

Diabolos Sammira



MARGARITAS

HOUSE MARGARITA 16

el Jimador Silver tequila, agave nectar & fresh lime

MAKE IT SPICY 17

MAKE IT GOLDEN WITH

CASAMIGOS REPOSADO TEQUILA 19

PASSION FRUIT FIESTA 17

818 Tequila Blanco, passion fruit,
fresh lemon & lime juices

PINEAPPLE MEZCAL-RITA 18

El Silencio Mezcal, chipotle syrup, agave nectar,
lime juice & pineapple juice

MANGO PICANTE 18

1800 Blanco Tequila, spicy mango & fresh lime juice

THE VIXEN 18

Herradura Silver tequila, fresh lime juice,
hibiscus & mint

FROZEN

MARGARITA 16

el Jimador Silver tequila

STRAWBERRY MARGARITA 16

el Jimador Silver tequila

PIÑA COLADA 16

Malibu Original rum

STRAWBERRY DAIQUIRI 16

Cruzan Aged Light rum

COCKTAILS

MEXICAN MULE 17

818 Tequila Blanco, black raspberry liqueur,
ginger beer & fresh lime juice topped with soda

MEZCAL OLD FASHIONED 17

El Silencio mezcal, muddled orange & cherry with
Angostura Bitters & simple syrup

PALOMA 17

el Jimador Silver tequila, grapefruit juice & lime juice
topped with soda

SANGRIA 17

red wine, orange liqueur, cinnamon, brandy,
lemon lime soda & fresh fruit

MEXICAN CUCUMBER 17

Bombay Sapphire gin, cucumber & fresh lime juice

BEER

DRAFT BEER 16 OZ. 10 | 25 OZ. 15

DOMESTIC BOTTLE 9.5

Budweiser

Bud Light

Bud Light Lime

Michelob Ultra

Coors Light

IMPORT & FEATURED CRAFT 10

Heineken Original

Stella Artois

Goose Island IPA

Angry Orchard Hard Cider

MEXICAN BOTTLE 10

Corona Extra

Corona Premier

Modelo Especial

Dos Equis Lager

Pacífico Clara

WINE

SPARKLING

Gambino Prosecco,
Veneto glass 14 | bottle 52

WHITE ZINFANDEL

Beringer White Zinfandel,
California glass 14 | bottle 52

RED

Robert Mondavi
Cabernet Sauvignon
Private Selection,
California glass 14 | bottle 52
Layer Cake Pinot Noir,
California glass 14 | bottle 52

WHITE

Rodney Strong Chardonnay,
Sonoma glass 14 | bottle 52
Whitehaven Sauvignon Blanc,
New Zealand glass 14 | bottle 52
Chateau Ste. Michelle Riesling,
Columbia Valley glass 14 | bottle 52



STARTERS

CHIPS & GUACAMOLE 14

avocado, cilantro, serrano pepper, onion, tomato

NACHOS 12

freshly made tortilla chips, pickled jalapeños, cheese sauce, pico de gallo, crema fresca, guacamole
add adobo chicken +11 / achiotte-marinated steak +14 / adobo shrimp +15*

QUESO FUNDIDO 14

warm cheese fondue, morita salsa, flour tortillas, pico de gallo
add chorizo +3 / steak +5 / shrimp +7*

AGUACHILE SHRIMP CEVICHE* 19

citrus-cured shrimp, mandarin orange slices, cucumber, pickled onion, cilantro, red peppers

CHICKEN TAQUITOS 16

3 crispy rolled tortillas, shredded lettuce, avocado salsa verde, crema fresca, cotija cheese

CHICKEN TINGA TOSTADAS 16

2 chicken tinga tostadas, shredded lettuce, black beans, pico de gallo, crema fresca, pickled onions, cotija cheese

CHIPS & SALSA 3

fresh tortilla chips, house-made salsa roja

SOUP & SALADS

VIXEN SALAD 12

mixed greens, roasted corn, pico de gallo, queso fresco, beans, pickled onions, citrus-chipotle vinaigrette
add adobo chicken +11 / achiotte-marinated steak +14 / adobo shrimp +15 / grilled salmon* +16*

SOUTHWEST BAJA CAESAR SALAD 12

baby romaine lettuce, cotija cheese, pickled onions, croutons, chile-lime dressing
add adobo chicken +11 / achiotte-marinated steak +14 / adobo shrimp +15 / grilled salmon* +16*

CHICKEN POZOLE 12

guajillo broth, white hominy, shredded chicken, cabbage, spices, onion, cilantro

BURRITOS & ENCHILADAS

(ALL BURRITOS & ENCHILADAS SERVED WITH RICE & BEANS)

SHREDDED CHICKEN BURRITO 23

chipotle-braised chicken, flour tortilla, cheese blend, lettuce, pico de gallo, crema fresca, tomatillo green cream sauce

CHICKEN TINGA ENCHILADAS 23

chipotle-braised chicken, corn tortillas, cheese blend, crema fresca, tomatillo green cream sauce, pickled onions

SHREDDED BEEF BURRITO 25

slow-roasted brisket, flour tortilla, cheese blend, lettuce, pico de gallo, crema fresca, pasilla sauce

VEGGIE ENCHILADAS 22

grilled vegetables, corn tortillas, cheese blend, tomatillo green cream sauce, crema fresca

DIABLO'S ENCHILADA PLATTER* 32

beef, chicken, shrimp

BEEF BARBACOA ENCHILADAS* 26

slow-roasted brisket, corn tortillas, cheese blend, crema fresca, pasilla sauce

SHRIMP ENCHILADAS 26

roasted garlic shrimp, corn tortillas, chipotle tomato crema, cheese blend, crema fresca

**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.*





TACOS

(3 TACOS SERVED WITH RICE & BEANS)

FILET ALAMBRE TACOS 30

steak filet tips, flour tortillas, bacon, poblano peppers, cheese blend, onions, cilantro, morita salsa

BAJA STYLE FISH 20

beer-battered cod, flour tortillas, cabbage, pico de gallo, chipotle aioli

AL PASTOR CHICKEN 20

roasted marinated chicken, corn tortillas, onions, cilantro, charred pineapple, salsa cruda

PORK CARNITAS 20

slow-roasted pork, corn tortillas, salsa cruda, pickled onions

RAJAS & MUSHROOM 19

roasted poblano peppers, onions, mushrooms, cotija cheese, crema fresca, cheese blend, pico de gallo, salsa cruda

AL PASTOR PORK 20

marinated pork, corn tortillas, onions, cilantro, charred pineapple with a side of salsa cruda

ENTRADAS & FAJITAS

(ALL ENTRÉES SERVED WITH RICE & BEANS)

CHICKEN FAJITAS 28

adobo-marinated chicken, onions, red & green peppers, pico de gallo, guacamole, squash, zucchini, crema, flour tortillas

STEAK FAJITAS* 29

achiote-marinated steak, onions, red & green peppers, pico de gallo, guacamole, squash, zucchini, crema, flour tortillas

TRIO FAJITAS* 40

adobo-marinated chicken, achiote-marinated steak & shrimp, onions, red & green peppers, pico de gallo, guacamole, squash, zucchini, crema, flour tortillas

CHIPOTLE CHICKEN QUESADILLA 24

flour tortilla, cheese blend, chipotle aioli, chile toreado, pico de gallo

GRILLED SHRIMP QUESADILLA 25

flour tortilla, cheese blend, chipotle aioli, chile toreado, pico de gallo

STEAK TAMPIQUENA* 32

achiote-marinated grilled steak with oaxacan cheese, over green chilaquiles, topped with chiles toreados

PORK CARNITAS SKILLET 29

tender pork, salsa cruda, pickled onions, guacamole, flour tortillas

GLAZED SALMON* 26

salmon fillet, chipotle BBQ glaze, Mexican slaw, grilled squash, chipotle aioli

SIDES

STREET CORN 9

DIABLO'S FRIES 8

GRILLED VEGETABLES 8

FRIED PLANTAINS 7

BLACK BEANS & RED RICE 6

CHILES TOREADOS 5

DESSERTS

MEXICAN FLAN 10

creamy vanilla custard


CHURROS 10

chocolate sauce

add vanilla or chocolate ice cream +3

BUÑUELOS 11

vanilla ice cream, caramel sauce



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