



NEW CRAFT BURGERS

Fall/Winter Menu 2014

SAVOURY:
CRAFTED TO
PERFECTION
WITH FRESH
INGREDIENTS.



SERVED WITH
HOUSE-MADE
GARLIC DILL PICKLES
& HOMESTYLE FRIES.

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 and Presidente® Brandy. \$7.49

Platinum Presidente Margarita

Hand-shaken Patrón, Patrón Citrónge Orange Liqueur and Presidente® Brandy, agave nectar and 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 and fresh lime juice. \$7.49

El Niño Margarita®

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

Tropical Sunrise Margarita

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

Grand Patron Margarita

Patrón Silver Tequila and Grand Marnier® with a squeeze of fresh lime. \$8.49

Blue Pacific Margarita

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

NEW Rita Trio

Can't decide? Have them all! Our top flight trio of our favorite premium margaritas: Tropical Sunrise, El Niño and Presidente®. \$8.49

Chambord® 1800® Margarita

Distinctly flavourful. Distinctly yours. Herencia de Plata Reposado Tequila, Patrón Citrónge Orange Liqueur and Chambord Raspberry Liqueur. \$7.49

Blueberry & Pineapple Margarita

Jose Cuervo Especial® Tequila, triple sec & house-made fresh sour, INFUSED 48 hours with blueberries & pineapple. \$8.49



BLUEBERRY & PINEAPPLE MARGARITA



PLATINUM PRESIDENTE MARGARITA

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 and Grand Marnier. Served frozen or on the rocks. \$6.99

Texas Bulldog Margarita

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

Reggae Sunsplash Margarita

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

Jamaican Paradise Margarita

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 and 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, and Pepsi. \$6.49

SNO-JITOS

All Texas Size (Min 2 oz.)

Lime Sno-Jito

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

Strawberry Sno-Jito

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



CAESARS

Traditional Caesar

Vodka and Motts Clamato Juice garnished with pickled asparagus and lime. \$6.49

Great Canadian Caesars

Vodka and Motts Clamato Juice garnished with pickled asparagus, horseradish and lime. \$6.99

Top Shelf Caesar

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

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 and pineapple juice. \$6.99

Appletini

Smirnoff Green Apple Twist and 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

Budweiser	Labatt Blue
Bud Light	Michelob Ultra
Bud Light Lime	Mike's Hard Lemonade
Corona	Smirnoff Ice
Guinness Draught	

Beer Rita

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

Drink Responsibly.
Drive Responsibly.



Premium Reserved Red

Glass \$9.99 Texas Size Add \$2.99 Bottle \$39.99
J Lohr Seven Oaks Cabernet (California)

Fine Red

Glass \$8.99 Texas Size Add \$2.99 Bottle \$29.99
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 Bottle \$39.99
J Lohr Estates Riverstone Chardonnay (California)

Fine White

Glass \$8.99 Texas Size Add \$2.99 Bottle \$29.99
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 Half Litre \$17.99
Citra Montepulciano D'abruzzo (Italy)
Citra Trebbiano D'abruzzo (Italy)

Order a BOTTLE! If you don't finish it,
we will CORK it for you to take HOME!

Bottomless Beverages

Free refills with coffee, brewed tea, flavoured teas, lemonades and fountain drinks.



Free refills with coffee, brewed tea, flavoured teas, lemonades & fountain drinks.

Fresh Squeezed Juices

Orange Juice/Lime Juice/Grapefruit Juice

Flavoured Teas & Lemonades

Wildberry Iced Tea

Our fresh-brewed iced tea has a delightful hint of wildberry to tickle your taste buds. \$2.99

Mango Iced Tea

Adding sweet mango flavour to our fresh-brewed iced tea makes it delicious. \$2.99

Strawberry Lemonade

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

FOR THE TABLE

Southwestern Eggrolls

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

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 Southwestern Lettuce Wraps

Southwest seasoned shredded chicken with chopped cilantro. Served with fresh lettuce, pickled red onions, queso fresco, and chile lime sauce. \$14.99

Jalapeño Cheese Bites

Hand breaded Panko crusted jalapeño cheese bites cooked golden brown. Served with our cool and spicy chipotle-pesto Ranch. \$10.99

Classic Nachos

With chili cheese dip, melted cheese, mashed black beans, and jalapeños on every chip. Served with house-made pico de gallo and sour cream. \$13.49

Add grilled chicken or marinated fajita steak \$2.99
Add house-made guacamole for \$0.99

Dip into these! Nothing warms up the table like our signature dips!

NEW Tableside Guacamole

Fresh ingredients. Prepared at your table. Customized by you. Start with fresh avocados, then add: fresh lime, diced red onion, salt, diced tomatoes, chopped cilantro and fire-roasted jalapeños. Served with warm tostada chips. \$9.99

Tostada Chips

Warm and crispy tostada chips with our flavourful house-made salsa. \$8.99

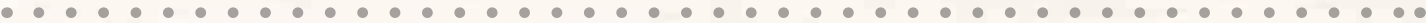
Try it with Ranch for \$0.49

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 and 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 hearts, and a blend of Parmesan, Provolone, Ricotta, and Romano cheeses. Baked and topped with pico de gallo. Served with warm tostada chips. \$10.99



TRIPLE PLAY

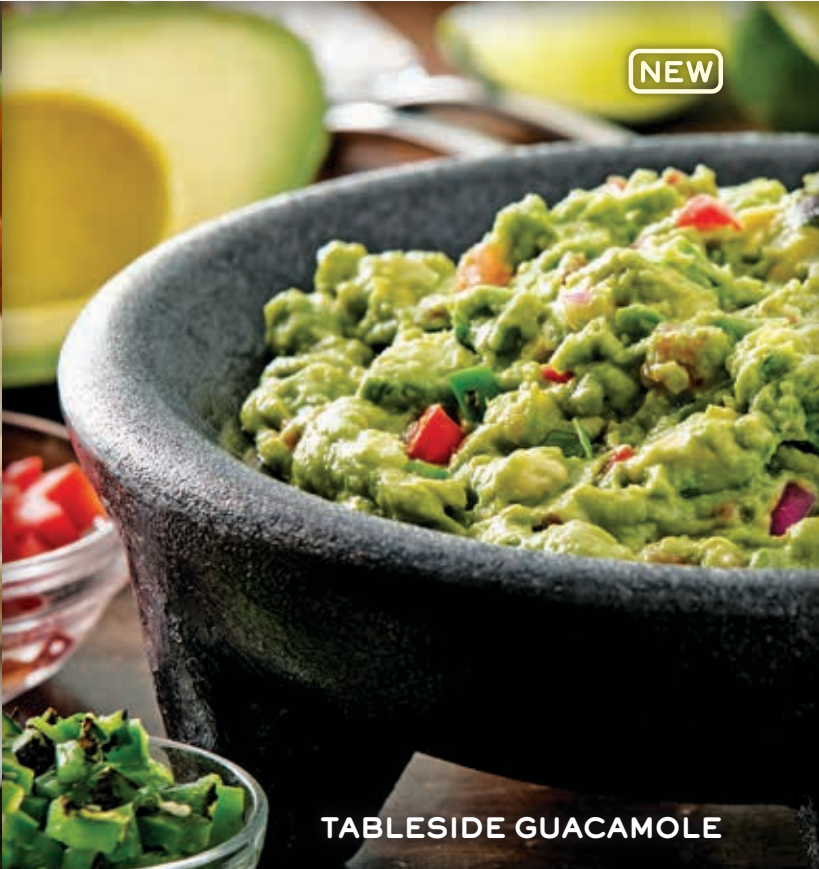
*Choose three of the following great appetizers.
Served with dipping sauces. \$16.99*

*Southwestern Eggrolls • Crispy Chicken Crispers
Boneless Buffalo Wings • Wings Over Buffalo • Jalapeño Cheese Poppers.*



Jalapeño Cheese Bites,
Boneless Buffalo Wings,
Southwestern Eggrolls

TRIPLE PLAY



NEW

TABLESIDE GUACAMOLE

SOUPS, CHILI & SALADS

Texas Chicken Enchilada

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

Terlingua Chili

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

Creamy Aged Cheddar Chowder

Country style cream, sharp cheddar and fresh cut broccoli. Topped with pico de gallo. \$5.99

Bottomless Soup & Salad (Available all week from 11am - 4pm)

Choice of House or Caesar salad served with soup or Chili. All served with our warm tostada chips and house-made salsa. Unlimited refills! \$10.99

Add Garlic Toast for \$0.99

Quesadilla Explosion Salad

Fajita-marinated chicken or steak with mixed cheese, tomatoes, corn relish, cilantro, crispy tortilla strips, citrus-balsamic dressing and 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 and drizzled with chipotle-pesto Ranch. \$15.99

NEW Southwestern Lettuce Wraps

Southwest seasoned shredded chicken with chopped cilantro. Served with fresh lettuce, pickled red onions, queso fresco, and chile lime sauce. \$14.99

Add fresh Avocados for \$1.99

NEW Grilled Chicken Salad

Grilled chicken, cucumber, grape tomatoes, corn salsa & bacon, topped with pickled onions, crumbled queso fresco, cilantro and chipotle-pesto Ranch. \$14.99

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

Southwestern Caesar Salad

Crisp romaine tossed in our Southwest Caesar dressing with tortilla strips, house-made pico de gallo and shredded Parmesan cheese. \$9.99

Add Grilled Chicken or Steak \$2.99

Garlic and Herb Grilled Premium Salmon \$3.99

Spicy Garlic & Lime Grilled Shrimp \$3.99



Santa Fe
Chicken Salad



Quesadilla Explosion Salad

CHICKEN & SEAFOOD

Crispy Honey-Chipotle Chicken Crispers®

Extra crispy, tossed with our spicy & smokey honey-chipotle sauce. Served with spicy coleslaw and homestyle fries. \$15.99

Crispy Chicken Crispers

Extra crispy chicken with spicy coleslaw, homestyle fries and choice of BBQ sauce, honey-mustard or ranch dressing. \$14.99

Mango-Chile Chicken

Grilled chicken breast seasoned with 6 pepper blend, drizzled with spicy habanero mango glaze & topped with chopped mango, cilantro, house-made pico de gallo & fresh diced sliced avocado. Served with rice & seasonal veggies. \$17.99

Grilled Salmon with Garlic and Herbs

Premium salmon filet seasoned with garlic & herbs. Served with rice or cilantro-pesto rice and seasonal veggies. \$18.99

Cajun Chicken or Shrimp Pasta

Cajun-seasoned chicken breast or southwest shrimp on penne pasta with creamy alfredo sauce, pico de gallo, and Parmesan cheese. Served with garlic toast. \$16.99

*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

HANDHELDS & CRAFT BURGERS

HANDHELDS

Served with homestyle fries.

Steak Sandwich

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

Top your steak with sautéed mushrooms \$1.99

Cajun Club Sandwich

A traditional club sandwich with a kick! Stacked high with grilled chicken, topped with applewood smoked bacon, cheddar, Swiss, jalapeño Jack cheese, lettuce and tomato. \$15.99

Buffalo Chicken Ranch Sandwich

Crispy chicken with spicy wing sauce, tomato, lettuce and ranch dressing on a potato bun. \$13.99

Bacon Avocado Chicken Sandwich

Grilled chicken breast topped with applewood smoked bacon, jalapeño Jack cheese, avocado slices, sautéed onions, lettuce mix, tomato & cilantro-pesto mayo on a toasted pretzel roll. \$14.99



Guacamole Burger with turkey patty



NEW Sweet & Smokey Burger

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

Guacamole Burger

Topped with fresh guacamole, melted Monterey Jack, fire-roasted jalapeños, sautéed red & green bell peppers, caramelized onions & cumin-lime sour cream. \$14.99

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.

*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

RIBS & STEAKS

BABY BACK RIBS - Enjoy the fall-off-the-bone goodness of our world-famous baby back ribs slow smoked over pecan wood.



Original
Chili's classic BBQ sauce.

Memphis Dry Rub
A Memphis-style dry rub of spices and herbs

Honey Chipotle
Sweet and spicy honey-chipotle sauce.

Full Rack of Ribs
Enjoy the fall-off-the-bone goodness of our world-famous baby back ribs slow smoked over pecan wood. With spicy coleslaw and homestyle fries. \$24.99

Half Rack of Ribs
Enjoy the fall-off-the-bone goodness of our world-famous baby back ribs slow smoked over pecan wood. With spicy coleslaw and homestyle fries. \$19.99



STEAKS - How do you want it?

RARE Red throughout
MEDIUM-LIGHT pink with no traces of red
WELL-DONE No pink
MEDIUM-RARE Slightly pink with a red center
MEDIUM-WELL Fading traces of pink

New York Strip
Aged Canadian AAA center cut 12 oz. steak. The King of Steaks with our own special seasonings and topped with garlic butter. Served with fresh veggies, loaded red skin mashed potatoes and garlic toast. \$27.99

Pepper Jack Ribeye
Aged Canadian AAA 12oz steak seasoned with peppercorn spice and topped with melted pepper Jack cheese. Served with fresh veggies, loaded red skin mashed potatoes and garlic toast. \$27.99

Chili's Classic Sirloin*
Aged Canadian AAA top sirloin with our own special seasonings and topped with garlic butter. Served with fresh veggies, loaded red skin mashed potatoes and garlic toast.
Now in two sizes to fit your appetite.
6 oz. 18.99 8 oz. 22.99

Sides \$2.99
• Seasonal Veggies
• Homestyle Fries
• Spicy Coleslaw
• Loaded Red Skin Mashed Potatoes (with bacon, cheese and green onion)
• Red Skin Mashed Potatoes with Peppercorn Gravy
• Chipotle- or Cilantro-Pesto Rice
• Black Beans
• Sweet Potato Fries
• Crispy Onion Rings

Add Ons
• Grilled Garlic & Lime Shrimp \$3.99
• Sautéed Mushrooms \$3.99

*NOTICE: MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

FRESH MEX



NEW Mix & Match Fajitas

NEW MIX & MATCH FAJITAS

We reinvented a classic! Our signature sizzling fajitas served with sliced bell peppers & caramelized onions, topped with chipotle-garlic butter & chopped cilantro.

Grilled Chicken, Grilled Steak, Pulled Pork Carnitas & Grilled Shrimp

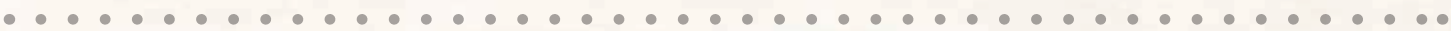
Choose 2 for \$18.99 • **Choose 3** for \$24.99

Served with warm flour tortillas & fresh new toppings: mixed cheese, fresh guacamole, pickled onion & jalapeño relish, cumin-lime sour cream, house-made pico de gallo & fresh salsa.

**Make it Cadillac style
with rice & black beans
\$3.99**

**Add sautéed
mushrooms
\$1.99**

**Make it Mushroom
Jack Style
\$3.99**



NEW FRESH MEX BOWLS - Fresh flavours layered in every bite!

NEW Chipotle Chicken Fresh Mex Bowl
Marinated grilled chicken, house-made corn & black bean salsa, chipotle 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 Shrimp Fresh Mex Bowl
Marinated grilled shrimp, house-made corn & black bean salsa, chipotle 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

NEW Chipotle Pulled Pork Fresh Mex Bowl
Marinated pulled pork, house-made corn & black bean salsa, chipotle 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 Chipotle Chicken
Fresh Mex Bowl

FRESH MEX

NEW ENCHILADAS

Served with cilantro rice & black beans.

NEW Green Chile Chicken Enchiladas

Three baked enchiladas filled with seasoned chicken & Monterey Jack. Topped with green chile sauce, melted 3-cheese blend, chopped cilantro and house-made corn & black bean salsa. Served with cilantro rice & black beans. \$14.49

NEW Beef Enchiladas

Three baked enchiladas filled with taco seasoned beef & 3-cheese blend. Topped with ancho-chile sauce, melted 3-cheese blend, chopped cilantro and house-made corn & black bean salsa. Served with cilantro rice & black beans. \$14.49

NEW Sour Cream Chicken Enchiladas

Three baked enchiladas filled with seasoned chicken & Monterey Jack. Topped with sour cream sauce, melted 3-cheese blend, chopped cilantro and house-made corn & black bean salsa. Served with cilantro rice & black beans. \$14.49



Sour Cream Chicken Enchiladas

TACOS

Served with chipotle rice & black beans.

Crispy Chicken Tacos

Three tortillas with crispy chicken, applewood smoked bacon, tomatoes, cheese, lettuce, honey-chipotle drizzle and ranch. Served with chipotle rice and beans. \$14.49

Spicy Grilled Shrimp Tacos

Three tortillas topped with zesty coleslaw, pico de gallo, sautéed garlic chile shrimp & fresh sliced avocado. Served with chipotle rice and beans. \$14.49

Add Avocado slices for \$1.99



Spicy Grilled Shrimp Tacos

QUESADILLAS

Bacon Ranch Chicken 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 and your choice of homestyle fries or spicy coleslaw. \$13.99

Santa Fe 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



Santa Fe Quesadillas

\$25

DINNER FOR 2

No substitutions. Price does not include beverage or tax.

2 for \$25
Choose an appetizer from the list below to share:

- Texas Chicken Enchilada Soup
- Creamy Aged Cheddar Chowder
- Tostada Chips and Hot Chili Cheese Dip
- Tostada Chips and Salsa
- Southwestern Caesar Salad

2 for \$30
• Jalapeño Cheese Bites
• Fresh Spinach & Artichoke Dip
• Southwestern Eggrolls

Choose any 2 entrées from the list below:

- Classic Bacon Burger
 - Bacon Chicken Ranch Quesadillas
 - Margarita Shrimp Fresh Mex Bowl
 - Cajun Chicken or Shrimp Pasta
 - Santa Fe Quesadillas
-
- Fajitas - Choose from Pork Carnitas or Chicken
 - Southern Smokehouse Bacon Burger
 - 6 oz. Sirloin
 - 1/2 Rack of Ribs

SWEET STUFF

Molten Chocolate Cake
Warm chocolate cake with hot fudge filling. Topped with vanilla ice cream under a crunchy chocolate shell. \$7.99

Skillet Chocolate Chip Cookie
Oven-baked chocolate chip cookie topped with vanilla ice cream & drizzled with hot fudge. \$7.49

NEW Skillet Toffee Fudge Brownie[†]
Oven-baked toffee fudge brownie topped with vanilla ice cream, drizzled with caramel sauce & topped with toffee pieces. \$7.49.



Molten Chocolate Cake



Skillet Chocolate Chip Cookie



Skillet Toffee Fudge Brownie

[†]THIS DISH CONTAINS NUTS. WE USE 100% VEGETABLE OIL. FOOD PORTIONS REFLECT PRECOOKED WEIGHT.

NOTICE: IF YOU HAVE A FOOD OR NUT ALLERGY, PLEASE SPEAK TO THE MANAGER OR YOUR SERVER. BECAUSE ROUTINE FOOD PREPARATION TECHNIQUES, SUCH AS COMMON OIL FRYING, MAY ALLOW CONTACT AMONG VARIOUS FOOD ITEMS, WE CANNOT GUARANTEE ANY FOOD ITEMS TO BE COMPLETELY ALLERGEN-FREE.

- 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 became home to our first Chili's outside of the U.S. in 1991.

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.