

CAUTIONARY STATEMENT



Forward-Looking Statements

This presentation may include forward-looking statements. These statements reflect the current views of the Company's senior management with respect to future events and financial performance. These statements include forward-looking statements with respect to the Company's business and industry in general. Statements that include the words "expect," "intend," "plan," "believe," "project," "forecast," "estimate," "may," "should," "anticipate" and similar statements of a future or forward-looking nature identify forward-looking statements for purposes of the federal securities laws or otherwise. Forward-looking statements address matters that involve risks and uncertainties. Accordingly, there are or will be important factors that could cause the Company's actual results to differ materially from those indicated in these statements. The statements made herein speak only as of the date of this presentation.

Non-GAAP Financial Measures

This presentation contains certain non-GAAP financial measures. A "non-GAAP financial measure" is defined as a numerical measure of a company's financial performance that excludes or includes amounts so as to be different than the most directly comparable measure calculated and presented in accordance with GAAP in the statements of income, balance sheets or statements of cash flow of the Company. The Company has provided a reconciliation of non-GAAP financial measures to the most directly comparable financial measure in the Appendix to this presentation. The non-GAAP financial measures used within this presentation are Adjusted EBITDA and Restaurant-Level Operating Margin. These measures are presented because management uses this information to monitor and evaluate financial results and trends and believes this information to also be useful for investors. For additional information about our non-GAAP financial measures, see our earnings releases and filings with the Securities and Exchange Commission.

CHUY'S HIGHLIGHTS



Fresh, Authentic Mexican and Tex-Mex Inspired Cuisine

Considerable Dining Value and Broad Customer Appeal

Upbeat Atmosphere Coupled with Irreverent Brand Helps Differentiate Concept

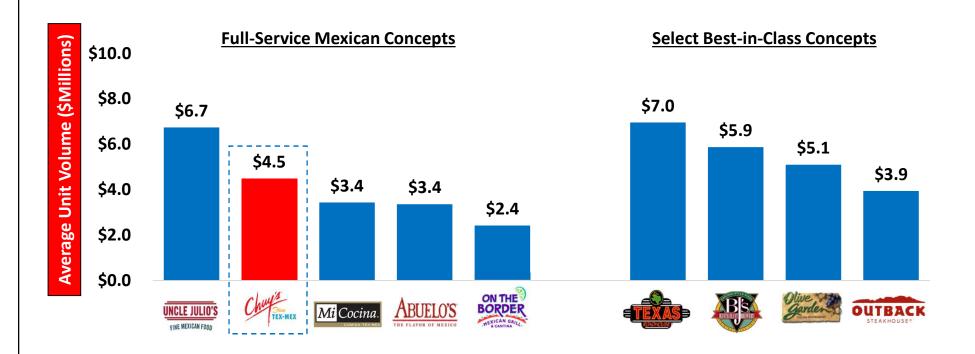
Flexible Business Model with Industry Leading Unit Economics

Strong Balance Sheet

Deep Rooted and Inspiring Company Culture

INDUSTRY LEADING OPERATING METRICS

- Chuya
- Comparable restaurant base generated 19.2% of LTM restaurant-level operating margin
- Comparable restaurant base generated LTM average unit volumes of \$4.5 million
 - Highest volume restaurant had LTM sales of \$10.1 million
 - Serve approximately 240,000 customers per location per year, on average

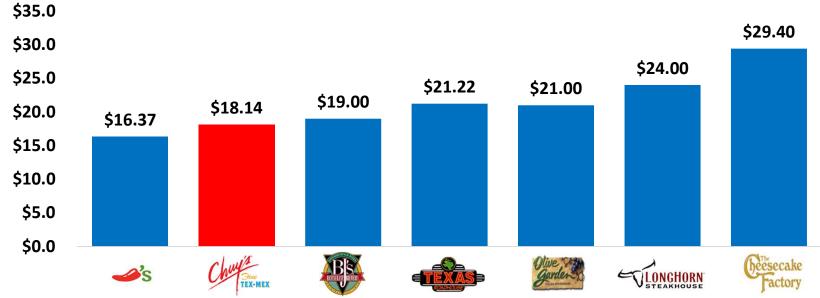


EXCEPTIONAL DINING VALUE





- Significant value proposition to customers
- Most menu items are priced around \$11.86⁽¹⁾
- Fiscal Year 2022 Average check of \$18.14

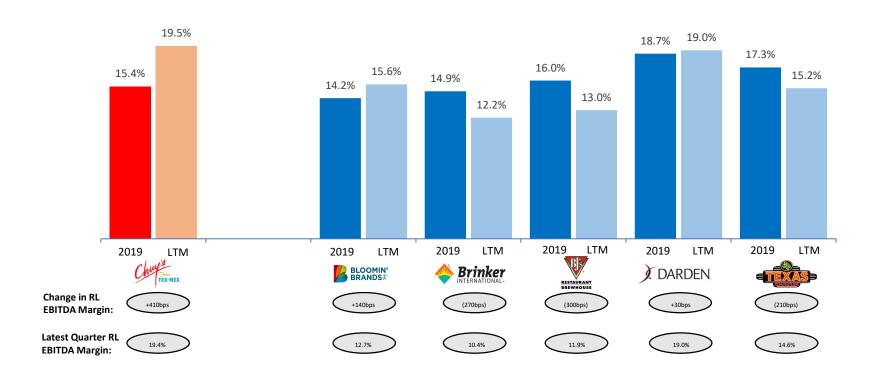


Source: Company filings as of most recent available fiscal year and Chuy's based on Fiscal Year ended December 25, 2022. (1) Applies to our tier 2 menu as of September, 2023, which is in place at 55 of our 100 restaurants as of that date.

RESTAURANT LEVEL MARGIN COMPARISON

- Chuy
- Mixed performance in restaurant-level margins across casual dining with many concepts experiencing contracting margins relative to pre-COVID levels.
- Chuy's has considerably outperformed industry peers with restaurant margins increasing by ~410bps since 2019.





PROVEN CONCEPT WITH OVER A 40-YEAR HISTORY

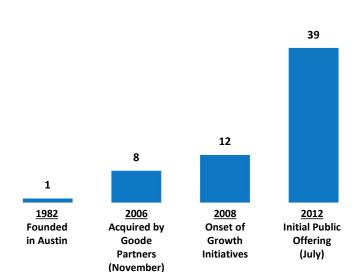
Chuy

92 net new restaurants opened in 16 new states since growth initiative started in 2008









■ Total Restaurants at End of Period

Sept 24,

2023

Opened in

Arkansas,

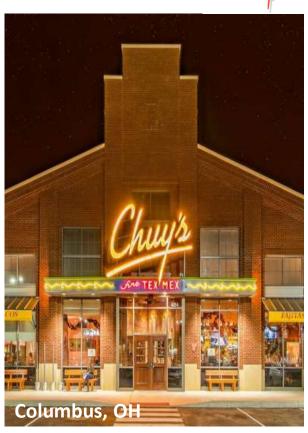
Oklahoma, and Texas

"IF YOU'VE SEEN ONE CHUY'S, YOU'VE SEEN ONE CHUY'S!"









Leave the cookie cutters to the other guys.

Each Chuy's has genuine character: a noisy, sprawling Tex-Mex hacienda full of feel-good drinks and home-cooked foods.

RESTAURANT DEVELOPMENT STRATEGY



- In excess of 350 possible locations in the United States
- Focus on 7 markets for expansion in the next 3 to 5 years
- Flexible real estate strategy:
 - Conversion and new prototype construction
 - New smaller prototype (5500 sq feet) with larger patio and enhanced to-go area
- Expected restaurant openings:
 - 4 expected in 2023
 - 6-8 expected in 2024
 - 10% long-term growth target



FRESH, AUTHENTIC TEX-MEX CUISINE

- Offer authentic Tex-Mex food using only the freshest ingredients
- Recipes and cooking techniques originated from friends and family of our founders, who are from Mexico, New Mexico, and Texas
- Commitment to made-from-scratch, freshly prepared cooking
- Generous portions support value priced offering
- Customizable food offering is core to the Chuy's concept





"WE TAKE ONE THING SERIOUSLY: OUR FOOD."

Ten Signature Sauces



- Ranchero
- 2) Tomatillo
- Deluxe Tomatillo
- Creamy Jalapeño
- 5) Tex-Mex 🔰
- Red Chile
- Queso 1
- 8) Boom-Boom
- Green Chile
- Hatch Green Chile 10)

"Big As Yo' Face" Burritos



- A homemade, 12" flour tortilla stuffed with refried beans. cheese and choice of beef or chicken. Served with choice of sauce & Mexican rice
- Price: \$10.99-\$13.29

Chicka-Chicka Boom-Boom



- Freshly-roasted, handpulled chicken & cheese with Boom-Boom sauce, made with cheese, roasted New Mexican green chiles, tomatillos, green onions, cilantro and lime juice. Served with Mexican rice & refried or charro beans
- Price: \$12.69





- · Served "shaken, not stirred," this south-ofthe-border martini features tequila, Patrón Citrónge, fresh lime juice and a jalapeño-stuffed olive
- Three drinks for the price of one
- Price: \$14.00

SPICE METER: = MILD = MEDIUM = HOT

11





Fast Casual Dining

3,260 Total Restaurants in U.S.

Sample Offerings:

Entrée:

Chicken Burrito \$9.45

Chips & Salsa: \$2.30

Total: \$11.75





100 Total Restaurants in 16 U.S. States

Sample Offerings:

Entrée:

"Big As Yo Face" Burrito Oven-Roasted Chicken Includes a side of Rice & Beans

\$12.29

Chips & Salsa: Unlimited & Complimentary

Total: \$12.29



DIGITAL MARKETING



- Always On
 - Social Facebook/Instagram
 - Search Google
- TikTok
 - 4-week flights, each quarter
- YouTube
 - 8-week flights, first 2 Periods of each Quarter
 - 30-, 15-, and 6-minute videos
- Programmatic CTV
 - Testing 9-week flights in Q1/Q3
- Yelp
 - Cost per Click Ads
 - Showcase Ads in Q2/Q3



CHUY'S KNOCKOUTS ("CKOs") - LIMITED-TIME OFFERS

Church

- CKOs Strategy:
 - 6 weeks/quarter
 - 3 Menu items
 - > Core menu
 - > Daily special
 - > Barbell
- Q4 2022: 10/24 12/4
 - · Pork Boom-Boom Enchiladas
 - Macho Burrito
 - C.F.C. Tacos
- Q1 2023: 1/23 3/5
 - Veggie Enchiladas
 - Hatch Beef Tacos
 - · Wild Burrito
- Q2 2023: 4/24 6/4
 - Tex-Mex Burrito Bowl
 - · Creamy Green Chile Chicken Enchiladas
 - Grilled Grouper Tacos
- Q3 2023: 7/24 9/3
 - · Steak Burrito Bowl
 - · Hatch Green Chile Burger
 - Chicken Tinga Enchiladas
- Q4 2023: 10/23 12/3
 - Braised Short Ribs
 - Stuffed Avocado
 - · Elvis Memorial Combo





C.F.C Tacos

Wild Burrito

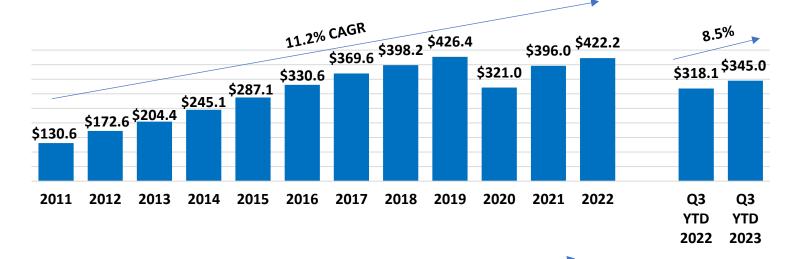
FINANCIAL SUMMARY

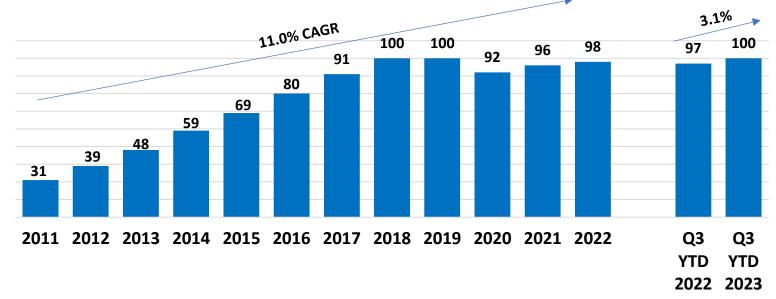
DEMONSTRATED REVENUE & UNIT GROWTH



Revenue (\$Millions)

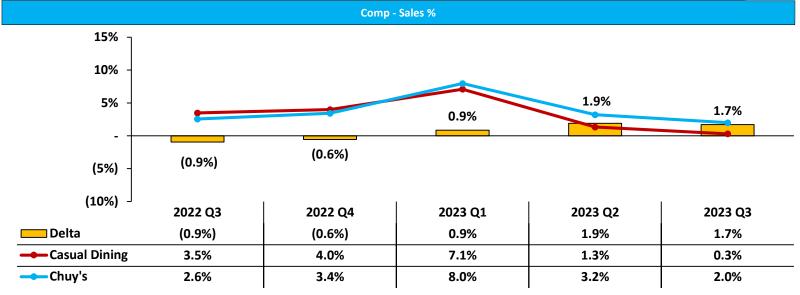
Total Restaurants





CHUY'S VS INDUSTRY – QUARTERLY COMPS



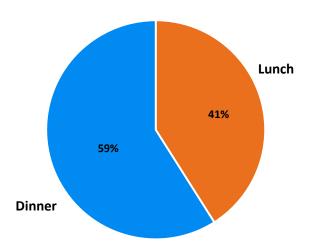


Comp - Traffic % 15% 10% 5% 2.9% 2.2% 2.3% 2.0% 1.4% (5%) (10%) 2022 Q3 2022 Q4 2023 Q1 2023 Q2 2023 Q3 1.4% 2.9% 2.3% Delta 2.2% 2.0% Casual Dining (5.0%)(4.6%)(4.1%)(4.9%)(1.1%)----Chuys (3.6%)(2.7%)1.8% (2.6%)(1.8%)

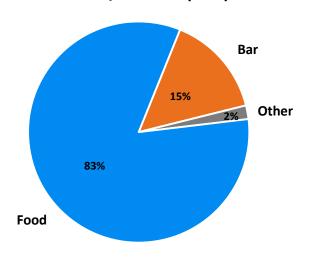
SALES MIX BREAKDOWN



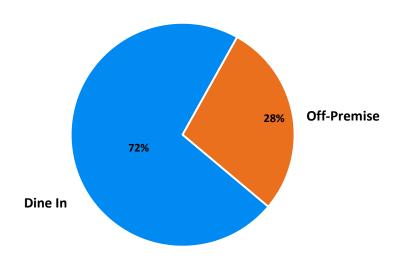




Food / Bar Mix (LTM)



Revenue by Channel Mix (LTM)

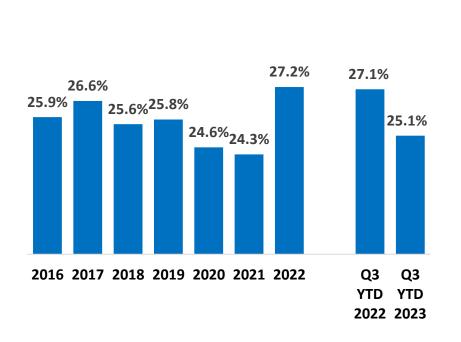


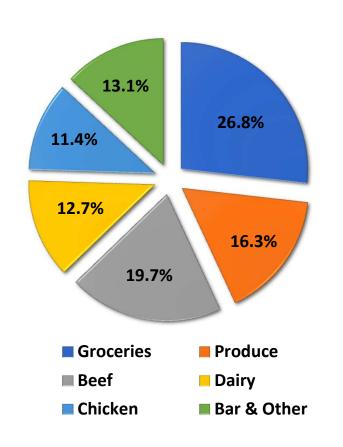
CONSISTENT COST OF SALES MANAGEMENT



Cost of Sales (% of Revenue)

Commodity Basket %'s (1)





INCREASING RESTAURANT-LEVEL OPERATING MARGIN & ADJUSTED EBITDA





Note: Restaurant-Level Operating Margin represents income from operations plus the sum of general and administrative expenses, the advisory agreement termination fee, the settlement with our former director, offering costs, restaurant pre-opening costs, loss on asset impairment, closure costs, and depreciation and amortization.

Note: Adjusted EBITDA represents net income before interest, taxes, depreciation and amortization plus the sum of restaurant pre-opening costs, loss on asset impairment, closure costs, deferred compensation, the advisory agreement termination fee, the settlement with our former director, offering costs, management fees and expenses and special one-time bonus payment.

(1) Fiscal year 2012 and 2017 include one extra week of operations.

BALANCE SHEET



	ember 26, 2021	ember 25, 2022	-	ember 24, 2023
Cash	\$ 106.6	\$ 78.0	\$	69.9
Other Current Assets	7.9	9.8		10.7
Property & Equipment, Net	179.4	186.0		200.1
Other Long-Term Assets	201.4	201.0		193.6
Total Assets	\$ 495.3	\$ 474.8	\$	474.3
Current Liabilities	\$ 42.3	\$ 44.4	\$	47.8
Debt	-	-		-
Other Long-Term Liabilities	190.2	185.9		177.3
Total Liabilities	232.5	230.2		225.1
Total Equity	262.8	244.6		249.2
Total Liabilities and Equity	\$ 495.3	\$ 474.8	\$	474.3

APPENDIX

RESTAURANT-LEVEL OPERATING MARGIN



																							Q3	YTD	Q3	YTD
	FY 2	011	FY 20	12	FY 2013	FY 2	2014	FY 2015	F۱	2016	FY	2017	FY	2018	FY	2019	FY	2020	FY 2	2021	FY 20	22_	20	022	20	023
Income from operations as reported	\$	9.5	\$ 13	3.3	\$ 15.4	\$	15.9	\$ 18.7	\$	24.3	\$	23.5	\$	3.3	\$	3.4	\$	(8.5)	\$	34.4	\$ 2	2.3	\$	20.1	\$	27.4
General and Administration		7.5	9	9.4	10.0		11.7	16.2	!	17.6		18.7		20.7		23.7		22.2		26.6	2	5.3		19.8		23.4
Advisory Agreement Termination		-	:	2.0	-		-	-		-		-		-		-		-		-	-			-		-
Offering Costs		-	().2	0.9		-	-		-		-		-		-		-		-				-		-
Settlement with Former Director		0.2	-		-		-	-		-		-		-		-		-		-	-	.		-		-
Impairment, closed restaurants and other costs		-	-		-		-	4.4		1.5		-		12.3		14.2		26.8		10.2	(3.5		3.2		1.9
Legal settlement		-	-		-		-	-		-		-		-		0.6		-		-	-	.		-		-
Restaurant Pre-opening		3.4	;	3.4	3.9		4.6	4.4		5.3		6.2		4.4		3.0		1.7		1.7		1.4		0.7		1.4
Gain on insurance settlements			-		-		-	-		-		(1.4)		-		-		(1.0)		-	-	.		-		-
Depreciation and Amortization		4.4	(6.5	8.9		10.3	12.8		15.1		17.6		19.8		20.7		20.0		20.2	2	0.2		15.1		15.7
Restaurant-Level Operating Margin	\$ 2	25.0	\$ 34	1.8	\$ 39.1	\$	42.5	\$ 56.5	\$	63.8	\$	64.6	\$	60.5	\$	65.6	\$	61.2	\$	93.1	\$ 7	6.7	\$	58.9	\$	69.8

ADJUSTED EBITDA RECONCILIATION



																									Q3	YIU	Q3 YID
	FY	2011	FY:	2012	FY	2013	FY 2	014	FY	2015	FY	2016	FY	2017	FY	2018	FY	2019	FY 2	020	FY	2021	FY	2022	2	2022	2023
Net Income	\$	3.5	\$	5.5	\$	11.1	\$	11.5	\$	12.9	\$	17.2	\$	29.0	\$	5.5	\$	6.2	\$	(3.3)	\$	30.2	\$	20.9	\$	18.4	\$ 26.0
Income Tax provision (benefit)		1.6		2.2		4.2		4.3		5.7		7.1		(5.5)		(2.4)		(2.9)		(5.5)		4.1		2.3		2.1	4.0
Interest Expense		4.4		5.6		0.1		0.1		0.1		0.1		0.1		8.0		0.1		0.3		0.1		(0.9)	1	(0.4)	(2.6)
Depreciation and Amortization		4.4		6.5		8.9		10.3		12.8		15.1		17.6		19.8		20.7		20.0		20.2		20.2		15.1	15.7
EBITDA	\$	13.9	\$	19.8	\$	24.3	\$	26.2	\$	31.5	\$	39.5	\$	41.2	\$	23.7	\$	24.1	\$	11.5	\$	54.6	\$	42.5	\$	35.2	\$ 43.1
Management Fees & Expenses		0.4		0.1		-		-		-		-		-		-		-		-		-		-	1	-	-
Advisory Agreement Termination		-		2.0		-		-		-		-		-		-		-		-		-		-		-	-
Offering Costs		-		0.2		0.9		-		-		-		-		-		-		-		-		-		-	-
Settlement with Former Director		0.2		-		-		-		-		-		-		-		-		-		-		-		-	-
Impairment, closed restaurants and other costs		-		-		-		-		4.4		1.5		-		12.3		14.2		26.8		10.2		6.5		3.2	1.9
Legal settlement		-		-		-		-		-		-		-		-		0.6		-		-		-		-	-
Restaurant Pre-opening		3.4		3.4		3.9		4.6		4.4		5.3		6.2		4.4		3.0		1.7		1.7		1.4		0.7	1.4
Gain on insurance settlements														(1.4)		-		-		(1.0)		-		-		-	-
Special one-time bonus payment		1.0		-		-		-		-		-		-		-		-		-		-		-	ĺ	-	-
Adjusted EBITDA	\$	18.9	\$	25.5	\$	29.1	\$	30.8	\$	40.3	\$	46.3	\$	46.0	\$	40.4	\$	41.9	\$	39.0	\$	66.5	\$	50.4	\$	39.1	\$ 46.4