

W I N T E R / S P R I N G 2 0 1 7



s
WE SMOKE IT
Right Here



Tropical Sunrise Margarita

El Niño Margarita

¡MARGARITAS!

NEW EL JIMADOR® BLOOD ORANGE MARGARITA (Min 1.50 oz.)

Hand shaken margarita with El Jimador® Añejo Tequila, Cointreau® Orange Liqueur, blood orange syrup and house-made fresh sour. 8.50

BLUEBERRY & PINEAPPLE MARGARITA (Min 2.25 oz.)

Jose Cuervo Especial® Tequila, triple sec & house-made fresh sour, INFUSED 48 hours with blueberries & pineapple. 8.50

PLATINUM PRESIDENTE MARGARITA (Min 2 oz.)

Hand shaken Patrón® Silver Tequila, Patrón Citrónge® Premium Orange Liqueur & Presidente® Brandy, agave nectar & fresh lime juice. 8.50

PATRÓN® MARGARITA (Min 2 oz.)

Patrón® Silver Tequila & Grand Marnier® with a squeeze of fresh lime. Served in our signature Patrón® shaker. 8.50

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! 7.80

EL NIÑO® MARGARITA (Min 2 oz.)

Herencia de Plata® Reposado Tequila, Grand Marnier®, Patrón Citrónge® Premium Orange Liqueur & fresh orange juice. 7.80

TROPICAL SUNRISE MARGARITA (Min 2 oz.)

Herencia de Plata® Reposado Tequila, melon liqueur, pineapple juice & a splash of grenadine. 7.80

Drink Responsibly.
Drive Responsibly.



El Jimador® Blood Orange Margarita



Rita Trio



Presidente Margarita*

Blueberry & Pineapple Margarita

¡MARGARITAS!

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®. 7.80

RITA TRIO (Min 1.9 oz.)

Can't decide? Have them all! Our top flight trio of our favourite premium margaritas: Tropical Sunrise, El Niño® & Presidente Margarita®. 8.50

SKINNY PATRÓN® MARGARITA (Min 1 oz.)

Patrón® Reposado Tequila hand shaken with fresh lime juice & sugar-free triple sec. 7.80 (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. 7.00

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. 7.50

**ROCA
PATRÓN**

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

WINE

PREMIUM RESERVE RED

Glass 10.00 Texas Size add 3.00 Bottle 40.00

ESTANCIA CABERNET (CALIFORNIA)

RAVENSWOOD LODI ZINFANDEL (CALIFORNIA)

FINE RED

Glass 9.00 Texas Size add 3.00 Bottle 30.00

DREAMING TREE CRUSH (CALIFORNIA)

MARCUS JAMES MALBEC (ARGENTINA)

PREMIUM RESERVE WHITE

Glass 10.00 Texas Size add 3.00 Bottle 40.00

KIM CRAWFORD SAUVIGNON BLANC
(NEW ZEALAND)

KIM CRAWFORD UNOAKED CHARDONNAY
(NEW ZEALAND)

FINE WHITE

Glass 9.00 Texas Size add 3.00 Bottle 30.00

DREAMING TREE CHARDONNAY (CALIFORNIA)

RUFFINO PINOT GRIGIO (ITALY)

HOUSE WINE

Glass 8.00 Texas Size add 3.00 Half Litre 18.00

JACKSON-TRIGGS CABERNET SAUVIGNON
(CANADIAN, NIAGARA ESTATES)

JACKSON-TRIGGS SAUVIGNON BLANC
(CANADIAN, NIAGARA ESTATES)

ORDER A BOTTLE! IF YOU DON'T FINISH IT,
WE WILL CORK IT FOR YOU TO TAKE HOME!

Glass (Min 6 oz.) Texas Size (Min 9 oz.) Bottle (750 ml) Half Litre (500 ml)



House Wine



Top Shelf Pickle Caesar



BACARDI® Blood Orange Punch

HAND-CRAFTED COCKTAILS

CAESARS

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

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

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

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

MARTINIS

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

TROPITINI (Min 2 oz.)
The sweet taste of the tropics, featuring Smirnoff® Vanilla Vodka, Captain Morgan® Parrot Bay® Caribbean Rum & pineapple juice. 7.50

PERFECT MANHATTAN MARTINI (Min 2 oz.)
Maker's Mark® Kentucky Straight Bourbon, sweet vermouth & bitters mingle in this tempting cocktail. 8.50

NEW BACARDI® BLOOD ORANGE PUNCH (Min 1 oz.)
Hand shaken with BACARDI® Superior Rum, Patrón Citrónge® Premium Orange Liqueur, blood orange syrup, pineapple and lime juices. Topped off with 7-UP®. 7.50

NEW TITO'S PUNCH (Min 1.25 oz.)
Tito's® Handmade Vodka, Malibu® Coconut Rum, house-made fresh sour, pineapple juice & grenadine. 8.00

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®. 6.50

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. 7.50

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. 7.50

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

BOTTOMLESS BEVERAGES



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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Draft Beer

ICE-COLD BEER

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

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 2.00

Regular (Min 12 oz.) Large (Min 15 oz.) Pitcher (Min 60 oz.)



GO TO YOUR Happy Hour PLACE

Monday-Friday 3-6 pm

- MOLSON CANADIAN® OR COORS LIGHT®
16 oz. **\$5.00** | 14 oz. **\$4.00**

CLASSIC MARGARITA
Frozen or Rocks **\$5.00**
- HOUSE RED OR WHITE WINE
by the glass **\$6.00**

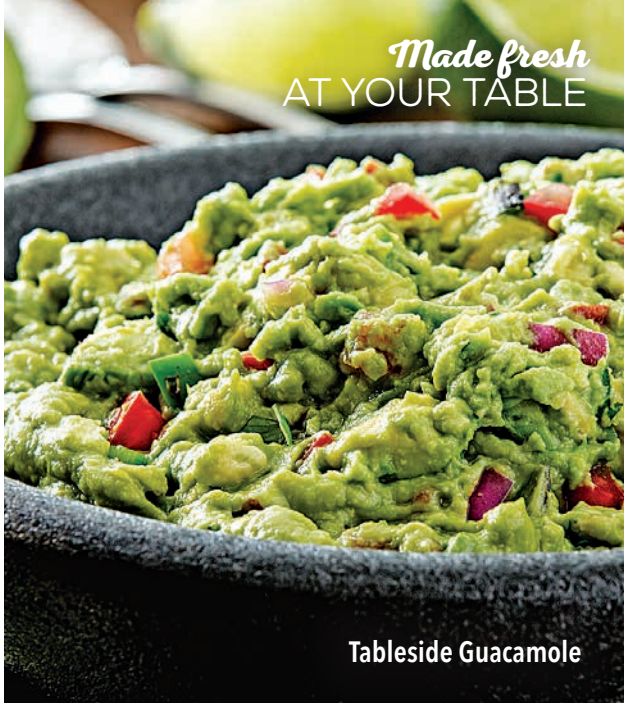
HIGH BALLS
\$5.00
- SOUTHWESTERN EGGROLLS • CRISPY ONION RINGS
BOTTOMLESS TOSTADA CHIPS & SALSA
\$5.00

Saturday & Sunday All Day

TRADITIONAL CAESAR | TEXAS BELLINI **\$5.00**



White Spinach Queso



Tableside Guacamole

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

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



Fried Pickles,
Boneless Buffalo Wings
& Southwestern Eggrolls

TRIPLE DIPPER™

Combine your 3 favourite appetizers.

Served with dipping sauces. 17.00

NEW BIG MOUTH® BITES

CRISPY ONION RINGS

SOUTHWESTERN EGGROLLS

CRISPY CHICKEN CRISPERS®

BONELESS BUFFALO WINGS

WINGS OVER BUFFALO®

FRIED PICKLES

New PARTY FAVORITES

ONLY AVAILABLE TO-GO

BONELESS WINGS

22 COUNT Choose up to 2 flavours 23.00

33 COUNT Choose up to 3 flavours 30.00

CREAMY JALAPEÑO • CAJUN • HONEY-CHIPOTLE

BUFFALO • ORIGINAL BBQ • SALT & PEPPER

Served with fresh celery and choice of ranch or bleu cheese on the side.

BONE-IN WINGS

16 COUNT Choose up to 2 flavours 23.00

24 COUNT Choose up to 3 flavours 30.00

CREAMY JALAPEÑO • CAJUN • HONEY-CHIPOTLE

BUFFALO • ORIGINAL BBQ • SALT & PEPPER • SMOKED

Served with fresh celery and choice of ranch or bleu cheese on the side.

CHICKEN CRISPERS®

10 COUNT 23.00 15 COUNT 30.00

Choose a style: Crispy • Crispy Honey-Chipotle

Served with choice of BBQ sauce, honey-mustard or ranch on the side.



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

BOTTOMLESS SOUP & SALAD

(Available Monday–Friday, 11 am–4 pm)

Unlimited refills! Choose any of our delicious soups & a house or fresco salad.

Served with warm tostada chips & fresh salsa. 11.00

Add garlic toast for 1.00

CHILI OR SOUP & SALAD

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

Chili & Salad 10.00

Soup & Salad 8.50



Santa Fe Chicken Salad



Quesadilla Explosion Salad

SANTA FE CHICKEN SALAD

Grilled chile-rubbed chicken with spicy Santa Fe sauce, house-made pico de gallo, fresh diced avocado, chopped cilantro, tortilla strips with house-made ranch. 15.00

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 & 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, shredded carrots, 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

*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.



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.

NEW SUNRISE BURGER*

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

NEW ULTIMATE BACON BURGER

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

NEW 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

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*Try your
burger with:*

2 THIN BEEF PATTIES

TURKEY PATTY

BLACK BEAN PATTY

.....

Plus it up:

NEW 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

.....



Guacamole Burger

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.

Smoked
IN-HOUSE



BABY BACK RIBS

SLOW-COOKED AT 212° WITH OUR SIGNATURE SEASONING, PECAN-SMOKED & BASTED WITH A 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

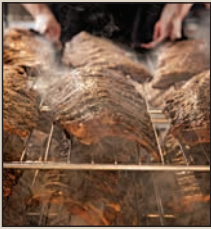
HALF RACK
Served with homestyle
fries & seasonal veggies.
21.00

CAN 1/17



Original Baby Back Ribs

The **STORY** behind our BABY BACK RIBS



**SMOKED
IN-HOUSE**

30 years of know-how goes into every rib we make, and we still smoke them right here, in-house!



**NATURAL
PECAN WOOD**

We use pecan wood—the best choice for bringing out the bold mouthwatering flavour of our ribs.



**LOW & SLOW
IS KEY**

First we smoke the ribs, then we slow cook them at 212°, the ideal temperature for keeping ribs tender.



**SHHHH. THIS
PART'S SECRET.**

We use a signature seasoning on our ribs before smoking, but we can't tell you what's in it!



**GO AHEAD.
GET SAUCY.**

Two signature sauces—and they're each one-of-a-kind. Get ready for ribs worth singing for.

*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.

New



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, loaded red skin mashed potatoes & garlic toast. 30.00
Or try it with ancho-garlic rub. 30.50

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
Or try it with ancho-garlic rub. 24.50

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



OPTIMALLY
AGED



HAND-TRIMMED



PERFECTLY
SEASONED



COOKED
JUST RIGHT

CLASSIC SIDES

SOUTHWESTERN
MAC 'N' CHEESE (ADD 2.00)
(LIMITED AVAILABILITY)

STEAMED BROCCOLI
(WHEN AVAILABLE)

SPICY COLESLAW

LOADED RED SKIN
MASHED POTATOES
WITH BACON, CHEESE
& GREEN ONION

RED SKIN MASHED
POTATOES
WITH PEPPERCORN GRAVY

CITRUS-CHILE RICE
HOMESTYLE FRIES
SWEET POTATO FRIES
CRISPY ONION RINGS
BLACK BEANS

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

Add Seared Shrimp to any entree for 4.00



New



Loaded Fajita Trio with Steak, Shrimp & Chicken
with White Queso & Pico de Gallo

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

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

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



Santa Fe Quesadillas



Spicy Shrimp Tacos



Jalapeño BBQ Chicken Enchiladas

ENCHILADAS

Three baked enchiladas served with citrus-chile rice & black beans.

JALAPEÑO BBQ CHICKEN ENCHILADAS

Seasoned chicken, jalapeño, Chili's classic BBQ sauce & Monterey Jack cheese. Topped with sour cream sauce, melted mixed cheese, a drizzle of jalapeño-BBQ sauce & pickled jalapeños. 15.50

SOUR CREAM CHICKEN ENCHILADAS

Seasoned chicken & Monterey Jack cheese. Topped with sour cream sauce, melted mixed cheese, chopped cilantro and house-made corn & black bean salsa. 14.50

BURRITOS

Handmade to order & served with black beans.

SMOTHERED SMOKED CHICKEN BURRITO

House-smoked chicken, mixed cheese, house-made pico de gallo, smokey pasilla-honey chile sauce & citrus-chile rice wrapped in a warm flour tortilla. Smothered with sour cream sauce & melted cheese. Topped with pasilla-honey chile sauce & chopped cilantro. 13.50

GRILLED SMOKED CHICKEN BURRITO

House-smoked chicken, mixed cheese, house-made pico de gallo, smokey pasilla-honey chile sauce & citrus-chile rice wrapped in a warm flour tortilla & grilled. Served with a side of pasilla-honey chile sauce. 12.50



Smothered Smoked Chicken Burrito

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 GRILLED STEAK 16.00



Chipotle Fresh Mex Bowl



Ancho Salmon



6 oz. Classic Sirloin with Grilled Avocado

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 steak* (505 cal) 3.00

Add grilled salmon (495 cal) 4.00

Add seared shrimp (386 cal) 4.00

CRISPERS & MORE

CRISPY HONEY-CHIPOTLE CHICKEN CRISPERS®

Extra crispy, tossed with our spicy & smokey honey-chipotle sauce. Served with spicy coleslaw & homestyle fries. 16.00

CRISPY CHICKEN CRISPERS®

Extra crispy chicken with spicy coleslaw, homestyle fries & choice of BBQ sauce, honey-mustard or ranch. 16.00

CAJUN PASTA

Penne pasta in Alfredo sauce with a hint of chile spice, topped with Parmesan, diced tomatoes & green onions. Served with garlic toast.

Grilled chicken or seared shrimp 17.00



Crispy Honey-Chipotle Chicken Crisps®



Cajun Pasta with Chicken



Salted Caramel Molten Cake



Molten Chocolate Cake

SWEET STUFF

NEW SALTED CARAMEL MOLTEN CAKE

Salted caramel cake filled with a melted caramel center. Topped with vanilla ice cream, caramel sauce & salted caramel pieces. Limited availability 8.00

NEW TRIPLE BERRY CRUMBLE CAKE

Warm blackberries & blueberries baked with rich butter cake, topped with streusel and finished with vanilla ice cream, strawberry sauce & cinnamon-sugar. 7.00

SKILLET CHOCOLATE CHIP COOKIE

Oven-baked chocolate chip cookie topped with vanilla ice cream & drizzled with hot fudge. 7.50

MOLTEN CHOCOLATE CAKE

Moist chocolate cake with a melted chocolate center. Topped with vanilla ice cream & a thin chocolate shell. 8.00

SKILLET TOFFEE FUDGE BROWNIE[†]

Oven-baked toffee fudge brownie topped with vanilla ice cream, drizzled with caramel sauce & topped with toffee pieces. 7.50

[†]THIS DISH CONTAINS NUTS.

\$30 DINNER for 2

No substitutions. Price does not include beverage or tax.

1. Share an Appetizer

FRIED PICKLES • TOSTADA CHIPS & SALSA

TOSTADA CHIPS & FRESH GUACAMOLE • CHICKEN ENCHILADA SOUP

2. Select Two Full-Size Entrees

OLDTIMER[®] WITH CHEESE • FRESCO SALAD WITH GRILLED CHICKEN

CRISPY CHICKEN CRISPERS[®] • BACON RANCH QUESADILLAS

MARGARITA CHICKEN FRESH MEX BOWL • CAJUN CHICKEN PASTA

\$35 DINNER for 2

No substitutions. Price does not include beverage or tax.

1. Share an Appetizer

CRISPY ONION RINGS • CLASSIC NACHOS

SOUTHWESTERN EGGROLLS

2. Select Two Full-Size Entrees

FAJITAS Choose Grilled Chicken or Pork Carnitas

Load up with white queso & pico de gallo for 1.00

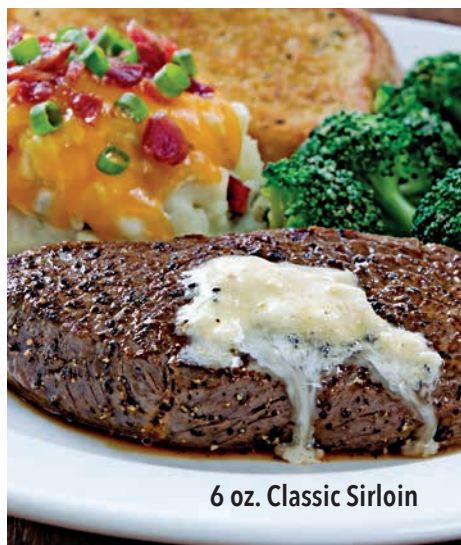
SOUTHERN SMOKEHOUSE BURGER

SANTA FE CHICKEN SALAD

6 OZ. CLASSIC SIRLOIN*

CLASSIC BACON BURGER

HALF RACK OF ORIGINAL BABY BACK RIBS



6 oz. Classic Sirloin

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.

*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.



Southwestern BLT Toasted Sandwich



Bacon Ranch Quesadillas



Lunch Chicken Fajitas

LUNCH COMBOS Starting at **\$9**

MON-FRI 11 AM - 4 PM • ALL LUNCH PORTIONS
SANDWICHES, TACOS & QUESADILLAS SERVED WITH HOMESTYLE FRIES.
Beverage not included. No substitutions.

FIRST *Start off Fresh.*

- FRESCO SALAD
- CHICKEN ENCHILADA SOUP
- BOWL OF CHILI
- HOUSE SALAD
- LOADED BAKED POTATO SOUP

THEN *Pick your Favourite! Or try something new.*

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. 9.00

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. 9.00

SOUTHWESTERN BLT TOASTED SANDWICH

Half sandwich with mayo on a toasted pretzel roll. 9.00

RANCHERO CHICKEN TACOS

Seasoned chicken over Jack cheese & topped with citrus-chile sauce, house-made pico de gallo, sliced avocado, chopped cilantro & queso fresco. 9.00

CARNITAS TACOS

Tender, slow-cooked pork over Jack cheese & topped with citrus-chile sauce, house-made pico de gallo, sliced avocado, chopped cilantro & queso fresco. 10.00

FAJITAS

Choose grilled chicken or tender, slow-cooked pork carnitas with peppers, onions, chipotle-garlic butter & cilantro. Served with tortillas, pico de gallo, mixed cheese & sour cream. 10.00

Load up your fajitas with white queso & pico de gallo for .50

BOTTOMLESS SOUP & SALAD

Choose any of our delicious soups & a house or fresco salad. Served with warm tostada chips & salsa. 11.00
Add garlic toast 1.00

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.