



CHIMI FIESTA

Our annual celebration of Woody Johnson and his chimichanga creation!

ANTOJITO

Mini Chimi Trio

The perfect dish to sample our homemade sauces

- Shredded beef with Relleno sauce
- Savory chicken with red enchilada sauce
- Pork carnitas with fire-roasted tomatillo sauce
- Side of our signature Baja sauce • 7.99

Freedom Chimi



A farm fresh poblano chile roasted & stuffed with shredded chicken

- Our homemade, slow simmered red enchilada sauce • Baja sauce
- Topped with blue tortilla chips • Side of refried beans • 10.99

\$1 of each Freedom Chimi will be donated to Helping Hands for Freedom!

ENTREES

Chimi de Macayo

Relleno sauce made fresh every day with morita and green chiles

- Shredded beef, chicken or pork carnitas
- Sour cream • Side of rice or refried beans
- 8.99 (Reg. 10.99)

Make it a Grande Dinner!

- Rice • Refried beans
- Sour cream • Guacamole
- 10.99 (Reg. 12.99)

Chipotle "Bubba-Q" Pork Chimi

Sure to satisfy any BBQ lover!

- Pork carnitas tossed in Chipotle BBQ sauce
- Baja sauce • Side of rice & ranchero beans • 10.99

Verde Shrimp Chimi

Fire-roasted tomatillo sauce, made with farm fresh tomatillos & poblanos

- Sautéed shrimp • Green chiles
- Onions • Mushrooms
- Side of rice & black beans • 11.99

Carne Asada Chimi

- Grilled Carne Asada • Pico de Gallo • Spinach con Queso • Rice • Refried beans • 13.99

POSTRE

Mini Chocolate Chimis

- Two chocolate-filled crispy tortillas • Vanilla ice cream • Powdered sugar • 1.99

CHILE FLAVORS FROM MEXICO

The secret to our homemade recipes

GREEN • POBLANO • JALAPENO • MORITA • SERRANO • CHILE DE ARBOL

MILD

SPICY

GREEN CHILE

A versatile chile traditionally used for its very mild spice.

JALAPENO

Jalapenos are small, spicy green chiles that add a touch of heat to our dishes.

SERRANO CHILE

Bright green in color, serrano chiles are a spicy compliment to any recipe!

POBLANO CHILE

Large, deep green poblanos offer a bold, slightly mild taste.

MORITA CHILE

Red-ripe chiles, smoked and dried for a modest sweet flavor.

CHILE DE ARBOL

Small chiles famed for their potent spiciness and vibrant red hue.

Woody Johnson's Chimichanga Creation

LEGEND HAS IT...

One day in 1946, Woody Johnson, the founder of Macayo's Mexican Kitchens, accidentally dropped a meat-filled burrito into a fryer, creating what is now a staple of Mexican restaurants across the southwest."

-The Arizona Republic



70 YEARS OF TRADITION



WOODY & VICTORIA JOHNSON
It all started with these two high school sweethearts and their passion and commitment to using quality ingredients in their signature recipes.

The legacy began in 1946 with Woody's El Nido, a small but popular restaurant with only six tables and a counter.



El Nido's success encouraged the couple to continue building their dream, and in 1952 they opened their first Macayo's restaurant in downtown Phoenix.

This location, on Central Avenue, proudly still operates today.

Now, decades later, the commitment to their signature recipes maintains the same. You can taste the tradition in every dish, with every flavorful ingredient.



We thank you for joining us and look forward to celebrating with you all throughout the year as we gear up for our 70th anniversary!

