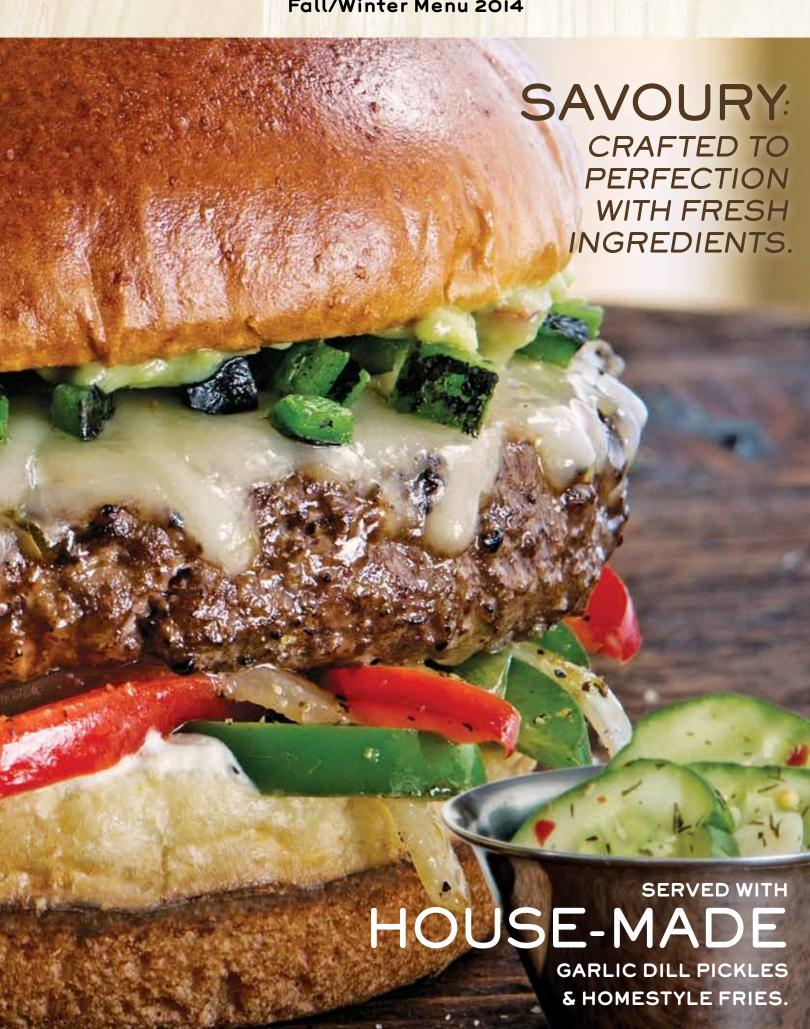


NEW CRAFT BURGERS

Fall/Winter Menu 2014



PREMIUM MARGARITAS

Presidente Margarita

Shake up your day with our distinctive hand-shaken Margarita made with Herencia de Plata Añejo Tequila, Patrón Citrónge Orange Liqueur & Presidente® Brandy. 7.49

Platinum Presidente Margarita

Hand-shaken Patrón, Patrón Citrónge Orange Liqueur and Presidente® Brandy, agave nectar & fresh lime juice. 8.49

Patrón Pomegranate Margarita

The perfect mix of Patrón Silver Tequila, Patrón Citrónge Orange Liqueur and pomegranate with a splash of 7-UP. 7.49

World's Freshest Margarita

The freshest one yet! Milagro* Silver Tequila, agave nectar & fresh lime juice. 7.49

El Niño Margarita®

Herencia de Plata Reposado Tequila, Grand Marnier, Patrón Citrónge Orange Liqueur & fresh orange juice. 7.49

Tropical Sunrise Margarita

Herencia de Plata Reposado Tequila, Melon Liqueur, pineapple juice & a splash of grenadine. 7.49

Grand Patrón Margarita

Patrón Silver Tequila & Grand Marnier* with a squeeze of fresh lime. 8.49

Blue Pacific Margarita

Herencia de Plata Reposado Tequila , Patrón Citrónge Orange Liqueur & Blue Curacao. It will remind you of cool, tropical nights. 7.49

Chambord® 1800® Margarita

Distinctly flavorful. Distinctly yours. Herencia de Plata Reposado Tequila, Patrón Citrónge Orange Liqueur & Chambord Raspberry Liqueur. 7.49







SIGNATURE MARGARITAS

Top Shelf Margarita

(Strawberry, Raspberry, Mango, & Peach)
For the real Rita fan. Made with Sombrero Tequila
(100% Blue Agave), Patrón Citrónge Orange Liqueur
& Grand Marnier. Served frozen or on the rocks. 6.99

Texas Bulldog

Our famous Top Shelf Margarita served with an inverted Coronita served in our hand-blown Aztec glass. 9.99

Reggae Sunsplash

A festive blend of BACARDI® Rum, Grand Marnier®, mango, fresh squeezed orange juice, sweet & sour and grenadine. 7.49

Jamaican Paradise

Paradise is a perfect combination of Parrot Bay Caribbean Rum, Blue Curacao, Sombrero Tequila (100% Blue Agave) and sweet & sour. 7.49

For your enjoyment Chili's serves you

Fresh Squeezed Orange Juice • Fresh Squeezed Grapefruit Juice

Fresh Squeezed Lime Juice



HAND-CRAFTED DRINKS

Texas Bellini

Frozen peach blend of Captain Morgan White Rum, champagne & a splash of sangria. A Chili's favourite. 5.99

Long Island Iced Tea

All of the white alcohol – vodka, rum, gin, triple sec, sweet & sour and Pepsi. 6.49

Paralyzer

A special blend of vodka, Kahlua, cream & Pepsi. 6.49

CAESARS

Traditional

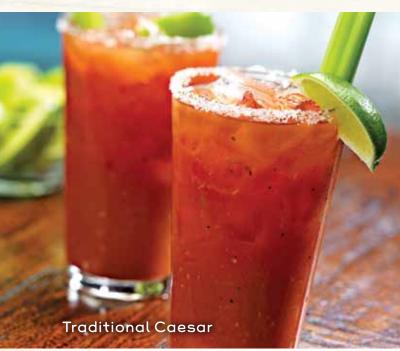
Tito's Handmade Vodka and Motts Clamato Juice garnished with pickled asparagus & lime. 6.49

Great Canadian

Tito's Handmade Vodka and Motts Clamato Juice garnished with pickled asparagus, horseradish & lime. 6.99

Top Shelf

Grey Goose Vodka and Motts Clamato Juice garnished with lime, pickled asparagus, olives & horseradish. 7.49





SNO-JITOS All Texas Size (Min 2 oz.)

Lime Sno-Jito

Bacardi Superior Rum, fresh muddled limes and mint leaves. Sweetened with cane syrup & capped off with our signature iceburg slush. 6.99

Strawberry Sno-Jito

Bacardi Superior Rum, fresh muddled limes, mint leaves, and strawberries. Sweetened with cane syrup & capped off with our signature iceburg slush. 6.99



MARTINIS All Texas Size (Min 2 oz.)

Original Top Shelf Martini

Grey Goose Vodka or Bombay Sapphire Gin 7.49

Tropitini

The sweet taste of the tropics, featuring Smirnoff Vanilla Twist Vodka, Parrot Bay Caribbean Rum and pineapple juice. 6.99

Oasis Martini

Smirnoff Citrus Vodka, Hpnotiq Liqueur, Blue Curacao & pineapple juice. 6.99

Appletini

Smirnoff Green Apple Twist & Sour Apple Pucker® mingle in this tempting cocktail. 6.99



BEER & WINE

ICE-COLD BEER Ask your server for local selections. Served in a frosted glass or in pitchers.















BOTTLED BEERS & COOLERS

Labatt Blue® Michelob Ultra® **Bud Light®** Corona® Extra Bud Light® Lime Smirnoff Ice Bud Mike's Hard Lemonade

Guinness Draught®

BEER RITA

Top off your draft with an iceberg of frozen Top Shelf Lime Margarita or Texas Bellini. Add 1.99

WINE

Premium Reserved Red Glass 9.99 Texas Size Add 2.99 J Lohr Seven Oaks Cabernet (California)

Fine Red

Glass 8.99 Texas Size Add 2.99 Santa Julia Organic Malbec (Argentina) Danzante Chianti (Italy) D'arenberg Red Stump Jump (Australia)





Premium Reserved White Glass 9.99 Texas Size Add 2.99 J Lohr Estates Riverstone Chardonnay (California)

Fine White

Glass 8.99 Texas Size Add 2.99 Sterling Vintners Chardonnay (California) Danzante Pinot Grigio (Italy) Wairau River Marlborough Sauvignon Blanc (New Zealand)

House Wines

Glass 7.99 Texas Size Add 2.99

Citra Montepulciano D'abruzzo (Italy) Citra Trebbiano D'abruzzo (Italy)

BEUERAGES

Bottomless Beverages

Free refills with coffee, flavored teas, lemonades & fountain drinks.





















SPECIALTY COFFEE DRINKS

Always fresh ground, always fresh. 6.99

- Irish Coffee Tullamore Dew Irish Whiskey & coffee.
- **Snuggler** Peppermint Schnapps & hot chocolate.
- Kristo Coffee Grand Marnier, Kahlua & coffee
- Café Cloud Nine Baileys, Frangelico, Kahlua & coffee.
- Almond Mocha Coffee Di Saronno Amaretto original, Dark Crème de Cacao & coffee.
- Spanish Coffee Brandy, Kahlua & coffee.

Strawberry Lemonade

Cold, bold & thirst quenching lemonade juiced up with real strawberries 3.99

Fresh Squeezed Juices

Orange Juice/Lime Juice/Grapefruit Juice



FOR THE TABLE

Southwestern Eggrolls

A crispy flour tortilla filled with smoked chicken, black beans, corn, jalapeño Jack cheese, red peppers & spinach. Served with avocado-ranch dressing. 13.99

Hot Chili and Cheese Dip

A true classic from the South. A blend of mixed cheese with seasoned fresh ground beef served in a skillet & topped with our ancho-ranch dressing. Served with warm tostada chips. 9.99

Fresh Spinach and Artichoke Dip

Fresh chopped spinach mixed with fresh onions, garlic, artichoke heart, and a blend of Parmesan, Provolone, Ricotta & Romano cheeses. Baked & topped with pico de gallo. Served with warm tostada chips. 10.99

Lettuce Wraps

Delicious grilled Asian-spiced chicken with carrots, water chestnuts, cilantro, crispy rice noodles and toasted almonds. Served with fresh lettuce and sesame-ginger and peanut sauces for dipping. 14.99

Boneless Buffalo Wings

Our signature wings made your way. Cajun, Buffalo Style, Original BBQ and Salt & Pepper. \$11.99

Wings Over Buffalo°

Our signature wings made your way. Cajun, Buffalo Style, Original BBQ and Salt & Pepper. \$10.99

NEW Crispy Onion Rings

Crispy breaded onion rings dusted with southwestern spices. Served with house-made ranch dressing. 8.99

Tostada Chip

Warm and crispy tostada chips with our flavorful house-made salsa. 8.99

Texas Dry Ribs

A pound of crispy pork rib ends tossed with a blend of spices. 10.99

Add an extra pound. 5.99





CHILI & SOUPS



Terlingua Chili

Inspired by the home of the original chili cook-off in Terlingua, Texas. Slow-cooked chili with beef, onions & chiles. Topped with cheese. 7.99

Texas Chicken Enchilada Soup

Crushed tomatoes, yellow Arizona onions & fresh roasted chicken. Topped with tortilla strips and cheese. 5.99

QUESADILLAS

Bacon Chicken Ranch Quesadillas

Marinated grilled chicken, applewood smoked bacon, mixed cheese, ranch dressing and a kick of southwestern spice. Served with sour cream, house-made pico de gallo, chipotle pesto ranch dressing & your choice of homestyle fries or spicy coleslaw. 13.99

NEW Santa Fe Chicken Quesadillas

Flour tortillas stuffed with sliced marinated chicken with house-made corn and black bean salsa, Monterey Jack & spicy Santa Fe sauce. Served with house-made pico de gallo & sour cream and your choice of homestyle fries or spicy coleslaw. 13.99





SALADS & SEAFOOD

Quesadilla Explosion Salad

Fajita-marinated chicken or steak with mixed cheese, diced tomato, corn relish, cilantro, crispy tortilla strips and citrus-balsamic dressing & a Chipotle-Pesto Ranch drizzle. Served with cheese quesadillas. 14.99

Boneless Buffalo Chicken Salad

Crispy chicken breast tossed in spicy wing sauce, combined with bleu cheese crumbles, applewood smoked bacon, carrots, tortilla strips, and house-made pico de gallo. Served with ranch dressing & drizzled with Chipotle Pesto Ranch. 15.99

Southwest Caesar Salad

Crisp romaine tossed in our Southwest Caesar dressing with tortilla strips & shaved Asiago. 9.99

Add fire-grilled chicken. 2.99 Add spicy garlic lime shrimp. 3.99

NEW Santa Fe Chicken Salad

Grilled chile-rubbed chicken with spicy Santa Fe sauce, house-made pico de gallo, fresh diced avocado, chopped cilantro, crispy tortilla strips with house-made ranch dressing. 14.99

Lettuce Wraps

Delicious grilled Asian-spiced chicken with carrots, water chestnuts, cilantro, crispy rice noodles and toasted almonds. Served with fresh lettuce and sesame-ginger & peanut sauces for dipping. 14.99

NEW Ancho Rubbed Salmon

Wild Sockeye Salmon seasoned with an ancho chile rub served with chipotle pesto rice & cilantro slaw. 19.99

HANDHELDS

Cajun Club Sandwich

A traditional club sandwich with a kick, stacked high with grilled chicken topped with applewood smoked bacon, cheddar, Swiss and jalapeño jack cheese, lettuce & tomato. 15.99

Bacon Avocado Chicken Sandwich

Grilled chicken breast topped with applewood smoked bacon, jalapeño jack cheese, sliced avocado, sautéed onions, lettuce mix, tomato & cilantro pesto mayo on a toasted pretzel roll. 14.49

Buffalo Chicken Ranch Sandwich

Crispy chicken with spicy wing sauce, tomato, lettuce and ranch dressing on a sesame seed bun. 13.99

Steak Sandwich

Our grilled Canadian AAA Sirloin cooked to your liking. Served open faced on garlic toast with crispy onion rings. 15.99

Add spicy garlic lime shrimp. 3.99



CRAFT BURGERS

Savoury burgers, crafted to perfection with fresh ingredients. Served with NEW house-made garlic dill pickles & homestyle fries.





Oldtimer**

A Chili's classic – improved! Hand seasoned beef patty, seared to perfection. Topped with NEW house-made garlic dill pickles, fresh leaf lettuce, tomato, sliced red onions & mustard. 12.49

Classic Bacon Burger*

Topped with applewood smoked bacon, melted sharp cheddar cheese, NEW house-made garlic dill pickles, fresh leaf lettuce, tomato, sliced red onions & NEW Chili's Signature sauce. 14.99

NEW Guacamole Burger

Topped with fresh guacamole, melted Monterey Jack, fire-roasted jalapeños, sauteed red & green bell peppers, caramelized onions & cumin-lime sour cream. 14.49

NEW Sweet & Smokey Burger*

Topped with melted pepper Jack cheese, applewood smoked bacon, crispy onion rings, fresh leaf lettuce, tomato, mango-infused smokey BBQ sauce & NEW Chili's Signature sauce. Served with a side of mango-infused smokey BBQ sauce. 15.99

Southern Smokehouse Burger*

Topped with 4 slices of applewood smoked bacon, melted sharp cheddar cheese, NEW house-made garlic dill pickles, crispy onion rings, fresh leaf lettuce, tomato & NEW Chili's Signature sauce. Served with a side of Chili's classic BBQ sauce. 15.99

More Ways to Make It Your Own

Substitute NEW patties upon request: Turkey patty • Black bean patty
Try any burger with avocado slices for 1.99
Add cheese 1.39 • Add sautéed mushrooms for 1.99
Substitute crispy onion rings or sweet potato fries for 1.99
We grill all our burgers well done.

NEW FRESH MEX BOWLS

NEW Chipotle Fresh Tex Bowl

Your choice of marinated grilled chicken or marinated grilled shrimp, house-made corn & black bean salsa, rice & chipotle-pesto. Topped with cheddar cheese, house-made pico de gallo, fresh field greens, chopped cilantro, crispy tortilla strips, fresh sliced avocado & a drizzle of cumin-lime sour cream. 14.99

NEW Margarita Fresh Tex Bowl

Your choice of marinated grilled chicken or marinated grilled shrimp, house-made corn & black bean salsa, rice and black beans. Topped with house-made pico de gallo, fresh field greens, chopped cilantro, crispy tortilla strips, fresh avocado & a drizzle of margarita sauce. 14.99



BREAKFAST

NEW Chili's Big Breakfast

New breakfast served with 2 pancakes, 2 eggs, 2 strips of bacon, 2 sausages and potato cakes. 15.99

Chili's Breakfast Scramble Stack

Scrambled eggs, seasoned ground chuck, fresh spinach, onions, green peppers, cheese, mushrooms & chipotle ketchup. Served with crispy potato cakes and your choice of white or multigrain toast. 12.49

Fried Egg Sandwich

A grilled egg, maple-smoked bacon, cheddar cheese, sliced tomato, topped with Chili's own chipotle sauce on a toasted bun. Served with crispy potato cakes. 11.49

Omelette

Sharp cheddar and Monterey Jack cheese served with potato cakes and your choice of with or multigrain toast. 11.99

Pancakes

Cooked to a golden brown. Served with syrup. 8.99 Add applewood smoked bacon or sausage. 2.49

Steak & Eggs

Canadian AAA Alberta sirloin with our own special seasoning and topped with garlic butter. Served with two eggs, crispy potato cake and your choice of white or multigrain toast. 15.99

Classic Breakfast

Two eggs served with your choice of breakfast bacon or sausage, crispy potato cakes and your choice of white or multigrain toast. 11.99

NEW Fresh Fruit Parfait

French Vanilla Yogurt served with granola and fresh fruit. 9.99

EGGS BENEDICT

Traditional Two soft poached eggs, ham, English muffins and our own Hollandaise sauce. Served with crispy potato cakes. 13.99

California Two soft poached eggs, fresh tomato slices, fresh avocado slices, English muffins an our own Hollandaise sauce. Served with fruit salad. 14.99

Substitute potato cakes with seasonal mixed fruit. 1.29





- OUR STORY-

Inspired by the Terlingua Chili Cook-Off
in southwest Texas, Larry Lavine had an idea to share
his love of the mouth-watering bold spices &
smokey flavours of the region. In 1975, Lavine opened
Chili's Hamburger Grill & Bar in Dallas, Texas.
Alberta, Canada was home to our first restaurant outside
of the U.S. in 1991. Thanks to a local Canadian entrepreneur!

Today, our menu includes many of our original recipes as well as a few items we've created along the way. Whether they have Texas roots or Fresh Mex style, all our food delivers big flavour & serious satisfaction. Enjoy.