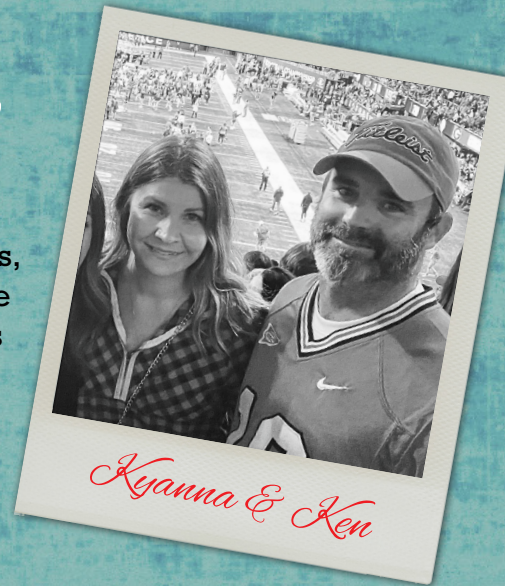




Our Story



This is one of my most treasured stories, because it is the story of how I got here today. Not only am I a new business owner but I am a mother to 3 beautiful daughters, a wife to the most loving husband, a sister to a fellow Friends owner, and a daughter to the hardest working parents you could imagine. The journey to get to this point has not always been easy nor pretty, but it's special and unique, and I wouldn't change it for the world!

When my parents first opened Friends Dacula, I was in college studying to become a registered nurse. I worked at the restaurant as a server and bartender for the additional income to pay for school. I followed my dream in becoming a nurse and lived that dream out for 12 years. During that time of working in the restaurant I met Ken, a Dacula native and Friends regular. He was adamant that we should go on a date, but I was not ready and too scared to agree to it. I would, however, finally cave into going on that first date after 4 years of him trying. To my surprise, we haven't been apart since.

Ken, the most loyal person I know, joined the family business in 2016 to show his support and loyalty to my family. To make me happy. But he also has always had this dream to run his own bar, and this was the opportunity to do that. After COVID hit, I was left in a state of burn out and felt like it was time for me to move on from nursing. God was pulling me in a different direction. I took a leap of faith, left behind a career I worked so hard for, and joined the family business.

Now it's time for Ken and I to create this new story for our lives. Our hope is that we can continue our parents legacy and create a foundation for our children... maybe something they will build on one day. We want to show our children what it means to be a part of a community and give back. We pray that we lead by example and can leave a lasting contribution to all our community. So thank you for coming into our restaurants today and we hope that you will learn to love us the same way you have always loved Ray and Suzanne.

If you ever need anything, or want to let me know about your experience at Friends, good or bad, please reach out to me personally at 678.371.8691 or email me at KyannaHall.FriendsAmericanGrill@gmail.com.

From the bottom of our hearts, THANK YOU,

Kyanna & Ken

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 IPH	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				5.75
High Noon (Vodka & Soda)	4.5%	Modesto, Ca		5.99
Angry Orchard Cider Tall Boy	5.0%	Boston Ma		4.79
PBR Lager Tall Boy	4.7%	Milwaukee Wi		5.99
Guinness Stout	4.2%	Ireland		8.99
Long Drink	5.5%	Finland		9.99
Long Drink	8.5%	Finland		
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

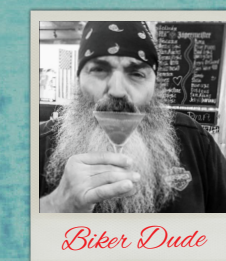
X-Clusive Margarita
Adam Waltons Signature Margarita 11.99
Flavor it Up! 12.99
Jalapeno Strawberry Peach

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

