



251-410-6800

<http://www.dapperdeliveries.com>

# Chilis

## Starters

100. Triple Dipper \$17.25  
*Pick three of your favorites; big mouth bites, buffalo wings, wings over buffalo, chicken crispers, hot spinach and artichoke dip, southwestern eggrolls, fried cheese and loaded potato skins. Served with dipping sauces*
102. Southwestern Eggrolls \$13.25  
*Smoked chicken, black beans, jalapeno jack cheese, red peppers and spinach wrapped inside a crispy flour tortilla. We serve it with our avocado ranch dressing.*
105. Skillet Queso \$9.25  
*Our appetizing cheese dip with seasoned beef. Served with warm tostada chips*
106. White Spinach Queso \$10.50  
*White Queso & chipped spinach topped with shredded Monterey Jack cheese, house-made pico de gallo, fresh guacamole, queso fresco & chopped cilantro. Served with warm tostada chips & fresh salsa*
104. Fresh Guacamole \$11.50  
*Made daily with fresh avocados, chopped cilantro, diced tomatoes, red onions & jalapenos. Served with warm tostada chips & fresh salsa!*
103. Tostada chips And Salsa \$5.75  
*Our extra thin corn tostada chips made fresh daily. served with fresh salsa*
301. Signature boneless wing \$14.00  
*hand tossed in your choice of sauce. Served with fresh celery & dipping sauce*
302. Signature bone-in wings \$15.00  
*hand tossed in your choice of sauce. Served with fresh celery & dipping sauce*
300. Loaded Boneless Wings \$14.50  
*Boneless wings smothered in white queso, 3-cheese blend, applewood smoked bacon & chopped green onions. Served with a side of house-made ranch*
111. Classic Nachos with Chicken Or Beef \$14.50  
*Chicken, 3-cheese blend, black beans, jalapenos, skillet queso, pico & sour cream*
112. Classic Nachos \$12.75  
*Topped with 3-cheese blend, black beans, jalapenos, skillet queso, pico & sour cream*
109. Fried Pickles \$8.00  
*Served with house-made ranch*
101. Crispy Cheddar Bites \$9.00  
*Lightly battered & golden fried cheese bites topped with a sprinkle of Cajun spice and chopped cilantro. Served with house-made ancho-chile ranch*
113. Texas Cheese Fries  
*Shredded cheese, bacon, jalapenos, green onions, served with*

## Steak

1600. Classic Ribeye \$24.25  
*100% USDA Choice sirloin with Chilies seasoning & topped with garlic butter. Served with your choice of two sides.*
1601. Classic Sirloin - 6oz \$14.75  
*100% USDA Choice sirloin with Chilies seasoning & topped with garlic butter. Served with your choice of two sides.*
1602. Classic Sirloin 10 oz \$20.75  
*100% USDA Choice sirloin with Chilies seasoning & topped with garlic butter. Served with your choice of two sides.?*
- 10 oz. Sirloin with Grilled Avocado \$20.75  
*Seasoned and topped with spicy citrus chile sauce, grilled avocado slices, cilantro and pico. Served with roasted asparagus.*
- 6 oz. Sirloin with Grilled Avocado \$16.00  
*Seasoned and topped with spicy citrus chile sauce, grilled avocado slices, cilantro and pico. Served with roasted asparagus.*
- ## Chicken and Seafood
- Cajun Chicken Pasta \$16.25  
*Grilled chicken, penne in Alfredo sauce, topped with chile spices, parmesan, tomatoes, green onions. Served with garlic toast!*
- Cajun Shrimp Pasta \$17.25  
*Shrimp, penne in Alfredo sauce, topped with chile spices, parmesan, tomatoes, green onions. Served with garlic toast.*
601. Chipotle Chicken Fresh Mex Bowl \$15.00  
*Marinated grilled chicken, house-made corn & black bean salsa, NEW citrus-chile rice & chipotle pesto. Topped with cheddar cheese, house-made pico de gallo, fresh field greens, chopped cilantro, crispy tortilla strips, fresh sliced avocado & a drizzle of cumin-lime sour cream.*
602. Chipotle Shrimp Fresh Mex Bowl \$16.00  
*Shrimp, pico, field greens, mexican rice, corn & black beans salsa, avocado, shredded cheese, tortilla strips, cilantro, chipotle pesto, & house-made ranch*
704. Margarita Grilled Chicken (cal. 580) \$16.00  
*Margarita marinated grilled chicken breast topped with house-made pico de gallo & crispy tortilla strips. Served with NEW citrus-chile rice & black beans.*
700. Ancho Salmon (cal. 600) \$20.25  
*Seared chile-rubbed Atlantic salmon, drizzled with spicy*

## Mix and Match Fajitas

- Our sizzling fajitas served with bell peppers & caramelized onions, topped with chipotle-garlic butter & chopped cilantro Mexican rice & beans, guacamole, sour cream, pico, & salsa**
- Mix and Match Fajitas \$22.00
1302. Chicken Fajitas \$18.75
1303. Steak Fajitas \$21.25
1304. Shrimp Fajitas \$21.25
1306. Black Bean & Veggie Fajitas \$17.25  
*Black bean patty, asparagus, garlic-roasted tomatoes, onions, bell peppers, corn & black bean salsa, queso fresco, avocado, & drizzled with spicy chile-lime sauce*

## Hand Crafted Burgers

- Served with house-made garlic dill pickles & homemade fries**
904. Bacon Rancher \$19.25  
*Two beef patties, six slices of bacon, house made ranch American cheese with sauteed onions and pickles*
- Big Bacon BBQ Burger \$19.25  
*Two beef patties, six slices of bacon, house BBQ, cheddar, red onion, and pickles*
- BBQ Brisket Burger \$16.25  
*Brisket, house BBQ, cheddar, pickles, coleslaw*
901. Chili's Secret Sauce Burger \$12.25  
*Secret sauce, american cheese, lettuce and sauteed onions*
902. Mushroom Swiss Burger \$13.50  
*Topped with sauteed onions, mushrooms, swiss, lettuce, tomato & garlic aioli*
907. Queso Burger \$14.50  
*White queso, crunchy tortilla strips, & pico*
- Alex's Sante Fe Burger \$14.75  
*Yes, Chef Alex is real and so are his burger skills. Stacked high with avocado, pepper jack, red onion, roasted jalapenos, tomatos, pickles, cilantro and spicy Santa Fe sauce*
- Just Bacon Burger \$13.75  
*Don't let the name fool you. This classic is layered with slices of bacon, cheddar, pickles, lettuce, red onion, tomato, and garlic aioli*
900. Oldtimer burger with cheese \$11.50  
*Our mouth-watering burger with mustard, shredded lettuce, tomato, pickle and onion. Served with homestyle fries.*
903. Big Mouth Bites \$12.50  
*Four mini burgers topped with applewood smoked bacon, American cheese, sauteed onions and ranch. served with crispy onion strings and*

house-made ranch

## Salads

501. Boneless Buffalo Chicken Salad \$10.25

Crispy chicken breast tossed in spicy wing sauce, combined with applewood smoked bacon, blue cheese crumbles, carrots, crispy tortilla strips and house-made pico de gallo, drizzled with ancho-chili ranch. Served with ranch dressing

500. Quesadilla Explosion Salad \$15.00

Fajita-marinated chicken, mixed cheeses, corn relish, cilantro, tomato, crispy tortilla strips and ancho-chili ranch drizzle. Served with cheese quesadilla wedges and our citrus-balsamic dressing

Santa Fe Crispers Salad \$14.25

Hand breaded chicken crispers, pico, avocado, cilantro, tortilla strips, house made ranch and a drizzle of spicy Santa fe sauce

504. Santa Fe Chicken Salad \$14.25

Chile rubbed grilled chicken with spicy Santa Fe sauce, house made pico de gallo and ranch dressing. topped with tortilla strips, cilantro and avocado.

503. Caribbean Salad with Shrimp \$15.75

Fresh pineapple, mandarin oranges, dried cherries, green onions, cilantro and honey-lime dressing. With grilled shrimp.

502. Caribbean Salad with Chicken \$15.00

Fresh pineapple, mandarin oranges, dried cherries, green onions, cilantro and honey-lime dressing. With grilled chicken.

Southwest Chicken Caesar Salad \$14.25

Grilled chicken, tomatoes, queso fresco, tortilla strips with Caesar dressing

Southwest Shrimp Caesar Salad \$15.00

Shrimp, tomatoes, queso fresco, tortilla strips with Caesar dressing

Grilled Chicken Salad \$13.50

Tomatoes, corn and black bean salsa, shredded cheese with honey lime vinaigrette

505. Caesar Salad \$6.25

Romaine, Parmesan, croutons & caesar dressing

507. House Side Salad \$6.00

Tomatoes, red onions, cucumbers, shredded cheese, & garlic croutons

## Soup and Chili

400. Chili

Beef, onions, signature blend of spices, topped with shredded cheese & tortilla strips

401. Soup

402. Soup & House Salad \$9.25

403. Soup & Caesar Salad \$9.25

406. Chili & Caesar Salad \$11.00

407. Chili & House Salad \$11.00

citrus-chile sauce & topped with chopped cilantro & queso fresco. Served with mexican rice & steamed broccoli

702. Mango-Chile Chicken (cal. 520) \$14.50

Grilled chicken breast seasoned with 6-pepper blend, drizzled with spicy habanero mango glaze & topped with chopped mango, cilantro, house-made pico de gallo & fresh diced sliced avocado. Served with mexican rice & steamed broccoli.

## Baby Back Ribs

Slow cooked at 2121 with our signature seasoning, pecan-smoked & basted with the sauce of your choice

1500. Original Ribs full rack \$25.50

1501. Original Ribs - 1/2 Rack \$17.00

1504. House BBQ Baby Back Ribs full rack \$25.50

1505. House BBQ Baby Back Ribs - 1/2 Rack \$17.00

1502. Honey Chipotle Baby Back ribs Full rack \$25.50

1503. Honey Chipotle Baby Back ribs 1/2 rack \$17.00

1506. Texas Dry Rub BBQ Baby Back Ribs full rack \$25.50

1507. Texas Dry Rub BBQ baby Back ribs - 1/2 rack \$17.00

Tender, slow smoked over pecan wood, fall-off-the bone baby back ribs basted with Rahr & Sons real beer BBQ sauce & topped with cilantro. Served with your choice of one side.

## Kickin' Crispers

Our famous strips of hand battered chicken fried to perfection. Served with sweet corn on the cob and homestyle fries

1200. Original Chicken Crispers \$13.75

Served with honey mustard dressing

1202. Crispy Chicken Crispers \$13.75

Extra crispy and served with corn on the cob, homestyle fries and your choice of BBQ sauce, honey-mustard or ranch dressing

1201. Crispy Honey-Chipotle Chicken Crispers \$13.75

Extra crispy, tossed with our spicy and smoky honey-chipotle sauce. Served with ranch dressing

1205. Honey-Chipotle Crispers & Waffles \$16.50

Crispers on top of belgian waffles topped with bacon, jalapenos, & ancho-chile ranch. Served with fries & honey-chipotle sauce

1206. Crispy Mango Habanero Crisper \$13.75

Extra crispy, tossed with our Mango Habanero sauce!

## Tacos and Quesadillas

1001. Ranchero Chicken Tacos \$12.00

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

1100. Beef Bacon Ranch Quesadillas \$15.00

Flour tortillas stuffed with steak, 3-cheese blend, southwestern spices, applewood smoked bacon &

ranch dressing

## Sandwiches

Served with homestyle fries!

800. Bacon Avocado Chicken Sandwich \$15.00

Grilled chicken breast topped with applewood smoked bacon, provolone, sliced avocado, sauteed onions, spring mix, tomato and cilantro pesto mayo on a toasted pretzel roll (this dish contains nuts). Served with homestyle fries.

Big Mouth Crispy Chicken Sandwich \$14.25

Hand-breaded crispy chicken, lettuce, tomato and our secret sauce on a brioche bun

801. Buffalo Chicken Ranch Sandwich \$14.00

Crispy breaded chicken breast with tangy wing sauce, cool ranch dressing, lettuce and tomato

802. California Turkey Club Toasted Sandwich \$12.75

Turkey, ham, applewood smoked bacon, avocado, Swiss, tomatoes, onions, lettuce and seasoned mayo on wheat Texas toast

## Smoke House Combos

1700. Smokehouse Combo \$22.00

Build your own combo

1701. Ultimate Smokehouse \$25.50

Build your own combo

## Meal For Two

Choose a starter, two full sized entress, & a dessert

1800. Meal For 2 \$28.75

## Sides

200. Fries \$2.50

201. Steamed Broccoli \$2.50

202. Corn On The Cob \$2.50

203. Roasted Street Corn \$2.50

204. Loaded Mash Potatoes \$2.50

205. Mash Potatoes \$2.50

206. Cole Slaw \$2.50

208. Black Beans \$2.50

209. Mexican Rice \$2.50

211. Grilled Asparagus & Garlic Roasted Tomatoes \$2.50

212. Sour Cream \$1.00

## Desserts

2000. Molten Chocolate Cake \$9.25

Warm chocolate cake with chocolate fudge filling. Topped with vanilla ice cream under a crunchy chocolate shell.

2001. Cheesecake \$8.75

Rich, smooth and creamy cheesecake over strawberry sauce.

2003. Skillet Chocolate Chip Cookie \$9.25

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

*ranch dressing. Served with house-made pico de gallo, sour cream & ancho-chile ranch.*

1101. Bacon Ranch Chicken \$15.00

**Quesadilla**

*Flour tortillas stuffed with sliced marinated chicken, 3-cheese blend, southwestern spices, applewood smoked bacon, & ranch dressing. Served with house-made pico de gallo, sour cream & ancho-chile ranch.*

1002. Spicy Grilled Shrimp \$15.50

**Tacos**

*Three flour tortillas with tomatoes, cheese, lettuce, honey-chipotle drizzle and ranch dressing. Served with rice and beans.*