BECAUSE YOU DESERVE A GREAT BOWL OF CHILI



NATIONALLY FAMOUS

CHILI

AND OTHER
AMERICAN FAVORITES

ARLINGTON—ALEXANDRIA — HERNDON ROCKVILLE

"I always judge a town by the quality of its chili!" Will Rogers

Welcome to Hard Times. If this is your first visit, ask for a taster of all three chilies. True chili is meat cooked with spices and is best enjoyed with our California pink beans. Various condiments associated with chili are supplied at your table. The cracked red pepper vinegar, homemade at the Hard Times, is for the Texas chili. Oyster crackers are traditionally served with Cincinnati chili as is Cheddar cheese. Many prefer Parmesan with the Texas. A piece of our homemade corn bread is served, upon request, with all chili orders at no extra cost.

Texas Chili

Our Texas Chili is the traditional "Roadhouse" or "Chili Parlor" style which gained popularity during the Great Depression of the 1930s. This rich, distinctive chili is coarse grind chuck simmered with our secret spice blend at least four hours in its natural juices. It has no tomatoes. When served on spaghetti, it is called a Chili Mac. Ordered all the way, your mac comes with our California pink beans, onions, and a choice of cheese. Extra dry, dry, medium, and wet refer to the amount of natural juice served with the order. Unless specified, orders come dry.

Cincinnati Chili

Created in 1922 by Greek immigrants, this style of chili spawned the great chili parlor chains of the Midwest. A **fine grind** of beef, this tomato based chili has its hot spices slightly sweetened with **cinnamon**. All Cincinnati chili parlors use the same unique ordering system. A **2-way** is chili with spaghetti. A **3-way** adds a layer of shredded cheddar cheese. A **4-way** adds chopped sweet onions. A **5-way** is all of the above plus our California pink beans.

Vegetarian Chili

This Hard Times **original** is a very popular alternative to our meat chilies. We have actually fooled a lot of people who think it contains meat. It is made with dry roasted **peanuts** and soy flakes to give a meaty texture. Other ingredients are **fresh** vegetables including onions, mushrooms, green peppers, and chopped raw jalapenos in a tomato base. It's the hottest of our three chilies.

Chili with beans	4.70
Chili with spaghetti	4.95
Chili with spaghetti and beans	
Shredded Cheddar or Parmesan cheese	
Chopped sweet onions	
Chopped raw jalapenos	
Sour cream	
Extra cornbread	

Specialties

	COOKED WITH SKINS STEAK FRIES		HOT & SPICY W/ BLEU CHEESE TEXAS WINGS		OUR FAMOUS BEER BATTER ONION RINGS		CHEESE FILLED JALAPENO PEPPER POPPERS	
7	Reg. 1.85	Lg. 2.75	Reg.(6) 3.75	Lg.(10) 5.25	Reg. 3.25	Lg. 3.95	Reg.(4) 3.50	Lg.(8) 5.95
Extra sides of house sauce			sc sauces/u	coomigo	*************		******************	55

The Hard Times Cafes use 100% vegetable oil

Sandwiches

Platters with cole slaw and fries	xtra
All burgers chargrilled to order	
Hamburger (6 oz. of ground chuck)	
Cheeseburger (Cheddar, Swiss, or American Cheese)	
Chili Burger (your choice of chili)	5.6
(shredded Cheddar cheeseadd .65 onionsadd .25)	
Coney Dog (All Beef w/Cincinnati chili, onion, & shredded cheddar)	
Chargrilled Chicken Breast (w/choice of Barbecue or House Sauce)	5.4
(Cheddar, Swiss, or American cheeseadd .25)	
Choice of White, Wheat, or Rye for sandwiches below	
Ham & Cheese (Choice of Cheddar, Swiss, or American-Grilledadd .55)	4.7
Funa Salad Sandwich	4.5
Southwestern Chicken Salad Sandwich (our own recipe)	4.7
Salads	
House Garden Salad	1.9
(Lite French, 1,000 Island, Bleu Cheese, Honey Mustard, Ranch, or Oil & Vinego	
Funa Salad	4.5
Southwestern Chicken Salad (our own recipe)	
Cole Slaw Reg95	g. 1.3
Beverages	
HARD TIMES ROOT BEER in longneck bottle	1.85
Coffee/Decaf, Ice Tea, Hot Tea	.9
Coke, Sprite, Ginger Ale, Diet Coke (16 oz.)	
Milk (2%), Cider	
Arizona Lemonade	
Bottled Water (ask for current selection)	1.7

Dessert of the Day Market Price

A gratuity of 15% will be added to parties of 7 or more.

N.A. -A.C.

in 1938 by Carlos Herrera vas made especially for a liquor except tequila.

..... 2.95

made with Cuervo Gold.

MANAGER'S BEER OF THE DAY- ASK YOUR SERVER

Draft Beer

		0.0
Vinchester	Lager (in honor of Patsy Cline's Hometown) (Pitcher 9.75)	2.6
olde Heuric	h (Pitcher 8.75)	2.3
and Light of	Pitcher 7.75)	2.3
oud mgm (THORIES 1.10)	
	Bottled Beer	
	Lone Star	2.6
	Rattlesnake	3.2
Pale	Pearl	2.6
ager	Rolling Rock	2.6
	Little Rock (7 oz.) 1.55 Rockpile (6 in iced bucket)	7.9
	Little King Cream Ale (7 oz.)1.55 (6 in iced bucket)	7.9
	Budweiser	<i>م.</i> ر
	Anchor Brewing Co. (rotating seasonal selection)	3.2
	Sam Adams (22 oz.)	5.5
	Olde Heurich (Washington, DC)	2.9
Amber	Dominion Lager	3.2
	Steelhead Pale Ale (Gold Medal 1992-All Amer. Beer Fest)	
	Samuel Middletons	3.2
Dark	Christian Moerlein Doppel Dark (Cincinnati)	3.2
	Dos Equis	2.9
Border	Corona	2.9
	Pacifico	2.9
	Coors Light	2.6
Lite	Miller Lite	2.0
	Bud Light	
	Thomas Point Light	3.2
Non-	Ask for current selection	2.0
Alcoholic		

Chardonnay, White Zinfandel, Cabernet Sauvignon...... 3.25

All locations have facilities for large parties and TVs are available for special sporting events. For off premises parties ask for our bulk price menu. For gifts or home chili cooking try our award winning packaged chili spice blends.