

## Fajitas

All fajitas are sautéed with poblano peppers, tomatoes, red bell peppers, and onions in a white wine garlic butter and served with your choice of meat, a side of Mexican rice and refried pinto beans topped with queso fresco, sour cream, homemade guacamole, shredded lettuce, pico de gallo and mixed cheeses. Your choice of corn or flour tortilla.

- Marinated Chicken Breast** \$13.95 <sup>GF</sup>
- Black Angus Top Sirloin marinated in Citrus Adobo** \$14.95 <sup>GF</sup>
- Combination of Chicken, Top Sirloin and Chorizo** \$15.95 <sup>GF</sup>
- Black Tiger Shrimp** \$14.95 <sup>GF</sup>

## Chimichangas

- CHIMICHANGAS** \$11.95
- Your choice of roasted chipotle shredded chicken or homemade Michoacán style roasted pork mixed with Mexican rice and tomatoes, then wrapped in a crispy flour tortilla smothered with Diego's cheese sauce. Served with refried pinto beans, shredded lettuce, pico de gallo and sour cream.

## Tortas

Served 11am to 3pm daily. All tortas are served on a toasted Mexican roll and come with homemade potato chips. **Substitute house side salad \$1.50 or cup of soup \$2.**

- MILANESA DE POLLO** \$9.95
- Crispy breaded chicken breast topped with lettuce, pico de gallo, pickled jalapeños, avocado slices, pepper jack cheese, and arbol aioli.
- HAM AND CHEESE PLEASE** \$8.95
- Smoked ham, in house slow braised pulled pork, grilled red onions, grilled pineapple slices, pepper jack cheese and arbol aioli.
- PESCADO** \$10.95
- Beer battered tilapia topped with radish slices, lettuce, pico de gallo and chipotle aioli.

## Tamales

Two of our homemade tamales: a combination of hearty corn meal with your choice of meat steam cooked in a cornhusk. Served with Mexican rice and refried pinto beans topped with queso fresco.

- DE POLLO CON SALSA VERDE** \$8.95
- Roasted chicken and a side of tomatillo salsa.
- DE CARNITAS CON MOLE** \$8.95
- In-house slow roasted pulled pork with a side homemade gluten-free mole sauce.

## Platos Fuertes (Entrees)

- CARNITAS URUAPAN** <sup>GF</sup> \$12.95
- In-house slow braised pork served with diced tomatoes and onions with fresh cilantro and a side of Mexican rice, refried pinto beans topped with queso fresco, salsa de arbol and corn tortillas.
- CHILE RELLENO CON PICADILLO** <sup>GF</sup> \$10.95
- Fire roasted poblano pepper stuffed with ground beef mixed with potatoes and green peas served over Mexican rice and ranchera sauce, then topped with melted cheese and sour cream.



- CARNE ASADA** <sup>GF</sup> \$14.95
- Char-grilled Black Angus Top Sirloin steak marinated in citrus adobo, topped with sautéed onions and served with grilled scallions, Mexican rice and refried pinto beans garnished with queso fresco and served with corn tortillas.

- MOJARRA TROPICAL TILAPIA** <sup>GF</sup> \$12.95
- Blackened tilapia with a pineapple mango salsa. Served with Mexican rice topped with pico de gallo and fresh sautéed seasonal vegetables.

- MOLE POBLANO CHICKEN** <sup>GF</sup> \$12.95
- Char-grilled chicken breast served with our famous gluten-free mole poblano sauce garnished with queso fresco, fresh cilantro and sesame seeds, served with Mexican rice and corn tortillas.

- CAMARONES AL MOJO DE AJO** <sup>GF</sup> \$14.95
- Black Tiger Shrimp sautéed with garlic, lime juice, diced tomatoes and fresh cilantro. Served with Mexican rice and diced avocado. If you prefer it spicy, try it with our Diable sauce.

- SALMON MANCHA MANTELES** <sup>GF</sup> \$13.95
- Char-grilled Atlantic salmon topped with ancho chilli Milagro tequila sauce. Served with Mexican rice and tropical mango relish.

## Lados (sides)

- Tamales - (Chicken, Pork)** \$3.50
- Mexican Rice** \$2.75
- Pickled Jalapenos** \$1.25
- Pico de Gallo** \$1.50
- Chips and Salsa** \$2.50
- Cheese Dip** \$2.95
- Sour Cream** \$0.95
- Guacamole** \$1.95
- Corn or Flour Tortillas** \$1.20
- Any Sauce or Salsa** \$0.75
- Side Salad** \$3.95
- Refried Pinto or Black Beans topped with Queso Fresco** \$2.75
- Black Bean Poblano Corn Relish** \$1.75



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## Appetizers

- FRESH CREAMY GUACAMOLE** <sup>GF V</sup> \$5.95
- Homemade fresh guacamole served with crispy tortilla chips.

- DIEGO'S NACHOS** <sup>GF V</sup> \$7.95
- Our homemade tortilla chips smothered with refried pinto beans and Monterey Jack cheese sauce, topped with tomatoes, green onions, black olives, pickled jalapeños, shredded lettuce, drizzled with sour cream and served with Diego's fresh salsa.

- Add Pico de Gallo** \$.75
- Add Guacamole** \$1
- Add Ground Beef Picadillo, Chipotle Marinated Shredded Chicken or Blackened Chicken** \$2
- Add Char-grilled Black Angus Top Sirloin** \$2.50

- CHICKEN FLAUTAS** \$6.95
- Two crispy flour tortillas stuffed with roasted chipotle shredded chicken topped with shredded lettuce, pico de gallo, sour cream and salsa de arbol.

- CEVICHE PLAYA DEL CARMEN** <sup>GF</sup> \$7.95
- Fresh tilapia marinated and cooked in lime juice with fresh tomatoes, onions, shredded lettuce, fresh cilantro, cocktail sauce and spices. Served with crispy corn tortillas.

- BAJA COCONUT SHRIMP** \$7.95
- Five crispy breaded coconut shrimp served with tropical mango sauce.

- DIEGO'S EMPANADAS** <sup>GF</sup> \$6.50
- Roasted chipotle shredded chicken, queso fresco and chipotle garlic mashed potatoes wrapped in a crispy corn tortilla topped with shredded lettuce, pico de gallo, sour cream, queso fresco and salsa verde.

- CRISPY FRIED CALAMARI** \$7.95
- Lightly breaded and fried golden brown squid served with chipotle aioli.

- QUESO FUNDIDO** \$6.95
- Mexican style Chihuahua cheese fondue made with poblano peppers and chorizo. Served with flour tortillas.

- GORDITAS** <sup>GF</sup> \$4.95
- Homemade cornmeal cake, made from masa cornmeal dough, stuffed with lettuce, tomato, cilantro, queso fresco, refried pinto beans, sour cream and your choice of filling. Served with a side of tomatillo salsa. **Chorizo, Carnitas, Blackened Chicken, Black Angus Top Sirloin, or Black Bean Poblano Corn Relish.**

## Sopas (Soups)

**POSOLE** (Diego's cure to any hangover) <sup>GF</sup> **\$7.50/Bowl \$3.50/Cup**  
Traditional Mexican soup using hominy, spices and tender pieces of pork mixed in a flavor rich guajillo broth. Garnished with radishes, onions, fresh cilantro and lime.

**CHICKEN TORTILLA SOUP** <sup>GF</sup> **\$6.95/Bowl \$3.50/Cup**  
Seasoned chicken broth with shredded chicken, avocado slices, pickled jalapeno peppers, garbanzo beans, carrots, tortilla strips, queso fresco, fresh cilantro and lime.

## Ensaladas (salads)

All salads are made with Diego's lettuce mix. Our house blend of the freshest iceberg, romaine lettuce and red cabbage. **Add Blackened Chicken \$2, add Black Angus Top Sirloin \$3 or add Five Black Tiger Shrimp \$4.**

**TROPICAL SHRIMP SALAD** <sup>GF</sup> **\$9.25**  
Diego's lettuce mix tossed with tropical mango vinaigrette, Black Tiger Shrimp, fresh strawberry slices and pineapple mango relish. **Substitute Grilled Salmon \$4.**

**SONORA SALAD** **\$8.50**  
Diego's lettuce mix tossed in homemade cilantro jalapeño ranch dressing, finished with corn, black beans, pepper jack cheese, avocado, pico de gallo, blackened chicken and crispy tortilla strips.

**TOSTADA SALAD** <sup>V</sup> **\$8.50**  
Crispy baked flour tortilla filled with Diego's lettuce mix tossed in homemade chipotle avocado ranch dressing topped with diced tomatoes, mixed cheeses, black bean poblano corn relish, avocado slices and jicama.

## Tacos



All tacos served with Mexican rice, refried pinto beans with queso fresco, lettuce and tomatoes. Add mixed cheeses for \$1.

**PESCADO** **\$9.95**  
Two flour tortillas with beer battered cod topped with crisp jicama slaw and red bell pepper cream sauce.

**CHORIZO** <sup>GF</sup> **\$7.95**  
Two double corn tortillas with fresh spicy Mexican sausage, topped with pickled red onions and fresh cilantro.

**CARNITAS** <sup>GF</sup> **\$7.95**  
Two double corn tortillas with in-house slow braised pork topped with raw onions, fresh cilantro and a side of salsa de arbol.

**CAMARONES** <sup>GF</sup> **\$9.25**  
Blackened shrimp marinated in agave nectar and Milagro tequila. Served on flour tortillas and topped with a pineapple mango relish.

**AL PASTOR** <sup>GF</sup> **\$8.50**  
Two double corn tortillas with guajillo and spice marinated house slow braised pork mixed with diced grilled pineapple, topped with pickled red onions and fresh cilantro.

**POLLO** <sup>GF</sup> **\$8.25**  
Two double corn tortillas with blackened grilled chicken breast topped with pickled red onions and fresh cilantro.

**CARNE ASADA** <sup>GF</sup> **\$8.95**  
Two double corn tortillas with char-grilled Black Angus top sirloin marinated in citrus adobo topped with pickled red onions and fresh cilantro.

## Burritos

All Diego's burritos are served with shredded lettuce, pico de gallo and refried pinto beans topped with queso fresco.

**GARDEN BURRITO** <sup>V</sup> **\$9.25**  
Large spinach flour tortilla filled with Diego's homemade guacamole, Mexican rice, black bean poblano corn relish, shredded lettuce, sour cream, mixed cheeses and tomatillo salsa.

**PICADILLO BURRITO** **\$9.95**  
Large herb flour tortilla filled with ground beef picadillo, Mexican rice, and mixed cheeses. Finished with ranchera sauce and melted cheeses. Drizzled with sour cream.

**ROASTED CHIPOTLE CHICKEN BURRITO** **\$9.95**  
Large sun-dried tomato flour tortilla filled with roasted chipotle shredded chicken, Mexican rice, mixed cheeses and diced tomatoes. Finished with ranchera sauce. Drizzled with sour cream.

**DIEGO'S BURRITO** **\$10.95**  
Large flour tortilla filled with Black Angus top sirloin, Mexican rice, pico de gallo, sour cream, guacamole, Monterey Jack cheese sauce, salsa de arbol and crunchy tortilla strips. Topped with ranchera, tomatillo and Monterey Jack cheese sauce.

## Enchiladas

All enchiladas are served with Mexican rice and refried black beans topped with queso fresco.

**SEAFOOD ENCHILADAS** <sup>GF</sup> **\$13.95**  
Three corn tortillas filled with shrimp, salmon, lobster meat and cheese topped with roasted red pepper cream sauce, finished with melted cheeses.

**JUAN'S ENCHILADAS RANCHERAS** <sup>GF</sup> **\$9.25**  
Three corn tortillas filled with shredded chipotle chicken topped with ranchera sauce and melted cheeses.

**MOLE POBLANO** <sup>GF</sup> **\$9.95**  
Three corn tortillas filled with in-house slow braised pork, topped with gluten-free homemade mole poblano garnished with onions, fresh cilantro and queso fresco.

**VEGETARIANO** <sup>GF V</sup> **\$8.95**  
Three corn tortillas filled with a mixture of carrot, grilled zucchini, grilled yellow squash and black bean poblano corn relish topped with melted cheeses and poblano cream sauce.

## Combinaciones (Combinations)

NO SUBSTITUTIONS PLEASE. All combinations are served with Mexican rice and refried pinto beans topped with queso fresco.



**PLATO MIXTO** **\$11.95**  
This combination dish includes an in-house slow braised pulled pork taco topped with raw onions and fresh cilantro with a side of salsa de arbol, a mini cheese quesadilla and a roasted chipotle marinated shredded chicken enchilada topped with ranchera sauce.

**THE AZTECA** <sup>GF</sup> **\$11.95**  
Taco combination featuring chorizo; blackened chicken; Black Angus top sirloin; guajillo and spice marinated house slow braised pork with diced grilled pineapple. All tacos are served in a double corn tortilla and topped with pickled red onions and fresh cilantro.

**THE EL JIMADOR** <sup>GF</sup> **\$12.95**  
Enchilada combination showcasing our in-house slow braised pork; seafood enchilada with shrimp, salmon, lobster and cheese; shredded chipotle marinated chicken; a vegetable mixture of carrot, grilled zucchini, black beans and grilled yellow squash. All enchiladas are wrapped in corn tortillas and are served with your choice of homemade sauce: ranchera, poblano cream, gluten-free mole poblano or roasted red pepper cream.

## Quesadilla

**QUESO** **\$7.95**  
Aged Wisconsin cheddar and Monterey Jack cheeses, grilled in 12" flour tortilla, topped with lime sour cream and pico de gallo.

**BLACKENED CHICKEN** **\$8.95**  
12" flour tortilla filled with blackened chicken breast and melted aged Wisconsin Cheddar finished with lime sour cream, pico de gallo and a side of tomatillo salsa.

**CARNITAS** **\$9.50**  
12" sun-dried tomato flour tortilla filled with in-house slow braised pork and melted aged Wisconsin Cheddar and Monterey Jack cheeses topped off with lime sour cream, pico de gallo and a side of salsa de arbol.