipse Rum, mango, passion fruit, strawberry,  
house-made fresh sour, Sprite®, Hella Aromatic Bitters

**FLAMING MAI TAI** *cal. 310*  
Appleton Estate Signature Rum, DeKuyper Triple Sec, Disaronno  
Amaretto, fresh pineapple, mango, house-made fresh sour, flaming  
sugar cube

**ULTIMATE TROPICAL BERRY MOJITO** *cal. 300*  
Bacardi Rum, fresh mint & lime, strawberry, guava, passion fruit,  
pure cane sugar, house-made fresh sour

NEW JAMESON  
IRISH TEA

**CÎROC FRENCH SMASH** *cal. 170*  
Cîroc French Vanilla Vodka, Bordeaux cherry, peach,  
house-made fresh sour  
*Crafted especially for French Montana*

**NEW BERRY SMASH** *cal. 160*  
Jim Beam Bourbon, fresh mint, blackberry, raspberry,  
house-made fresh agave sour

**PINK PUNK MARTINI** *cal. 160*  
Skyy Vodka, cotton candy, cranberry, pineapple,  
fresh lime

**PEACH SANGRIA** *cal. 230*  
Seven Daughters Moscato, Hendrick’s, St-Germain,  
peach, honey, house-made fresh sour, fresh strawberry

Wine

Bubbles

LAMARCA Prosecco *cal. 130*

187 mL  
\$11.29

Rosé

CUPCAKE Rosé *cal. 210*

9 oz  
\$11.29

Whites *cal. 220*

SEVEN DAUGHTERS Moscato  
ECCO DOMANI Pinot Grigio  
DARK HORSE Chardonnay  
KENDALL-JACKSON Chardonnay

9 oz  
\$13.99  
\$12.29  
\$9.29  
\$16.19

Reds *cal. 220*

14 HANDS Merlot  
CANYON ROAD Cabernet Sauvignon  
JOSH CELLARS Cabernet Sauvignon

9 oz  
\$10.29  
\$10.29  
\$20.29

Ask your server for additional local wine listings.  
WINES ARE LISTED PROGRESSIVELY FROM LIGHT TO FULL-BODIED AND FROM SWEET TO DRY.

# Free Spirits

## The Good Stuff Without The Hard Stuff

Handcrafted & alcohol-free beverages made with fresh fruit, premium purées, house-made mixes and natural flavors.

### JUICES & SMOOTHIES

#### PARADISE PUNCH *cal. 160*

Orange juice, pineapple, guava

#### MANGO PASSION SMOOTHIE *cal. 300*

Mango, passion fruit, coconut, house-made fresh agave sour

#### TRIPLE BERRY SMOOTHIE *cal. 200*

Fresh strawberry, raspberry, blackberry, cranberry, coconut, house-made fresh agave sour

#### RED BULL® PASSION SLUSH

#### TRIPLE BERRY SMOOTHIE

### FRESHLY BREWED GOLD PEAK® ICED TEAS

FREE refills

#### STRAWBERRY BOBA TEA *cal. 170*

House-made fresh sour with Strawberry Bursting Bubbles

#### STRAWBERRY PASSION TEA *cal. 120*

Fresh strawberry, passion fruit, house-made fresh agave sour

#### TROPICAL RASPBERRY TEA *cal. 130*

Raspberry, guava, house-made fresh agave sour

#### ARNOLD PALMER *cal. 120*

Freshly brewed Gold Peak® iced tea and house-made fresh sour

### SIGNATURE SLUSHES

FREE refills

#### STRAWBERRY LEMONADE *cal. 150*

#### BLUE RASPBERRY *cal. 170*

#### BLUE RASPBERRY BOBA *cal. 210*

#### CHERRY LIMEADE *cal. 200*

#### MANGO PEACH LEMONADE *cal. 170*

#### RED BULL® PASSION SLUSH *cal. 120-210*



*cal. 200*



*cal. 0*



*cal. 160*



*cal. 170*



*cal. 70*



*cal. 150*

FREE refills



*cal. 0*



*cal. 110*

Sugarfree (*cal. 10*)  
& Yellow Edition  
(Tropical) (*cal. 110*)  
Also available



*cal. 0*



Now serving freshly brewed coffee and hot tea  
from The Coffee Bean & Tea Leaf® *cal. 0-5*

Clean label statement excludes Coke® and Red Bull® products.

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# Wings

WINGS ROULETTE  
PLATTER



FRANK'S RedHot®

Buffalo

GARLIC

Parmesan

WING SAUCES:

Whiskey Glaze

BBQ

NEW CAROLINA

Reaper

WINGS ROULETTE PLATTER *cal. 1090-3000* \$19.99

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

TRADITIONAL WINGS - *you pick the sauce*

*cal. 640-960*

\$14.49

BONELESS WINGS - *you pick the sauce*

*cal. 770-1090*

\$13.99

Choice of dressing: Ranch *cal. 130* or Blue Cheese *cal. 200*

BUCKET OF BONES


*cal. 1570*

\$17.99

Shareable portion of FRIDAYS™ BIG RIBS with Signature **Whiskey Glaze**, traditional wings tossed in BBQ sauce and seasoned fries.







## CHICKEN QUESADILLA

# Appetizers

*Great for sharing (or not).*

### LOADED CHICKEN NACHOS *cal. 1170*

\$11.99

Chipotle chicken, black beans, queso, pico, jalapeños and cilantro.

### CHEESEBURGER SLIDERS

Choose 2 *cal. 620* \$10.29 Choose 3 *cal. 930* \$12.29

Choose 4 *cal. 1240* \$14.29

USDA Choice beef burgers, Fridays™ sauce, American cheese, roasted onions, lettuce, tomatoes and pickles.

### PHILLY CHEESESTEAK EGGROLLS *cal. 860*

\$14.29

Filled with roast beef, peppers, onions and cheese. Served with a craft beer-cheese dipping sauce.

### CHICKEN QUESADILLA *cal. 1190*

\$12.69

Chipotle chicken, Monterey Jack, cheddar, peppers and onions. Topped with Ranch sour cream and pico. Served with salsa.

### LOADED FRIES *cal. 1110*

\$7.99

Poblano queso, Monterey Jack, cheddar, bacon and green onions with a side of BBQ Ranch.

### **NEW** BUFFALO CHICKEN & BACON FLATBREAD *cal. 620*

\$11.39

Shredded chipotle chicken, Parmesan, Romano, blue cheese crumbles, bacon and Buffalo sauce.

### GIANT ONION RINGS *cal. 1190*

\$10.49

Served with BBQ Ranch.



## SPINACH & ARTICHOKE DIP



# Fridays<sup>™</sup> Classics

## SPINACH & ARTICHOKE DIP *cal. 720* \$11.99

Fresh spinach, artichokes, Romano, sautéed onions & red bell peppers. Topped with Parmesan bread crumbs and served with tortilla chips & salsa.

## MOZZARELLA STICKS *cal. 840* \$11.99

Mozzarella and Asiago cheeses. Sprinkled with Parmesan and Romano. Served with marinara sauce.

## GREEN BEAN FRIES *cal. 900* \$10.49

Served with Cucumber-Wasabi Ranch.

## **NEW** GIANT SOFT PRETZELS *cal. 1370* \$10.49

Salt-crusted and served with a craft beer-cheese dipping sauce. Topped with green onions.

## FRIDAYS<sup>™</sup> SIGNATURE **WHISKEY-GLAZED SESAME CHICKEN STRIPS** *cal. 1080* \$13.69

Panko-crusted chicken breast strips tossed in our Signature **Whiskey Glaze** and topped with sesame seeds.

## FRIDAYS<sup>™</sup> SIGNATURE

### **WHISKEY-GLAZED SAMPLER** *cal. 1740* \$19.99

Sampler to share with crispy shrimp, **Whiskey-Glazed** Sesame Chicken Strips and FRIDAYS<sup>™</sup> BIG RIBS basted with our Signature **Whiskey Glaze**.

## PAN-SEARED POT STICKERS *cal. 590* \$11.39

Steamed pork dumplings with Szechwan dipping sauce.

## FRIDAYS<sup>™</sup> SIGNATURE **WHISKEY-GLAZED SLIDERS**

Choose 2 *cal. 630* \$10.29 Choose 3 *cal. 940* \$12.39

Choose 4 *cal. 1250* \$14.29

USDA Choice beef burgers, Signature **Whiskey Glaze**, roasted onions, white cheddar and spicy mayo made with TABASCO<sup>®</sup> Chipotle Pepper Sauce.

## **NEW** LOADED POTATO SKINS *cal. 1510* \$12.39

Introduced nearly 50 years ago, this classic keeps getting better with age. Now made with crispy Maine-grown white potatoes topped with a layer of melted mozzarella, cheddar and crispy bacon.

## Classic Fridays<sup>™</sup> Combo

Traditional or Boneless Wings *cal. 520-1140*,

Loaded Potato Skins *cal. 920*,

Mozzarella Sticks *cal. 570* \$20.99

ADD Pan-Seared Pot Stickers *cal. 390* \$5.99

ADD Giant Soft Pretzel *cal. 630* \$5.99



CLASSIC FRIDAYS<sup>™</sup> COMBO  
FEATURING **NEW** LOADED  
POTATO SKINS



PHILLY CHEESESTEAK  
BURGER



Custom blend patty of 100% fresh, All-Natural USDA Choice chuck and brisket. Served on a soft challah bun, Udi's® gluten-free bun or green-style.

**PHILLY CHEESESTEAK BURGER\*** cal. 1000 \$16.99  
Beef patty topped with roast beef, peppers, onions and melted cheeses. Skewered with a Philly cheesesteak eggroll.

**FRIDAYS™ SIGNATURE WHISKEY-GLAZED BURGER\*** cal. 1110 \$15.99  
Signature **Whiskey Glaze**, white cheddar, lettuce, red onions, tomato, pickles and hickory-smoked bacon.

**NEW** **CHEESEBURGER\*** cal. 820 \$15.99  
**GS** American cheese, lettuce, tomato, red onions and pickles.

All Burgers are served with seasoned fries (cal. 320) or a side salad (cal. 100-250).  
Add avocado (cal. 60) for \$.99 or bacon (cal. 70) for \$1.49 to any burger.  
Substitute sweet potato fries (cal. 390) or giant onion rings (cal. 510) for \$1.79.  
Substitute a Beyond Meat Patty (cal. add 70) on any burger for \$3.99.  
Go green-style (cal. 260 less) for no additional charge.



# Burgers



**GS THE BEYOND MEAT CHEESEBURGER** *cal. 890* \$15.99

Made from plant-based ingredients, this juicy, mouthwatering burger satisfies like beef. Our patty is seasoned and grilled, with white cheddar, lettuce, tomato, red onions, pickles and Fridays™ sauce.

**GS BACON CHEESESBURGER\*** *cal. 840* \$16.29

White cheddar, all-natural cheddar spread, lettuce, tomato, red onions, pickles, hickory-smoked bacon and Fridays™ sauce.

**BARBADOS  
RUM PUNCH**

**BACON  
CHEESESBURGER**



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

**Drink Responsibly.**  
Drive Responsibly.



# Salads & Soups

**GS CAESAR SALAD WITH GRILLED CHICKEN** *cal. 650* \$15.99

Grilled all-natural chicken breast, romaine, kale, Parmesan, Romano, Caesar dressing, Asiago croutons and Parmesan crisps.

**WITH GRILLED SALMON** *cal. 750* \$17.99

**WITH 6 OZ CENTER-CUT SIRLOIN\*** *cal. 640* \$17.99

**NEW GRILLED CHICKEN PECAN &**

**GS BLUE CHEESE SALAD** *cal. 950* \$14.69

Grilled all-natural chicken breast, romaine, kale, cucumber, tomatoes, red grapes, dried cranberries, blue cheese and glazed pecans. Tossed in Balsamic Vinaigrette.

**GS MILLION DOLLAR COBB** *cal. 850* \$14.99

Grilled all-natural chicken, romaine, kale, avocado, tomatoes, chopped cage-free egg, bacon, blue cheese, red onions, cucumber, Monterey Jack and cheddar. Ranch dressing on the side.

**WITH GRILLED SALMON** *cal. 940* \$17.99

**WITH 6 OZ CENTER-CUT SIRLOIN\*** *cal. 840* \$18.99

**BBQ CHICKEN SALAD** *cal. 920* \$14.99

Grilled BBQ all-natural chicken, romaine, kale, green onions, tomatoes, black beans, corn, cucumber, red onions, cilantro, Monterey Jack, cheddar, avocado, bacon, tortilla chips and BBQ Ranch dressing. Topped with Cajun-spiced onion strings.

**GS SIDE HOUSE SALAD** *cal. 260* \$5.89

Romaine, kale, tomatoes, cucumber, mixed cheese and Asiago croutons with choice of dressing and a warm garlic breadstick.

**GS SIDE CAESAR SALAD** *cal. 450* \$5.89

Romaine, kale, Parmesan and Romano, Caesar dressing, Asiago croutons and Parmesan crisps. Served with a warm garlic breadstick.

## SOUPS

**FRENCH ONION SOUP** *cal. 590* \$6.39

Caramelized onions simmered in au jus topped with a crouton and melted Swiss.

**WHITE CHEDDAR BROCCOLI SOUP** *cal. 280* \$6.39

**SEASONAL SOUP** *cal. 150-500* \$6.39

## MILLION DOLLAR COBB







**SOUTHERN FRIED  
CHICKEN SANDWICH**

**PAIR WITH  
FRENCH ONION SOUP**



# Sandwiches

**FRENCH DIP** *cal. 950* **\$15.99**

Premium roast beef, horseradish sauce, Swiss, roasted onions, toasted baguette and au jus on the side.

**FRIDAYS™ SIGNATURE WHISKEY-GLAZED  
CHICKEN SANDWICH** *cal. 1110* **\$14.99**

Grilled all-natural chicken, Signature **Whiskey Glaze**, hickory-smoked bacon, white cheddar, Cajun-spiced crispy onion strings, lettuce, tomato, pickles and **Whiskey Glaze** mayo on a soft bun.

**NEW** **BACON RANCH CHICKEN SANDWICH** *cal. 690* **\$15.99**

Grilled all-natural chicken breast, white cheddar, bacon, avocado, Ranch dressing, lettuce, tomatoes, pickles and red onions on a toasted baguette.

**SOUTHERN FRIED CHICKEN SANDWICH** *cal. 970* **\$14.99**

Battered chicken breast, lettuce, tomato, pickles, avocado, white cheddar, spicy mayo made with TABASCO® Chipotle Pepper Sauce on a soft bun.

*Substitute Buffalo Fried Chicken for even more spice cal. 970* **\$14.99**

**NEW** **BLACKENED CAJUN  
CHICKEN SANDWICH** *cal. 660* **\$14.99**

Grilled all-natural chicken breast, Cajun seasoning, white cheddar, spicy mayo made with TABASCO® Chipotle Pepper Sauce, jalapeños, red & green bell peppers and onions on a toasted baguette.

*Sandwiches are served with seasoned fries (cal. 320) or a side salad (cal. 100-250).  
Substitute sweet potato fries (cal. 390) or giant onion rings (cal. 510) for \$1.79.*

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

ALL-NATURAL ITEMS CONTAIN NO ARTIFICIAL INGREDIENTS AND ARE MINIMALLY PROCESSED.

Tabasco is a registered trademark exclusively of McIlhenny Company, Avery Island, Louisiana 70513. All rights reserved.





**CAJUN SHRIMP &  
CHICKEN PASTA**



Freshly  
crafted  
**Pasta**

**CAJUN SHRIMP &  
CHICKEN PASTA** *cal. 1510*

*\$19.99*

Sautéed all-natural chicken, shrimp, red bell peppers and fettuccine in a spicy Cajun Alfredo sauce. Served with a warm garlic breadstick.

**PERFECT WINE PAIRING:** *Seven Daughters Moscato*

**CHICKEN PARMESAN PASTA** *cal. 1800*

*\$19.99*

Crispy chicken breast with marinara and cheese on fettuccine Alfredo. Topped with Parmesan crisps. Served with a warm garlic breadstick.

**PERFECT WINE PAIRING:** *Josh Cellars Cabernet Sauvignon*

**LEMON & GARLIC  
SHRIMP PASTA** *cal. 1390*

*\$19.99*

Shrimp, broccoli, tomatoes, red bell peppers and spinach tossed in a lemon-butter sauce with fettuccine. Topped with Parmesan and Romano. Served with a warm garlic breadstick.

**PERFECT WINE PAIRING:** *Kendall-Jackson Chardonnay*



# Sizzling

JOSH CELLARS  
CABERNET SAUVIGNON



**SIZZLING  
CHICKEN & SHRIMP**

**GS SIZZLING CHICKEN & SHRIMP** *cal. 1270*

\$19.99

Garlic-marinated all-natural chicken breasts with shrimp tossed in marinara. Served over melted cheese with onions, red & green bell peppers and mashed potatoes.

**GS SIZZLING CHICKEN & CHEESE** *cal. 1160*

\$17.99

Garlic-marinated all-natural chicken breasts served over melted cheese with onions, red & green bell peppers and mashed potatoes.

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FRIDAYS™  
BBQ BIG RIBS

*All-natural chicken, USDA Choice steaks, tender big back pork ribs, fire-grilled seafood and crispy chicken and shrimp.*

STEAKS & RIBS

FRIDAYS™ BIG RIBS

Slow-cooked, fall-off-the-bone tender big back pork ribs fire-grilled and served with seasoned fries and coleslaw.

**Whiskey-Glazed Ribs** cal. 1100/1630 Half \$16.29/Full \$24.69  
**BBQ Ribs** cal. 910/1290 Half \$15.99/Full \$24.49

NEW YORK STRIP\*

14 ounces of the quintessential bone-in American cut. Lightly marbled and exceptionally tender. Served with mashed potatoes and lemon-butter broccoli.

Topped with **Whiskey Glaze** cal. 1100 \$25.99  
**GS** Topped with **Parmesan Butter** cal. 980 \$25.99

CENTER-CUT SIRLOIN\* & SHRIMP

6 ounces of flavorful center-cut sirloin and crispy fried shrimp with cocktail sauce. Served with mashed potatoes and lemon-butter broccoli.

Topped with **Whiskey Glaze** cal. 740 \$21.99  
Topped with **Parmesan Butter** cal. 740 \$21.99

CENTER-CUT SIRLOIN\*

6 ounces of flavorful center-cut sirloin. Served with mashed potatoes and lemon-butter broccoli.

Topped with **Whiskey Glaze** cal. 710 \$17.99  
**GS** Topped with **Parmesan Butter** cal. 640 \$17.99

14 OZ NY STRIP &  
FRIED SHRIMP







DRAGON-GLAZE  
SALMON

# The Grill

CHICKEN & SEAFOOD

**DRAGON-GLAZE SALMON** *cal. 810* **\$22.99**  
Sweet and spicy glazed salmon topped with a fresh mango pico. Served with steamed broccoli, red bell peppers & spinach on a bed of jasmine rice.

**FRIED SHRIMP** *cal. 880* **\$16.99**  
Crispy shrimp with cocktail sauce. Served with coleslaw and seasoned fries.

**PARMESAN-CRUSTED CHICKEN** *cal. 700* **\$15.99**  
Grilled all-natural chicken, creamy white cheddar and Parmesan bread crumbs. Served with mashed potatoes and lemon-butter broccoli.

**CRISPY CHICKEN TENDERS** *cal. 1040* **\$14.89**  
Served with coleslaw, seasoned fries and Honey Mustard dressing.

**FRIDAYS™ SIGNATURE WHISKEY-GLAZED CHICKEN** *cal. 960* **\$18.59**  
Signature **Whiskey Glaze** over two all-natural chicken breasts. Served with mashed potatoes and lemon-butter broccoli.

**GS** **SIMPLY GRILLED SALMON** *cal. 830* **\$22.99**  
Seasoned with hickory-smoked sea salt and topped with Parmesan Butter. Served with steamed broccoli, red bell peppers & spinach and jasmine rice.

**FISH & CHIPS** *cal. 890* **\$16.99**  
Beer-battered golden cod fillets served with seasoned fries, coleslaw and tartar sauce.

MAKE IT A COMBO

ADD Half-Rack **Whiskey-Glazed** Ribs *cal. 620* **\$8.99**  
ADD Half-Rack BBQ Ribs *cal. 420* **\$8.99**

ADD Fried Shrimp *cal. 200* **\$4.19**



SIDES

**Caesar Salad** *cal. 450* **\$5.49**  
**Cheddar Mac and Cheese** *cal. 630* **\$3.79**  
**Coleslaw** *cal. 130* **\$3.49**  
**Giant Onion Rings** *cal. 510* **\$3.69**  
**House Salad** *cal. 310-460* **\$5.49**  
**Jasmine Rice** *cal. 420* **\$3.49**

**Lemon-Butter Broccoli** *cal. 150* **\$3.69**  
**Loaded Fries** *cal. 600* **\$3.99**  
**Mashed Potatoes** *cal. 220* **\$3.69**  
**Seasoned Fries** *cal. 320* **\$3.69**  
**Soup** *cal. 150-590* **\$3.49**  
**Sweet Potato Fries** *cal. 390* **\$3.69**

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# Desserts

## RED VELVET CAKE

**RED VELVET CAKE** cal. 1690

\$7.39

*PERFECT FOR SHARING*

A three-tiered red velvet cake that's a Friday night celebration in itself, layered with cream cheese frosting then topped with whipped cream and candy sprinkles. Served alongside a scoop of vanilla bean ice cream.

**BROWNIE OBSESSION®** cal. 1180

\$7.39

A warm fudge brownie, vanilla bean ice cream, caramel sauce & glazed pecans.

*Make it a Brownie 'n' Baileys. Top your Brownie Obsession® with Baileys Irish Cream (cal. 70) for an additional charge. 21 and up ONLY: contains alcohol.*

## NEW DONUT CHEESECAKE

**NEW DONUT CHEESECAKE** cal. 870

\$7.39

Creamy donut cheesecake with a vanilla custard sauce and strawberry purée. Topped with a skewer of warm cinnamon-sugar donuts.

**TENNESSEE WHISKEY CAKE** cal. 1110

\$7.39

Toffee cake, glazed pecans, vanilla bean ice cream. Butterscotch Whiskey sauce.

*Top your Tennessee Whiskey Cake with Baileys Irish Cream (cal. 70) for an additional charge.*

*21 and up ONLY: contains alcohol.*

**OREO® MADNESS** cal. 500

\$7.39

Cookies & Cream vanilla ice cream, OREO® cookie crust, chocolate sauce.

**IRISH COFFEE** cal. 180

\$8.59

Jameson Irish Whiskey, pure cane sugar, freshly brewed hot coffee, whipped cream.

*21 and up ONLY: contains alcohol.*

**PAIR WITH FRESHLY  
BREWED COFFEE**



# Cocktails



Fresh fruits.  
Fresh-made mixes.

**NEW MANGO  
HENNY LEMONADE**

**PINK PUNK  
MARTINI**

**NEW BERRY SMASH**

## Beer

DRAFTS AVAILABLE IN 16 oz (cal. 120-230) OR 23 oz (cal. 180-350)  
BOTTLES AND CANS (cal. 100-230)

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MILLER LITE AND/OR COORS LIGHT  
CORONA PREMIER  
MICHELOB ULTRA  
PABST BLUE RIBBON 16 oz. can  
CORONA EXTRA  
BUDWEISER  
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DOS EQUIS LAGER ESPECIAL  
STELLA ARTOIS  
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SAM '76 LAGER

### *Fruity & Flavorful*

BLUE MOON BELGIAN WHITE  
ANGRY ORCHARD CRISP APPLE CIDER  
ANGRY ORCHARD ROSÉ CIDER

### *Rich & Matty*

SAM ADAMS SEASONAL (varies by season)  
NEW BELGIUM FAT TIRE  
GUINNESS DRAUGHT STOUT 14.9 oz can  
YUENGLING LAGER

### *Hoppy & Bitter*

SAM ADAMS NEW ENGLAND IPA  
LAGUNITAS IPA  
SIERRA NEVADA PALE ALE

ASK ABOUT OUR ADDITIONAL LOCAL & CRAFT BEERS. SELECTIONS MAY VARY.

Clean label statement excludes Coke® and Red Bull™ products.

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