

NEW CRAFT BURGERS



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 & Presidente® Brandy, agave nectar and fresh lime juice. 8.49

Patrón Pomegranate Margarita

The perfect mix of Patrón Silver Tequila, Patrón Citrónge Orange Liqueur & 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 Patron 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

NEW Rita Trio

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

Chambord® 1800® Margarita

Distinctly flavourful. Distinctly yours. Herencia de Plata Reposado Tequila, Patrón Citrónge Orange Liqueur & 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



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 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

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

SNO-JITOS

All Texas Size (Min 2 oz.)

Lime Sno-Jito

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



CAESARS

Traditional Caesar

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

Great Canadian Caesars

Vodka & Motts Clamato Juice garnished with pickled asparagus, horseradish & lime. 6.99

Top Shelf Caesar

Grey Goose Vodka & 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, & 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

Budweiser **Bud Light** Bud Light Lime Corona

Guinness Draught

Labatt Blue Michelob Ultra Mike's Hard Lemonade Smirnoff Ice

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 WinesGlass 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 & 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 & 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 Crispy Onion Rings

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

Jalapeño Cheese Bites

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

Classic Nachos

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

Add grilled chicken 2.99 Add marinated fajita steak 3.99 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 & fire-roasted jalapeños. Served with warm tostada chips. 10.49

Tostada Chips

Warm & crispy tostada chips with our flavourful house-made salsa. 8.99

Try it with Ranch for 0.49

Hot Chili & 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. 10.49

Fresh Spinach & Artichoke Dip

Fresh chopped spinach mixed with fresh onions, garlic, artichoke hearts, and a blend of Parmesan, Provolone, Ricotta, and Romano cheeses. Baked & 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

NEW Crispy Onion Rings • Southwestern Eggrolls • Crispy Chicken Crispers Boneless Buffalo Wings • Wings Over Buffalo • Jalapeño Cheese Bites





SOUPS, CHILL & SALADS

Texas Chicken Enchilada

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

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

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 & house-made salsa.
Unlimited refills! 10.99

Add Garlic Toast for 0.99

NEW Smoked Chicken Salad

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

Quesadilla Explosion Salad

Fajita-marinated chicken with mixed cheese, tomatoes, corn relish, cilantro, crispy tortilla strips, 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 & house-made pico de gallo.
Served with ranch dressing & drizzled with chipotle-pesto Ranch. 15.99

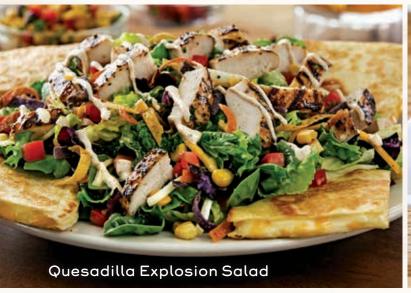
Santa Fe Chicken Salad

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 & shredded Parmesan cheese. 9.99

Add Grilled Chicken or Steak 2.99 Garlic & Herb Grilled Premium Salmon 3.99 Spicy Garlic & Lime Grilled Shrimp 3.99





CHICKEN & SEAFOOD

Crispy Honey-Chipotle Chicken Crispers®

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

Crispy Chicken Crispers

Extra crispy chicken with spicy coleslaw, homestyle fries & choice of BBO 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

NEW Ancho Rubbed Salmon

Chile-rubbed Atlantic wild caught sockeye salmon, drizzled with spicy citrus chile sauce, topped with chopped cilantro & queso fresco. Served with citrus-chile rice & seasonal veggies. 20.99

Grilled Salmon with Garlic & Herbs

Premium salmon filet seasoned with garlic & herbs. Served with rice or cilantro-pesto rice & 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 & Parmesan cheese. Served with garlic toast. 16.99

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 topped with crispy onion rings. 16.99

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 & tomato. 15.99

Buffalo Chicken Ranch Sandwich

Crispy chicken with spicy wing sauce, tomato, lettuce & 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





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. 12.99

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. 15.49

Guacamole Burger

Topped with fresh guacamole, melted Monterey Jack, fire-roasted jalapeños, sautéed red & green bell peppers, caramelized onions & cumin-lime sour cream. 15.49

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. 16.49

NEW 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. 16.49

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.

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 & herbs

Honey Chipotle

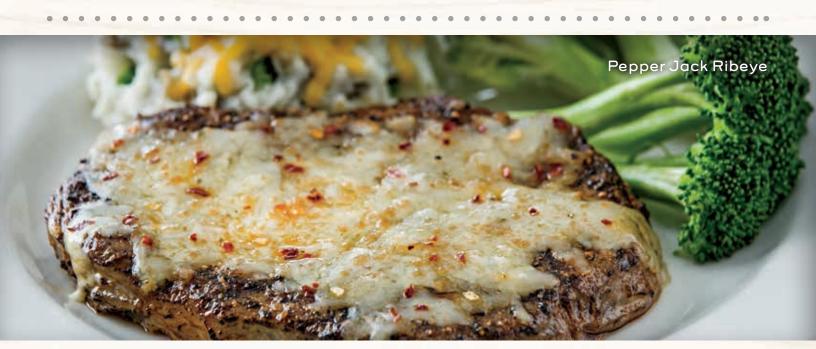
Sweet & spicy honey-chipotle sauce.

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 & homestyle fries. 25.99

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 & homestyle fries. 20.99



STEAKS - How do you want it?

RARE Red throughout
MEDIUM-RARE Slightly pink with a red center

MEDIUM Light pink with no traces of red MEDIUM-WELL Fading traces of pink

WELL-DONE No pink

New York Strip

Aged Canadian AAA center cut 12 oz. steak. The King of Steaks with our own special seasonings & topped with garlic butter. Served with fresh veggies, loaded red skin mashed potatoes & garlic toast. 28.99

Pepper Jack Ribeye

Aged premium 12oz steak seasoned with peppercorn spice & topped with melted pepper Jack cheese. Served with fresh veggies, loaded red skin mashed potatoes & garlic toast. 28.99

Chili's Classic Sirloin'

Aged Canadian AAA top sirloin with our own special seasonings & topped with garlic butter. Served with fresh veggies, loaded red skin mashed potatoes & garlic toast.

Now in two sizes to fit your appetite. 6 oz. 19.99 8 oz. 23.99

Sides 2.99

- Seasonal Veggies
- Homestyle Fries
- Spicy Coleslaw
- Loaded Red Skin Mashed Potatoes (with bacon, cheese & 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 Shrimp 3.99
- Sautéed Mushrooms 3.99

FRESH MEX



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.

Choose Two
Grilled Chicken • Pork Carnitas
Grilled Steak • Grilled Shrimp

Grilled Chicken and/or Pork Carnitas 18.99 • Upgrade one to Grilled Steak or Shrimp 19.99 Upgrade both to Grilled Steak or Shrimp 20.99

or Make It A Trio 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

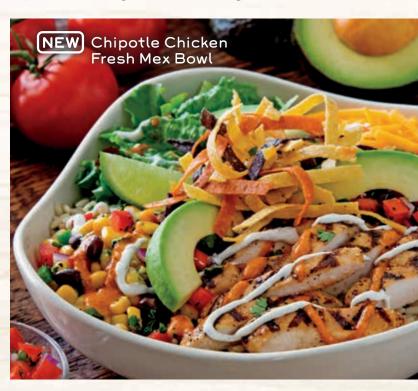
Marinated grilled chicken, house-made corn & black bean salsa, chipotle rice & chipotle-pesto. Topped with cheddar cheese, house-made pico de gallo, fresh field greens, chopped cilantro, crispy tortilla strips, fresh sliced avocado & a drizzle of cumin-lime sour cream. 14.99

NEW Margarita Shrimp Fresh Mex Bowl

Marinated grilled shrimp, house-made corn & black bean salsa, chipotle rice & 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



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



TACOS

Served with chipotle rice & black beans.

Crispy Chicken Tacos

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

Add Avocado slices for 1.99

QUESADILLAS

Bacon Ranch Chicken Quesadillas

Marinated grilled chicken, applewood smoked bacon, mixed cheese, ranch dressing & a kick of southwestern spice. Served with sour cream, house-made pico de gallo, chipotlepesto ranch dressing & 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





2 for 25

Choose an appetizer from the list below to share:

- Texas Chicken Enchilada Soup
- Tostada Chips & Hot Chili Cheese Dip
- Tostada Chips & 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







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

- 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.