



Our Story

For years, we longed to work for ourselves. Finally, one day, I quit my job... and somehow, Ray got himself fired from a job he hated! We thought it must be a sign from God that we should launch our "American Dream". So, off we went, and Friends was born.



I bartended and Ray cooked. We ate at Friends VERY frequently - mostly because we were broke! We persisted - because we knew that if we failed it was back to the old corporate grind.

Now, years later, we have what any parent can only dream of. We have built a business where our children all now work for Friends.

As I cry while I write this, my heart runneth over with emotion. Remembering the long nights, the fear, the struggles, the hopes, the nightmares.... And, oh.... the fights. ha-ha-ha... Working not only with your significant other, but now with all the kids..... Oh Dear!

Treading that line between Mom and Dad and Boss has been a daily struggle. It takes parenting and patience to a whole nother level. 😊

But, we find ourselves the luckiest people in the world. Life is good and I know my kids are safe with a solid future in this crazy world. And they have something they can now call their own.

While we never wanted to go back to our corporate days, they were not a total waste either. We learned WHAT NOT TO DO. And that is to not hide from our customers. My cell number is 678.371.8888 and my email is BadLilSusie@aim.com. Ray's cell number is 678.517.0430 and his email is RayStanjevich@yahoo.com. If you ever need to contact us for anything, PLEASE DO! We are always available, and will actually answer our phone!

We hope that, one day, it will be our kids names and phone numbers on our menus.

Thank you for choosing to eat at your neighborhood Friends Grill. We truly appreciate your support and value your business.

Suzanne & Ray

Drafts

BREWERY	GRAV	LOCATION	PINT	22oz	PITCHER
Tropicalia Creature Comfort IPA	6.6%	Athens Ga	6.99	8.99	23.99
Sweetwater 420 Pale Ale	5.7%	Atlanta Ga	5.99	7.99	19.99
Stillfire Glory Haze Hazy IPA	6.9%	Suwanee Ga	6.99	8.99	23.99
Scofflaw Basement IPA	6.5%	Atlanta	6.99	8.99	23.99
Blue Moon Belgian White	5.4%	Belgium	5.99	7.99	19.99
Dos Equis Amber	4.2%	Mexico	5.49	7.49	19.49
Classic City Lager	4.2%	Athens Ga	4.99	6.99	15.99
Yuengling Lager	4.4%	Pottsville Pa	4.99	6.99	15.99
Friends Brew Lager	4.2%	Dacula Ga	3.99	5.99	13.99
Miller Lite Lager	5.0%	Milwaukee Wi	4.99	6.99	15.99
Michelob Ultra Lager	4.2%	St. Louis Mo	4.99	6.99	15.99
Seasonal Rotating Tap					

Bottles Cans

BREWERY	GRAV	LOCATION	BOTTLE	CANS MP
Assorted Seltzers				
High Noon (Vodka & Soda)	4.5%	Modesto, Ca		5.75
Angry Orchard Cider Tall Boy	5.0%	Boston Ma		5.99
PBR Lager Tall Boy	4.7%	Milwaukee Wi		4.79
Guinness Stout	4.2%	Ireland		5.99
Long Drink	5.5%	Fineland		8.99
Long Drink	8.5%	Fineland		9.99
Bud Light Lager	4.2%	St. Louis Mo	3.99	
Budweiser Lager	5.0%	St. Louis Mo	3.99	
Bud Light Aluminum 16oz	4.2%	St. Louis Mo	3.99	
Miller Lite Lager	4.2%	Milwaukee Wi	3.99	
Coors Light Lager	4.2%	Golden Co	3.99	
Michelob Ultra Lager	4.2%	St. Louis Mo	3.99	
Corona Lager	4.6%	Mexico	4.99	
Corona Light Lager	4.1%	Mexico	4.99	
Stella Artois	5.2%	Belgium	5.49	
Negra Modelo	5.4%	Mexico	5.49	
Heineken Lager	5.0%	Netherlands	5.49	
Heineken 00		Netherlands	5.49	



Desserts

Save Room For Dessert 6.99

- KILLER BROWNIE**
Melly Chocolate Brownie/Ice Cream
Chocolate Syrup/Powdered Sugar
- NY STYLE CHEESECAKE**
Raspberry Sauce/Powdered Sugar



Specials

5-10 PM • Dine In Only • Restrictions Apply • While Supplies Last

SUNDAY

Kids Eat Free all Day (with Entree Purchase)

MONDAY

BOGO Smoked Wings (10pc Only)

TUESDAY

BOGO Burgers* (Equal or Lesser Value)

WEDNESDAY

BOGO Regular Wings (10pc Only)

THURSDAY

BOGO Wraps (Equal or Lesser Value)

FRIDAY & SATURDAY

Chef Dinner Special



Kiddos

Drink included for 10 & Younger Only.
Served with French Fries 6.99

FRIED TENDERS

REGULAR WINGS (4)

MAC -N- CHEESE

HAMBURGER*

GRILLED CHEESE

CHEESEBURGER*



* COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY OR SEAFOOD MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Liquor Selections

VODKA

Absolut
Absolut Flavors
Grey Goose
Ketel One
Titos
360 Chocolate

TEQUILA

Herradura
Jose Cuervo Gold
Patron Silver
1800 Silver
1800 Gold

WHISKEY

Crown Royal
Crown Flavors
Jack Daniels
Jameson
Seagram 7

RUM

Bacardi
Bacardi Coconut
Captain Morgan
Malibu
Myers Dark

GIN

Bombay Sapphire
Hendrix
Tanqueray

SCOTCH

Dewars
Johnny Walker Black

BOURBON

Basil Hayden
Blantons
Buffalo Trace
Eagle Rare 12 Year
Jim Beam
Knob Creek
Makers Mark
Wellers
Whistle Pig Rye
Wild Turkey 101
Woodford Reserve

LIQUEURS

Aperol
Baileys Irish Cream
Bourbon Cream
Chambord
Cointreau
Disaronno
DR. MCGILLICUDDY'S Apple Pie
E&J Brandy
Fireball
Goldschlager
Gran Marnier
Hennessy
Jack Fire
Jagermeister
Kahlúa
Rumchata
Screwball Peanut Butter

Football & Wings

Deep fried chicken wings have long been a staple of Southern Cooking.

But, the rise of the chicken wing and its connection to American football all had to do with timing. Cooking the whole bird was trendy in the 60's and 70's, but in the 80's the US consumers started preferring boneless-skinless breast meat. And, so, wings became an inexpensive byproduct for chicken producers. Restaurants and bars realized they could charge low prices for the relatively inexpensive protein. And due to the spicy/salty nature of Buffalo sauce, they also discovered that beer sales would go through the roof when customers ate wings.

What used to be an inexpensive byproduct, has now become an entire industry. Chicken Wings now sell for a premium compared to boneless-skinless chicken breast. And this year alone, Americans will eat 1.5 BILLION chicken wings for the Super Bowl.



Vino

Friends Red Blend - 9/32
House Cabernet - 8/28
House Pinot Noir - 8/28
Conundrum Red Blend - 10/36
J. Lohr Cabernet - 12/42

WHITES

Friends White Blend - 9/32
House Chardonnay - 8/28
House Pinot Grigio - 8/28
La Crema Chardonnay - 10/36
Kendall Jackson Sauvignon Blanc - 12/42

Libations

Millennial Toast Crunch Shot
The Cereal of Choice 7.99

White Ga Peach Sangria
Pinot Grigio/Peach Schnapps
Muddled Fruit 8.99

Trash Can
Ultimate Long Island with a Twist
Served with Red Bull 15.99

Chocolate Raspberry Martini
Sugar Rim 13.99

DR. MCGILLICUDDY'S Apple Pie Mule
Not your Momma's Apple Pie 12.99

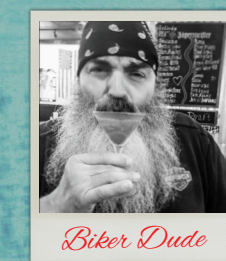
X-Clusive Margarita
Adam Waltons Signature Margarita 11.99
Flavor it Up! 12.99
Jalapeno Strawberry Peach

Purple Haze Koolaid
A Juicy Vodka Sensation 11.99

Bourbon Cream Smash
A Buffalo Trace Classic 13.99

I'll Be Your Huckleberry
Buffalo Trace Bourbon with
Blackberry/Sage Flavor 12.99

Old Fashioned
Whistle Pig Piggy Back Rye/
Barrel Aged Maple Syrup/
Splash of Bitters 13.99



Twisted
Cosmo
Martini
A Classic with a
Twist 13.99

Drinks

DR. PEPPER
DIET DR. PEPPER
PEPSI
DIET PEPSI

MTN DEW
ROOT BEER
LEMONADE
SWEET TEA

UNSWEET TEA
SIERRA MIST
MILK
JUICE

