

• MENU

STARTERS

Diablos Cheese Crisp

Avocado, sour cream, pickled jalapeno, crispy tortilla

Chips & Salsa

Chunky house made salsa

Guacamole

Chunky homemade guacamole, hand-cut chips

Crispy Sopes

Al pastor, cotija cheese, arbol sauce

"Fully Loaded" Potato Skins

Bacon, cheese, sour cream & salsa

\$15.00

Diablo's Angry Calamari

Fried calamari, crispy chilies, three dipping sauces

\$14.00

Jodi's BBQ Corn Cakes

Pulled chicken, smokey BBQ sauce, green tomatillo sauce

\$13.00

"Taquito" Ultimate Rolled Taco

Rolled crispy tortillas with chicken & pork, sour cream, pico de gallo & guacamole

\$13.00

Traditional Baked Queso Fundido

Refried beans, cheese, chorizo, roasted tomatillo sauce & topped with guacamole

Diablo's Hot Wings

Tossed in one of our three signature hot sauces-mild, medium, or diablo's signature XXX rated hot sauce. Served with smoked jalapeno blue cheese dipping sauce

Type

*Half handful*

\$13

*Full handful*

\$18

\$25.00

Diablo's Sampler Platter

Hand rolled taquitos, hot wings, potato skins and angry calamari served with smokey chipotle dipping sauce

## SOUP & SALAD

BBQ Ranch Chicken Salad	\$17.00
BBQ chicken, chopped greens, grilled corn, avocado, Alejandro chesse, crispy onion rings, black beans & pico de gallo	
Chicken Tostada Salad	\$15.00
Grilled chicken, mixed greens, red cabbage, black beans, cilantro, crispy tortilla strips, sour cream, vinaigrette dressing in a tostada bowl	
Caesar Salad	\$12.00
Crisp romaine lettuce, creamy parmesan caesar dressing, warm cheesy crontons	
"Chuy's" Tortilla Soup	\$8.00
Chicken, vegetables, cheese, topped with cilantro & tortilla strips	

## NACHOS

*Devilish piles of crispy corn tortilla chips, layered with a blend of cheese, topped with pico de gallo, guacamole & sour cream.*

Chicken Nachos	\$17.00
Slow roasted & pulled chicken, Mexican cheese blend	
Spiced Skirt Steak Nachos	\$19.00
Chipolte marinated skirt steak, wood grilled, Mexican cheese blend	
Four Cheese Nachos	\$14.00
No meat all cheese, signature Mexican cheese blend	
Combo Nachos	\$18.00
Chipolte marinated skirt steak, slow roasted chicken, Mexican cheese blend	

*Diablo's Traditional dishes*

## STUFFED QUESADILLAS

*Overflowing & gooey stuffed quesadilla wrapped in a flour tortilla. Served with sour cream, guacamole and pico de gallo*

Ultimate Quesadilla 5 layers, chili verde, carne asada, jalapeno chicken	\$21.00
Chicken Quesadilla Pulled spicy chicken, smothered with cheese & cilantro	\$17.00
Cheese Quesadilla Four Mexican cheese blend	\$14.00

## FAJITAS

### Fajitas

All served with sauteed peppers, onions, pico de gallo, chunky guacamole, handmade warm flour tortillas

Meat

*Chicken*

\$19

*Steak*

\$21

*Combo*

\$20

*"Low carb" lettuce cup fajitas*

## TACOS

*All tacos are soft shell & three to an order. Topped with shredded lettuce, Jack cheese & served with sour cream, guacamole, pico de gallo, chipotle mayo, ranchero beans & Mexican rice.*

Street Tacos Daily creation, corn tortillas, fresh salsa, assorted fixins	\$17.00
Diablo's Signature Steak Tacos Char-grilled steak	\$17.00
Jalapeno Chicken Tacos Slow-roasted chicken, cilantro, lime	\$16.00

Baja Fish Tacos \$18.00  
Coleslaw, pico de gallo, grilled marinated mahi mahi

## BURRITOS

*All burritos are double stuffed & overflowing. Your choice - Dry & crispy or smothered in red chili sauce, served with sour cream, guacamole, pico de gallo, ranchero beans & Mexican rice.*

Pulled Chicken Burrito \$17.00  
Pulled tender chicken, Alejandro cheese

Steak Burrito \$18.00  
Char-grilled marinated steak, Alejandro cheese

Bean & Cheese Burrito \$13.00  
Ranchero beans & Alejandro cheese

Veggie Burrito \$15.00  
Rice, cilantro, onions, peppers, grilled corn & cheese. Topped with chili arbol sauce & sour cream, served with black beans & Mexican rice

## SANDWICHES & BURGERS

*All sandwiches & burgers are served with hot fries & a crunchy pickle*

BBQ Pulled Pork Sandwich \$16.00  
Slow cooked pork, piled high with cole slaw, homemade BBQ sauce

Carne Asada "Fajita" Sandwich \$18.00  
Grilled seasonal steak, sauteed peppers, onions, pepper jack cheese

Buffalo Chicken Sandwich \$16.00  
Crispy chicken tossed in our signature wing sauce

Chicken Torta \$17.00  
Grilled chicken, avocado, shredded lettuce, tomato, queso fresco

Baja Chicken Sandwich \$17.00  
Grilled marinated chicken, smoked bacon, caramelized onions, swiss cheese, jalapeno mayonnaise, lettuce, tomato

*"No way jose" you can finish our burgers!!!!*

\$16.00

**Diablo's Jumbo Burger**

Our mouth watering prime wood grilled burger, lettuce, tomato, sliced pickles & Louis sauce. The best thing since sliced bread

**DIABLO'S CASA SPECIALTIES**

\$21.00

**Carne Asada Steak**

Chimichurri marinade, rice, beans

\$17.00

**Chili Rellenos**

Manchego cheese, roasted chili sauc, avocado salsa

\$21.00

**Grilled Salmon**

The freshest catch of the day. Mesquite grilled, asparagus, roasted red skin smashed potatoes, arbol sauce

\$19.00

**Wood Grilled Chicken**

Half-roasted chicken, double garlic-sour cream, smashed potatoes, asparagus, ancho chili sauce

\$19.00

**Pork Chili Verde Enchiladas**

Roasted tomatillos & jalapenos

\$24.00

**Snapper A La Plancha**

Fresh snapper filet, grilled mango & jalapeno relish, caramelized lime

\$24.00

**Tequila Baby Back Ribs**

Crispy onion rings, black pepper cole slaw

\$19.00

**Mexcali Combination**

Green chili enchilada, crispy sopes, chicken taco. Served with beans & rice

## SIDES

Onion Rings Beer battered	\$5.00
Black beans Vegtarian	\$5.00
Ranchero Beans Cokked all day	\$5.00
Mexican Rice Red or green	\$5.00
Rice and Beans Ranchero beans and red rice	\$5.00
Mexican Corn on the Cob Wood grilled, cotija cheese, garlic butter	\$5.00

## COCKTAILS

*All cocktails available in pitchers*

The Sancho Our giant sized 42 oz Casa Margarita. Served on the rocks or frozen Casa Sauza Hornitos Plata, Citronge, Rita mix, squeeze of lime Size Glass	\$28.00
\$12	
<i>Pitcher</i>	
\$36	
Dark Devil Espolon Reposado, Citronge, Rita mix, splash of agave syrup Type <i>Pitcher</i>	\$13.00

\$39

**Agave**

Sauza Hornitos Reposado, Citronge, lemon & lime with a chili salt rim

Size

*Glass*

\$13

*Pitcher*

\$39

**Platinum Cadillac**

Gran Patron Platinum, Grand Marnier 150th anniversary, Cointream, fresh lemon & lime juice

Size

*Glass*

\$75

*Pitcher*

\$270

**FROZEN DRINKS**

*All Frozen drinks are \$13- also available in pitchers for \$39*

\$13.00

**Strawberry Margarita**

Sauza Hornitos, natural strawberry & lemon flavoring

Type

*Pitcher*

\$39

\$13.00

**Margarita**

Sauza Hornitos, Rita mix, squeeze of lime

Type

*Pitcher*

\$39

\$13.00

**Pina Colada**

Barcardi Light Rum with natural coconut & pineapple flavors

Type

*Pitcher*

\$39

Mango Margarita

Sauza Hornitos, natural mango flavoring

Type

*Pitcher*

\$13.00

\$39

Strawberry Daiquiri

Cruzan Strawberry Rum, strawberry fruit flavor

Type

*Pitcher*

\$13.00

\$39

## TEQUILA

### BLANCO

100 Anos

\$13.00

Ahatoro

\$13.00

Asom Broso El Platino

\$12.00

Cabo Wabo

\$13.00

Clase Azul

\$25.00

Casa Noble

\$13.00

Cazadorez

\$13.00

Chamucos

\$12.00

Corazon

\$11.00

Deleon

\$19.00

Don Julio

\$12.00

Dragones	\$75.00
Espolon	\$11.00
Herradura	\$11.00
Kahlo	\$13.00
Patron	\$13.00
Patron Platinum	\$50.00
Sauza Hornitos Silver	\$11.00
Sauza Tres Generaciones	\$14.00
REPOSADO	
100 Anos	\$14.00
Ahatoro	\$15.00
Cabo Wabo	\$14.00
Clase Azul	\$35.00
Casa Noble	\$14.00
Cazadores	\$14.00
Chamucos	\$15.00
Don Julio	\$14.00
Espolon	\$12.00
Herradura	\$12.00
	\$15.00

Patron		\$11.00
Sauza Hornitos		\$15.00
Sauza Tres Generaciones		
	ANEJO	
100 Anos		\$16.00
Ahatoro		\$18.00
Cabo Wabo		\$18.00
Cabo Uno		\$65.00
Casa Noble		\$18.00
Cazadores		\$16.00
Chamucos		\$16.00
Chinaco Negro		\$65.00
Don Julio		\$16.00
Don Julio 1942		\$35.00
Don Julio Real		\$90.00
Herradura		\$15.00
Herradura Selection Suprema		\$75.00
Patron		\$16.00
Sauza Hornitos		\$11.00
Sauza Tres Generaciones		\$16.00

## SPECIALTY DRINKS

### Chupacabra

Cabo Wabo silver, fresh jalapeno, cane sugar, lime, ginger soda & chili salt rim

Size

*Glass*

\$13

*Pitcher*

\$39

### Paloma Blanca

Sauza Hornitos Plata, grapefruit, lime & squirt

Size

*Glass*

\$13

*Pitcher*

\$39

### Green Door

Bacardi Light Rum, Midori, Malibu Rum, pineapple & fresh lemon sour

Size

*Glass*

\$13

*Pitcher*

\$39

### Sinful Vixen

Stoli Razberi, Cassis, fresh raspberries & lemon sour

Size

*Glass*

\$13

*Pitcher*

\$39

### Citrus Mojito

Bacardi limon, fresh lime, mint cane sugar & club soda

Size

*Glass*

\$13

*Pitcher*

\$39

**Mangorita**

Cazadores Tequila, mango nectar fresh sour served in cinnamon-sugared rimmed glass

Size

*Glass*

\$13

*Pitcher*

\$39

**Twisted Sister**

Captain Morgan Rum, Orange Curacao with fresh sour served in a cinnamon-sugared rimmed glass

Size

*Glass*

\$13

*Pitcher*

\$39

**Sunsplash**

Grey Goose Lorange Vodka, Citronge, fresh orange juice, and sweet & sour

Size

*Glass*

\$13

*Pitcher*

\$39

BOTTLED BEER

Bud

Coors

Coors Light

M.G.D

M.G.D 64

Amstel Light

Heineken

Heineken Light

Corona

Corona Light

Modelo Especial

Negro Modelo

Xx

Tecate Light

O'Doul's

Blue Moon

XX Amber

DRAFT BE

Tecate

XX Lager

Blue Moon

Coors Light

Miller Lite

Heineken