







## APPETIZERS

### NEW BUFFALO FRIED CAULIFLOWER

Fresh cauliflower, hand-battered & quick-fried. Drizzled with spicy Buffalo sauce, house-made ranch & topped with bleu cheese crumbles & chopped green onions. 8.50

### 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

### CARNITAS POUTINE

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

### DIP INTO THESE

*Nothing warms up the table like our signature dips!*

#### 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

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

#### TABLESIDE GUACAMOLE

Fresh avocados, diced tomatoes, red onion, fresh lime, chopped cilantro, salt & fire-roasted jalapeños. Served with warm tostada chips. 11.00

Try with chopped bacon & crumbled queso fresco for 1.50

#### FRESH GUACAMOLE

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

### FRIED PICKLES

Hand-battered garlic dill pickles. Served with house-made ranch. 8.00

### CRISPY ONION RINGS

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

### CLASSIC NACHOS

With white queso, melted cheese, mashed black beans & jalapeños on every chip. Served with house-made pico de gallo & sour cream. 13.50

Add chicken 3.00 Add steak 4.00  
Add fresh guacamole for 1.00

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## 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

### NEW LOADED BONELESS WINGS

Boneless wings smothered in white queso, mixed cheese, applewood smoked bacon & chopped green onions. Served with a side of house-made ranch. 12.50

Make it spicy with roasted jalapeños.

#### HOT



#### MILD

### NEW FIERY PEPPER

Extra spicy with a hint of sweet

#### CAJUN

A spicy blend of southwest flavours

#### HONEY-CHIPOTLE

A bit of heat with a bit of sweet

#### BUFFALO

Our classic Buffalo sauce

#### ORIGINAL BBQ

Our classic BBQ sauce

#### SALT & PEPPER

Dusted with sea salt & black pepper

#### SMOKED WINGS *Bone-in only*

Smoked in-house over pecan wood

## SALADS

### 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



## CRAFT BURGERS

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

### 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:*

2 THIN BEEF PATTIES

TURKEY PATTY

BLACK BEAN PATTY

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*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

WE GRILL ALL OUR BURGERS WELL DONE.



## MIX & MATCH FAJITAS

SIZZLING FAJITAS WITH CHIPOTLE GARLIC BUTTER, CHOPPED CILANTRO, BELL PEPPERS & CARAMELIZED ONIONS. SERVED WITH MIXED CHEESE, GUACAMOLE, PICKLED JALAPEÑOS, SOUR CREAM, PICO DE GALLO, SALSA & FLOUR TORTILLAS.

CHOOSE TWO FOR 19.00

GRILLED CHICKEN • PORK CARNITAS • GRILLED STEAK (add 1.00) • SEARED SHRIMP (add 1.00)

OR MAKE IT A TRIO FOR 25.00

*Make it CADILLAC STYLE with citrus-chile rice & black beans 4.00*

*Load up YOUR FAJITAS with white queso & pico de gallo for 1.00*

## 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

### CHICKENBACON 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

## TOP SHELF TACOS

THREE TACOS WRAPPED IN SOFT FLOUR TORTILLAS. SERVED WITH CITRUS-CHILE RICE, BLACK BEANS, HOUSE-MADE PICO DE GALLO, SLICED AVOCADO & CHOPPED CILANTRO.

### RANCHERO CHICKEN TACOS

Seasoned chicken over Jack cheese & topped with citrus-chile sauce & queso fresco. 14.50

### SPICY SHRIMP TACOS

Spicy chile-lime shrimp topped with house-made zesty coleslaw. 15.50

## FRESH MEX BOWLS

Fresh flavours layered in every bite!

### MARGARITA FRESH MEX BOWL

House-made corn & black bean salsa, citrus-chile rice & chipotle pesto. 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
- GRILLED STEAK 16.00



## BABY BACK RIBS

SLOW-COOKED AT 212° WITH OUR SIGNATURE SEASONING, PECAN-SMOKED & BASTED WITH THE SAUCE OF YOUR CHOICE. WE DO IT ALL RIGHT HERE, IN-HOUSE.



ORIGINAL  
Chili's classic BBQ sauce



HONEY-CHIPOTLE  
Sweet heat Honey-Chipotle sauce

### FULL RACK

Served with homestyle fries & seasonal veggies. 26.00

### HALF RACK

Served with homestyle fries & seasonal veggies. 21.00

## CLASSIC STEAKS

### CLASSIC RIBEYE\*

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

### CLASSIC SIRLOIN\*

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

### 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

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

### How do you want your steak?

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



OPTIMALLY  
AGED



HAND-TRIMMED



PERFECTLY  
SEASONED



COOKED  
JUST RIGHT



chilis.ca

\*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.

NOTICE: BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER OR MANAGER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. 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.

## TRIPLE DIPPER™

*Combine your 3 favourite appetizers*

Served with dipping sauces. 17.00

BIG MOUTH® BITES

CRISPY ONION RINGS

SOUTHWESTERN EGGROLLS

CRISPY CHICKEN CRISPERS®

BONELESS BUFFALO WINGS

WINGS OVER BUFFALO®

FRIED PICKLES



## SOUPS, CHILI & SALADS

### 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