

SIGNATURE COCKTAILS

FRIDAYS™ MOJITO \$9.95
Silver rum, fresh lemon and lime juices, cane sugar, fresh mint, soda water.

ULTIMATE LONG ISLAND TEA \$10.95
Premium gin, premium vodka, premium silver rum, Grand Marnier, fresh lemon and lime juices, cola.

ULTIMATE MANGO MAI TAI \$10.95
Premium rum, triple sec, premium amaretto, mango purée, pineapple juice, fresh lemon and lime juices.

RASPBERRY TEQUILA FIZZ \$10.95
Premium silver tequila, fresh lemon and lime juices, agave nectar, pineapple juice, raspberries, soda water.

ULTIMATE MOJITO \$10.95
Premium silver rum, fresh lemon and lime juices, cane sugar, fresh mint, soda water.

NEW COOLING CALAMANSI \$12.95
Rum, Southern Comfort, calamansi purée, mango purée, cane sugar.

NEW FRESCA PEPINO \$12.95
Tequila, triple sec, cucumber, calamansi purée, fresh lemon and lime juices.

VODKA

HAWAIIAN VOLCANO .50
Southern Comfort, amaretto, vodka, pineapple juice, orange juice, grenadine, lime.

MADRAS \$8.50
Vodka, cranberry juice, orange juice.

SUMMER MULE \$9.50
Premium vodka, ginger beer, raspberries, blackberries, fresh lemon and lime juices, agave nectar.

ULTIMATE ELECTRIC LEMONADE \$10.95
Premium vodka, blue curaçao, fresh lemon and lime juices, cane sugar.

WHISKEY

PEACH HONEY SMASH \$10.95
Premium bourbon, peach purée, honey, fresh lemon and lime juices, fresh mint.

HIGH BALL \$8.50
Whiskey and soda.



PEACH HONEY SMASH

WINE

WHITES

CHARDONNAY
Noble Vines® \$10.00 \$42.00
Chateau Ste. Michelle \$9.00 \$42.00
Columbia Valley®

SAUVIGNON BLANC
Noble Vines® \$10.00 \$42.00
Chateau Ste. Michelle \$9.00 \$42.00
Columbia Valley®

REDS

CABERNET SAUVIGNON
Noble Vines® \$10.00 \$42.00
Chateau Ste. Michelle \$9.00 \$42.00
Columbia Valley®

MERLOT
Noble Vines® \$10.00 \$42.00
Chateau Ste. Michelle \$9.00 \$42.00
Columbia Valley®

BEER

INTERNATIONAL

HEINEKEN® *Netherlands* \$6.00
NEGRA MODELO® *Mexico* \$5.75
CORONA® *Mexico* \$6.00

LARGE

CORONA® 24 OZ *Mexico* \$11.00
ASAHI 24" OZ *Japan* \$10.00
CARLSBERG® L *Denmark* \$10.00

ON TAP

HEINEKEN® *Netherlands* \$10.00
KONA BIG WAVE® \$12.00
AMBER BOCK® \$12.00
ASAHI® *Japan* \$8.00

LOCAL

BUDWEISER® \$5.50
BUDLIGHT® \$5.50
BUDICE® \$5.50
MICHELOB ULTRA® \$6.25
MILLER LITE® \$6.00

CRAFT

GOOSE ISLAND IPA® \$7.00
KONA BIGWAVE® \$7.00
KONA LONGBOARD® \$7.00

Drink Responsibly. Drive Responsibly.

DESSERTS

FAV FRIDAYS™ SUNDAE \$7.95
Vanilla ice cream topped with hot fudge, caramel sauce, nuts and whipped cream.

NEW YORK CHEESECAKE \$7.95
Classic cheesecake.

NEW BROWNIE OBSESSION™ \$8.95
A warm brownie covered in chocolate fudge sauce, vanilla ice cream, caramel sauce and chopped nuts.

TIRAMISU \$8.95
Layers of sponge cake soaked in espresso and mascarpone cream, dusted with cocoa powder.

CHOCOLATE FUDGE \$7.95
Layers of rich fudgy cake and smooth chocolate icing, decorated with chocolate shavings.



THE BFM - THE BEST FRIDAYS MARGARITA

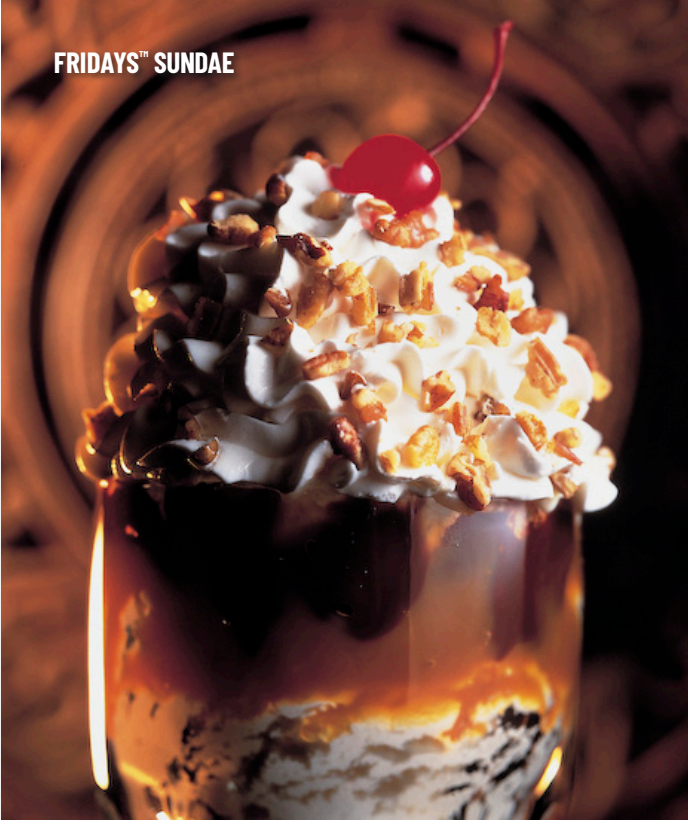
FRIDAYS™ FAMOUS MARGARITAS

THE BFM \$9.50
Patrón silver tequila, Grand Marnier, fresh lemon and lime juices, agave nectar.

STRAWBERRY POMEGRANATE MARGARITA \$10.95
Premium silver tequila, triple sec, fresh lemon and lime juices, strawberries, pomegranate syrup, cranberry juice.

BLACKBERRY MARGARITA \$10.95
Premium gold tequila, triple sec, fresh lemon and lime juices, blackberry.

MARGARITA ROCKS \$9.50
Tequila, triple sec, fresh lemon and lime juices.



FRIDAYS™ SUNDAE

HANDCRAFTED SPIRIT FREE

PARADISE PUNCH \$8.50
Guava purée, orange juice, pineapple juice.

TROPICAL VACATION SMOOTHIE \$8.50
Strawberry purée guava purée, fresh agave sour, pineapple juice, Coco Real.

BLUEBERRY POMEGRANATE TEA \$8.50
Blueberries, fresh agave sour, Monin pomegranate, brewed black tea.

LAVA FLOW \$9.95
Strawberry purée, coconut rum, spiced rum, cream of coconut and pineapple juice.



BLUEBERRY POMEGRANATE TEA

DRINKS

JUICE

ORANGE \$4.00
GRAPEFRUIT \$4.00
PINEAPPLE \$4.00
CRANBERRY \$4.00
APPLE \$4.00
V-8 \$4.00
LEMONADE \$4.00
MANGO \$4.00

SLUSHES

GREEN APPLE \$5.95
STRAWBERRY MANGO LEMONADE \$5.95
BLUE RASPBERRY \$5.95
STRAWBERRY LEMONADE \$5.95
MANGO PEACH \$5.95

SODA

(REFILLABLE WITH CHANGE OF CHOICES ALLOWED)
PEPSI® \$4.75
DIET PEPSI® \$4.75
MOUNTAIN DEW® \$4.75
7-UP® \$4.75
DR. PEPPER® \$4.75
A & W® \$4.75
CHAMORRO PUNCH® \$4.75
ICED TEA® \$4.75

MILKSHAKES

VANILLA \$5.95
STRAWBERRY \$5.95
CHOCOLATE \$5.95
BANANA \$5.95

If you suffer from a food allergy or intolerance please inform your server. We cannot guarantee an allergen-free environment or products.



TGI FRIDAYS™

Drink Responsibly. Drive Responsibly.

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FRIDAYS™
THREE FOR ALL

APPETIZERS

FRIDAYS™ SIGNATURE WHISKEY-GLAZED CHICKEN STRIPS \$12.95

Panko coated chicken breast strips, Fridays™ Signature Whiskey-Glaze, sesame seeds and crushed red peppers.

NEW CRISPY CHICKEN SLIDERS \$14.95

Crispy chicken topped with guacamole, roasted jalapeños, Sriracha aioli, Monterey Jack cheese, beer braised onions and red bell peppers.

FRIED MOZZARELLA \$10.95

Crisp coating with creamy melted cheese center. Served with marinara sauce.

LOADED POTATO SKINS Half \$13.95 Full \$16.95

Cheddar cheese, bacon and served with sour cream and green onions.

ONION RINGS \$8.95

Thinly-sliced sweet onions with spicy Cajun seasoning.

CHILI BALL PARK NACHOS \$19.95

Tortilla chips, cheese sauce, chili, pico de gallo, fresh salsa.

SEAFOOD PLATTER \$17.95

Crisp, calamari, white fish and shrimp served with a trio of sauces

FRIDAYS™ THREE FOR ALL \$26.95

Loaded Potato Skins, Fried Mozzarella, Buffalo Wings. Served with sour cream & green onions, marinara sauce, celery sticks, Bleu cheese dressing.

WINGS

BONELESS \$9.95 **TRADITIONAL** \$19.95

Choose Your Flavor

BUFFALO • FRIDAYS™ WHISKEY-GLAZE
BOURBON • BBQ

BURGERS & SANDWICHES

Served with seasoned fries or side salad

All Burgers can be an ultimate burger with an extra patty for \$6.95.

HANGOVER BURGER* \$18.95

Provolone, caramelized onions, bacon. Garnished with a potato skin, fried mozzarella and buffalo wing skewer.

BACON CHEESEBURGER* \$16.95

The all time favorite burger. Cheddar cheese, bacon.

FRIDAYS™ WHISKEY-GLAZED BURGER* \$18.95

Bacon, Monterey Jack cheese, Fridays™ Signature Whiskey-Glaze. Served with extra Whiskey-Glaze.

CHEESY BACON CHEESEBURGER* \$17.95

Bacon, Cheddar cheese and fried Mozzarella.

NEW FRIDAYS™ CHICKEN SANDWICH \$14.95

Our grilled marinated chicken breast dusted with Cajun spices, topped with melted Jack cheese and three strips of crispy bacon, all stacked on a toasted bun spread with our own sweet hickory mayonnaise. Served with crispy seasoned fries.

NEW CHICKEN FINGER BLT SANDWICH \$13.95

Monterey Jack cheese, toasted ciabatta bread, bacon, lettuce, tomato, mayonnaise.



FRIDAYS™ SIGNATURE
WHISKEY-GLAZED BURGER

*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. If you suffer from a food allergy or intolerance please inform your server. We cannot guarantee an allergen-free environment or products.

FRIDAYS™ FAMOUS WHISKEY-GLAZE

CUSTOMIZE YOUR RIBS, CHICKEN, SEAFOOD
AND STEAK WITH ANY OF OUR SIGNATURE



THE ORIGINAL



ORIGINAL
WITH A KICK

FRIDAYS™ WHISKEY-GLAZED SALMON \$21.95

Basted with Fridays™ Signature Whiskey-Glaze, choice of two sides and extra Whiskey-Glaze.

FRIDAYS™ WHISKEY-GLAZED CHICKEN \$18.95

Basted with Fridays™ Signature Whiskey-Glaze. Served with roasted garlic mashed potatoes, broccoli and extra Whiskey-Glaze.

FRIDAYS™ WHISKEY-GLAZED RIBS

Half-Rack \$19.95

Full-Rack \$33.95

Fall off the bone baby back ribs basted with our Fridays™ Signature Whiskey-Glaze. Served with fries, coleslaw and extra Whiskey-Glaze.

FRIDAYS™ WHISKEY-GLAZED NEW YORK STRIP STEAK* \$33.95

12oz New York Strip, basted with Fridays™ Signature Whiskey-Glaze. Choice of two sides and extra Whiskey-Glaze.

FRIDAYS™ WHISKEY-GLAZED SAMPLER \$31.95

A sharing platter of Fridays™ Signature Whiskey-Glazed ribs and chicken served with crisp Cajun spiced shrimp and extra Whiskey-Glaze for dipping.

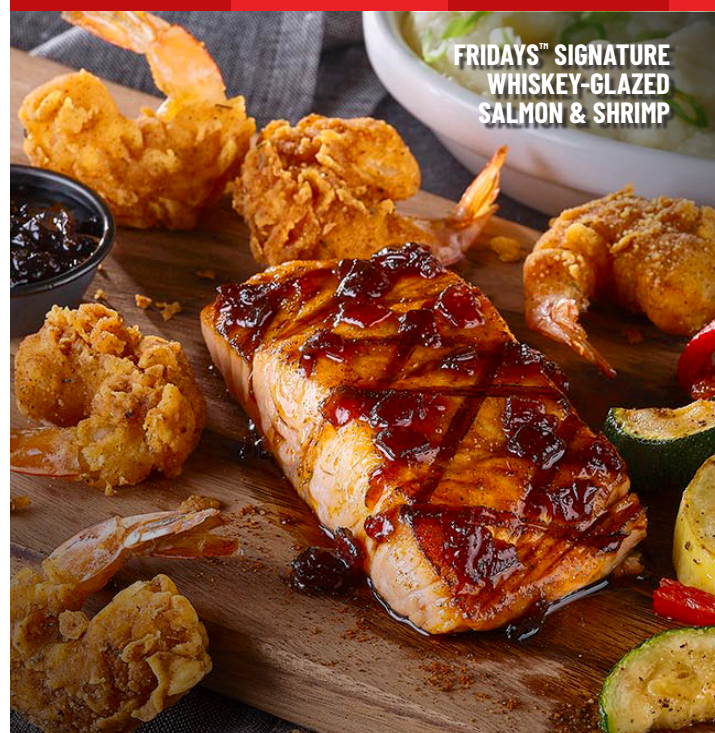


NEW BUCKET OF BONES \$36.95

Fridays™ Ribs tossed in our famous Signature Whiskey-Glaze and traditional wings served with fries. Choose your wing sauce.

>> Add 6 pieces of Cajun Spiced shrimp

\$5.95



FRIDAYS™ SIGNATURE
WHISKEY-GLAZED
SALMON & SHRIMP

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THE GRILL

BBQ RIBS Half-Rack \$19.95 Full-Rack \$32.95

Fall off the bone baby back ribs basted with tangy barbecue sauce. Served with fries and coleslaw.

CHOPHOUSE T-BONE STEAK* \$39.95

16oz T-Bone, Maison butter. Served with your choice of two sides.

RIBEYE STEAK* \$35.95

12oz Ribeye, Maison butter. Served with your choice of two sides.

STEAK* AND GARLIC FRIES \$35.95

12oz Ribeye, Maison butter, garlic butter parmesan cheese fries. Served with your choice of two sides.

PEPPERCORN STEAK* \$30.95

10oz New York Strip seasoned with cracked black peppercorns topped with frizzled Cajun onions. Served with demi-glace and cheddar mashed potatoes.

CHOPHOUSE T-BONE STEAK



RIBEYE STEAK



SAUCES

BBQ SAUCE • BOURBON • NASHVILLE

SIDES

MASHED POTATOES • SEASONED FRIES • COLESLAW
GARLIC-BUTTER BROCCOLI • JASMINE RICE

ENTRÉES

GRILLED SIRLOIN MEXI BOWL \$19.95

Rice pilaf, bacon, roasted corn, avocado, black beans, cherry tomatoes, cheese, pico, Sriracha aioli, green onions, cilantro and lime.

SALMON MEXI BOWL \$19.95

Rice pilaf, bacon, roasted corn, avocado, black beans, cherry tomatoes, cheese, pico, Sriracha aioli, green onions, cilantro and lime.

NEW CRISPY CHICKEN FINGERS \$12.95

Served with honey mustard dressing and fries.

BBQ BEEF TACOS \$16.95

Beef slices, Pepper Jack cheese, frizzled onions with Southwestern cream sauce.

FISH TACOS \$13.95

Crispy battered fish, shredded lettuce and corn salsa. Served with tortilla chips and salsa.

CHICKEN QUESADILLAS \$14.95

Flour tortilla, grilled chicken, pico de gallo, bacon, Monterey Jack and Colby cheeses. Served with guacamole, sour cream, salsa and pico de gallo.

BBQ BEEF QUESADILLAS \$15.95

Flour tortilla, BBQ beef, pico de gallo, bacon, Monterey Jack and Colby cheeses. Served with guacamole, sour cream, salsa and pico de gallo.

FRENCH ONION SOUP \$7.95

Onions, beef stock, Provolone & Parmesan cheeses, crouton.

BROCCOLI CHEESE SOUP \$5.95

Broccoli simmered in a mild cheese broth.

CAJUN SHRIMP & CHICKEN PASTA



FAV CAJUN SHRIMP & CHICKEN PASTA \$17.95

Fettucine, Cajun spice, red bell peppers, garlic butter, cream, Parmesan cheese.

SPICY SEAFOOD SPAGHETTI \$17.95

Spaghetti, shrimp, scallops, calamari, tomato sauce, white wine, basil butter, olives, capers, Parmesan cheese.

CREAMY BUFFALO CHICKEN PASTA \$17.95

Penne, crispy chicken strips, Buffalo sauce, tomato, Parmesan cheese.

SALADS & SOUPS

CAESAR SALAD \$13.95 Add Shrimp \$5.95 Add Chicken \$5.95

Romaine tossed with Caesar dressing and garnished with croutons and grated Parmesan cheese.

BISTRO SIRLOIN SALAD \$18.95

Sautéed slices of sirloin served on mixed greens with corn salsa, grape tomatoes and balsamic chimichurri dressing.

CAJUN FRIED CHICKEN SALAD \$17.95

Crispy Cajun-battered chicken breast strips served on mixed greens with tomatoes, hardboiled egg, and Monterey Jack cheese. We recommend our famous Honey Mustard dressing.

FAV FRIDAYS' FAVORITE

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

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FRIDAYS™ SIGNATURE
WHISKEY-GLAZED RIBS

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