Diablo's
Cantina

MARGARITAS

HOUSE MARGARITA
Cimarrón Blanco tequila, agave and
fresh lime juice 14
make it spicy 14
make it golden with Casamigos Reposado 17

PASSION FRUIT FIESTA
El Tesoro Platinum tequila,
passion fruit, fresh lemon and lime juices 16

CHUPACABRA
El Silencio Espadín mezcal,
cilantro and fresh lime juice 15

MEXICAN CUCUMBER
Olmeca Altos Plata tequila, muddled cucumber,
basil and fresh lime juice 14

MANGO PICANTE
Tromba Blanco tequila,
spicy mango and fresh lime juice 16

THE VIXEN
Number Juan Blanco tequila, fresh lime juice,
hibiscus and mint 15

THE VIXEN

EL GORDO

FROZEN

MARGARITA
served with Cimarrón Blanco tequila 14

STRAWBERRY MARGARITA
served with Olmeca Altos tequila 14

PIÑA COLADA
served with Bacardí rum 14

STRAWBERRY DAIQUIRI
served with Bacardí rum 14

EL GORDO
frozen margarita of your choice served in a
45 oz. Diablo's Cantina souvenir cup 20
add some cerveza to your "El Gordo" 5

COCKTAILS

DAIQUIRI
Bacardí rum and fresh lime juice 14

MOJITO
SelvaRey rum, muddled mint and fresh lime juice topped with soda 14

BUBBLY CITRUS MOJITO
Bacardí Limón rum, elderflower, fresh lime and muddled mint topped with prosecco 15

EL DIABLO
Cimarrón Reposado tequila, crème de cassis, ginger and fresh lime juice topped with soda 14

PALOMA
Herradura Silver tequila, fresh grapefruit and lime juice topped with soda 14

SANGRIA
Campo Viejo Rioja wine, orange liqueur, lemon lime soda and fresh fruit 14

BEER

SEASONAL DRAFT BEER 16 oz. 8.50

DOMESTIC BOTTLE 7
Budweiser
Bud Light
Bud Light Lime
Michelob Ultra
Coors Light
Miller Lite
Angry Orchard

IMPORT BOTTLE 8
Heineken
Stella

MEXICAN BOTTLE 8
Estrella Jalisco
Corona
Corona Premier
Modelo
Modelo Negra
Dos XX
Pacifico

WINE

GLASS/BOTTLE

SPARKLING
Gambino Prosecco, Veneto 12/55

ROSÉ
Esprit Gassier, Provence 13/48

REDS
Chalone Pinot Noir, Gavilan Monterey 16/60
Columbia Crest Cabernet Sauvignon, California 12/44

WHITES
Rodney Strong Chardonnay, Sonoma 13/48
Whitehaven Sauvignon Blanc, New Zealand 14/52
Reinhartshausen Riesling Kabinett, Germany 15/56

GUACAMOLE

MEXICO CITY
avocado, cilantro, jalapeño, onion, tomato 12

SMOKEY CHIPOTLE
avocado, chipotle, cilantro, onion, tomato 12

FLAMING
avocado, carolina reaper pepper, cilantro, onion, tomato 12

TOUR DE GUACAMOLE
sampler of Diablo's freshly made guacamole 14

add shrimp 2 / bacon 2 / cheese 1

SOUP & SALADS

CHICKEN POZOLE
guajillo tomato broth, white hominy, shredded chicken, cabbage, spices 10

BLACK BEAN SOUP
cotija cheese, onion, cilantro, crema 10

VIXEN CHICKEN CHOPPED SALAD
citrus chipotle vinaigrette, grilled marinated chicken, mixed greens, romaine, corn, pico de gallo, queso fresco, beans, pickled onions 16

AVOCADO CAESAR SALAD
romaine lettuce, house dressing, avocado, cotija cheese, pickled onions, roasted corn, croutons 14
add chicken 2 / steak 3 / shrimp 4*

STARTERS

NACHOS
freshly made tortilla chips, jalapeño cheese sauce, chorizo, pinto beans, pico de gallo, crema fresca, guacamole 14
add chicken 2 / steak 3*
carnitas 3 / shrimp 4

QUESADILLAS
flour tortilla, OMG cheese blend, aioli, pico de gallo 15
add chicken 2 / steak 3*
carnitas 3 / shrimp 4

TAQUITOS
choice of chicken or beef, crispy rolled tortilla, chorizo, pinto beans, salsa cruda, crema fresca, pico de gallo, cotija cheese, guacamole 13

MEXICAN CORN
roasted sweet yellow corn, cotija cheese, mayo, chili powder 9

APPETIZER PLATTER
taquitos, mexican corn, quesadilla, guacamole and nachos 22

QUESO FUNDIDO
OMG cheese fondue, morita salsa, flour tortillas 14
add chorizo 1 / veggies 1

DIABLO'S CHICKEN WINGS
crispy chicken wings, carolina reaper wing sauce, celery and carrot sticks, choice of ranch or blue cheese 12

AGUA CHILE SHRIMP CEVICHE*
citrus-cured shrimp, cucumber, pickled onion, cilantro, fresno peppers 16

AGUA CHILE SHRIMP CEVICHE

TACOS

(THREE TACOS SERVED WITH RICE AND BEANS)

DIABLO'S FINEST ALAMBRE*
flour tortilla, filet mignon, chorizo, poblano peppers, OMG cheese blend, cilantro, onion 22

CARNE ASADA*
corn tortilla, marinated steak, cilantro, onion 18

SHRIMP
baja beer-battered shrimp, flour tortilla, pico de gallo, cucumber, cabbage slaw, chipotle aioli 20

FISH
choice of grilled fish on corn tortilla or baja beer-battered fish on flour tortilla, napa cabbage, red cabbage, cucumber, pico de gallo, chipotle aioli 19

CARNITAS*
flour tortilla, slow-roasted pork, pickled onion, cilantro 18

SHREDDED CHICKEN
flour tortilla, shredded chicken tinga, pico de gallo, cheese 17

COMBINATION*
carne asada, grilled chicken, carnitas, corn tortillas 19

COMBINATION FAJITAS

FAJITAS

(ALL FAJITAS SERVED WITH RICE, BEANS AND TORTILLAS)

grilled marinated bell peppers and onions, pico de gallo, guacamole, crema fresca

STEAK*
adobo and achiote-marinated steak 25

CHICKEN
citrus adobo-marinated grilled chicken 23

SHRIMP
citrus achiote-marinated shrimp 26

COMBINATION
marinated steak*, chicken and shrimp 27

** Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry or shellstock, reduces the risk of foodborne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.*

ENTRADAS

(ALL ENTRÉES SERVED WITH RICE, BEANS AND TORTILLAS)

CHICKEN ENCHILADAS
shredded chicken tinga, OMG cheese blend,
crema fresca, tomatillo cream sauce, pickled onion 20

BEEF BARBACOA ENCHILADAS
slow-roasted beef barbacoa, pasilla sauce,
crema fresca, pickled onion 21

SHRIMP ENCHILADAS
roasted garlic shrimp, chipotle tomato cream sauce,
OMG cheese blend, crema fresca 23

ENCHILADA COMBINATION
beef, chicken, shrimp 24

CARNE ASADA*
achiote-marinated grilled steak, morita salsa,
rajas potatoes, cotija cheese, guacamole 25

VIXEN CHICKEN
adobo citrus-marinated grilled chicken, corn,
pico de gallo, bell peppers, chipotle tomato cream sauce 22

TAMARIND-GLAZED SALMON
glazed salmon, grilled chayote, spicy slaw 24

GRILLED SHRIMP BURRITO
grilled marinated shrimp, OMG cheese blend,
pico de gallo, chipotle aioli, chipotle tomato
cream sauce, crema fresca 22

BEEF CHICKEN SHRIMP ENCHILADAS

HAVING A LARGE FIESTA?
ASK US ABOUT OUR CATERING OPTIONS!