

# Diablos Continos



# MARGARITAS

## HOUSE MARGARITA 15

el Jimador Tequila, agave and fresh lime juice

MAKE IT SPICY 15

MAKE IT GOLDEN WITH CASAMIGOS REPOSADO 17

## PASSION FRUIT FIESTA 16

Hornitos Tequila, passion fruit, fresh lemon and lime juices

## MEXICAN CUCUMBER 16

Bombay Sapphire Gin, muddled cucumber and fresh lime juice

## MANGO PICANTE 16

Cazadores Blanco Tequila, spicy mango and fresh lime juice

## THE VIXEN 16

Herradura Silver Tequila, fresh lime juice, hibiscus and mint



# BEER

## DRAFT BEER

16 oz. 9 | 25 oz. 14

## DOMESTIC BOTTLE 8

Budweiser  
Bud Light  
Bud Light Lime  
Michelob Ultra  
Coors Light  
Goose Island IPA  
Angry Orchard

## IMPORT & CRAFT BEER 9

Heineken  
Stella  
Golden Road Mango Cart

## MEXICAN BOTTLE 9

Estrella Jalisco  
Corona  
Corona Premier  
Modelo Especial  
Dos Equis  
Pacifico

# WINE

## SPARKLING

Gambino Prosecco, Veneto gls. 14 | btl. 52

## ROSÉ

Hampton Water, France gls. 14 | btl. 52

## RED

Robert Mondavi Cabernet Sauvignon Private Selection, California gls. 14 | btl. 52  
Layer Cake Pinot Noir, California gls. 14 | btl. 52

## WHITE

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

# COCKTAILS

## MOJITO 15

Cruzan Rum, muddled mint and fresh lime juice topped with soda

## MEZCAL OLD FASHIONED 15

El Silencio Mezcal, muddled orange and cherry with Angostura Bitters and simple syrup

## EL DIABLO 15

Olmecca Altos Reposado Tequila, Chambord Black Raspberry Liqueur, ginger and fresh lime juice topped with soda

## PALOMA 15

el Jimador Tequila, grapefruit juice and lime juice topped with soda

## SANGRIA 15

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



MOJITO

SANGRIA

# FROZEN

## MARGARITA 15

el Jimador Tequila

## STRAWBERRY MARGARITA 15

el Jimador Tequila

## PIÑA COLADA 15

Malibu Coconut Rum

## STRAWBERRY DAIQUIRI 15

Cruzan Rum





# STARTERS

## CHIPS & GUACAMOLE 13

MEXICO CITY  
avocado, cilantro, serrano pepper, onion, tomato

## NACHOS 11

freshly made tortilla chips, pickled jalapeños, cheese sauce, pico de gallo, crema fresca, guacamole  
add adobo chicken +10 / achiote-marinated steak\* +13 / adobo shrimp +14

## QUESO FUNDIDO 13

warm cheese fondue, morita salsa, flour tortillas, pico de gallo  
add chorizo +2

## AGUACHILE SHRIMP CEVICHE\* 18

citrus-cured shrimp, cucumber, pickled onion, cilantro, red peppers

## CHICKEN TAQUITOS 14

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





# SOUP & SALADS

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## CHICKEN POZOLE 11

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

## VIXEN SALAD 11

mixed greens, roasted corn, pico de gallo, queso fresco, beans, pickled onions, citrus-chipotle vinaigrette

add adobo chicken +10 / achiote-marinated steak\* +13 / adobo shrimp +14

## SOUTHWEST BAJA CAESAR SALAD 11

baby romaine lettuce, cotija cheese, pickled onions, croutons, chile-lime dressing

add adobo chicken +10 / achiote-marinated steak\* +13 / adobo shrimp +14



**VIXEN SALAD**

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**AGUACHILE  
SHRIMP CEVICHE**

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**FILET ALAMBRE TACOS**

# TACOS

*(3 TACOS SERVED WITH RICE AND BEANS)*

**FILET ALAMBRE TACOS 29**

steak filet tips, flour tortilla, bacon, poblano peppers, cheese blend

**BAJA STYLE FISH 19**

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

**ROASTED CHICKEN AL PASTOR 19**

corn tortilla, onions, charred pineapple, salsa cruda

**PORK CARNITAS 18**

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

**RAJAS & MUSHROOM 16**

roasted poblano peppers, onions, mushrooms, cotija, pico de gallo, salsa cruda

**AL PASTOR SHRIMP 22**

corn tortilla, onions, cilantro, charred pineapple, salsa cruda





# BURRITOS & ENCHILADAS

*(ALL BURRITOS AND ENCHILADAS SERVED WITH RICE AND BEANS)*

## **SHREDDED CHICKEN BURRITO 22**

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

## **SHREDDED BEEF BURRITO 24**

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

## **DIABLO'S ENCHILADA PLATTER\* 31**

beef, chicken, shrimp

## **CHICKEN TINGA ENCHILADAS 22**

chipotle braised chicken, cheese blend, crema fresca, tomatillo salsa, pickled onions

## **VEGGIE ENCHILADAS 21**

grilled vegetables, cheese blend, tomatillo salsa, crema

## **BEEF BARBACOA ENCHILADAS 25**

slow-roasted brisket, crema fresca, pasilla sauce, sesame

## **SHRIMP ENCHILADAS 25**

chipotle tomato crema, cheese blend, crema fresca, roasted garlic



## **BEEF CHICKEN SHRIMP ENCHILADAS**



# ENTRADAS & FAJITAS

(ALL ENTRÉES SERVED WITH RICE AND BEANS)

## CHICKEN FAJITAS 27

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

## STEAK FAJITAS\* 28

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

## TRIO FAJITAS\* 39

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

## CHIPOTLE CHICKEN QUESADILLA 22

flour tortilla, cheese blend, chipotle aioli, chile toreado

## GRILLED SHRIMP QUESADILLA 24

flour tortilla, cheese blend, chipotle aioli, chile toreado

## CARNE ASADA STEAK\* 31

achiote-marinated grilled steak, morita salsa, grilled onions and peppers, guacamole, flour tortillas

## PORK CARNITAS SKILLET 28

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

## GLAZED SALMON 23

salmon fillet, chipotle B.B.Q. glaze, Mexican slaw, grilled squash, aioli

# SIDES

## MEXICO CITY

STREET CORN 8

DIABLO'S FRIES 7

GRILLED VEGETABLES 7

FRIED PLANTAINS 6

BLACK BEANS &  
RED RICE 5

CHILES TOREADOS 4

# DESSERTS

## MEXICAN FLAN 9

creamy vanilla custard with caramel sauce

## CHURROS 9

add vanilla or chocolate ice cream +3

## BUÑUELOS 10

vanilla ice cream, caramel sauce

\* 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.