



# OLDIES from WOODY

**1946:** It all started with Woody & Victoria, two high school sweethearts who shared a passion and commitment to using fresh, quality ingredients in their signature, family recipes.

**2016:** Decades later, the commitment remains the same.

Woody's original recipes are still used to prepare our delicious, handcrafted Mexican food daily.

**Celebrate Woody's legacy with us and enjoy one of his original creations, still loved and requested by guests to this day!**

## APPETIZERS

### ZUCCHINI

Fresh zucchini lightly breaded and deep fried. Served with cilantro ranch dressing. 4.99

### CHILE POPPERS

Spicy jalapeños stuffed with our special lobster and cream cheese mixture, breaded and fried until golden brown. Served with cilantro ranch dressing. 5.99

## SPECIALS

### CHALUPAS ESPECIALES

Two round sopas made with fried masa. Topped with chalupa, Pepe's picante salsa, shredded lettuce, sour cream, mixed cheese and tomatoes. Served with rice and refried beans. 8.99

### FLAUTA DE MEXICO

Two shredded chicken flautas topped with shredded lettuce, sour cream and guacamole. Served with rice and refried beans. 7.99

### TOSTADA DEL MUNDO

A super tostada! Deep fried flour tortilla covered with refried beans and your choice of shredded beef, shredded chicken or chalupa. Topped with shredded lettuce, sour cream, mixed cheese and tomatoes. Caramba! 8.99

## DINNER

### LOBSTER RELLENO

Fire-roasted relleno stuffed with our special lobster and cream cheese mixture, wrapped together tight and lightly fried. Served with Pico de Gallo, rice and refried beans. 12.99

### CHICKEN MAXIMILIAN

Chicken breast sautéed in onion, green chiles and garlic butter, wrapped in a flour tortilla and deep fried. Topped with your choice of Baja sauce or red enchilada sauce and cheese. Served with rice and refried beans. 9.99

### POLLO CHILORIO

Melt-in-your-mouth chicken sautéed with chiles, onions and tomatoes in a creamy cheddar cheese sauce. Served with refried beans and a flour tortilla. 8.99

## DESSERT

### FRUIT COCKTAIL

A refreshing and sweet original. 1.99

### SHERBET

An old favorite of Woody's. 1.99



# FROM OUR TEST KITCHEN



**CULINARY EVOLUTION:** Woody Johnson was an incredible innovator, who loved to work with different chefs and was always searching for new items.

The journey we have started at our Scottsdale location is truly in honor of his dream and innovation. A modern take on traditional, Mexican dishes from our work with world-traveled chefs.

## PLATOS PEQUENOS

### Fried Avocado )

Pepe's Picante salsa • Queso fresco  
Chipotle crema • Cilantro • 6.99

### Mexican Corn )

Roasted corn served off the cob • Queso fresco  
Jalisco hot sauce • Cilantro • Lime wedge • 5.99

### Jicama Shrimp Tacos

Fried shrimp topped with our fresh fruit salsa  
Served in a jicama shell • 8.99

## CHEF INSPIRED

### Green Chile Pork Stew )

Pork • Poblano chile • Tomatillo • Jalapeño  
Onion • Cilantro • Flour tortillas • 7.99

### Tostada Ensalada

Deep fried tortilla topped with black beans  
Chicken tinga • Shredded cabbage • Pepe's Picante salsa  
Habanero pickled onions • Avocado • Queso fresco • 8.49

### Tinga Quesadilla )

Smoky chipotle chicken • Flour tortilla • Jack cheese  
Baja sauce • Guacamole • 8.99

## POSTRES

### Homemade Churros

Lightly fried • Rolled in cinnamon & sugar  
Served with Mexican chocolate • 3.99

) Spicy Item. We serve products containing: wheat, milk, eggs, fish, shellfish, tree nuts, peanuts soybeans and gluten. Please be advised that we cannot guarantee that cross-contact or cross-contamination will not occur with these foods in the restaurant.