



T.G.I. Friday's®

Toasty Temptations

Try One Of Our Winter Warmers!

Café Toledo

Kahlúa, Baileys Irish Cream and chocolate combine in this coffee temptation.

Keoke Coffee

A delightful concoction of Kahlúa, brandy, and dark creme de cacao combined with steaming coffee.

Hot Chocolate Monk

A tantalizing blend of Tuaca and Frangelico with rich hot chocolate.

Café Reese

An enticing blend of Kahlúa, Baileys Irish Cream, Tia Maria and Di Saronno Amaretto with steaming coffee. Delicious!

Café Nelson

Baileys Irish Cream and Frangelico combine with steaming coffee for a creamy mocha-nut blend with chocolate undertones.

Café Reggae

A coffee drink with Jamaican accents of golden rum, Tia Maria and dark creme de cacao.

Café Gates

One of our favorite coffee drinks! An impressive blend of dark creme de cacao, Tia Maria and Grand Marnier.

Café Henry III

An orange-mocha blend with just the right amount of sweetness and spice; made from Kahlúa, brandy, Galliano and Grand Marnier with a cinnamon sugar rim.

Café Oscar

Two favorite liqueurs, Di Saronno Amaretto and Kahlúa, come together for a rich-flavored coffee drink.

Chocolate Vienna (non-alcoholic)

A creamy blend of cinnamon and rich hot chocolate topped with whipped cream and a touch of nutmeg.



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