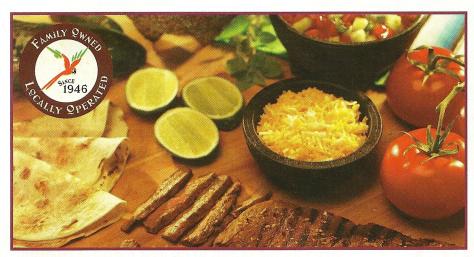
A Delicious Tradition By Lori Romano



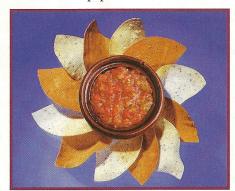
n today's fast-paced world, restaurants have a tendency to come and go. The few that are able to survive and thrive must find a recipe for their success, and Macayo's Mexican Kitchen has done just that. Family-owned and operated in the Valley for over 60 years, Macayo's has transformed from just six tables and a counter to 18 franchise locations.

"Each Macayo's restaurant has its own look and feel, but each location provides a warm and friendly atmosphere," says Emily LaMar, Macayo's Marketing Manager. "We focus on keeping many of our recipes traditional and preparing them the way it was done when Macayo's first opened in 1946. But, with our 18 locations, we continue to develop many new and innovative recipes, to ensure Macayo's continues to appeal to our guests."

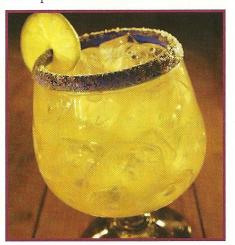
Part of the Macayo's appeal is the unparalleled quality and freshness of every item on the menu. Macayo's owns its own Commissary in Chandler, where menu products are made fresh every day and delivered to each of the restaurants. Macayo's also owns its own chile farm and canning manufacturing facility in McNeil, Ariz. The 1,000 acres

and 100,000 –sq. –ft. facility is the third largest chile producer in the United States, canning over 30 million pounds per year. You can even find Macayo's products in many local grocery stores.

The Macayo's menu features traditional Mexican favorites. Try the Chicken Poblano, a farm-fresh poblano chile filled with tender seasoned chicken, then breaded and cooked until crunchy, and served with homemade spicy Baja and enchilada sauces and topped with Jack cheese and tomatoes. Or enjoy the slow-cooked Pork Carnitas Dinner, served with sour cream, pico de gallo, rice, refried beans, and flour tortillas. If you have room left for a little something sweet, Macayo's offers delicious dessert choices, including mini chocolate chimis, fried ice cream, flan, enchiladas dulces, and sopapillas.



All Macayo's restaurants feature Happy Hour specials, with \$3 specialty drink prices on margaritas, domestic and imported beers, house wine, and premium well drinks, as well as half-off appetizers on the Happy Hour menu. Macayo's is also running a special Summer Salsa Festival Menu through Aug. 31, featuring several salsas from the Summer Salsa Festival Recipe Challenge they recently hosted. The special menu also features three new summer margaritas, nine salsa-inspired dishes and they are also donating a portion of the sales from the Salsa Verde Shrimp Chilaquiles to the Arizona Hemophilia Association.





West Valley Locations

6012 W. Bell Rd., Glendale 602.298.8080 7829 W. Thomas Rd., Phoenix 623.873.0313 1474 N. Litchfield Rd., Goodyear 623.209.7000 15565 W. Bell Rd., Surprise 623.214.5950