



iMARGARITAS!

NEW BLUEBERRY & PINEAPPLE

MARGARITA (Min 2.25 oz.)

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

PLATINUM PRESIDENTE

MARGARITA (Min 2 oz.)

Hand shaken Patrón* Silver Tequila, Patrón Citrónge* Premium Orange Liqueur & Presidente* Brandy, agave nectar & fresh lime juice. 8.49

PATRÓN® MARGARITA (Min 2 oz.) Patrón® Silver Tequila & Grand Marnier® with a

Patrón* Silver Tequila & Grand Marnier* with a squeeze of fresh lime. Served in our signature Patrón* shaker. 8.49

PRESIDENTE MARGARITA® (Min 2 oz.)

Shake up your day with our distinctive hand shaken Margarita made with Herencia de Plata* Añejo Tequila, Patrón Citrónge* Premium Orange Liqueur & Presidente* Brandy. Also enjoy strawberry or mango! 7.79

SKINNY PATRÓN® MARGARITA (Min 1 oz.) Patrón® Reposado Tequila hand shaken with fresh

Patrón® Reposado Tequila hand shaken with fresh lime juice & sugar-free triple sec. 7.79 (110 cal)

TOP SHELF MARGARITA (Min 1 oz.)

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

roca PATRÓN

Upgrade your Margarita with Premium Roca Patrón® Tequila for \$3





iMARGARITAS!

PATRÓN® POMEGRANATE

MARGARITA (Min 2 oz.)

The perfect mix of Patrón* Silver Tequila, Patrón Citrónge* Premium Orange Liqueur & pomegranate with a splash of 7-Up*. 7.79

EL NIÑO® MARGARITA (Min 2 oz.)

Herencia de Plata* Reposado Tequila, Grand Marnier*, Patrón Citrónge* Premium Orange Liqueur & fresh orange juice. 7.79

TROPICAL SUNRISE

MARGARITA (Min 2 oz.)

Herencia de Plata* Reposado Tequila, melon liqueur, pineapple juice & a splash of grenadine. 7.79

TEXAS BULLDOG MARGARITA (Min 2 oz.)

Our famous Top Shelf Margarita served with an inverted Coronita® in our hand-blown Aztec glass. 11.00

JAMAICAN PARADISE

MARGARITA (Min 2 oz.)

Paradise is a perfect combination of Captain Morgan® Parrot Bay® Caribbean Rum, blue curacao, Sombrero® Tequila and sweet & sour. 7.49



WINE

PREMIUM RESERVE RED

Glass 9.99 Texas Size add 2.99
ESTANCIA CABERNET (CALIFORNIA)
RAVENSWOOD LODI ZINFANDEL (CALIFORNIA)

FINE RED

Glass 8.99 Texas Size add 2.99
DREAMING TREE CRUSH (CALIFORNIA)
MARCUS JAMES MALBEC (ARGENTINA)

PREMIUM RESERVE WHITE

Glass 9.99 Texas Size add 2.99

KIM CRAWFORD SAUVIGNON BLANC (NEW ZEALAND)

KIM CRAWFORD UNOAKED CHARDONNAY (NEW ZEALAND)

FINE WHITE

Glass 8.99 Texas Size add 2.99
DREAMING TREE CHARDONNAY (CALIFORNIA)
RUFFINO PINOT GRIGIO (ITALY)

HOUSE WINE

Glass 7.99 Texas Size add 2.99

JACKSON-TRIGGS CABERNET SAUVIGNON (CANADIAN, NIAGARA ESTATES) JACKSON-TRIGGS SAUVIGNON BLANC (CANADIAN, NIAGARA ESTATES)

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





HAND-CRAFTED COCKTAILS

CAESARS

CORONITA® BEER CAESAR (Min 2 oz.) Vodka & Mott's* Clamato Juice with an inverted Coronita* and garnished with horseradish & lime. 9.99

TOP SHELF PICKLE CAESAR (Min 1 oz.) Vodka & Mott's* Clamato Juice garnished with our house-made garlic dill pickles & lime. 7.49

CRAFT CAESAR (Min 1 oz.) Vodka & Mott's* Clamato Juice garnished with applewood smoked bacon, pickled asparagus & lime. 7.29

TRADITIONAL CAESAR (Min 1 oz.) Vodka & Mott's* Clamato Juice garnished with pickled asparagus & lime. 6.49

TEXAS BELLINI (Min 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 (Min 1 oz.) Vodka, rum, gin, triple sec, sweet & sour and Pepsi*. 6.49

MARTINIS

TOP SHELF MARTINI (Min 2 oz.) Grey Goose* Vodka or Bombay Sapphire* Gin. 8.99

TROPITINI (Min 2 oz.)

The sweet taste of the tropics, featuring Smirnoff* Vanilla Vodka, Captain Morgan* Parrot Bay* Caribbean Rum & pineapple juice. 7.49

PERFECT MANHATTAN MARTINI (Min 2 oz.) Maker's Mark* Kentucky Straight Bourbon, sweet vermouth & bitters mingle in this tempting cocktail. 8.49

SNO-JITOS

LIME SNO-JITO (Min 2 oz.)

BACARDI* Superior Rum, fresh muddled limes & mint leaves. Sweetened with cane syrup & capped off with our signature iceberg slush. 7.49

STRAWBERRY SNO-JITO (Min 2 oz.)
BACARDI* Superior Rum, fresh muddled limes, mint leaves & strawberries. Sweetened with cane syrup & capped off with our signature iceberg slush. 7.49

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

BOTTOMLESS BEVERAGES



















370

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. 3.99

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





ICE-COLD BEER

Ask your server for local selections. Served in a frosted glass.

DRAFT BEERS

BIG ROCK BREWERY®
TOOL SHED BREWING
COMPANY
ALLEY KAT

.

MOLSON CANADIAN® COORS LIGHT® COORS® BANQUET 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** (Min 1 oz.) Top off your draft with an iceberg of frozen Top Shelf Lime Margarita or Texas Bellini. Add 1.99

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























SPECIAL COFFEE DRINKS

Always fresh ground, always fresh 6.99

IRISH COFFEE (Min 1 oz.)
Tullamore Dew[®] Irish Whiskey & coffee.

SNUGGLER (Min 1 oz.) Peppermint Schnapps & hot chocolate.

ALMOND MOCHA COFFEE (Min 1 oz.) Disaronno* Originale Amaretto, dark crème de cacao & coffee.

KRISTO COFFEE (Min 1 oz.) Grand Marnier°, Kahlúa° & coffee.

CAFÉ CLOUD NINE (Min 1 oz.) Baileys*, Frangelico*, Kahlúa* & coffee.

SPANISH COFFEE (Min 1 oz.) Brandy, Kahlúa* & coffee.





FOR THE TABLE

CHILI'S POUTINE

Chili's classic homestyle fries with chile spices, peppercorn gravy & white queso. Topped with queso fresco & green onions. 8.99

CRISPY ONION RINGS

Crispy onion rings dusted with chile spices. Served with house-made ranch. 8.99

SOUTHWESTERN EGGROLLS

Crispy flour tortillas stuffed with grilled chicken, black beans, corn, jalapeño Jack cheese, red peppers & spinach. Served with avocado-ranch. 13.99

TEXAS DRY RIBS

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

Add an extra pound 5.99





WINGS Golden fried & hand-tossed

SIGNATURE WINGS

Hand-tossed in your choice of sauce. Served with fresh celery & dipping sauce. Boneless 11.99 Bone-in 11.99

CREAMY JALAPEÑO

Spicy with hints of smokey citrus & cilantro

HOT CAJUN

: MILD

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



FOR THE TABLE

DIP INTO THESE Mothing 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. 10.49

FRESH GUACAMOLE

Made fresh daily with avocados, chopped cilantro, diced tomatoes, red onion & jalapeños. Served with warm tostada chips. 8.99

BOTTOMLESS TOSTADA CHIPS

Our extra-thin corn tostada chips made fresh daily. Served with fresh salsa. 8.00 Try it with ranch for .49



TRIPLE DIPPE

Combine your 3 favourite appetizers. Served with dipping sauces. 16.99

NEW BIG MOUTH® BITES **CRISPY ONION RINGS** SOUTHWESTERN EGGROLLS

TEXAS DRY RIBS BONELESS BUFFALO WINGS WINGS OVER BUFFALO®

SOUPS

CHICKEN ENCHILADA SOUP

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

LOADED BAKED POTATO SOUP

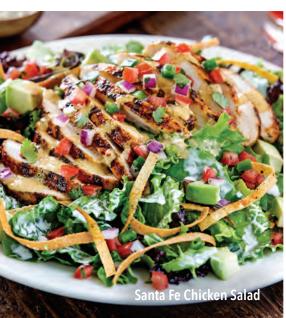
Topped with applewood smoked bacon, fresh chopped green onions & mixed cheese. 5.99

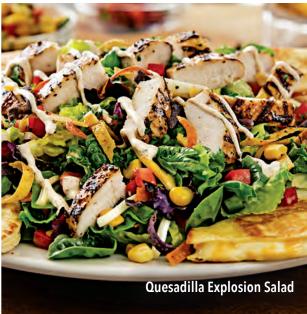
TERLINGUA CHILI

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

CHILI OR SOUP & SALAD

Bowl of chili or soup with a house salad or fresco salad. Chili & Salad 9.99 Soup & Salad 8.49





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. 14.99

BONELESS BUFFALO CHICKEN SALAD

Crispy chicken breast tossed in spicy Buffalo sauce with applewood smoked bacon, bleu cheese crumbles, carrots, house-made pico de gallo & crispy tortilla strips. Served with house-made ranch & a drizzle of ancho-chile ranch. 15.99

QUESADILLA EXPLOSION SALAD

Grilled chicken breast with mixed cheese, diced tomatoes, house-made corn & black bean salsa, cilantro, crispy tortilla strips, citrus-balsamic dressing & a drizzle of ancho-chile ranch. Served with freshly toasted cheese quesadillas. 14.99

SIDE SALADS

FRESCO SALAD

Fresh spring mix tossed in honey-lime vinaigrette & topped with queso fresco. 4.99

HOUSE SALAD

Freshly diced tomatoes, red onion, shredded carrots, cucumbers, mixed cheese & crispy tortilla strips. Served with your choice of dressing. 4.49

Fresco salad or house salad with any entree 2.99

Try any salad with avocado slices for 1.99

HANDHELDS

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. 14.99

STEAK SANDWICH*

Our grilled AAA Alberta sirloin cooked to your liking. Served open faced on garlic toast & topped with crispy onion rings. 16.99

BUFFALO CHICKEN RANCH SANDWICH

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



Try any sandwich with avocado slices for 1.99

CAN AIRPORT 10/16



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.

NEW SUNRISE BURGER*

Fried egg, pepper Jack, bacon, lettuce, red onion & tomato with Chili's Signature sauce. 16.49

NEW ULTIMATE BACON BURGER

Double bacon, cheddar, pickles, lettuce, red onion, tomato, jalapeño aioli, spicy Buffalo sauce & honeychipotle sauce. 16.49

NEW BIG MOUTH® BITES

4 mini burgers with applewood smoked bacon, American cheese, sauteed onions & house-made ranch, 14.99

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. 16.49

OLDTIMER® WITH CHEESE

A Chili's classic topped with garlic dill pickles, leaf lettuce, tomato, red onion & mustard. 13.99

CLASSIC BACON BURGER

Applewood smoked bacon, sharp cheddar cheese, garlic dill pickles, leaf lettuce, tomato, red onion & Chili's Signature sauce. 15.49

GUACAMOLE BURGER

Fresh guacamole, Monterey Jack cheese, fire-roasted jalapeños, sauteed red & green bell peppers, caramelized onions & cumin-lime sour cream. 15.49

Try your burger with:

TURKEY PATTY
BLACK BEAN PATTY

Plus it up:

NEW FRIED EGG* FOR 2.99

APPLEWOOD SMOKED BACON FOR 1.49

AVOCADO SLICES FOR 1.99

UPGRADE YOUR HOMESTYLE FRIES TO CRISPY ONION RINGS OR SWEET POTATO FRIES FOR 1.99

OR POUTINE FOR 2.99







FRESH MEX

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, crispy tortilla strips, fresh avocado slices & a drizzle of cumin-lime sour cream.

Fresh Mex Bowls available with:

GRILLED CHICKEN 14.99 SEARED SHRIMP 15.49

QUESADILLAS

SANTA FE QUESADILLAS

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

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





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. 20.99

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. 22.49

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. 16.99

FRESCO SALAD (252 cal)

Fresh spring mix tossed in honey-lime vinaigrette & topped with diced tomatoes & queso fresco. 9.99 Add grilled chicken (456 cal) 2.99 Add grilled salmon (495 cal) 3.99 Add seared shrimp (386 cal) 3.99





FRESH TEXT



CLASSIC STEAKS

CLASSIC RIBEYE*

Aged Canadian Premium 12 oz. steak topped with garlic butter. Served with seasonal veggies, red skin potato wedges & garlic toast. 27.99

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. 19.99

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. 22.49

Plus up your steak with melted pepper Jack for 1.99



SIDES

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 1.99)

UNLESS OTHERWISE NOTED, SIDES ARE 2.99 EACH WHEN ORDERED A LA CARTE.

Add Seared Shrimp to any entree for 3.99



BREAKFAST

Served daily til 11 am





CHILI'S BIG BREAKFAST*

Breakfast served with 2 pancakes, 2 eggs, 2 strips of bacon, 2 sausages & red skin potato hash browns. 15.99

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 14.49

CLASSIC BREAKFAST*

2 eggs served with your choice of bacon or sausage, red skin potato hash browns & your choice of white or multigrain toast. 12.99

FRIED EGG SANDWICH*

A 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. 11.99

With chorizo sausage. 12.99

OMELETTESharp 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. 9.99 Add applewood smoked bacon or breakfast sausage. 2.49

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. 16.99

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. 11.99

With chorizo sausage 12.99

FRESH FRUIT PARFAIT

French vanilla yogurt served with granola & fresh fruit. 9.99

EGGS BENEDICT

TRADITIONAL

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

SOUTHWESTERN

2 soft poached eggs, chorizo sausage patty, English muffins & our own Hollandaise sauce. Served with red skin potato hash browns. 14.99

CALIFORNIA

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

Substitute red skin potato hash browns for seasonal mixed fruit 1.29

*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.

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.





