

For The Table

House Chips & Homemade Salsa
Woody's original recipe, prepared fresh every day!
Complimentary with purchase.
3rd refill & more 2.49

Macayo's Famous Cheese Crisp 7.59
Toasted flour tortilla, layers of melted cheese
Green Chile: Roasted Green Chiles 8.59
Chicken Tinga Cheese Crisp: Topped with queso fresco,
cilantro & onion 8.99

Guacamole 8.99
Fresh avocado, serranos, red onions, lime juice, cilantro.
Topped with queso fresco and Pico de Gallo

Spinach con Queso
Creamy cheese dip, Baja sauce, spinach, Pico de Gallo
Cup 5.99 • Bowl 8.99

Green Corn Tamale Bites 7.99
Bite-sized green corn tamales, battered & deep fried,
served with our famous Baja sauce

Papas Fritas Nachos 8.99
Choice of Carne Asada, Red Chile or Green Chile Style
on top of our fresh, hand-cut French fries

Mexican Corn 5.99
Roasted corn served off the cob, topped with
queso fresco, mayo crema & Pepe's Picante Salsa

ENSALADAS

Harvest Chopped Salad 13.99
Choice of **Certified Angus Beef®**, grilled chicken
or shrimp with fire-roasted poblano chile, red bell pepper,
grilled corn, black beans, Mexican cheese & diced avocado.
Served with creamy cilantro ranch

Fiesta Salad 12.99 ‡
Grilled chicken or **Certified Angus Beef®**, fresh greens,
black beans, mixed cheese, Pico de Gallo, tossed in
Cilantro Lime dressing, served in a taco shell

Chipotle BBQ Chicken Salad 12.99
Chipotle BBQ chicken, fresh greens, Pico de Gallo, black beans,
Jack cheese, tossed in Cilantro Lime dressing

SOPA

Tortilla Soup
Chicken, fresh avocado, rich broth, tortilla strips, mixed cheese
Cup 3.99 • Bowl 7.99

LADOS

0.99 Pico de Gallo • Tomatillo Salsa • Picante Salsa

1.99 Sour Cream • Mixed Cheese

2.99 Refried Beans • Black Beans • Mexican Rice
Guacamole • Baja Sauce • Calabacitas

Platos Pequenos

Tinga Quesadilla 9.99 
Smoky chipotle chicken, grilled flour tortilla,
Jack cheese, guacamole, Baja sauce

Red Corn Chicken Taquitos 9.99 
Shredded chicken, red chile corn tortillas,
Baja sauce, Jack cheese, Pico de Gallo

Mini Chimichangas 9.99
Bite-sized beef or chicken chimis, mixed cheese,
sour cream, guacamole, Pico de Gallo

Flauta de Mexico 9.99
Shredded beef flautas with shredded cabbage,
Pico de Gallo & guacamole

Nachos Supreme 12.99
House chips, shredded beef or shredded chicken,
mixed cheese, sour cream, guacamole, refried beans,
tomatoes, jalapeños upon request

Award
Winning!

Green Chile Pork Stew 8.99 
Packed with flavor from pork sirloin, fire-roasted
poblano chile, tomatillo, jalapeño, onion & cilantro.
Served with warm flour tortillas

TACOS

Served on warm corn tortillas with fire-roasted
Tomatillo salsa, fresh Picante salsa,
rice & refried beans. Sub Calabacitas +0.59

Grilled Tacos ‡
Grilled chicken 13.59 or **Certified Angus Beef®** 14.59
shredded cabbage, Pico de Gallo

Chicken Tinga Street Tacos 11.99 
Smaller in size, but large in flavor!
Smoky chipotle chicken, shredded cabbage, Pico de Gallo

Seasonal Fish Tacos 13.59
Choice of marinated, grilled shrimp,
lightly battered fish or grilled fish with chipotle crema,
shredded cabbage & Pico de Gallo

Veggie Tacos 10.99
Black beans, calabacitas, Jack cheese,
spinach, guacamole

MEX-N-MATCH

1 Item & 1 Side 8.99 or 2 Sides 10.99
2 Items & 1 Side 12.99 or 2 Sides 13.99

Tacos: Shredded beef • Ground Beef
Shredded Chicken • Carnitas

Enchiladas: Cheese • Shredded Beef
Shredded Chicken • Carnitas • Baja Spinach

Tostadas: Refried Beans • Black Beans
Shredded Beef & Bean • Shredded Chicken & Bean

Burros: Bean & cheese +2.00: Ground beef, shredded
beef, shredded chicken, carnitas, red chile or green chile pork

Sides: Rice • Refried Beans • Black Beans
Calabacitas • Cup of Tortilla Soup

❧ Fajitas ❧

Fajitas de Macayo ‡ †

Chicken **15.99** • Steak or Shrimp **17.99** • Choose 2 **18.99**

With fresh vegetables, sour cream, guacamole, Pico de Gallo, refried beans. We use 10 day aged **Certified Angus Beef®**

Fajita Quesadilla ‡ †

Grilled Chicken **12.99** or **Certified Angus Beef®** **13.99**

grilled flour tortilla, fresh vegetables, mixed cheese, guacamole, sour cream

ENCHILADAS

Rollled in corn tortillas, served with rice and black beans

Verde Shrimp Enchiladas 14.49 🌶️

Sautéed shrimp with green chiles and onions topped with fire-roasted Tomatillo sauce and Jack cheese

Baja Verde Carnitas Enchiladas 14.29 🌶️

Carnitas topped with fire-roasted Tomatillo sauce, Baja sauce and Jack cheese

Sonoran Enchilada Trio 14.59 🌶️

Beef enchilada with green sauce • Chicken enchilada with Baja sauce • Cheese enchilada with red sauce

Veggie Enchiladas 10.99 🌶️

Calabacitas, spinach & black beans topped with fire-roasted Tomatillo salsa, sour cream & Jack cheese

ESPECIALES de Macayo

Tres Rellenos 14.99

3 roasted Anaheim chiles, mixed cheese with red enchilada sauce, carnitas with fire-roasted Tomatillo salsa, shredded chicken with Baja sauce with rice and black beans

Carnitas Dinner 14.99

Pork carnitas, sour cream, rice, refried beans, Pico de Gallo, flour tortillas

Steak Cortez** 16.99 ‡ †

Certified Angus Beef®, Anaheim chile, Chile con Queso, spinach, flour tortillas, rice, black beans

Chicken Poblano** 13.99 🌶️

Lightly breaded Poblano chile stuffed with shredded chicken, served with Baja sauce, red enchilada sauce, Jack cheese, tomatoes, rice and refried beans

Tamale Dinner*

One Tamale **11.29** • Two Tamales **13.99**

Beef or green corn tamale, rice, refried beans, choice of red, green or Baja sauce

Hand-Dipped Relleno

Woody Johnson's original recipe, prepared fresh every day!

One Relleno **11.99** • Two Rellenos **13.99**

Jack cheese stuffed in an Anaheim chile, battered & hand-dipped, rice, refried beans, fire-roasted Tomatillo or Relleno sauce

Woody's Original CHIMICHANGA

Chimi de Macayo - Shredded beef, chicken or carnitas in a crispy flour tortilla, smothered in zesty Relleno sauce, topped with sour cream, mixed cheese & tomatoes. Side of rice or refried beans **12.99**

Baja Chimi - Smothered in zesty Relleno sauce, topped with our famous Baja sauce, Jack cheese & tomatoes. Side of rice or refried beans **12.99**

Grande Dinner or Baja Grande Dinner - With Everything: Rice, refried beans & guacamole **14.99**

Carne Asada Chimi - **Certified Angus Beef®**, in a crispy flour tortilla, smothered in Spinach con Queso, topped with Pico de Gallo, with rice & refried beans **15.99** ‡ †

BURROS

Smothered Bean & Cheese Burro 9.99

Refried beans, mixed cheese wrapped in a warm flour tortilla, smothered in your choice of red or fire-roasted tomatillo sauce. Served with a side of rice.

Green Chile Pork or Red Chile Burro 11.59 🌶️

Green chile pork or red chile wrapped in a warm flour tortilla, served with rice and refried beans.

Pollo Blanco Burro 11.59

Shredded chicken, rice, black beans & Baja sauce wrapped in a flour tortilla. Served with fire-roasted Tomatillo salsa.

Baja Burro 🌶️

Shredded Chicken **13.29** or Shredded Beef **13.79**
Wrapped in a crispy flour tortilla. Topped with Baja sauce and Jack cheese. Served with rice and refried beans.

Carne Asada Burro 14.59 ‡ †

Certified Angus Beef®, Pico de Gallo, cheese, flour tortilla, rice, refried beans. Guac & sour cream inside, +1.00 each.

OUR COMMITMENT

Macayo's Mexican Table is proud to serve Woody's classic recipes alongside contemporary chef-inspired innovations, all made with the finest aged cheeses, fire-roasted chiles, **Certified Angus Beef®**, and other quality ingredients - handcrafted for you daily.

70 YEARS OF GREAT FOOD...

can't all fit on one menu. Let us know if you don't see your favorite Macayo's dish, we'll gladly do all we can to make it for you.

The Name You Know, The Food You Love

 macayo.com/menu/phoenix/drink-menu

Drink Menu

Margarita Flight



Pick Any Four 9.99

- House
- Apple
- Mango
- Peach
- Prickly Pear
- Raspberry
- Strawberry
- Wildberry

Margarita Classics

Simply Perfect Margarita 10.59

- Patrón Silver Tequila
- Patrón Citrónge Lime

Grand Margarita 10.29

- Cabo Wabo Blanco Tequila
- Grand Marnier

Specialty Margaritas

Cucumber Cilantro Margarita 9.99

- Herradura Silver Tequila
- Bols Triple Sec
- Fresh cucumber
- Fresh cilantro
- Fresh jalapeno

Wilberry Margarita 9.49

- Served frozen
- 1800 Reposado Tequila
- Strawberry
- Blackberry
- Raspberry
- Bols Elderflower

Paloma 8.99

- Corazon Blanco
- Bols Elderflower
- Agave
- Freshly Squeezed Lime Juice
- Jarritos Grapefruit Soda

Macayo Favorites

Texas Margarita 10.29

- 1800 Reposado Tequila
- Grand Marnier
- Orange Juice

Arizona Sunset Margarita 9.99

- Espolon Reposado Tequila
- Cointreau
- Bols Peach
- Cranberry Juice

Prickly Pear Margarita 8.99

- El Jimador Reposado Tequila
- Bols Triple Sec
- Desert Pear

Hand Crafted Cocktails

Mule-Jito 9.99

- Hornitos Plata
- Licor 43
- Coconut Water
- Ginger Beer
- Freshly Squeezed Lime Juice
- Mint

Tennessee Iced Tea 8.79

- Jack Daniels
- Freshly brewed iced tea
- House Made Sweet & Sour
- Peach Re'al

Tito's Sunshine 8.79

- Tito's Handmade Vodka
- Chambord
- House Made Sweet & Sour
- Fresh Lemon

Red Sangria Glass 8.00, Carafe 25.00

- Merlot
- Don Q Pasion Rum
- Chambord
- Orange Juice

White Wine Sangria Glass 8.00, Carafe 25.00

- Sauvignon Blanc
- Don Q Pasion Rum
- Bols Peach
- Orange Juice

Cervezas

Domestic

- Angry Orchard
- Bud Light
- Blue Moon
- Coors Light
- Michelob Ultra
- Miller Lite
- St. Pauli NA

Import

- Corona
- Corona Light
- Dos Equis Ambar
- Dos Equis Lager
- Modelo Especial
- Negra Modelo
- Pacifico
- Tecate
- Tecate Light

Tequilas

BlancoAged up to 2 months

- Cabo Wabo
- Corazon
- Herradura
- Hornitos
- Patron

ReposadoAged between 2 and 12 months

- 1800
- El Jimador
- Espolon
- Herradura

AnejoAged between 1 and 3 years

Herradura

Wines by the Glass 8.50

Hess Shirtail CreekMonterey, CA

Chardonnay

SeaGlass Santa Barbara County

- Sauvignon Blanc
- Cabernet

Additional Selection May Vary by Location