



# TEX-MEX TEMPLE OF SPICY CUISINE

Monday - Thursday | 11:00 a.m. - 9:00 p.m.

Friday - Saturday | 11:00 a.m. - 11:00 p.m.

Sunday | 12:00 p.m. - 10:00 p.m.

## TAKE HOME MENU

Call either of our lines to place your pick-up order: **(304) 529.4857 or (304) 529.4862** DO NOT FAX.

Payment Policy: We accept cash, American Express, Visa, Mastercard, and Discover. No personal checks, please.

## STARTERS "ANTOJITOS"

### CHIPS & SALSA

Fried fresh daily, our tortilla chips are served warm to enjoy with our spicy, Roasted Tomato Salsa or our mild Roasted Tomato & Green Chile Salsa. Served in two sizes. **Small with 1 salsa 1.95 | Large with 2 salsas 3.75**

### CHILE CON QUESO

Roasted green chiles, onions, tomatoes and spices with melted Monterey Jack & Cheddar Cheese. **Medium 5.95 Large 8.95**

### GUACAMOLE

Mexico's famous avacado dip made fresh daily. Served with tortilla chips. **Medium 5.95 Large 8.95**

### FRIJOLES ESPECIAL

Made with bits of Chorizo Sausage, Cheddar & Monterey Jack Cheese and sour cream, blended together with refried beans for a tasty dip to be scooped with crisp tortilla chips. **6.95**

### QUESO FUNDITO with SIRLOIN ASADA

Broiled Monterey Jack & Asiago Cheese with strips of roasted poblano chiles, Chorizo Sausage, and topped with strips of wood-grilled sirloin steak. Served with grilled flour tortillas for dipping. **10.75**

### CHILI CHEESE FRIES

Our chili cheese fries are the best because of our chili. A layer of french fries are covered in our Texas-style chili, then topped with sliced jalapenos, shredded Cheddar Cheese, and quickly melted under our flame broiler. **6.95**

### PEPITA & GREEN CHILE HUMMUS

Pepitas are roasted pumpkin seeds and used extensively in Mexican cuisine. We've taken these crunchy, nutty tasting seeds and combined them with roasted New Mexico Hatch Green Chiles, chickpeas, garlic, fresh cilantro and spices to make a very tasty hummus. Served with grilled flat bread wedges. **9.95**

### REGULAR NACHOS

Crisp corn tortilla chips covered with refried beans, sliced jalapenos and melted Cheddar Cheese. **6.95**

### REGULAR NACHOS

#### with SPICED BEEF or CHICKEN

Tortilla chips covered with refried beans, spiced ground beef or shredded chicken, sliced jalapenos and melted Cheddar Cheese. **8.95**

### SMOKED CHICKEN NACHOS

Crisp tortilla chips covered with black refried beans, sliced jalapenos, slices of smoked, grilled chicken breast. Topped with melted Pepper Jack Cheese, fresh Pico de Gallo and sour cream. **10.85**

### CADILLAC NACHOS

The "Cadillac" of nachos. Crisp tortilla chips covered with refried beans, spiced ground beef or shredded chicken, sliced jalapenos, melted Monterey Jack & Cheddar Cheese, Salsa Fresca, guacamole and sour cream.

**Small 7.95 Large 10.85**

### CHICKEN & GREEN CHILE TAMALES

#### with ROASTED GARLIC CREAM SAUCE

Two fresh steamed tamales with a shredded chicken, roasted green chile and spice filling. The tamales are served over a savory Roasted Garlic Cream and topped with a sweet Roasted Corn & Black Bean Salsa. **9.95**

### BEEF TAMALES

#### with ROASTED TOMATO-CHIPOTLE SAUCE

Two fresh steamed shredded beef tamales are served with a spicy Roasted Tomato-Chipotle Chile Sauce and topped with our Chile con Queso. **9.95**



Look throughout our menu for Chili Willi's Healthy Menu Choice entrees, indicated with this symbol. Healthier menu options made with health-conscious ingredients, lower fat and calories, disguised with the authentic Chili Willi's taste you love.

# SALADS "ENSALADAS"

## TACO SALAD

Chopped lettuce, spiced ground beef or shredded chicken, dark red kidney beans, tomatoes, black olives, white and green onions, and spicy salsa set over a bed of leaf lettuce surrounded by crisp tortilla chips and topped with shredded Monterey Jack & Cheddar Cheese, guacamole and sour cream. A Tex-Mex favorite! **Ground Beef 7.95 Shredded Beef 7.95 Shredded Chicken 8.45**

## TOSTADA

A crisp fried tortilla tostada topped with refried beans and your choice of meat (ground beef, shredded beef, or shredded chicken) is covered with chopped lettuce, tomatoes, black olives, white and green onions, spicy salsa, Cheddar & Monterey Jack Cheese, guacamole, and sour cream.

**Ground Beef 8.25 Shredded Beef 8.25 Shredded Chicken 8.75**

## CAESAR SALAD

Brothers Alex and Caesar Cardini created this original salad in Tijuana, Mexico. Tender Romaine lettuce tossed in the classic Caesar dressing with grated Parmesan & Cotija Cheese and House-made Red Chile Croutons.

**7.50 Add grilled chicken 10.25 Add wood-grilled salmon 13.95**

## GRILLED CAESAR SALAD

Over our wood-grill we place a half-head of olive oil seasoned romaine lettuce. The lettuce stays crisp on the inside and slightly wilted on the outside for a warm salad topped with our tangy Caesar dressing and Cotija, Queso Fresca & Parmesan cheese over the top. **7.95**

**Add wood-grilled chicken 11.65 Add wood-grilled salmon 13.95**

## SANTA FE SALAD

Fresh Baby Spring Mix of lettuce is tossed in your choice of our House-made dressings including Serrano-Fennel Vinaigrette, Ancho-Herb Vinaigrette, Creamy Green Chile, Honey Mustard & Sesame, or Caesar dressing. The salad is topped with colorful Corn & Black Bean salsa, crisp strips of fried tortillas, toasted pepitas (pumpkin seeds), and Cotija Cheese. **9.45**

**Add grilled chicken 11.85 Add wood-grilled salmon 13.95**

# SOUPS "SOPAS"

## SOPA de LIMA

A rich chicken soup with zesty lime juice, Poblano Chiles, onions, tomatoes and shredded chicken topped with avocado slices, fresh cilantro and crisp tortilla strips. **Cup 3.95 Bowl 5.50**

## GAZPACHO

A cold tomato based vegetable soup with onion, bell pepper, garlic, cucumber, olive oil and fresh lime juice. **Cup 3.95 Bowl 4.95**

## BLACK BEAN SOUP

A Chili Willi's favorite for years! A rich black bean soup topped with grated Monterey Jack Cheese and sliced green onions. **Cup 3.95 Bowl 4.95**

# CHILI

Chili is an American food of unequalled enjoyment, controversy and diversity. Grown up in Texas and nurtured all over these United States, Chili is one of America's favorite foods. Here's our selection of "none better" chili. **Cup 4.95 Bowl 6.95**

## ORIGINAL RED

Southwestern Chili con Carne made with cubes of beef, House-made Chorizo Sausage, roasted green chiles, onions, garlic, tomatoes, dark red kidney and pinto beans, jalapeno peppers, spiced just right and topped with shredded Cheddar Cheese and sour cream. Served with warm buttered flour tortillas.

**Cup 5.50 Bowl 7.50**

## TEXAS RED

A "purist" chili made Texas-style. Cubes of beef, Chorizo Sausage, onions, garlic, Chile peppers, and plenty of spices make this bowl of red something even a Texan would be proud of. Oh, and no beans! Topped with Cheddar Cheese and sour cream, upon request. Served with warm buttered flour tortillas. **Cup 5.50 Bowl 7.50**

## SOUTHWEST TURKEY CHILI

A New Mexico-style chili using diced turkey-breast and turkey Chorizo Sausage (instead of beef and pork). Combined with tomatoes, onions, lots of roasted green chiles, and pinto beans. Topped with cheese and sour cream upon request. Served with warm buttered flour tortillas. **Cup 5.25 Bowl 7.25**

## CHILI VERDE

A true Chili Verde made from cubed pork, House-made Chorizo Verde, onions, garlic, fresh tomatillos, lots of roasted green chiles, herbs and spices. This Chili Verde is green, spicy and delicious. Topped with Monterey Jack Cheese upon request and served with warm buttered flour tortillas. **Cup 5.25 Bowl 7.25**

# QUESADILLAS

A grilled Mexican turnover that starts with a large flour tortilla filled with refried beans, roasted green chiles, spicy salsa, Cheddar & Monterey Jack Cheese, along with one of the following fillings. Served with Pico de Gallo and sour cream.

Spiced Ground Beef **9.75**

Shredded Chipotle Beef **9.75**

Shredded Chicken **9.95**

Bacon & Grilled Red Onion **9.75**

Vegetarian **9.25** 

Steak Fajita **10.95**

Chicken Fajita **10.95**

## THE GRILL "LA PARILLA"

Our wood grill burns local Hickory to give our food that genuine wood flavor. Our flat-top grill sears in flavor when combined with the right Chile sauces and other ingredients added to it. Enjoy these Mexican-Southwestern specialties with the "thrill of the grill" flavor.

### COFFEE RUBBED HANGER STEAK in CHILE PASILLA CREAM SAUCE

Full beef flavored hanger steak is rubbed with a coffee, cocoa and sweet spice rub then wood-grilled to your liking. The coffee forms a crust around the steak and stays juicy on the inside. Served over a Chile Pasilla Cream Sauce, the steak is accompanied with Garlic Smashed Potatoes and wood-grilled asparagus. **18.95**

### SABANA OF BEEF TENDERLOIN a la TAMPICO

Thin "sheets" of beef tenderloin are pressed and marinated with green peppercorns and ground red chiles. The steak is quickly seared on the wood grill and basted in our Ancho Chile Sauce. Served with a Cheese Enchilada, Black Refried Beans, Mexican rice, and a grilled flour tortilla. **19.95**

### ARRACHERA (Grilled Marinated Skirt Steak)

Arrachera is the name for skirt steak and it's hard to beat the flavor of grilled skirt steak. We start with inside skirt steak, dressed and marinated with a jalapeno, garlic, lime, cumin and cilantro dressing, then quickly cook the steak over our wood-fired grill. Delicious flavor served medium and topped with our spicy Salsa Fresca for even more flavor. Accompanied with Guacamole, Mexican Rice, Black Refried Beans and grilled flour tortillas. **16.50**

### FILETTE AL CHIPOTLE

A Mexican-style filet prepared by wood-grilling the steak to your liking then serving it over a Tomatillo-Chipotle Chile steak sauce. Accompanied with Wood-Grilled Asparagus and Garlic Smashed Potatoes. **24.95**

### GRILLED SALMON with SMOKED TOMATO-CHIPOTLE BUTTER

A fillet of fresh salmon is wood-grilled and topped with compound butter made from smoked Roma Tomatoes and Chipotle Chiles. Served over Garlic Smashed Potatoes and Wood-Grilled Asparagus. **18.95**

### POLLO y PESCADO VERACRUZANA (Veracruz-style Grilled Chicken or Fish)

Our Veracruz-style sauce is made from fire-roasted tomatoes, onions, garlic, sliced green olives, capers, jalapeno & Serrano chiles, fresh lime juice, herbs and olive oil. Enjoy either wood-grilled chicken breast or wood-grilled salmon over the sauce and served with Mexican rice, black refried beans, and a grilled flour tortilla. **17.95**

### GRILLED SALMON in ANCHO CHILE BBQ SAUCE

Grilled salmon and BBQ sauce make a winning combination. We wood-grill a fresh fillet of Salmon then baste in our spicy, tangy Ancho Chile Barbeque sauce. Served with Mexican rice, black refried beans, and a grilled flour tortilla. **17.95**

### CAMARONES al MOJO de AJO (Shrimp in Garlic-Lime-Cilantro Sauce)

Eight jumbo shrimp are sauteed in Mojo sauce made from slow-cooked garlic, fresh lime juice, chopped jalapenos, and chopped fresh cilantro. This is a classic Mexican-style Shrimp Scampi with lots of flavor. Served with Mexican rice and a grilled flour tortilla. **17.50**

Ask us about booking your next party on our patio!  
We can handle all of the arrangements for you. We will provide a special menu for your event or you can order right from our Chili Willi's menu. Ask one of our event planners for more information or visit our website for more information.

Chili Willis  
**catering**  
SERVICE

# COMBINATION PLATOS

## MEXICALI ROSE

A Pollo Flauta topped with Chile con Queso and sour cream, along with a crisp taco with your choice of meat fillings including spiced ground beef, chipotle shredded beef or shredded chicken. **11.50**

## MATADOR

A super burrito topped with fresh guacamole and sour cream with a crisp taco and your choice of meat fillings including spiced ground beef, chipotle shredded beef or shredded chicken. **13.50**

## PANCHO VILLA

A cheese-filled Chile Relleno baked in Roasted Tomato Salsa and a chimichanga topped with fresh guacamole and sour cream. **15.95**

Each Combo Platter is served with Mexican rice and black refried beans or a cup of Black Bean Soup, Gazpacho or Sopa de Lima.

## TRES TAMALES

Three of our piping hot tamales with your choice of beef or chicken, served with a spicy Roasted Tomato-Chipotle Chile Sauce and topped with our Chile con Queso. **15.50**

## WILLI'S FIESTA

A fiesta of a meal featuring a Pollo Flauta topped with Chile con Queso and sour cream, a spiced beef enchilada topped with salsa, shredded Cheddar Cheese and sour cream, and a cheese filled Chile Relleno in Roasted Tomato Salsa. Siesta time! **19.95**

# MEXICAN & SOUTHWESTERN SPECIALTIES

## CHILE RELLENO de QUESO

A fire-roasted Poblano Chile is stuffed with Monterey Jack & Queso Blanco cheese, covered in a fluffy egg batter and pan fried. The chile is baked with fire-roasted tomatoes and topped with Pico de Gallo. **8.75**

## HUEVOS RANCHEROS STACK

A stack of crisp blue corn tortillas covered with black refried beans, shredded chicken and salsa, fried eggs, melted Cheddar Cheese on top with sour cream. A New Mexico favorite! **6.95**

## HUEVOS RANCHEROS

Ranch-style eggs served over a refried bean covered crisp flour tortilla tostada, spicy salsa, melted Cheddar Cheese and sour cream. **6.75**

## POLLO FLAUTAS

Shredded chicken and Monterey Jack Cheese rolled in a flour tortilla and deep-fried. topped with chile con queso and sour cream. **8.95**

## CHIMICHANGA

A large flour tortilla folded over your choice of spiced ground beef, shredded chipotle beef or shredded chicken with spicy salsa, green onions, and Monterey Jack Cheese, then deep-fried. Topped with fresh guacamole and sour cream. **8.95**

## VEGETARIAN CHIMICHANGA

Refried beans, dark red kidney beans, onions, tomatoes, black olives, green chiles, salsa and Monterey Jack Cheese are folded into a large flour tortilla, deep-fried and topped with salsa fresca, fresh guacamole & sour cream. **8.50**

# WOOD-GRILLED PIZZA

## TEX-MEX GOURMET FLAVOR FROM THE WOOD GRILL!

### GRILLED CHICKEN, CORN & BLACK BEAN SALSA with PEPIAN ROJO

Spicy Red Chile Pepian (Red Chile Pesto), diced grilled chicken, Roasted Corn & Black Bean Salsa, toasted Pepitas (pumpkin seeds) and Mexican Queso Fresca & Cotija Cheese. **11.95**

### GRILLED SKIRT STEAK, CARAMELIZED ONION & RED PEPPERS

Tender strips of marinated and grilled skirt steak topped with caramelized onions, strips of fire-roasted red peppers, Ancho Chile BBQ sauce and Mexican Queso Fresca Cheese. **11.95**

### WOOD-GRILLED CHICKEN & POBLANO PESTO

Topped with Poblano Chile Pesto, diced fire-roasted red pepper, diced grilled chicken and Mexican Cotija Cheese. **11.95**

### GRILLED SHRIMP with PINEAPPLE PICO de GALLO

Jumbo shrimp are grilled and sliced to top this Poblano Pesto, Pineapple Pico de Gallo and Queso Fresca pizza. Sweet & spicy. **13.25**

### VEGETARIAN

Topped with Poblano Chile Pesto, caramelized sweet red onions, Roasted Corn & Black Bean Salsa, fire-roasted red peppers & poblano chiles, sauteed mushrooms, Queso Fresca and Queso Cotija cheese, toasted pepitas (pumpkin seeds) and fresh cilantro. **12.50**

# SANDWICHES & WRAPS

## CUBAN SANDWICH

Our Cubano is made with House-smoked pork loin and shaved ham, grilled and topped with melted Monterey Jack cheese, then set on a toasted ciabatta roll covered with a black bean spread and chipotle mayonnaise. Topped with tomato slices and lettuce. Accompanied with crisp yam chips. **8.95**

## FAJITA PHILLY SANDWICH PLATTER

We've taken the Classic Philly Sandwich and given it a Southwestern touch. Fajita Steak or Chicken, sliced sweet red onions and bell peppers grilled and topped with Monterey Jack Cheese all placed on a grilled all-grain steak bun and topped with mayonnaise. Served with a mound of French fries. A Chili Willi's favorite! **9.95**

## GRILLED FAJITA CHICKEN BREAST SANDWICH PLATTER

A fajita seasoned wood-grilled Breast of chicken is topped with grilled sweet red onions and melted Monterey Jack cheese. Served on a toasted gourmet bun with mayonnaise, sliced tomato and leaf lettuce. Served with a mound of French fries. **9.95**

## STEAK SANDWICH PLATTER

A half-pound patty of fresh ground round steak is wood-grilled and topped with melted Cheddar cheese. Served on an all-grain bun with grilled onions, tomato, leaf lettuce and mayonnaise. Served with a mound of French fries. **9.45**

## GRILLED CHICKEN CAESAR WRAP

Tender Romaine lettuce tossed in our Caesar dressing with Parmesan & Romano cheese and slices of wood-grilled chicken are rolled in a garlic-herb tortilla and grilled. **6.95**

## SMOKED CHICKEN SANDWICH ON CIABATTA PLATTER

A house-smoked breast of chicken is wood-grilled and placed on a toasted Ciabatta roll with Chipotle mayonnaise, melted Pepper Jack cheese, sliced tomato, grilled sweet red onions and leaf lettuce. Served with a mound of French fries. **10.45**

## CHIPOTLE-CRANBERRY CHICKEN SALAD WRAP

A spicy chicken salad made with diced wood-grilled chicken breast tossed in a Chipotle mayonnaise along with diced onions, celery, walnuts and sun-dried cranberries then wrapped in a Honey-Wheat tortilla and grilled. **8.75**

## SOUTHWESTERN CHICKEN SALAD WRAP

Our spicy, Southwestern chicken salad is made with diced wood-grilled chicken tossed with Roasted Corn & Black Bean Salsa and a tangy Cilantro mayonnaise. The chicken salad is rolled in a grilled Cheddar-Jalapeno tortilla with fresh leaf lettuce. **8.75**

Make any of our Enchiladas into a dinner! Combine any two Enchiladas, along with side dishes of Mexican rice, black refried beans and a cup of Black Bean Soup. **14.95**

# THE WHOLE ENCHILADA

## SPICED BEEF ENCHILADAS

Two spiced ground beef and bean filled enchiladas topped with spicy salsa, Cheddar cheese and sour cream. **8.95**

## PORK ENCHILADAS with TANGY TOMATILLO-CHIPOTLE SALSA

Two enchiladas filled with shredded pork, fire-roasted tomatoes and onions, are baked along with a fresh tomatillo and smokey chipotle chile salsa and topped with Mexican Queso Fresca and sour cream. **9.95**

## CHEESE & GREEN CHILE ENCHILADAS

Two enchiladas filled with Cheddar & Monterey Jack Cheese and mild, roasted green chiles. Topped with spicy salsa, grated Monterey Jack Cheese and sour cream. **8.95**

## CHICKEN ENCHILADAS

Two enchiladas filled with shredded chicken, Monterey Jack Cheese and mild green chiles are wrapped in blue corn tortillas, covered in our red chile sauce then baked in Roasted Tomato Salsa and topped with sour cream. **9.95**

# BURRITOS

## REGULAR BURRITO

Your choice of meat fillings (spiced ground beef, shredded chipotle beef, shredded chicken), refried beans, onions, tomatoes, lettuce, Cheddar cheese and spicy salsa all rolled into a flour tortilla. Topped with salsa and cheese. **8.95**

## SUPER BURRITO

A deluxe burrito made with your choice of meat fillings including spiced ground beef, shredded chipotle beef, shredded chicken or grilled pork carnitas. Combined with dark red kidney beans, white and green onions, lettuce, black olives, shredded Cheddar & Monterey Jack cheese, sour cream and spicy salsa all rolled in a flour tortilla and topped with guacamole and sour cream. **10.50**

# TACOS

## CRISP TEX-MEX STYLE TACO

Served with any of our three meat fillings including spiced ground beef, shredded chipotle beef or shredded chicken along with onions, tomatoes, black olives, shredded lettuce, cheddar cheese & spicy salsa. **2.95**

## SOFT TACO

A soft flour tortilla folded and filled with your choice of spiced ground beef, shredded chipotle beef or shredded chicken along with onions, tomatoes, black olives, shredded lettuce, cheddar cheese & spicy salsa.

**4.95 With guacamole 5.95**

## PORK CARNITA TACOS

Our "little meats" pork carnitas are grilled and tossed in spicy ancho chile sauce. Served on a plate with shredded lettuce, fresh Pico de Gallo, shredded Cheddar Cheese, sour cream and grilled flour tortillas to make your own tacos. **11.95**

## GRILLED CHICKEN TACOS *al CARBON*

"Al carbon" indicates that the meat has been grilled, and in our case, grilled over our wood fire for flavor. The boneless chicken breast is cut into strips and served on grilled, soft corn tortillas with Roasted Corn & Black Bean Salsa and Ancho Chile Sauce. Accompanied with fresh Pico de Gallo, lettuce, shredded Monterey Jack cheese and Mexican Rice and Black Refried Beans. **11.95**

## GRILLED MAHI-MAHI FISH TACOS



A fillet of Mahi-Mahi is seasoned with our special red chile spice blend and wood-grilled. We serve the fish topped with a chipotle mayonnaise sauce over grilled white corn tortillas, Pico de Gallo, shredded lettuce and shredded Monterey Jack Cheese to make your own fresh tacos. Accompanied with Mexican rice and black refried beans. **13.95**

# FAJITAS

## TRADITIONAL FAJITAS

When you think of fajitas, you think of "sizzling" in the hot cast iron pan. We use tender skirt steak marinated and sliced thin, along with boneless chicken breast cut into thick strips for our fajitas. They are grilled along with sliced red onions and bell peppers, then set on a HOT cast iron skillet where they sizzle with flavor. Served with soft flour tortillas, Pico de Gallo, Cheddar cheese and sour cream to mke your own soft fajita tacos. Choose two side dishes for the Grande Portion or one side dish for the Individual Portion for a complete Southwestern meal.

**Steak Fajita or Chicken Fajita**

**Grande 1/2 lb 18.75 Individual 13.50**

## SHRIMP FAJITAS

Eight jumbo shrimp are peeled and deveined, seasoned and grilled, then served over our grilled bell peppers and sweet red onions. Served with soft flour tortillas, Pico de Gallo, Cheddar cheese and sour cream to make your own soft fajita tacos. Served with Mexican rice and refried beans or a cup of Black Bean Soup. **19.95**

# SIDES & EXTRAS

Refried Beans **1.50**

Black Refried Beans **1.95**

Mexican Rice **1.50**

French Fries **1.95**

Guacamole **1.95**

Sour Cream **1.00**

Chile con Queso **1.00**

Buttered Flour Tortilla **.40**

**Garlic Smashed Potatoes** Red skinned potatoes "smashed" with roasted-garlic, butter and cotija cheese. **2.50**

**Wood-Grilled Asparagus** Tender Spears of Asparagus are seasoned and wood-grilled then topped with Queso Fresca and Cotija cheeses. **4.95**

**Grilled Peppers & Onions** Add fresh grilled sliced green bell peppers and sweet red onions to your order. **2.00**

**Add a ladle** of our Texas or Original Chili over your burrito, Enchiladas or Nachos for an additional **3.70**

# BEVERAGES

Pepsi Products (*Pepsi • Diet Pepsi • Mountain Dew • Sierra Mist • Dr. Pepper*)

Fresh House-made Lemonade, Hot or Iced Tazo Tea

We proudly brew Seattle's Best Coffee

# SINFULLY DELIGHTFUL DESSERTS

## ICE CREAM TACO

A Chili Willi's favorite! A cinnamon covered, fried flour tortilla taco shell filled with cinnamon ice cream, topped with honey, whipped cream, semi-sweet chocolate bits and sliced almonds. We bring plenty of spoons! **6.25**

## CHILI WILLI'S ORIGINAL BROWNIES

Chili Willi's original brownie is made from the best ingredients. Rich cocoa, butter, English walnuts and real vanilla. **3.50** With cinnamon or vanilla ice cream **4.95**

## ICE CREAM

Our rich cinnamon flavor or old fashioned vanilla. **1.50 per scoop**

## FIESTA SUNDAE

All our favorite stuff! Two scoops of cinnamon ice cream drizzled with honey, topped with whipped cream, chocolate chips and slice almonds. **4.95**