



DINNER MENU

ANTOJITOS/STARTERS

Macayo's Famous Cheese Crisp

A crispy flour tortilla, toasted and smothered with layers of melted cheeses. **6.29**

Add Guacamole **1.99**

Add Chicken or Beef **1.99**

Add farm-fresh chiles **0.99**

Spinach con Queso

A rich and creamy cheese dip spiced with our Baja sauce, spinach & chunky Pico de Gallo.

Cup **3.59**

Bowl **6.99**

Mini Chimichangas

Bite-sized beef or chicken chimis, topped with sour cream & fresh guacamole. **6.99**

Baja Pizza

A flour tortilla topped with layers of our Baja sauce, grilled chicken, Pico de Gallo & Jack cheese. **7.59**

Red Corn Chicken Taquitos

Tender chicken stuffed into red corn tortillas and cooked until crispy on the outside, tender on the inside.

Topped with our spicy Baja sauce. **7.59**

Beef Taquitos

Corn tortillas filled with beef then hand rolled & fried to a golden brown. Topped with fresh guacamole.

7.59

Nachos Supreme

Corn tortilla chips smothered with beef or chicken, cheese, refried beans, tomatoes, sour cream and guacamole. Jalapenos served upon request. **8.59**

Fiesta Wings

A dozen chicken wings with your choice of our signature sauces. Original, Spicy, BBQ, or Honey BBQ. **8.29**

Green Corn Tamale Bites

Hand-made bite-sized pieces of our famous green corn tamales dipped in a light batter then deep fried to perfection. Served with our homemade Baja sauce. **5.99**

Guac Dip

A blend of fresh avocados, home-grown chiles, and flavorful seasonings, made fresh daily. Topped with diced tomatoes & shredded cheeses. **6.99**

ESPECIALES DE MACAYO

Carnitas Dinner

Slow-cooked juicy pork carnitas served with sour cream, Pico de Gallo, rice, refried beans & flour tortillas.

12.79

Add Guacamole or Baja Sauce **1.99**

Salmon del Mar

Salmon fillet served with veggies & black beans. **11.79**

Pollo Asada

Half a chicken marinated in our secret blend of seasonings and grilled to a moist perfection. Served with Pico de Gallo, flour tortillas, rice & refried beans. **11.79**

Steak Picado

Tender chunks of top sirloin sautéed with our farm-grown green chiles and onions. Served with flour tortillas, rice & refried beans. **12.79**

Steak Cortez

Tender chunks of top sirloin sautéed with Macayo's farm-grown green chiles and onions. Served with flour tortillas, rice & refried beans. **12.79**

Chicken Poblano

A farm-fresh poblano chile filled with tender seasoned chicken, then breaded and cooked until crunchy. Served with our homemade spicy Baja & enchilada sauces and topped with Jack cheese & tomatoes. Served with rice & refried beans. **11.79**

The Combo Platter

Your Mexican favorites – Mini beef and chicken chimichangas, red corn chicken taquitos, mini beef tamales, green corn tamale bites, and a side of spinach con queso. **11.49**

ENSALADAS Y SOPAS

Fiesta Salad

Your choice of beef or chicken served on fresh lettuce and blended with corn, black beans, tomatoes & cheese. Served with your choice of salad dressing. **8.59**

Chipotle BBQ Chicken Chopped Salad

A refreshing blend of lettuce, Pico de Gallo, corn, black beans & Jack cheese. Topped with chunks of chipotle BBQ chicken and tossed in a light cilantro lime dressing. **9.99**

Grilled Chicken Caesar

Tender chicken breast grilled and served on a bed of freshly tossed romaine lettuce with parmesan cheese & Caesar dressing. **9.49**

Add grilled salmon or shrimp **2.00**

Tortilla Soup

Tender chunks of chicken and fresh avocado in a rich broth topped with tortilla strips & shredded cheese.

Cup **1.99**

Bowl **5.59**

Albondigas Soup

Seasoned meatballs & garden vegetables simmered in a spicy beef broth.

Cup **1.99**

Bowl **4.59**

Macayo Burger

½ lb. ground beef burger. Served with french fries. **7.99**

Add cheese, green chiles, or bacon **0.79 each**

FAJITAS

Fajitas de Macayo

Traditional sizzling fajitas with flavorful chicken, steak, or shrimp. Arranged on a bed of grilled onions and green chiles. Served with sour cream, guacamole, Pico de Gallo & refried beans.

Chicken, Steak, or Shrimp **13.99**

Veggie **9.99**

Combo **13.99**

Our famous "Triple Combo" **15.99**

Fajita Quesadilla

Steak or chicken folded into a grilled flour tortilla with our green chilis, onions & cheeses. Served with rice, refried beans, sour cream & guacamole. **11.49**

Substitute Shrimp fajita **11.79**

Baja Chicken Quesadilla

Fajita chicken, red bell pepper, red onion, poblano chile and mushrooms sautéed and arranged between two grilled flour tortillas with Baja sauce and Jack cheese. Served with rice, black beans & Pico de Gallo.

11.79

MEX & MATCH

Choose Any 1 item with 1 side: 6.99

1 item with 2 sides: **8.99**

Tacos

- Shredded Beef
- Ground Beef
- Chicken

Enchiladas

- Cheese
- Shredded Beef
- Chicken
- Carnitas

Tostadas

- Refried beans
- Black beans
- Beef and bean

Tamales

- Beef* or green corn in husk
- Beef* with red sauce
- Green corn with green sauce or Baja sauce

* Our beef tamales contain some pork

Choose Any 2 items with 1 side: 9.99

2 items with 2 sides: **10.99**

Burros

- Bean with cheese
- Red chile or green chile
- Shredded Beef
- Ground Beef
- Chicken
- Carnitas

Make enchilada style for **\$1.59**

Relleno

A green chile filled with cheese, then battered
& topped with relleno sauce

Sides

- Mexican Rice
- Black Beans
- Refried Beans
- Veggies
- Cup of Soup

TACOS

Grilled Tacos

Flour tortillas stuffed with marinated carne asada or fajita chicken, fresh cilantro and diced onion.

Served with limes, Pico de Gallo, rice & refried beans. **9.99**

Add Guacamole **1.99**

Pescado Taco Terrifico

Your choice of grilled or crispy beer-battered fish filets wrapped in flour tortillas with shredded cabbage, Pico de Gallo, rice & refried beans. **10.29**

Salmon Tacos

Grilled salmon filet & shredded cabbage stuffed into two warm corn tortillas. Served with black beans, Pico de Gallo, del fuego salsa & fresh limes. **10.79**

ENCHILADAS

Sonoran Enchilada Sampler

Feast on a beef enchilada with our green sauce, a chicken enchilada with our signature Baja sauce, and a cheese enchilada with our homemade red sauce. Served with rice and black beans. **11.89**

Verde Shrimp Enchiladas

Corn tortillas filled with succulent shrimp sautéed in our zesty green tomatillo sauce with mushrooms, farm-fresh green chiles & onions. Served with veggies & rice. **11.49**

Baja Verde Pork Enchiladas

Slow-cooked pork enchiladas smothered with our zesty green tomatillo sauce, topped with Macayo's famous Baja sauce. Served with grilled veggies & rice. Delicious! **11.99**

CHIMICHANGAS

Chimichanga de Macayo

A crispy flour tortilla stuffed with tender shredded beef, savory chicken or flavorful carnitas, covered with our zesty relleno sauce & sour cream. Served with rice or beans. **9.99**

Make it a Grande Dinner with rice, refried beans, sour cream and guacamole **2.49**

Baja Chimi

Top our signature Chimichanga de Macayo off with our homemade chile relleno & Baja sauces beneath a layer of cheese. Served with rice or beans. **10.49**

Make it a Grande Dinner with rice, refried beans, sour cream and guacamole **2.49**

Carne Asada Chimi

A crispy tortilla stuffed with juicy carne asada and fresh Pico de Gallo then smothered with our traditional spinach con queso. Served with rice & beans. **11.99**

BURROS

Carne Asada Burrito

Grilled marinated carne asada, Pico de Gallo and shredded cheese fill a flour tortilla. Served with rice & refried beans. **10.29**

Add Guacamole or Baja style **1.99**

California Burro

A lighter west coast version of the traditional Burro!

A flour tortilla stuffed with rice, refried beans, guacamole, sour cream, lettuce, tomatoes & shredded cheese. Served with Pico de Gallo. **8.99**

Add Chicken **1.99**

Brava Burro

A flour tortilla filled with refried beans, rice, salsa brava (deliciously spicy!), shredded cheese and your choice of shredded beef, shredded chicken, or ground beef. **9.99**

Baja Burro

Tender shredded beef or chunks of chicken fill a crispy flour tortilla. Smothered with our homemade Baja sauce & melted cheese. Served with refried beans. **10.49**

Add Guacamole **1.99**

POSTRES/DESSERTS

Macayo's Fried Ice Cream

A scoop of vanilla ice cream, covered with a crispy crust, then deep fried and topped with honey. **4.99**

With fudge or strawberries **1.29**

Mini Chocolate Chimis

Crispy tortillas filled with melted chocolate. Served with creamy vanilla ice cream and hot fudge. **4.99**

Flan

A smooth, rich egg custard topped with creamy Mexican caramel and toasted almond slivers. **4.79**

Enchiladas Dulces

Crispy sweet cinnamon-coated tortillas filled with apples and cream cheese. Served warm with vanilla ice cream and drizzled with caramel & chocolate sauce. **5.49**

Sopapillas

Two lightly fried, pillow-shaped pastries, dusted with powdered sugar, and served with honey. **2.99**

Ice Cream

Premium Shamrock Farms Rich Vanilla or Chocolate Ice Cream. **3.79**

ACCOMPANAMIENTOS

1.99

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|---------------|------------------|
| Black Beans | Baja Sauce |
| Refried Beans | Mexican Rice |
| Sour Cream | Fresh Vegetables |

Fresh Guacamole

| | |
|-------|------|
| Small | 1.99 |
| Large | 2.99 |

BEVERAGES

2.39 each. Free refills on soft drinks, coffee, and tea.

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|---------------|---|
| Pepsi | Sierra Mist |
| Dr. Pepper | Mug Root Beer |
| Hot Tea | Raspberry Ice Tea |
| Coffee | Shamrock Farms Milk (no refills) |
| Diet Pepsi | |
| Mr. Dew | Regular or Lo-Carb Monster Energy Drinks 3.29 |
| Ice Tea | Fresh Regular or Strawberry Lemonade 2.99 |
| Pink Lemonade | (no refills) |

MARGARITAS FAMOSAS

Margarita de Macayo

Down on the Mexican Coast, this is the only way to cool off on a hot summer day. This traditional recipe is made with Sauza Tequila, Triple Sec & Macayo's mix tumbled over ice, or frozen. Want something sweeter? Ask for one of our additional fruit flavors.

Poquito **5.75**

Grande **6.75**

Tres Margarita

Three is not a crowd, it's a party; Sauza Tres Generaciones Plata Tequila, Presidente Brandy and Patron Citronge, what a mix! **9.75**

Patron Margarita

Patron Silver Tequila and Patron Citronge make for a refreshing partnership. **10.75**

Grand Margarita

A smooth blend of Don Julio Silver Tequila and Grand Marnier are a delicious combination. **10.75**

Partida Margarita

Partida Blanco Tequila and Parton Citronge; a classic taste that keeps them coming back. **9.75**

Arizona Sunset Margarita

An award-winning margarita of Sauza Hornitos Reposado Tequila, Patron Citronge, Peach Schnapps and cranberry juice. **7.75**

Ma-Cabo-Rita

A blend of Cabo Wabo Blanco Tequila and Grand Marnier. **9.75**

Platinum Margarita

El Tesoro Platinum Tequila and Grand Marnier with splashes of orange and lime juices, all served on the rocks. **8.75**

Mandarina Margarita

Milagro Mandarina, Silver Tequilas and Grand Chevalier are a perfectly sweet combination. **8.75**

Herradura Margraita

Herradura Silver Tequila mixed with Chambord makes the perfect pair. **8.75**

Texas Margarita

Don't mess with Texas! 1800 Reposado Tequila, Grand Marnier and orange juice make this a true margarita with bite. **7.75**

Gran Azul

Blue Curacao, Gran Centenario Azul, and a splash of Grand Marnier make a trio you won't soon forget! **9.25**

Additional Fruit Flavors

Raspberry, Mango, Peach, Strawberry, Banana, Kiwi, or Prickly Pear **.75 each**

Add a Floater

Midori **1.25**

Chambord **1.25**

Grand Marnier **2.25**

MAKE MINE IN A MUG!

This will make you feel at home. Every time you come back to Macayo's, you can enjoy cool and refreshing 20 oz. Margarita de Macayo refills for just \$3.99. All you need is a Senor Bob or Cha Cha mug. Limit two refills per person per visit. We check identification under 30 years of age.

TRADITION HAS IT...

Woody and Victoria Johnson began Macayo's in 1946 and their commitment to quality ingredients served with a warm and friendly touch has continued through today!

At Macayo's we grow our own farm-fresh chiles, blend them into our delicious signature recipes every day, and deliver everything to you with unmatched hospitality. Taste the tradition at every table and in every flavorful ingredient! Every family has their secrets, ours just happen to be recipes.

FIESTA CANNING

In 1972 a chile shortage caused Woody Johnson to find his own source for this product, found in many of his Macayo's recipes. Fiesta Canning Company now owns and operates a manufacturing facility in McNeal, AZ that is 100,000 sq. ft. on 12 acres of land, and farms approximately 1,000 acres. Today it is the 3rd largest chile producer, canning over 30 million pounds per year.