

Baja Burrito — The Folks Behind the Flavor

Shout out to our amazing farmers! Behind the signature flavor of our Baja Burrito, you'll find only the freshest locally sourced ingredients grown with love, passion, and generations of expertise. Georgia-based family farms and businesses supply many of the high-quality ingredients used in our menu products, making each Baja Burrito not only irresistibly tasty but also a bonafide celebration of flavor, fun, and friendship.

Inspired by San Francisco's world-famous Mission district (or "The Land of the Burrito Gods," as Willy commonly refers to it), the Baja Burrito experience begins with your choice of chicken or steak, followed by a lavish layer of melted Monterey Jack cheese, sautéed peppers and onions. Finally, it's grilled to greatness and drenched in chipotle salsa and cheese dip. Don't bother pinching yourself—you're not dreaming!

Get creative with your craving! To customize your own Baja Burrito into an actual work of art, simply choose (good luck) between our citrus-marinated Sinaloa-style chicken, Ancho chilies and jalapeño roasted Adobo chicken, Ancho Steak made with natural Angus beef, seasoned and grilled Sinaloa Tofu, and slow-cooked-to-perfection ground beef. Don't forget to score your FREE chips and salsa in all of the excitement!

Have a hankering? There's a delicious Baja Burrito with your name on it, and it's available now for delivery, pickup, or dine-in. With three different ways to get your Baja Burrito fix, you'll be *mmmm*-ing in no time!

We are incredibly proud and appreciative of our partners and employees, as well as our communities, for their ongoing support on this journey. We're so thankful for the opportunity to be serving only the freshest, tastiest, and most mouthwatering grilled Mexican food throughout Georgia and beyond.

The Willy Philly — What's in a Name!?!

Our Mexican twist on the classic Philly cheesesteak sandwich, the Willy Philly gets the party started with 100% prime Angus steak, Mexican-style long-grained rice, yummy-melty-cheesey dip, sprinkled cheddar cheese, and roasted peppers and onions. All that's topped off with a generous drizzle of tasty serrano crema and beautifully hand-rolled in a flour tortilla.

By the way, these aren't your run-of-the-flour-mill tortillas from the corner supermarket that tear apart at the slightest touch. No no, our tortillas mean serious business. Having scoured the planet, testing countless tortillas over the years, we proudly use only the real deal. Our tortillas are not only quite flavorful, but they work hard with every yummy bite, keeping your one-pound burrito from falling apart. Hey, thanks, tortilla!

Got one of those sudden, I'm-so-hungry-I-could-eat-a-horse type cravings? Well, you

are not alone. The excellent news is that you can return that horse (no questions asked) and instead make a beeline for Willy's Mexicana Grill for an out-of-this-world Willy Philly. Whether you are dining-in, getting it to-go, or getting it delivered, it's darn delicious either way!

There are *sooo* many ways to make the Willy Philly your own. Customize your Willy Philly with quinoa (flavored with onions, garlic, salt, and pepper) instead of rice, or perhaps try a dollop (or two, or three) of our local-legend guacamole, made fresh twice a day. The sky's the limit.

As our relationships continue to develop with local farmers, business community members, and of course, our fine patrons, so too does our passion and enthusiasm for fantastic food. We've been able to successfully spread the word about our delicious, freshly-made menu items without ever compromising on quality, thanks to the constant opening of new Willy's Mexicana Grill locations around Georgia and beyond.

Willy's Fritos Burrito — It's Crunch Time

Unleash your hunger with Willy's Fritos Burrito! This gorgeous burrito-Fritos hybrid is served with crunchy Frito chips, Mexican rice, pinto beans, sour cream, chipotle puree, Willy's cheese dip, and of course, our simply irresistible Adobo chicken. For those who crave a little extra heat, our Adobe Chicken is made with fire-roasted Ancho chilies and grilled jalapeños (heck yes).

No matter how you order it, Willy's Fritos Burrito only gets tastier! Feeling creative and slightly rebellious? Go ahead and sub pinto beans for black beans (*shhh*, it's okay, we won't judge) or try pairing up those Frito corn chips with some of our flavor-packed, just-made Corn Salsa (yum!). But for the true renegades out there, dare to swap chicken for our incredible Sinaloa Tofu (masterfully grilled and marinated in orange juice, garlic, and spices), a fan-fav among vegetarians and meat-eaters alike. Really, the only thing you can't do with a Willy's Fritos Burrito is pass on the Fritos—the universe as we know it might implode.

Apart from a cozy sit-down dinner at one of our fine establishments, did you know that Willy's Fritos Burritos are also available for takeout or delivery? Whatever your plans are tonight, Willy's Mexicana Grill has your dinner covered.

For over 25 years, Willy's has been a proud pioneer of the burrito biz and a true staple among Atlanta's eateries, benefiting the great state of Georgia by not only satisfying our rumbling stomachs but by satisfying the global need to support local agriculture, as well. By partnering with our outstanding local farmers and businesses, we can consistently deliver only the best, freshest flavors to our customers.

Willy's Goal Bowl — We Have a Winner!

When you combine lettuce, Adobo chicken, pico de gallo, guacamole, and cucumbers, what do you get? Willy's Goal Bowl, that's what! For something light and fresh yet totally satisfying, score a Goal Bowl today. Now, let's playback each of those ingredients in slow-mo.

Our classic Mexican style Pico de Gallo is simple and savory, made with diced vine-ripe tomatoes and a saintly mix of fresh cilantro, chopped jalapenos, onions, lime juice, and a pinch of salt.

For our lettuce, we use a faithful combo of locally-sourced crispy iceberg and hearty romaine, cut fresh upon arrival at each location and spin-dried (*weeeeee!*). The same goes for our straight-from-the-garden cucumbers. Only the freshest ingredients may pass these walls!

Our guacamole is produced fresh twice daily—every morning and afternoon, to be exact. With a few fresh jalapenos, lime juice, and cilantro, we keep our role simple and allow the avocado's bright flavor to take the spotlight (*bravo!*).

Lastly, Willy's longtime-reigning champion of protein: our Adobo chicken. Made with fire-roasted Ancho chilies and slow-grilled jalapeños, our delicious Adobo chicken is for those who enjoy cranking up the heat a little every chance they get.

Did we mention the Goal Bowl goes perfect with any of our homemade salsas? Try Willy's original Chili D'Arbol, Chipotle Salsa, or Habanero Salsa and customize your Goal Bowl today.

And remember, folks, your next Goal Bowl is totally available for delivery, pick-up, or dine-in. So whether you're choosing Willy's Goal Bowl to parallel healthier lifestyle changes (since it jives with keto, paleo, and most health-conscious diet goals), or you're just in the mood for a winning meal, come get some!