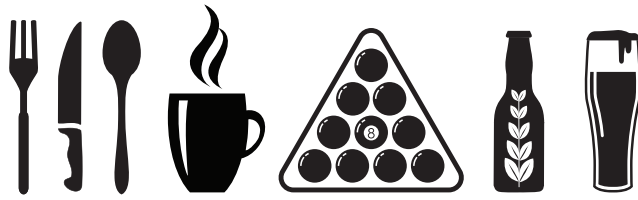


CHILL 443

HANG • DRINK • CHOW



STARTERS

- FRIED CALAMARI** 15.99
Calamari, Sweet Chili Sauce, Grilled Lemon
- MEDITERRANEAN HUMMUS PLATTER** 9.99
Assorted Vegetables, Flatbread, Hummus, Tzatziki ♡
- SOUTHWEST VEGGIE NACHOS** 12.99
Crispy Tortilla Chips, Jack Cheese, Jalapeño, Red Onion, Black Beans, Sour Cream, Pico de Galló (GF) ♡
ADD CHICKEN OR CARNE ASADA STEAK 4.99
- JUMBO LUMP CRAB CAKES** 16.99
Mango Salsa, Grilled Lemon C
- JUMBO CHICKEN WINGS (10)** 11.99
Mild, Medium, Hot, BBQ, Jerk, Korean BBQ, Honey Cajun
- 443 CHICKEN TENDERS** 11.99
Boneless Hand Breaded Chicken Tenders, Seasoned French Fries, Choice of Wing Sauce C

FRESH SALADS

- CAPRESE SALAD** 10.49
Fresh Mozzarella, Tomato, Basil, Olive Oil, Balsamic Reduction on Bed of Greens ♡
- CHILL CAESAR** 12.99
Bibb & Romaine Lettuce, Shaved Parmesan, Grilled Lemon, White Anchovy, Grilled Crostini ♡
- BABY SPINACH & STRAWBERRY** 12.99
Spinach, Almonds, Strawberries, Dried Cranberries, Goat Cheese, Sweet Vinaigrette (GF) C
- MIGHTY NIAGARA** 12.99
Mixed Greens, Gorgonzola, Candied Walnuts, Fresh Berries, Grape Seed Vinaigrette ♡
- GARDEN FRESH SIDE SALAD** 5.99
Mixed Greens, Cherry Tomato, Cucumber, Onion, Dijon Vinaigrette (GF) ♡
- ADD TO ANY SALAD**
- GRILLED CHICKEN** 4.99
- GRILLED SALMON** 7.99
- SEARED AHI TUNA** 12.99

WE'RE COOL WITH THE ENVIRONMENT

We try our best to use as many compostable and recyclable packaging products as possible. For example, all of our drinks are served with biodegradable napkins and straws.

CHEF'S SOUP OF THE DAY 4.99 BOWL

ENTREES

SERVED DAILY AFTER 4PM

- NY STRIP STEAK** 29.99
12 oz. Chairman's Reserve, Roasted Portobello, Baked Potato, Seasonal Vegetable C (GF)
- ROASTED JERK CHICKEN BREASTS** 19.99
Two Pineapple Glazed Jerk Chicken Breasts, Sweet Potato Fries, Seasonal Vegetable (GF)
- BLACKENED GRILLED SALMON** 19.99
Mango Salsa, Jasmine Rice, Charred Green Beans
- SEARED AHI TUNA** 25.99
Seared Rare, Jasmine Rice, Charred Green Beans, Citrus Soy Glaze, Scallion, Sesame Seeds (GF)
- CHICKEN BROCCOLI ALFREDO** 17.99
Gluten Free Penne Pasta, Fresh Broccoli, Creamy Alfredo, Grilled Chicken (GF)

FLATBREADS

- MARGHERITA** 12.99
Crushed San Marzano Tomato, Fresh Mozzarella, Hand Torn Basil ♡
- BBQ CHICKEN** 14.99
caramelized Red Onion, Smoked Gouda, Cilantro
- FRESH ROASTED VEGETABLE** 13.99
Peppers, Onions, Mushrooms, Topped With Spinach, Fresh Mozzarella, Shaved Parmesan ♡
- BUFFALO CHICKEN** 14.99
Shredded Chicken, Bleu Cheese, Hot Sauce, Mozzarella & Cheddar Cheese
- PEPPERONI** 13.99
Pepperoni & Cheese

NEXT GENERATION

• KIDS MENU | 10 & UNDER •

- CHEESE PIZZA 7.99
 - CHICKEN TENDERS
 - TRIPLE DECKER GRILLED CHEESE
 - PASTA ALFREDO
- INCLUDES BEVERAGE & FRENCH FRIES OR FRESH FRUIT

- SIDES** 3.99
- SEASONED FRENCH FRIES
- HOME STYLE COLESLAW
- FRESH FRUIT
- SWEET POTATO FRIES
- CHEF'S VEGETABLE
- JASMINE RICE

LOCAL FAVORITES

- JUMBO PUB STYLE FISH & CHIPS** 16.99
Beer Battered Haddock, Coleslaw, Seasoned Fries, Tartar Sauce, Lemon C
- CHICKEN & WAFFLES** 16.49
Hand Breaded Chicken, Maple Drizzle, Topped With Maple Bacon. Served With Sweet Potato Fries & Coleslaw

CHILL 443 STREET TACOS (4)

- YOUR CHOICE OF CAULIFLOWER & FRESH VEGETABLES OR CARNE ASADA C OR SEASONED CHICKEN
- SERVED WITH
- SOFT SHELL TORTILLAS | SOUR CREAM GUACAMOLE | ROASTED TOMATO SALSA | FRESH JALAPEÑO
- 17.49

WEST COAST LETTUCE WRAPS

- FRESH VEGETABLES ♡ 13.99 OR THAI STYLE CHICKEN 16.99
- SERVED WITH C
- SWEET THAI CHILI, TERIYAKI, & PEANUT SAUCE

BURGERS & HANDHELDS

SERVED WITH FRENCH FRIES & DILL PICKLE

- CHILL 443 BURGER** 15.99
1/2 lb. Burger, Lettuce, Tomato, Onion C
- BLT CHICKEN CLUB** 16.49
Grilled Boneless Chicken Breast, Bacon, Lettuce, Tomato, Red Onion, Cheddar Cheese, Cilantro
- IMPOSSIBLE BURGER** 16.49
The famous, completely meatless, plant based burger - you can't tell the difference
Lettuce, Tomato, Onion ♡
- COLOSSAL FISH SANDWICH** 16.49
Hand Beer Battered Haddock, Lettuce, Tomato, Onion, Tartar Sauce, House Made Remoulade C
- ADD TO YOUR BURGER:** 1.99
FRIED EGG | CRIMINI MUSHROOMS | AVOCADO | BACON

CHILL 443 | 443 MAIN STREET | NIAGARA FALLS, NY 14301

PHONE: 716.284.2501

WWW.CHILL443.COM

- C CHILL FAVORITE
- (GF) GLUTEN FREE
- ♡ VEGETARIAN



For parties of 8 or more, 18% gratuity will be added to your bill.

WINE

(WE = Wine Enthusiast WS = Wine Spectator WA= Wine Advocate JS= James Suckling UBC= Ultimate Beverage Contest) these are well known wine magazines who rate wines on a scale from 0-100.

SPARKLING

SEGURA VIUDAS BRUT SPARKLING CAVA (SPAIN, NV) WE 88 WS 88 UBC 88

Simple on the palate, with lime and apple flavors that finish fresh.

GLASS 8.5 | BOTTLE 30

PIPER HEIDSIECK BRUT CHAMPAGNE (CHAMPAGNE, FR, NV) WE 91 WS 93

A dry, crisp champagne with fresh apple notes.

BOTTLE 75

ROSE

FLEURS DE PRAIRIE: ROSÉ (CÔTES DE PROVENCE, FR, 2017) WE 88 WS 87 UBC92

Crisp with juicy red-currant fruitiness and plenty of tight refreshing acidity.

GLASS 11 | BOTTLE 40

WHITE

KUNG FU GIRL DRY RIESLING (COLUMBIA VALLEY, WA, 2016) WE 90 WS 89

This is an über-aromatic wine, with appealing notes of white peach, jasmine and honeysuckle.

GLASS 9 | BOTTLE 34

PACIFIC RIM SWEET RIESLING (COLUMBIA VALLEY, WA, 2016) WE 89 WS 89

Soft and delicately sweet, with lively pineapple and lemon flavors.

GLASS 8 | BOTTLE 28

FIRESTEED PINOT GRIS (WILLAMETTE VALLEY, OR, 2014) WE 88 WS 88

This is fresh and lively, with apple and pear fruit flavors.

GLASS 9.5 | BOTTLE 34

KONO SAUVIGNON BLANC (MARLBOROUGH, NZ, 2016) WE 89 WS 90

Light and lively, with papaya, lime and pineapple flavors.

GLASS 9.5 | BOTTLE 34

HESS SELECT CHARDONNAY (MONTEREY, CA, 2016) WE 87 WS 90 POINTS

There's a great sizzle of acidity, with flavors of guava, papaya, lime and lemon grass.

GLASS 10 | BOTTLE 37

SIX RIDGES CHARDONNAY (RUSSIAN RIVER VALLEY, CA, 2016) WE 90 WS 90

A bright, moderately bodied oaked wine is intertwined in apple, pear and a bite of nutmeg.

GLASS 12 | BOTTLE 44

BUNRAKU SAKE (JUNMAI YAMAHAI NIHONJIN NO WASUREMONO) 300ML UBC 88

This sake pours crystal clear. It has an intense nose of yellow apple and poached pear.

BOTTLE 25

RED

BONTERRA CABERNET (NORTH COAST, CA, 2016) WE 92

Made with organic grapes, this wine tastes like cherries, raspberries and blueberries.

GLASS 11 | BOTTLE 40

CHARLES KRUG CABERNET (NAPA VALLEY, CA, 2015) JS 90 WS 89

Supple and approachable, offering a well-made mix of currant, plum and blackberry.

BOTTLE 68

THREE THIEVES CABERNET (CALIFORNIA, 2016) WE 89

Medium-bodied, It delivers black cherry flavors of the grape with fine grain tannins.

GLASS 8 | BOTTLE 28

LE CREMA PINOT NOIR (MONTEREY, CA, 2015) WE 86 WS 87

Lightly bodied on the sip, with somewhat sweet cranberry and pomegranate-fruit flavors.

GLASS 12.5 | BOTTLE 46

WOODBIDGE PINOT NOIR (CALIFORNIA) WE 89

Bright acidity and light tannins underpin red cherry, clove and blackberry flavors.

GLASS 8.5 | BOTTLE 28

OBERON MERLOT (NAPA VALLEY, CA, 2015) WE 88 WS 90

This elegant varietal wine offers firmly defined flavors of cedar, tobacco and plum.

GLASS 12.5 | BOTTLE 48

PURPLE HEART RED BLEND (NAPA VALLEY, CA, 2015) WE 86

This wine offers a generous helping of fruity blackberry and cherry with toasted oak.

GLASS 10 | BOTTLE 37

SALENTEIN MALBEC (MENDOZA, ARGENTINA, 2015) WE 90 WS 90 WA 90

Aromas of herbs and desert brush blend with raisin and berry scents.

GLASS 10 | BOTTLE 37

COCKTAILS

| | |
|--|-----------|
| NIAGARA NEGRONI | 10 |
| Tommy Rotter Gin (Made in Buffalo), Carpano Antica Sweet Vermouth, Campari | |
| BROTHER TO THE WEST | 12 |
| 40 creek (Made in Ontario), Manifest, Cinnamon Simple Syrup, Angostura Bitters | |
| RYE, "THE OLD FASHIONED WAY" | 11 |
| Lot 40 Rye (Made in Ontario), Orange Bitters, House Simple Syrup | |
| MEZCAL MARGARITA | 11 |
| Abuelo Mezcal, Orange Liquor, Lime Juice, Simple Syrup (Salt upon request) | |
| APPLE FALLS SPRITZ | 10 |
| Aperol, Cider, Soda Water, Seasonal Fruit | |
| CLASSIC COSMO | 10 |
| Citron Vodka, Lime, Orange Liquor, Cranberry Juice | |
| BLACKBERRY GIMLET | 10 |
| Muddled Blackberries, Lockhouse Gin (Made in Buffalo), Lime, Simple Syrup | |
| WHISKEY SOUR | 10 |
| Rittenhouse Rye, Egg White, Lemon Juice, Simple Syrup, Peach Bitters | |
| PHILTHY MARTINI | 10 |
| Muddled Olive, Olive Juice, Titos Vodka, Blue Cheese Stuffed Olives | |
| CAIPIRINHA | 10 |
| Leblon Cachaca, Lime, sugar | |

BEER

| BEER | STYLE | ABV | PRICE |
|--|-----------------|------|---------------------------|
| (L denotes local beer) | | | |
| | | | 16oz. 23oz. |
| Ballast Point Grapefruit Sculptin | IPA | 7% | 7.5 11.99 |
| Blue Moon | Belgian White | 5.4% | 6 10.99 |
| Ellicottville Blueberry Wheat ^L | Fruit Beer | 4.2% | 6 10.99 |
| Hamburg Small Town ^L | Saison | 5.2% | 6 10.99 |
| Southern Tier IPA ^L | IPA | 7.3% | 7.5 11.99 |
| Woodcock Niagara Lager ^L | Lager | 5% | 6 10.99 |
| Sullivans Red Ale | Red Ale | 5% | 6 10.99 |
| Big Ditch ^L | IPA | 7% | 7.5 11.99 |
| Black Bird Cider ^L | Cider | 6.9% | 6 10.99 |
| 42 North Asylum Porter ^L | Porter | 6.8% | 6 10.99 |
| Bud Light | Light lager | 4.2% | 6 10.99 |
| Stella | Euro Pale Lager | 5% | 6 10.99 |

BEER FLIGHTS 12

GROWLER 21.99 | REFILL 15.99

JOIN OUR GROWLER CLUB & GET A FREE 16 OZ. DRAFT WITH EVERY FILL, PLUS A FREE FILL ON YOUR BIRTHDAY