



# *Spring/Summer Menu*

## **2017**

*100% White Meat*  
CHICKEN CRISPERS®





Presidente Margarita®

# No One Knows MARGARITAS LIKE WE DO

## SIGNATURE



**PRESIDENTE MARGARITA®** (2 oz.)  
Herencia de Plata® Añejo Tequila, Patrón Citrónge® Premium Orange Liqueur & Presidente® Brandy. Also enjoy strawberry or mango! 7.80

**PLATINUM PRESIDENTE MARGARITA** (2 oz.)  
Patrón® Silver Tequila, Patrón Citrónge® Premium Orange Liqueur & Presidente® Brandy, agave nectar & fresh lime juice. 8.50

**TOP SHELF MARGARITA** (1 oz.)  
(Strawberry, Raspberry, Mango & Peach)  
Sombrero® Tequila, Patrón Citrónge® Premium Orange Liqueur & Grand Marnier®. Frozen or on the rocks. 7.00

**SKINNY PATRÓN® MARGARITA** (1 oz.)  
Patrón Reposado Tequila hand shaken with fresh lime juice & sugar-free triple sec. (cal. 110) 7.80

**JAMAICAN PARADISE MARGARITA** (2 oz.)  
Captain Morgan® Parrot Bay® Caribbean Rum, blue curacao, Sombrero® Tequila and sweet & sour. 7.50

**PATRÓN® MARGARITA** (2 oz.)  
Patrón® Silver Tequila & Grand Marnier® with a squeeze of fresh lime. Served in our signature Patrón® shaker. 8.50

**PATRÓN® POMEGRANATE MARGARITA** (2 oz.)  
Patrón® Silver Tequila, Patrón Citrónge® Premium Orange Liqueur & pomegranate with a splash of 7-Up®. 7.80

**RITA TRIO** (1.9 oz.)  
Trio of margaritas: Tropical Sunrise, El Niño® & Presidente Margarita®. 8.50

## SPECIALTY



**BLUEBERRY & PINEAPPLE MARGARITA** (2 oz.)  
Jose Cuervo Especial® Tequila, triple sec & house-made fresh sour, INFUSED 48 hours with blueberries & pineapple. 8.50

**EL NIÑO® MARGARITA** (2 oz.)  
Herencia de Plata® Reposado Tequila, Grand Marnier®, Patrón Citrónge® Premium Orange Liqueur & orange juice. 7.80



**NEW TITO'S® VODKARITA** (2 oz.)  
Tito's® Handmade Vodka, Cointreau® & house-made fresh sour. 8.50

**TROPICAL SUNRISE MARGARITA** (2 oz.)  
Herencia de Plata® Reposado Tequila, melon liqueur, pineapple juice & grenadine. 7.80

**TEXAS BULLDOG MARGARITA** (2 oz.)  
Top Shelf Margarita with Coronita®. 11.00



## IN SEASON

**NEW SAUZA® WATERMELON MARGARITA** (2 oz.)  
Sauza® Silver Tequila, watermelon puree, triple sec & fresh sour. Limited availability 8.50

**NEW TITO'S WATERMELON COOLER** (1.5 oz.)  
Tito's® Handmade Vodka, watermelon puree, fresh sour & 7-Up®. Limited availability 8.00

ASK ABOUT OUR SELECTION OF SILVER, REPOSADO AND AÑEJO TEQUILAS.  
*Selections may vary by location.*



ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST. VISIT CHILIS.COM FOR NUTRITION & ALLERGEN INFORMATION.





El Niño® Margarita

Patrón® Margarita

HAND SHAKEN • HOUSE-MADE SOURS  
TOP SHELF TEQUILAS  
*Upgrade your Margarita with Premium Roca Patrón® Tequila for \$3*

WINE

**6 oz.  
GLASS**

**PICK  
YOUR  
POUR**

**9 oz.  
TEXAS SIZE**  
*Best Value!*

**PREMIUM RESERVE RED**  
Glass 10.00 Texas Size add 3.00  
ESTANCIA CABERNET (CALIFORNIA)  
RAVENSWOOD LODI ZINFANDEL (CALIFORNIA)

**FINE RED**  
Glass 9.00 Texas Size add 3.00  
DREAMING TREE CRUSH (CALIFORNIA)  
MARCUS JAMES MALBEC (ARGENTINA)

**PREMIUM RESERVE WHITE**  
Glass 10.00 Texas Size add 3.00  
KIM CRAWFORD SAUVIGNON BLANC (NEW ZEALAND)  
KIM CRAWFORD UNOAKED CHARDONNAY (NEW ZEALAND)

**FINE WHITE**  
Glass 9.00 Texas Size add 3.00  
DREAMING TREE CHARDONNAY (CALIFORNIA)  
RUFFINO PINOT GRIGIO (ITALY)

**HOUSE WINE**  
Glass 8.00 Texas Size add 3.00  
JACKSON-TRIGGS CABERNET SAUVIGNON (CANADIAN, NIAGARA ESTATE)  
JACKSON-TRIGGS SAUVIGNON BLANC (CANADIAN, NIAGARA ESTATE)

Glass (6 oz.) Texas Size (9 oz.)



House Wine

REFRESHING & REFILLABLE



**FLAVOURED TEAS & LEMONADES**  
**WILDBERRY ICED TEA**  
Our fresh-brewed iced tea has a delightful hint of wildberry to tickle your taste buds. 3.50  
**MANGO ICED TEA**  
Adding sweet mango flavour to our fresh-brewed iced tea makes it delicious. 3.50  
**STRAWBERRY LEMONADE**  
Cold, bold & thirst-quenching lemonade juiced up with real strawberries. 4.00

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



Lemonades

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New



Tito's Punch

## HAND-CRAFTED COCKTAILS

### CAESARS

**CORONITA® BEER CAESAR** (2 oz.)  
Vodka & Mott's® Clamato Juice with an inverted Coronita® and garnished with horseradish & lime. 10.00

**TOP SHELF PICKLE CAESAR** (1 oz.)  
Vodka & Mott's® Clamato Juice garnished with our house-made garlic dill pickles & lime. 7.50

**CRAFT CAESAR** (1 oz.)  
Vodka & Mott's® Clamato Juice garnished with applewood smoked bacon, pickled asparagus & lime. 7.30

**TRADITIONAL CAESAR** (1 oz.)  
Vodka & Mott's® Clamato Juice garnished with pickled asparagus & lime. 6.50

### MARTINIS

**TOP SHELF MARTINI** (2 oz.)  
Grey Goose® Vodka or Bombay Sapphire® Gin. 9.00

**TROPITINI** (2 oz.)  
Smirnoff® Vanilla Vodka, Captain Morgan® Parrot Bay® Caribbean Rum & pineapple juice. 7.50

**PERFECT MANHATTAN MARTINI** (2 oz.)  
Maker's Mark® Kentucky Straight Bourbon, sweet vermouth & bitters. 8.50

**NEW TITO'S PUNCH** (1.25 oz.)  
Tito's® Handmade Vodka, Captain Morgan® Parrot Bay® Caribbean Rum, house-made fresh sour, pineapple juice & grenadine. 8.00

**TEXAS BELLINI** (1 oz.)  
Frozen peach blend of Captain Morgan® White Rum, champagne & a splash of sangria. A Chili's favourite. 7.00

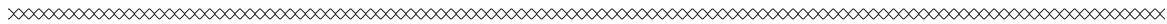
**LONG ISLAND ICED TEA** (1 oz.)  
Vodka, rum, gin, triple sec, sweet & sour and Pepsi®. 6.50

### SNO-JITOS

**LIME SNO-JITO** (2 oz.)  
BACARDI® Superior Rum, fresh muddled limes & mint leaves. Sweetened with cane syrup & capped off with our signature iceberg slush. 7.50

**STRAWBERRY SNO-JITO** (2 oz.)  
BACARDI® Superior Rum, fresh muddled limes, mint leaves & strawberries. Sweetened with cane syrup & capped off with our signature iceberg slush. 7.50

FOR YOUR ENJOYMENT, CHILI'S SERVES YOU JUICE FROM TROPICANA®



Top Shelf Pickle Caesar





Draft Beer

ICE-COLD CLASSICS

Ask your server for local selections.

DRAFT BEERS

- BIG ROCK BREWERY®**  
**TOOL SHED BREWING COMPANY**  
**ALLEY KAT**
- MOLSON CANADIAN®**  
**COORS LIGHT®**  
**COORS® BANQUET**  
**WILD ROSE BREWERY**
- BELGIAN MOON™**  
**DOS EQUIS®**  
**HEINEKEN®**
- GRANVILLE ISLAND BREWING™**  
**RICKARD'S®**

BOTTLED BEERS

- MILL ST. ORGANIC**  
**BUDWEISER®**  
**BUD LIGHT®**  
**STELLA ARTOIS®**
- CORONA®**  
**ALEXANDER KEITH'S®**  
**STRONGBOW CIDER®**  
**PABST BLUE RIBBON®**
- PALM BAY GUINNESS®**  
**MONGOZO®**  
*(gluten free)*
- BEER RITA** (1 oz.)  
Top off your draft with an iceberg of frozen Top Shelf Lime Margarita or Texas Bellini. Add 2.00

Regular (12 oz.) Large (15 oz.)



SPECIAL COFFEE DRINKS

Always fresh ground 7.00

- IRISH COFFEE** (1 oz.)  
Tullamore Dew® Irish Whiskey & coffee.
- SNUGGLER** (1 oz.)  
Peppermint Schnapps & hot chocolate.
- ALMOND MOCHA COFFEE** (1 oz.)  
Disaronno® Originale Amaretto,  
dark crème de cacao & coffee.
- KRISTO COFFEE** (1 oz.)  
Grand Marnier®, Kahlúa® & coffee.
- CAFÉ CLOUD NINE** (1 oz.)  
Baileys®, Frangelico®, Kahlúa® & coffee.
- SPANISH COFFEE** (1 oz.)  
Brandy, Kahlúa® & coffee.





Crispy Onion Rings

Southwestern Eggrolls

FOR THE TABLE

NEW HONEY-CHIPOTLE CRISPERS® & WAFFLES

Crispy honey-chipotle Chicken Crispers on top of Belgian waffles. Topped with applewood smoked bacon, jalapeños & drizzled with ancho-chile ranch. 9.00

TEXAS DRY RIBS

A pound of crispy pork rib ends tossed with a blend of spices. 11.00
Add an extra pound 6.00

CHILI'S POUTINE

Chili's classic homestyle fries with chile spices, peppercorn gravy & white queso. Topped with queso fresco & green onions. 9.00

CRISPY ONION RINGS

Crispy onion rings dusted with chile spices. Served with house-made ranch. 9.00

SOUTHWESTERN EGGROLLS

Crispy flour tortillas stuffed with grilled chicken, black beans, corn, jalapeño Jack cheese, red peppers & spinach. Served with avocado-ranch. 14.00

DIP INTO THESE

Nothing warms up the table like our signature dips!

WHITE SPINACH QUESO

White queso & chopped spinach topped with shredded Monterey Jack cheese, house-made pico de gallo, fresh guacamole, queso fresco & chopped cilantro. Served with warm tostada chips. 10.50

FRESH GUACAMOLE

Made fresh daily with avocados, chopped cilantro, diced tomatoes, red onion & jalapeños. Served with warm tostada chips. 9.00

BOTTOMLESS TOSTADA CHIPS

Our extra-thin corn tostada chips made fresh daily. Served with fresh salsa. 8.00
Try it with ranch for .50



White Spinach Queso



Honey-Chipotle Wings

WINGS

Golden fried & hand-tossed

SIGNATURE WINGS

Hand-tossed in your choice of sauce. Served with fresh celery & dipping sauce.
Boneless 12.00 Bone-in 12.00

HOT



MILD

NEW FIERY PEPPER

Extra spicy with a hint of sweet

CAJUN

A spicy blend of southwest flavours

BUFFALO

Our classic Buffalo sauce

ORIGINAL BBQ

Our classic BBQ sauce

SALT & PEPPER

Dusted with sea salt & black pepper

TRIPLE DIPPER™

Combine your 3 favourite appetizers. Served with dipping sauces. 17.00

BIG MOUTH® BITES

CRISPY ONION RINGS

SOUTHWESTERN EGGROLLS

TEXAS DRY RIBS

BONELESS BUFFALO WINGS

WINGS OVER BUFFALO®



Big Mouth® Bites, Boneless Buffalo Wings & Southwestern Eggrolls



# SOUPS, CHILI & SALADS

## SOUPS

### CHICKEN ENCHILADA SOUP

Crushed tomatoes, yellow Arizona onions & fresh roasted chicken. Topped with tortilla strips & mixed cheese. 6.00

### LOADED BAKED POTATO SOUP

Topped with applewood smoked bacon, fresh chopped green onions & mixed cheese. 6.00

### TERLINGUA CHILI

Inspired by the home of the original chili cook-off in Terlingua, Texas. Slow-cooked chili with beef, onions & chiles. Topped with mixed cheese. 8.00

### CHILI OR SOUP & SALAD

Bowl of chili or soup with a house salad or fresco salad.

Chili & Salad 10.00

Soup & Salad 8.50

*New*



Santa Fe Crispers® Salad

### NEW SANTA FE CRISPERS® SALAD

Our famous crispy Chicken Crispers, house-made pico de gallo, sliced avocado, chopped cilantro, tortilla strips with house-made ranch & a drizzle of spicy Santa Fe sauce. 15.00

Or try with Grilled Chile-Seasoned Chicken 15.00

### BONELESS BUFFALO CHICKEN SALAD

Crispy chicken breast tossed in spicy Buffalo sauce with applewood smoked bacon, bleu cheese crumbles, house-made pico de gallo & tortilla strips. Served with house-made ranch & a drizzle of ancho-chile ranch. 16.00

### QUESADILLA EXPLOSION SALAD

Grilled chicken breast with mixed cheese, diced tomatoes, house-made corn & black bean salsa, cilantro, tortilla strips, citrus-balsamic dressing & a drizzle of ancho-chile ranch. Served with freshly toasted cheese quesadillas. 15.00

## SIDE SALADS

### FRESCO SALAD

Fresh spring mix tossed in honey-lime vinaigrette & topped with queso fresco. 5.00

### HOUSE SALAD

Freshly diced tomatoes, red onion, cucumbers, mixed cheese & tortilla strips. Served with your choice of dressing. 4.50

Fresco salad or house salad with any entree 3.00

ADD AVOCADO SLICES FOR 2.00

# SANDWICHES

*Served with homestyle fries.*

### BACON AVOCADO CHICKEN SANDWICH

Grilled chicken breast topped with applewood smoked bacon, jalapeño Jack cheese, sliced avocado, sauteed onions, lettuce mix, tomato & cilantro mayo on a toasted pretzel roll. 15.00

### STEAK SANDWICH\*

Our grilled AAA Alberta sirloin cooked to your liking. Served open faced on garlic toast & topped with crispy onion rings. 17.00

### BUFFALO CHICKEN RANCH SANDWICH

Crispy chicken with spicy Buffalo sauce, sliced tomato, lettuce & house-made ranch. 14.50



Bacon Avocado Chicken Sandwich

ADD AVOCADO SLICES FOR 2.00

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*New*



Crispy Buffalo Bleu Crispers®

## NEW CRISPERS®

SERVED WITH CORN ON THE COB & HOMESTYLE FRIES.

**NEW CRISPY BUFFALO BLEU**

Served with bleu cheese. 16.50

**NEW CRISPY FIERY PEPPER**

Served with house-made ranch. 16.00

**CRISPY HONEY-CHIPOTLE**

Served with house-made ranch. 16.00

**NEW HONEY-CHIPOTLE CRISPERS® & WAFFLES**

Crispy honey-chipotle Chicken Crispers on top of Belgian waffles. Topped with applewood smoked bacon, jalapeños & drizzled with ancho-chile ranch. Served with homestyle fries and a side of honey-chipotle. 17.00

CAN 5/17

*New*



Honey-Chipotle Crispers® & Waffles

*Crafted to perfection*



100% WHITE MEAT



CRAFTED WITH CARE





Sunrise Burger

Ultimate Bacon Burger

# WHAT MAKES A CRAFT BURGER?

SAVOURY BURGERS, CRAFTED TO PERFECTION WITH CHEF-SELECTED INGREDIENTS, THEN STACKED HIGH WITH LAYER AFTER LAYER OF RICH, INTENSE FLAVOUR. IT JUST DOESN'T GET ANY BETTER THAN THIS. THAT'S THE ART OF THE CRAFT BURGER.

*Served with house-made garlic dill pickles & homestyle fries.*

**SUNRISE BURGER\***

Fried egg, pepper Jack, bacon, lettuce, red onion & tomato with Chili's Signature sauce. 16.50

**ULTIMATE BACON BURGER**

Double bacon, cheddar, pickles, lettuce, red onion, tomato, jalapeño aioli, spicy Buffalo sauce & honey-chipotle sauce. 16.50

**BIG MOUTH® BITES**

4 mini burgers with applewood smoked bacon, American cheese, sauteed onions & house-made ranch. 15.00

**SOUTHERN SMOKEHOUSE BURGER**

Applewood smoked bacon, sharp cheddar cheese, garlic dill pickles, crispy onion rings, leaf lettuce, tomato & Chili's Signature sauce. Served with a side of Chili's classic BBQ sauce. 16.50

**OLDTIMER® WITH CHEESE**

A Chili's classic topped with garlic dill pickles, leaf lettuce, tomato, red onion & mustard. 14.00

**CLASSIC BACON BURGER**

Applewood smoked bacon, sharp cheddar cheese, garlic dill pickles, leaf lettuce, tomato, red onion & Chili's Signature sauce. 15.50

**GUACAMOLE BURGER**

Fresh guacamole, melted cheese, fire-roasted jalapeños, sauteed red & green bell peppers, caramelized onions & cumin-lime sour cream. 15.50

.....

Try your burger with:

TURKEY PATTY

BLACK BEAN PATTY

.....

Plus it up:

FRIED EGG\* FOR 3.00

APPLEWOOD SMOKED BACON FOR 1.50

AVOCADO SLICES FOR 2.00

UPGRADE YOUR HOMESTYLE FRIES TO CRISPY ONION RINGS OR SWEET POTATO FRIES FOR 2.00

OR POUTINE FOR 3.00

.....



Southern Smokehouse Burger

WE GRILL ALL OUR BURGERS WELL DONE.

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Chipotle Fresh Mex Bowl

Santa Fe Quesadillas

# FRESH MEX BOWLS

*Fresh flavours layered in every bite!*

## MARGARITA FRESH MEX BOWL

House-made corn & black bean salsa, citrus-chile rice & black beans. Topped with house-made pico de gallo, fresh field greens, chopped cilantro, tortilla strips, fresh avocado slices & a drizzle of margarita sauce.

## CHIPOTLE FRESH MEX BOWL

House-made corn & black bean salsa, citrus-chile rice & chipotle pesto. Topped with mixed cheese, house-made pico de gallo, fresh field greens, chopped cilantro, tortilla strips, fresh avocado slices & a drizzle of cumin-lime sour cream.

*Fresh Mex Bowls available with:*

GRILLED CHICKEN 15.00 SEARED SHRIMP 15.50

# QUESADILLAS

## SANTA FE QUESADILLAS

Flour tortillas stuffed with sliced marinated chicken with house-made corn & black bean salsa, Monterey Jack cheese & spicy Santa Fe sauce. Served with house-made pico de gallo & sour cream. 14.50

## CHICKEN BACON RANCH QUESADILLAS

Flour tortillas stuffed with chicken, mixed cheese, chile spices, applewood smoked bacon & house-made ranch. Served with house-made pico de gallo, sour cream & ancho-chile ranch. 14.50



Margarita Fresh Mex Bowl

Bacon Ranch Quesadillas

# LIGHTER CHOICES

*All the flavour for 590 calories or less.*

## ANCHO SALMON (590 cal)

Seared chile-rubbed Pacific wild-caught salmon, drizzled with spicy citrus-chile sauce and topped with chopped cilantro & queso fresco. Served with citrus-chile rice & seasonal veggies. 21.00

## 6 OZ. CLASSIC SIRLOIN WITH GRILLED AVOCADO\* (420 cal)

AAA Alberta 6 oz. sirloin with southwestern spices & drizzled with spicy citrus-chile sauce, topped with grilled avocado slices, garlic roasted tomatoes & chopped cilantro. Served with fresco salad. 24.50

## MARGARITA GRILLED CHICKEN (590 cal)

Margarita grilled chicken breast topped with house-made pico de gallo & tortilla strips. Served with citrus-chile rice & black beans. 17.00

## FRESCO SALAD (252 cal)

Fresh spring mix tossed in honey-lime vinaigrette & topped with diced tomatoes & queso fresco. 10.00

Add grilled chicken (456 cal) 3.00

Add grilled salmon (495 cal) 4.00

Add seared shrimp (386 cal) 4.00



Ancho Salmon





6 oz. Classic Sirloin with Grilled Avocado



## CLASSIC STEAKS

### CLASSIC RIBEYE\*

Aged Canadian Premium 12 oz. steak topped with garlic butter. Served with seasonal veggies, red skin potato wedges & garlic toast. 30.00

### CLASSIC SIRLOIN\*

AAA Alberta 6 oz. sirloin with our own special seasonings & topped with garlic butter. Served with seasonal veggies, red skin potato wedges & garlic toast. 22.00

### 6 OZ. CLASSIC SIRLOIN

**WITH GRILLED AVOCADO\*** (420 cal)  
AAA Alberta 6 oz. sirloin with chile spices & drizzled with spicy citrus-chile sauce, topped with grilled avocado slices, garlic roasted tomatoes & chopped cilantro. Served with fresco salad. 24.50

*Plus up your steak with melted pepper Jack for 2.00*



OPTIMALLY  
AGED



HAND-TRIMMED



PERFECTLY  
SEASONED



COOKED  
JUST RIGHT



Classic Ribeye

## SIDES

CORN ON THE COB  
SEASONAL VEGGIES  
SPICY COLESLAW  
HOMESTYLE FRIES  
RED SKIN POTATO WEDGES

SWEET POTATO FRIES  
CRISPY ONION RINGS  
CITRUS-CHILE RICE  
BLACK BEANS  
SOUTHWESTERN  
MAC 'N' CHEESE (ADD 2.00)  
LIMITED AVAILABILITY

UNLESS OTHERWISE NOTED, SIDES ARE 3.00 EACH WHEN ORDERED A LA CARTE.

*Add Seared Shrimp to any entree for 4.00*



\*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. APPROXIMATE PRE-COOKED WEIGHTS. ACTUAL WEIGHT MAY VARY.



# BREAKFAST

*Served daily til 11 am*



Classic Breakfast



Breakfast Tacos

## CHILI'S BIG BREAKFAST\*

Breakfast served with 2 pancakes, 2 eggs, 2 strips of bacon, 2 sausages & red skin potato hash browns. 16.00

## CHILI'S BREAKFAST SCRAMBLE

Scrambled eggs, corn salsa, spinach, onions, red & green peppers, tossed with our red skin potato hash browns, topped with cheese & pico de gallo. Served with your choice of white or multigrain toast.

With applewood smoked bacon, breakfast sausage or veggies 14.00

With chorizo sausage 14.50

## CLASSIC BREAKFAST\*

2 eggs served with your choice of bacon or sausage, red skin potato hash browns & your choice of white or multigrain toast. 14.00

## FRIED EGG SANDWICH\*

Fried egg, bacon, cheddar cheese, sliced tomato, topped with Chili's own chipotle sauce on a toasted bun. Served with red skin potato hash browns. 12.50

With chorizo sausage 13.50

## OMELETTE

Sharp cheddar & Monterey Jack cheese served with red skin potato hash browns & your choice of white or multigrain toast. 13.00

## PANCAKES

Cooked to a golden brown. Served with syrup. 10.50

Add applewood smoked bacon or breakfast sausage 2.50

## STEAK & EGGS\*

AAA Alberta sirloin with our own special seasoning & topped with garlic butter. Served with 2 eggs, red skin potato hash browns & your choice of white or multigrain toast. 17.00

## BREAKFAST TACOS

Your choice of applewood smoked bacon, breakfast sausage or vegetables tossed with scrambled eggs & topped with mixed cheese and pico de gallo on 2 warm tortillas. Served with a side of fruit salad. 12.00

With chorizo sausage 13.00

## FRESH FRUIT PARFAIT

French vanilla yogurt served with granola & fresh fruit. 10.00

## EGGS BENEDICT

### TRADITIONAL

2 soft poached eggs, ham, English muffin & our own Hollandaise sauce. Served with red skin potato hash browns. 14.50

### SOUTHWESTERN

2 soft poached eggs, chorizo sausage, English muffin & our own Hollandaise sauce. Served with red skin potato hash browns. 15.50

### CALIFORNIA

2 soft poached eggs, fresh tomato slices, fresh avocado slices, English muffin & our own Hollandaise sauce. Served with fruit salad. 15.50

Substitute red skin potato hash browns for seasonal mixed fruit 1.30

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## JOIN CHILI'S EMAIL CLUB FOR TASTY BENEFITS

**SIGN UP FOR CHILI'S CANADA EMAIL CLUB AND GET FREE  
WI-FI IN RESTAURANT. AND THAT'S JUST THE BEGINNING!**

In your first email you'll receive a coupon for a free appetizer\*. Choose from Crispy Onion Rings, Tostada Chips & Salsa or Southwestern Eggrolls to enjoy on your next visit! Plus, be the first to learn about limited-time food & drink specials, discounts & events at your favourite Chili's in Canada.

**SIGN UP WITH CHILI'S GUEST WI-FI OR @ CHILIS.CA**

\*Free appetizer (Crispy Onion Rings, Tostada Chips & Salsa or Southwestern Eggrolls) offer is only valid to new Chili's Canada Email Club members. Upon new membership registration, the free appetizer email will be sent within 0-3 weeks, depending if the sign-up was via a website or paper slip. Email coupon may be redeemed by bringing a printed copy or showing the unique email coupon on your mobile device.

