APPETIZERS TO SHARE

CHIPS & SALSA

Extra-thin corn tostada chips made fresh daily. Go ahead and ask for more now. 5.75 Guacamole 3.00 House-made ranch 0.75

WHITE SPINACH OUESO

White queso and chopped spinach topped with shredded cheese, house-made pico de gallo, fresh guacamole, queso fresco, and chopped cilantro.

Served with Chips and Salsa \$8.75

SKILLET OUESO

Your chip's favorite dip for over 25 years. Original with ground beef and cheese. Served with warm chips and salsa. 7.75

CRISPY CHEDDAR BITES

Lightly battered & golden fried cheese bites topped with a sprinkle of Cajun spice and chopped cilantro. Served with house-made ancho-chile ranch. 7.75

FRIED PICKLES

Crunchy Fried Pickles served with house made Ranch. 7.95

TEXAS CHEESE FRIES

Shredded cheese, bacon, jalapeños, green onions. Served with house-made ranch. 8.50 Half-order 5.75 Add chili 1.00

SOUTHWESTERN EGGROLLS

Crispy flour tortillas, chicken, black beans, corn, jalapeño Jack cheese, red peppers, spinach.
Served with house-made avocado-ranch. 9.75

VEGGIE MENU

VEGGIE QUESADILLAS

Spinach, mixed cheese, jalapeño aioli, caramelized onions. 11.50

PASTA

CAJUN CHICKEN PASTA

Penne in Alfredo sauce, topped with southwestern Cajun spice, parmesan, tomatoes, green onions. Served with garlic toast.

Voted "Most Popular" by its peers. 14.00

CAJUN SHRIMP PASTA

Penne in Alfredo sauce, topped with southwestern Cajun spice, parmesan, tomatoes, green onions. Served with garlic toast.

OUESADILLA EXPLOSION SALAD

Grilled chicken, cheese, tomatoes, corn &

black bean salsa, tortilla strips with citrus-

BONELESS BUFFALO CHICKEN

Crispy chicken tossed in spicy Buffalo sauce,

bacon, bleu cheese crumbles, pico, tortilla

Tomatoes, red onions, cucumbers, shredded

cheese, garlic croutons with your choice of

strips with house-made ranch, 12.00

balsamic dressing. Served with cheese

4.00 Voted "Most Popular" by its peers. 16.50

guesadillas. 12.00

HOUSE SALAD

dressing, 6.00

SALAD

SOUPS & SALADS

THE ORIGINAL CHILI

Yeah, this is our thing. Our original recipe with beef, onions and a signature blend of spices. Topped with cheese & tortilla strips. Cup 5.00 Bowl 6.25

ENCHILADA SOUP

Topped with tortilla strips, shredded cheese. Cup 5.00 Bowl 6.25

SOUP & SALAD COMBO

Bowl of soup and a house salad, 9.25

LOADED BAKED POTATO SOUP

Topped with bacon, shredded cheese, green onions.

Cup 5.00 Bowl 6.25

SANTA FE CHICKEN SALAD

Grilled chile-rubbed chicken, pico, avocado, cilantro, tortilla strips, house-made ranch & a drizzle of spicy Santa Fe sauce. 11.50 Chicken Crispers 12.50

FORCE Chilis

NOTICE: MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY YOU HAVE CERTAIN MEDICAL CONDITIONS. APPROXIMATE PRE-COOKED WEIGHTS. ACTUAL WEIGHT MAY VARY.

THE NUTRITIONAL VALUES MENTIONED IN THE MENU ARE REPRESENTATIONAL AND BASED ON THE STANDARD RECIPE CALCULATED AS PER U.S. LAWS AND INGREDIENTS USED IN THE U.S. THESE VALUES CAN VARY AS INGREDIENTS USED CAN DIFFER IN EVERY REGION DUE TO IMPORT RESTRICTIONS AND COMPLIANCE TO LOCAL FOOD SAFETY LAWS. WE ADVISE GUESTS TO USE THEIR DISCRETION WHILE OPERFINING.

FRESH MEX BOWLS & OUESADILLAS

CHIPOTLE BOWL

Pico, mix greens, rice, corn & black bean salsa, avocado, shredded cheese, tortilla strips, cilantro, chipotle pesto with a drizzle of ranch. Try Steak or Chicken 13.50 With Shrimp 16.00

BACON RANCH OUESADILLAS

Shredded cheese, chile spices, bacon, house-made ranch. Served with pico, sour cream, ancho-chile ranch. Try Steak or Chicken 12.50

SANTE FE QUESADILLAS

Corn & black bean salsa, cheese, spicy Santa Fe sauce. Served with pico, sour cream. Try Steak or Chicken 12.50

MARGARITA BOWL

Pico, mix greens, rice, corn & black bean salsa, black beans, avocado, tortilla strips, cilantro, margarita sauce.

16.50

Try Steak or Chicken 13.50 With Shrimp 16.00

GUILTLESS GRILL®

ANCHO SALMON (cal. 630) Seared chile-rubbed Atlantic salmon, spicy citrus-chile sauce, cilantro, queso fresco. Served with rice &

steamed broccoli 18 00

GUILTLESS GRILL PASTAPenne in Alfredo sauce topped
with southwestern Cajun spice,
parmesan,Tomatoes, green onion.

MARGARITA GRILLED CHICKEN (cal. 650) Grilled chicken, pico, tortilla strips, rice & black beans.

ORANGES

PINEAPPLE

OUR GOOD SIDES PERFECT PAIRINGS FOR YOUR ENTREE

FRENCH FRIES
MASH POTATOES
LOADED MASH POTATOES

BLACK BEANS
BROCCOLI
SWEET CORN ON THE COB

ROASTED STREET CORN

Unless otherwise noted, sides are 3.00 each when ordered à la carte.

FULL-ON FAJITAS MAKE YOUR FAJITAS FULL ON!

GRAB A WARM TORTILLA AND FOLLOW THESE STEPS:

9

RICE

Stuff your tortilla with sizzling meats, shrimp or veggies.

PAIR FAJITAS 18.75

😭 TRIO FAJITAS 21.75

SAUCE IT
Layer on flavor with fresh
salsa & pico de gallo.

CHICKEN

STEAK

SHRIMP

3

TOP ITFinish it off with your favorite toppings like cheese & guacamole.

ADD RICE AND BEANS FOR 3.00

Only available with fajitas.

HAND-BATTERED CRISPERS

ALL-NATURAL 100% WHITE MEAT CHICKEN.
SERVED WITH CORN ON THE COB & FRIES.

CRISPY HONEY-CHIPOTLE CHICKEN CRISPERS®

Served with house-made ranch. 13.75

CRISPY COUNTRY FRY CRISPERS®

Served with choice of honey-mustard, BBQ sauce or house-made ranch. 13.25

SIGNATURE WINGS

BONELESS WINGS

Buffalo, Creamy Jalapeno or Honey Chipotle. Served with dipping sauces and Celery. \$9.50

LOADED BONELESS WINGS

Smothered in white queso, shredded cheese, bacon & green onions. Served with house-made ranch. 10.50

BONE-IN WINGS

Hand-tossed in your choice of sauce and served with celery & dipping sauce. \$9.75

STEAKS

CHUCK THE ORDINARY. SIZZLE IN DELIGHT.

CLASSIC SIRLOIN*

8oz. sirloins seasoned & topped with garlic butter. Served with steamed broccoli & loaded mashed potatoes. \$19.00

CLASSIC RIBEYE*

12oz. Marbled, thick-cut steak topped with garlic butter. Served with loaded mashed potatoes & steamed broccoli. 20.75

KICK IT UP A NOTCH

GARLIC TOAST 1.75 each

SIZZLING HONEY-CHIPOTLE SHRIMP & SIRLOIN*

8 oz. seared sirloin with chile spices, topped with seared honey-chipotle glazed shrimp. Served with steamed broccoli & loaded mashed potatoes. \$22.50

SIZZLING HONEY CHIPOTLE SHRIMP RIBEYE*

12oz. Seasoned & topped with Honey-Chipotle glazed shrimp. Served with loaded mashed potatoes & steamed broccoli. 25.00

WORLD FAMOUS RIBS

BABY BACK FALL-OFF-THE-BONE GOODNESS, SMOKED LOW & SLOW IN-HOUSE OVER PECAN WOOD AT 225°



Served with fries & corn. 20.75

HALF ORDER

Served with fries. 14.25

MIX & MATCH COMBO

Served with fries & corn. 20.75



CHOOSE YOUR STYLE:

ORIGINAL

Chili's classic BBQ sauce
HONEY-CHIPOTLE

Sweet & spicy sauce

DRY RUB

Like Momma used to make

BIGGER MOUTH BURGERS

MADE WITH 1/2 POUND PATTIES

The original. No topping perfection. Pickles, lettuce, tomato, red onion, mustard. 9.75
Try it with cheese 10.75

JUST BACON BURGER*

Don't let the name fool you. This classic is layered with slices of bacon, cheddar, pickles, lettuce, red onion, tomato & garlic aioli. 11.25

SUNRISE BURGER*

Fried egg, cheddar, bacon, lettuce, red onion, tomato, garlic aioli. 12.50

BIG MOUTH BURGER BITES* Bite-sized at its best. 4 mini burgers with bacon,

American cheese, sauteed onions, and housemade ranch. 11.25

SOUTHERN SMOKEHOUSE BURGER*

Trailblazers wanted! Bacon, cheddar, pickles, lettuce, tomato, fried onions and garlic aioli. Served with a side of original BBQ sauce & the ocassional "Yeehaw!". 12.75

PATTY OPTIONS

BEEF UP YOUR BURGER (add 1.75 each)

· 100% WHITE MEAT TURKEY
· VEGETARIAN BLACK BEAN

· BACON
· ORIGINAL CHILI

· AVOCADO SLICES
. CHILI · FRIED EGG

ADD EXTRA CHEESE FOR \$1.00

CHICKEN SANDWICHES

SERVED WITH FRIES.

BUFFALO CHICKEN RANCH SANDWICH

Crispy chicken with spicy Buffalo sauce, tomato, lettuce, house-made ranch on a toasted bun. This cool chick can bring the heat. 11.25

CAJUN CHICKEN SANDWICH

Spicy, Cajun-style grilled chicken breast topped with lettuce, fresh sliced tomato, swiss cheese, pickles, chipotle-ranch dressing & onion rings. 11.50

GRILLED CHICKEN SANDWICH

With applewood smoked bacon, fresh sliced tomato, lettuce, Swiss cheese and honey-mustard dressing. 11.50



SIGNATURE

SWEET STUFF

MOLTEN CHOCOLATE CAKE

shell, drizzled with caramel. \$6.75

MINI MOLTEN

Chocolate cake with a molten chocolate center,

Chocolate cake with a molten chocolate center, topped with vanilla ice cream in a chocolate shell, drizzled with caramel. 3.75

topped with vanilla ice cream in a chocolate



KIDS MENU AVAILABLE FOR KIDS 13 AND UNDER.

ORANGE JUICE

SOFT DRINK

WE USE 100% VEGETABLE OIL, FOOD PORTIONS REFLECT PRECOOKED WEIGHT

ORANGES

PINEAPPLES

GRILLED CHEESE SANDWICH

CHEESY CHICKEN PASTA

NOTICE: IF YOU HAVE A FOOD OR NUT ALLERGY, PLEASE SPEAK TO THE MANAGER OR YOUR SERVER 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.





WHISKEY LEMONADE	Our classic fresh lemonade mixed with whiskey, orange liqueur, fresh sour & a splash of Sprite®. 7.50
TITO'S PUNCH	A taste of the islands! Tito's vodka, coconut rum, house-made fresh sour, pineapple juice and grenadine. 7.00
LONG ISLAND ICED TEA	Vodka, rum, gin, triple sec and sweet & sour & Coke® Choose from original, mango or strawberry. 7.00 Flavored 8.00
молто	The original-straight from Havana. Bacardi* Rum, agave syrup, lime juice & fresh mint leaves, topped with Sprite*. 7.50
COSMOPOLITAN	Chill out with Absolut Citron* Vodka, Cointreau* Orange liqueur and Ocean Spray* Cranberry juice. 7.95
APPLETINI	Absolut® Vodka and DeKuyper® Apple Pucker mingle in this tempting cocktail. 7.95
BLOODY MARY	Made with vodka and premium bloody mary mix, garnished with celery and lime. 6.25
TWISTED LEMONADE	A refreshing cocktail with citrus twist vodka, triple sec and sweet & sour. 8.00
CALYPSO COOLER	Sail away with Captain Morgan® Original Spiced Rum, peach schnapps, orange juice and grenadine. 7.00
MANDARIN BLUSH	Smooth as a sunset with Absolut® Mandrin Vodka, Ocean Spray® Cranberry juice and Sprite®. 7.00
CAPTAIN'S CASTAWAY	Captain Morgan® Original Spiced Rum, Malibu Coconut Rum, mixed with fresh sour, mango puree & pineapple juice. 7.00
SCOTCH CRAMARETTO	Blended scotch whisky, amaretto & cranberry, garnished with lemon. 7.00

House red wine and Sauza® Tequila shaken with organic

Tommasi® Pinot Grigio and Jose Cuervo® Silver Teguila

shaken with organic agave, triple sec and fresh lime

juice, topped with Sprite®. 7.50

agave, triple sec and fresh lime juice, topped with

Sprite®. 8.00

COCKTAILS

SANGRIAS

TEQUILA RED SANGRIA

TEQUILA WHITE SANGRIA

MARGARITAS

HAND-SHAKEN WITH PREMIUM TEQUILAS & LIME JUICE. GARNISHED WITH LOVE.

PRESIDENTE® MARGARITA	Sauza® Gold Tequila, Cointreau Orange® liqueur & Presidente® Brandy. Also enjoy it in strawberry or mango. Hand-shaken 25 times on the way to your table! 8.50
ℰ EL NIÑO MARGARITA®	Sauza® Gold Tequila (100% Blue Agave), Grand Marnier®, Cointreau® Orange liqueur and orange juice. 9.75
CLASSIC MARGARITA	Made with Jose Cuervo* Especial Tequila and triple sec. Served frozen or on the rocks. Try it in strawberry, raspberry, mango or strawberry mango. 6.50
TOP SHELF MARGARITA	For the real 'rita fan. Made with Sauza* Gold Tequila, Cointreau* Orange liqueur and Grand Marnier*. Served frozen or on the rocks. Try it in strawberry, raspberry, mango or strawberry mango. 8.00
JAMAICAN PARADISE	Paradise is a perfect combination of Malibu* Caribbean Rum, Sauza* Gold Tequila, Midori* Melon liqueur, blue curacao and sweet & sour. 8.00

Tito's® Handmade Vodka, Cointreau® Orange liqueur & fresh house-made sour

	VODKA RITA	Also try strawberry or mango. 9.00
	ULTIMATE FRESH MARGARITA	The freshest one yet! Jose Cuervo® Silver Tequila (100% Blue Agave), agave and fresh lime juice. 9.00
Ξ	GRAND PATRÓN® MARGARITA	Patron* Silver Tequila (100% Blue Agave) and Grand Marnier* Orange liqueur with a squeeze of fresh lime. 10.25
PATRÓN® POMEGRANA MARGARITA TROPICAL SUNRISE MARGARITA	PATRÓN® POMEGRANATE MARGARITA	The perfect mix of Patrón* Silver Tequila (100% Blue Agave) Cointreau* Orange liqueur and pomegranate with a splash of Sprite*. 9.75
		Sauza* Gold Tequila (100% Blue Agave), Midori* Melon liqueur, pineapple juice and a splash of grenadine. 9.75
	JACKBERRY MARGARITA	Jose Cuervo® Tequila, Jack Daniel's® Tennessee Whiskey and Patrón Citrónge shaken with blackberry. 9.50

BLUEBERRY & PINEAPPLE MARGARITA	Jose Cuervo® Especial Tequila, triple sec and house-made fresh sour, INFUSED 48 hours with blueberries and pineapple. 10.00
TRIPLE BERRY MARGARITA	Jose Cuervo® Especial Tequila and Chambord black raspberry with house-made fresh sour and fresh strawberry purée, INFUSED 48 hours with blackberries and blueberries. 10.00
PEACH SLICE MARGARITA	Have you had your serving of fruit today? Gold Tequila, peach schnapps, house-made fresh sour and peach purée, INFUSED 48 hours with peaches and garnished with two peach slices. 10.00

REFRESH & REFILL

BEER

Samuel Adams®

Budweiser® Bud Light® Dos Equis® Lager Miller Lite® Corona® Extra

Coors Light®







Ask your server for local draft selections.

WINE

Barefoot Merlot | Barefoot Cabernet Sauvignon

Barefoot Chardonnay | Tommasi Pinot Grigio

Barefoot Moscato | Behringer White Zinfandel

Free refills with teas, fountain drinks & coffee. 2.75









Bottled Water 2.00

FLAVORINGS

Mango Strawberry Peach

Blackberry

Raspberry

Apple JUICES Orange Pineapple

Cranberry

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