

# Chili's Menu Master Practice Test (Sample)

## Study Guide



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## **Questions**

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- 1. What do customers specifically receive with the bacon ranch quesadillas?**
  - A. A side salad**
  - B. Nachos**
  - C. Pico and sour cream**
  - D. Fries**
- 2. Which type of beer is classified as super premium?**
  - A. Craft Beer**
  - B. Imported Beer**
  - C. Domestic Beer**
  - D. Microbrew**
- 3. Which ribs style is characterized by a dry rub?**
  - A. House BBQ**
  - B. Honey Chipotle**
  - C. Original**
  - D. Dry Rub**
- 4. How would you describe the original chicken crispers to a guest?**
  - A. Spicy grilled chicken**
  - B. Tempura battered**
  - C. Oven roasted**
  - D. Pork tenderloin**
- 5. Which of the following is NOT a protein option on the smokehouse combo?**
  - A. Smoked brisket**
  - B. Brisket quesadilla**
  - C. Grilled chicken**
  - D. Cheesy bacon BBQ chicken**

- 6. During what days and times does happy hour occur at Chili's?**
- A. Mon-Thurs 3-7, Fri 3-5**
  - B. Mon-Thurs 3-7, 9-close, Sun all day**
  - C. Fri-Sun 2-5**
  - D. Every day from 5-7**
- 7. What dressing is usually served with a Grilled Chicken Salad?**
- A. Honey-Lime Vinaigrette**
  - B. Avocado Ranch**
  - C. Ranch**
  - D. Vinaigrette**
- 8. What is served on the side of the cajun pasta?**
- A. Garlic toast**
  - B. French fries**
  - C. Rice pilaf**
  - D. Caesar salad**
- 9. When ordering the Caribbean Salad, what item benefits the flavor profile?**
- A. Spicy croutons**
  - B. Mandarin oranges**
  - C. Grilled shrimp**
  - D. Toasted almonds**
- 10. What is the common accompaniment provided with Buffalo Wings?**
- A. Wet Naps**
  - B. Chips**
  - C. Ranch Dressing**
  - D. Pickles**

## **Answers**

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1. C
2. B
3. D
4. B
5. C
6. B
7. A
8. A
9. B
10. A

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## **Explanations**

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**1. What do customers specifically receive with the bacon ranch quesadillas?**

- A. A side salad
- B. Nachos
- C. Pico and sour cream**
- D. Fries

Customers who order the bacon ranch quesadillas receive pico de gallo and sour cream as part of their dish. This accompaniment enhances the flavor profile of the quesadillas, providing a fresh and tangy contrast to the richness of the melted cheese and bacon. Pico de gallo, made from fresh tomatoes, onions, and cilantro, adds a refreshing element, while sour cream adds creaminess, making the overall experience more enjoyable. Pico and sour cream are common enhancements for many Mexican-inspired dishes, offering a balance of flavors that customers appreciate. This is why this combination is a standard serving suggestion for the bacon ranch quesadillas, making it the correct answer.

**2. Which type of beer is classified as super premium?**

- A. Craft Beer
- B. Imported Beer**
- C. Domestic Beer
- D. Microbrew

The classification of super premium beers typically refers to imported beers, which are often perceived to be of higher quality due to their unique brewing methods, distinct flavors, and sometimes exclusive ingredients sourced from various regions around the world. Imported beers frequently represent traditional brewing practices and are often marketed with an emphasis on their heritage and artisanal approach. This distinguishes them from domestic beers, which are usually mass-produced and may not carry the same level of prestige or complexity in flavor. While craft beers and microbrews can also be of exceptional quality and often incorporate innovative techniques and flavors, they are generally categorized differently based on their production scale and origin. Craft beer refers to beer made by small, independent breweries, and microbrews are even smaller, focusing on limited production. Thus, the super premium classification aligns predominantly with imported beers due to their renowned status in the beer market.

**3. Which ribs style is characterized by a dry rub?**

- A. House BBQ
- B. Honey Chipotle
- C. Original
- D. Dry Rub**

The ribs style characterized by a dry rub is indeed the Dry Rub option. Dry rub ribs are typically prepared by applying a mixture of spices and seasonings directly onto the ribs before cooking, rather than using a wet marinade or sauce. This method allows for the flavors of the spices to penetrate the meat while creating a flavorful crust during cooking, enhancing the overall taste and texture. In contrast, the other options involve variations where wet ingredients or sauces are used. House BBQ and Honey Chipotle, for instance, utilize barbecue sauces that add moisture and sweetness to the ribs, whereas Original ribs may also be served with a sauce approach that does not highlight the dry rub method. Thus, Dry Rub distinctly stands out as the style that is focused on the seasoning blend applied before cooking, making it the correct choice.

**4. How would you describe the original chicken crispers to a guest?**

- A. Spicy grilled chicken**
- B. Tempura battered**
- C. Oven roasted**
- D. Pork tenderloin**

The original chicken crispers are best described as tempura battered. This particular preparation method involves coating the chicken in a light, crispy batter that gives it a distinctive crunch when fried. The tempura process is known for creating a delicate yet crisp exterior while keeping the inside juicy and tender, making it an appealing choice for guests who enjoy fried chicken. This characteristic is what sets the original chicken crispers apart from other chicken preparations, such as those that are grilled or oven-roasted. The other options, like spicy grilled chicken and oven-roasted, refer to entirely different cooking techniques and flavor profiles, while pork tenderloin is a different type of meat altogether and not related to the chicken crispers.

**5. Which of the following is NOT a protein option on the smokehouse combo?**

- A. Smoked brisket**
- B. Brisket quesadilla**
- C. Grilled chicken**
- D. Cheesy bacon BBQ chicken**

The smokehouse combo is a specific menu item at Chili's that highlights a variety of smoky, protein-packed selections. Among the options listed, smoked brisket, brisket quesadilla, and cheesy bacon BBQ chicken all feature as part of the combo, focusing on robust, smoky flavors that are central to that dish. Grilled chicken, while a popular item on the overall menu, does not align with the smokehouse theme of the combo because it typically does not incorporate the same smoky, grilled preparation that sets the other items apart. Therefore, identifying grilled chicken as not being part of the smokehouse combo is accurate and reflects the specific offerings associated with that selection. By understanding the focus on smoked meats and BBQ flavors within the context of the smokehouse combo, it becomes clear why the grilled chicken is not included as a protein option in this case.

**6. During what days and times does happy hour occur at Chili's?**

**A. Mon-Thurs 3-7, Fri 3-5**

**B. Mon-Thurs 3-7, 9-close, Sun all day**

**C. Fri-Sun 2-5**

**D. Every day from 5-7**

Happy hour at Chili's is designed to provide guests with a more affordable and enjoyable experience during specific times throughout the week. The correct choice indicates that happy hour occurs from Monday to Thursday from 3 PM to 7 PM, then again from 9 PM to close, and additionally on Sundays when it runs all day. This schedule allows guests to take advantage of reduced prices on drinks and appetizers during the earlier part of the week and gives them the flexibility to enjoy these deals on Sundays, when many people are looking for a place to unwind before the workweek begins. The extensive timing on Friday isn't included in this choice, which means it focuses more on the accessibility of happy hour during the weekdays and Sunday, making it a great option for customers at multiple times. Thus, the stated happy hour hours are appealing for various dining occasions.

**7. What dressing is usually served with a Grilled Chicken Salad?**

**A. Honey-Lime Vinaigrette**

**B. Avocado Ranch**

**C. Ranch**

**D. Vinaigrette**

The dressing typically served with a Grilled Chicken Salad at Chili's is Honey-Lime Vinaigrette. This choice is particularly fitting as the Honey-Lime Vinaigrette complements the flavors of the grilled chicken and enhances the overall freshness of the salad. The sweetness from the honey balances with the tanginess of lime, creating a bright and zesty dressing that elevates the salad experience. This dressing not only adds a unique flavor profile but also pairs well with the ingredients commonly found in the Grilled Chicken Salad, such as fresh greens, tomatoes, and cheeses, maintaining a harmonious blend of tastes throughout the dish.

**8. What is served on the side of the cajun pasta?**

**A. Garlic toast**

**B. French fries**

**C. Rice pilaf**

**D. Caesar salad**

The cajun pasta is traditionally served with garlic toast on the side. This pairing complements the dish by providing a crunchy texture and a rich garlic flavor that enhances the overall dining experience. Garlic toast not only acts as a vehicle for the sauce from the pasta but also helps to balance the spiciness of the cajun seasoning. The inclusion of garlic toast is a common practice in many Italian-inspired dishes, making it a familiar and enjoyable addition to cajun pasta specifically.

**9. When ordering the Caribbean Salad, what item benefits the flavor profile?**

- A. Spicy croutons**
- B. Mandarin oranges**
- C. Grilled shrimp**
- D. Toasted almonds**

The Caribbean Salad is designed to evoke flavors that are bright, refreshing, and tropical, which is why the inclusion of mandarin oranges enhances the overall flavor profile. Mandarin oranges add a sweet and citrusy note that complements the other ingredients in the salad, balancing out savory and spicy elements. This addition contributes to the Caribbean theme, as citrus fruits are prevalent in tropical cuisines, providing a refreshing contrast that elevates the dish and makes it more vibrant. While other ingredients may provide texture or complement other flavors, mandarin oranges specifically enrich the salad with sweetness and acidity, which are essential components when considering the flavors typically found in Caribbean dishes.

**10. What is the common accompaniment provided with Buffalo Wings?**

- A. Wet Naps**
- B. Chips**
- C. Ranch Dressing**
- D. Pickles**

The correct accompaniment commonly provided with Buffalo Wings is ranch dressing. This creamy dressing complements the spicy flavors of the wings, balancing the heat and enhancing the overall taste experience. Ranch dressing is often used for dipping, allowing diners to control the level of creaminess and flavor they want alongside their wings. Wet Naps, while often available for cleaning hands after eating finger foods like wings, do not enhance the flavor profile or complement the dish in the same way that ranch dressing does. Chips and pickles are not traditional accompaniments for Buffalo Wings, as they serve different purposes in a meal and do not interact with the primary dish in a complementary manner.