



June 10, 2010

## REVIEW

# Freshly made, high-quality food at Cantina Diablo's is devilishly delicious

BY SYLVIA RECTOR  
FREE PRESS RESTAURANT CRITIC

If you've ever spent time in Texas, you know how sassy and soulful great Tex-Mex food can be.

Unlike much of what passes for Tex-Mex in these parts, the good stuff has heat, flavor, texture and personality. It's not bland, mushy and over-cheesed, and it doesn't all taste the same.

Chef Brian Hussey fell in love with those big flavors when he lived -- and cooked -- in Houston for 10 years. And he has brought them to life so well in so many dishes at the new Cantina Diablo's in Ferndale, it's hard to know where to begin.

His secret is using fresh, high-quality ingredients and making everything from scratch. The focus on quality and flavor pays off.

Take the guacamole appetizer: At \$7 per serving, it's not cheap, but neither is it your typical restaurant guac. Each thick, extra-chunky bowlful is made by hand when it's ordered, using two whole avocados, fresh-squeezed lime juice, diced red onion and tomato, fresh cilantro and house-roasted chopped jalapeños. And if you don't care for cilantro or love tons of garlic, your order can be customized to your taste. (Note that the guacamole served as part of some platters, while quite good, isn't the same as the custom-made stuff.)

You can see the guac being made in the kitchen area beside the tortilla-making machine. The house-made tortillas, by the way, are rich, pillowy and tender -- a distinct improvement over mass-produced ones.

You'll notice their flavor and aroma in the steak quesadillas, filled with Jack cheese and plenty of beefy steak chunks. The large platter (\$12.99), served with sour cream, guacamole and pico de gallo on shredded lettuce, is more than a meal -- especially if you've polished off the complimentary, nearly addictive chips and salsa.

Really, it's hard to stop reaching for the warm, extra-thin chips and scooping up more of the cool, medium-hot salsa, accented by the smoky flavors of house-roasted chiles.

Six other homemade salsas -- from mild salsa verde with avocado and tomatillo to a spicy pineapple-habanero -- can be ordered separately. Go for the taste-size portions for 99 cents on the a la carte menu to find your favorite.

I realize I'm skipping around from one thing to another, but Cantina Diablo's menu is so large, it's hard to know where to head next. It's the same way at the restaurant: It takes several visits to find your favorites, but I highly recommend zeroing in on some of these:

Do not miss the tacos al pastor -- especially if you've only had American-style tacos in crisp, U-shaped corn tortillas or in soft flour tortillas. Diablo's offers those as well, but the Mexican-style al pastor is hard to find elsewhere. The meat is marinated pork roasted on a vertical rotisserie -- much

like a Greek gyro -- and carved into small bits. It's served with chopped onion and cilantro on small, soft corn tortillas, with a side of terrific dried-chile-and-onion purée called chamuca sauce. The platter with three tacos, rice and a choice of refried beans or whole charro beans is \$10.99.

Nachos? Go for the spicy picadillo (ground beef) style. Individual chips mounded with meat and cheese are arranged around scoops of guacamole, sour cream, pico de gallo and slices of house-pickled jalapeños (\$9.99), so you can make every bite have the flavors you want.

Thumbs up to the deluxe fajita trio (\$16.99), with mesquite-grilled strips of chicken breast, skirt steak and chunks of the aforementioned pork al pastor. The mesquite charcoal grill really amps up the flavor and aroma. Rice, beans, tortillas and the usual fixings are part of the deal; plan to share this one.

I loved the signature El Diablo's Tortilla Soup -- meaty chunks of chicken, onions and peppers in a broth that fills your head with the scent of chiles. Crunchy strips of corn tortillas and a sprinkling of Jack cheese on top add texture and depth. I'd come back just for this soup (\$3.50 and \$5.50).

Enchilada fans will find their fix in the section called El Paso Family Recipe Enchiladas, with loads of melted cheese and familiar fillings of spicy ground beef, shredded chicken with red sauce, and cheese-and-onion with meat sauce. (Platters \$10.99-\$13.99.)

And fire-eaters shouldn't miss the battered, deep-fried jalapeño rings called Mexican Bottlecaps (\$6.99). Hot!

I found a few dishes I liked less than others: The flautas were oily; the Mexican rice was dull. I love fish tacos, but neither the Baja nor the California won me over. The chile relleno was too thin to have great flavor.

Ordering a la carte is a smart way to try many dishes; you'll spend less without getting all those sides of rice and beans that come with full dinners. The a la carte page is near the end of the menu.

The big bar menu is a draw by itself, from its 32-degree drafts to its big selection of tequilas and frozen margaritas made with fresh-squeezed citrus juices and real fruit purées.

The décor cleverly plays off the Diablo -- or devil -- theme with dark red, reptilian-patterned upholstery on comfortable booths, a subtle blistered pattern on the floor and half-hidden red lights that suggest the fires of Hades are glowing just beyond the walls. The logo is a short, fat little devil with a pitchfork -- a symbol you can expect to see popping up in other locations one day.

Cantina Diablo's was developed by Hussey; his sister, Beth Hussey, and entrepreneur-owner Brian Kramer -- the team behind the wildly successful Rosie O'Grady's restaurant and bar. There's no doubt they have the touch.

And there's no doubt Tex-Mex fans in metro Detroit have great new dining option.

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[WWW.CANTINADIABLO.COM](http://WWW.CANTINADIABLO.COM)

## WHAT MAKES US DIFFERENT?

-  We grill over Real Mesquite Charcoal imported from Mexico
-  We use El Paso Family Recipes Handed Down for Many Generations
-  All our Flour Tortillas are made on site
-  Real Tacos al Pastor, A Traditional Rotisserie Seasoned Pork Taco
-  Fresh Seafood Delivered Daily from Boston Fish Company
-  All Meat is Angus Beef from Stockyards in Chicago
-  All Sauces and Salsas Made Fresh Daily
-  Only Frozen Food is Ice Cream and Margaritas
-  All Margaritas made with fresh squeezed citrus juices
-  Real Fruit Used to Make Specialty Drinks
-  The Coldest Draft Beer in Michigan—Chill Rite 32. This means our beer pours 32 degrees out of the tap (the temperature of ice).
-  Frozen Drink Rail in Bar and Bar Tables to keep your drinks ice cold
-  Guacamole Appetizer Made to Order
-  Fresh-Made Meals, Off Site Catering, Salsas, Chips, & Tortillas Sold in Cantina Diablo's on site Market

For thousands of years—no matter the region or era—people have agreed on one thing: The appreciation of well-prepared food. People do not just want to be “fed” or simply satisfied, but to be awed by the results and by the atmosphere surrounding the occasion. At Cantina Diablo's, we are carrying on this tradition.

### **Mission Statement from the owner**

“Our goal is to evoke a positive emotional reaction with our guests.  
***This reaction is our product!***”

Thank you for your support!

Your Host,  
*Brian R. Kramer*  
President



[bkramer@cantinadiablo.com](mailto:bkramer@cantinadiablo.com)



# Frozen Drinks

## FROZEN MARGARITA

Our special Recipe Margarita made with Pepe Lopez Tequila and fresh squeezed lime juice

## MAMA'S MANGO MARGARITA

Our Margarita mixed with Fresh Mango Fruit

## PRICKLY PEAR MARGARITA

Our Margarita mixed with Prickly Pear

## STRAWBERRY MARGARITA

Our Margarita mixed with Fresh Strawberries

## LA SANGRIA ROYAL

Burgandy Wine, Fresh squeezed lime juice and muddled fruit

## PINA COLADA

Rum and Coconut blended to a smooth creamy consistency

## TWISTER

Layered Margarita & Sangria Served in a Sugar Rimmed Diablo Glass w/ Fresh Fruit Garnish

## RAINBOW RITA

One layer of all the frozen Margaritas Served in a Sugar Rimmed Diablo Glass with Fresh Fruit Garnish

## TRY-A-TRIO

You pick any two or three flavors above and we'll layer your Frozen Margarita to create a stunning concoction

## Margaritas ON THE ROCKS • TEX-MEX Martinis

Enjoy our Specialty Margaritas "on the rocks" or A Tex Mex Martini (A Margarita Up, shaken with ice)

## Top Shelf Margaritas

### ESPECIAL

Jose Cuervo Tequila, Triple Sec, Fresh Lime Juice

### SUPREMO

Patron Silver Tequila, Grand Marnier, Fresh Lime Juice

### CADILLAC

Herradura Anejo Tequila, Grand Mariner, Fresh Lime Juice

### GOLD

Jose Cuervo Gold Tequila, Grand Marnier, Fresh squeezed Orange juice, & Fresh Lime Juice

### PRESIDENTE

Herradura Anejo Tequila, Cointreau, Presidente Brandy, & Fresh Lime Juice

Add a Flavor to any of our Specialty Margaritas .50

Mango • Spicy Mango  
Strawberry Pomegranate • Prickly Pear  
Habanero Lime • Guava Chipotle-Pineapple

Add A Float to any Top Shelf Margarita

Grand Marnier  
Presidente Brandy,  
& Cointreau 1.00

# FRESH MUDDLED MOJITOS

Made with fresh muddled fruit, mint leaves  
& raw sugar and shaken, shaken,  
shaken with ice...

## FLAVORS

Mojito Tipico

Mango Mojito

Strawberry Mojito

Prickly Pear Mojito

Pineapple Mojito

Raspberry Mojito

## Smokin' Martinis

### MEXICAN STANDOFF

Appleton estate VX rum,  
passion fruit syrup, lemon,  
pineapple and cranberry  
juice shaken with muddled  
chile pepper

### HONEYDEW APPLE

Muddled fresh honeydew, shaken  
with apple vodka, elderflower,  
fresh apple juice

### PINEAPPLE SOL

Fresh pineapple & ginger, shaken  
w/ Absolut Citron® vodka,  
elderflower & pineapple juice

### COOL HAND CUKE

Fresh pressed cucumber,  
Stoli gala apple vodka and  
elderflower

### GARDENIA

Fresh granny smith apple, basil  
and mint, pressed and shaken  
with apple vodka, granny smith  
syrup and fresh apple juice

### THE LEMON ESPECIALE

Absolut Citron® vodka, Chambord,  
Limoncello, fresh lemon juice and  
a splash of sour, shaken cold and  
served in a sugar rimmed glass

### LIMON ALA MOJITO

Muddled mint, shaken with  
Bacardi Limon, passion fruit  
syrup and a splash of sour, with a  
Chambord drop sink

### VITAMINCINI

Bacardi O, Cointreau,  
pressed oranges, & fresh  
squeezed orange Juice

### STRAWBERRY SWIRL

Fresh strawberries, pressed &  
shaken with homemade vanilla  
sugar, fresh apple juice and  
vanilla vodka, served in a cream  
rimmed glass

## WINE & SANGRIAS

Casillero del Diablo (devil's dungeon)  
Cabernet or Chardonnay

### RED SANGRIA

Red wine,  
Brandy,  
Fresh Fruit

### WHITE SANGRIA

White Wine, Brandy,  
Fresh Fruit



Red Sangria

# fine tequilas

## PLATA TEQUILAS

Clear White Tequilas uninfluenced by the aging process create the most flavorful of the Blue Agave Tequilas.

Jose Cuervo Silver	Cabo Wabo	Sauza Hornitos
Jose Cuervo Platino	Don Julio	El Tesoro
Herradura Casadores	Patron	El Jimador
Milagro (Select barrel)	1800	

## REPOSADO TEQUILAS

These Tequilas are gently aged less than a year to produce a slightly more complex flavor & golden mellow color.

Herradura	Cabo Wabo	Milagro (Select barrel)
1800	Patron	Jose Cuervo Tradicional
El Tesoro	Cazadores	El Jimador
	Don Julio	

## ANEJO TEQUILAS

These Special Spirits are aged from one to four years to create a mellow amber sipping Tequila like a fine Cognac.

Herradura	Cabo Wabo	Don Julio
Sauza Commemorativo	Patron	Don Julio 1942
Sauza Tres Generaciones	Gran Centenario	El Tesoro
Milagro (Select barrel)	Cazadores	El Jimador
Jose Cuervo Reserva de la Familia		

## Sangrita

A Bordertown Tradition with Tequila Shooters.

Our house recipe made with a combination of fresh citrus, pureed tomatoes, and chiles. Served in a cucumber cup

# long neck bottled beer

South of the Border  
**MEXICO** 1/2 MILE

Tecate (Mexico) • Corona (Mexico)  
Corona Light (Mexico) • Negra Modelo (Mexico)  
Modelo Especial (Mexico) • Pacifico (Mexico)  
Bohemia (Mexico) • Carta Blanca (Mexico)  
Sol (Mexico) • Dos XX Lager (Mexico)

## Beer from Abroad & Domestic

Anchor Porter (USA)  
Newcastle (English)  
Coors Light (USA)  
Labatt Blue (Canada)  
Labatt Blue Light (Canada)  
Michelob Ultra (USA)  
Heineken (Holland)  
Miller High Life (USA)  
Miller Lite (USA)  
Bud Light Lime (USA)



# CHILL - RITE



# CERVESAS FRIAS

The Coldest Draft Beer in Michigan—Chill Rite 32. This means our beer pours 32 degrees out of the tap (the temperature of ice).



## SHINER BOCK

Texas' #1 Beer!  
Easy Drinking  
Classic American  
Amber Lager, a  
Perfect Pairing w/  
Spicy Dishes



## BLUE MOON

A Light Belgian Style  
Wheat Beer, with  
Subtle Citrus Notes,  
Served with an  
Orange Wedge



## DOS XX AMBER

An Amber, Mexican  
Lager with a Sweet  
Malty Finish



## LEINENKUGEL SUMMER SHANDY

Half Wheat Beer,  
Half Lemonade,  
a Refreshing  
Summer Treat



## DOS XX LAGER

Crisp Mexican  
Lager, with a  
Subtle Hop Finish



## GOOSE ISLAND 312

An English Style  
Summer Wheat  
Ale with a Spicy  
Aroma and a  
Crisp Fruity Finish



## NORTH PEAK DIABOLICAL

A Full Bodied Hop-  
Heads Delight



## LABATT BLUE

Canadian Lager  
at its Best



## STELLA ARTOIS

Classic European  
lager with a Bold  
Finish



## BUDWEISER

The King of Beer,  
a Fine American  
Lager



## MAGIC HAT NO. 9

A Dry Crisp Pale Ale  
with a Soft Apricot  
Finish



## BUD LIGHT

Light American Lager



# BRUNCH MENU

Served Saturday & Sunday 11:00am to 2:00pm



All brunch plates served with Fresh Flour Tortillas, Mexican Chile Potatoes, & Beans

## BORDERTOWN

### BREAKFAST TACOS

Fresh eggs scrambled a la mexicana (tomatoes, onion, jalapeno) served with guacamole, sour cream, pico de gallo and jalapenos and fresh flour tortillas to roll your own tacos 6.99

**Add Chorizo, Bacon or Sausage 1.99**

### BREAKFAST QUESADILLAS

Fresh made flour tortillas stuffed with monterey jack and scrambled eggs, tomatoes, onions & jalapenos. Served with guacamole, sour cream, pico de gallo and jalapenos. 8.99

**Add Chorizo, Bacon or Sausage 1.99**

### HUEVOS RANCHEROS

Two fresh eggs atop a crispy corn tortilla, topped with ranchero sauce and fresh avocado

### BREAKFAST BURRITO

Scrambled eggs with tomatoes, onions & jalapenos, rolled in a fresh hand rolled tortilla and topped with chile con queso 8.99

**Add chorizo, bacon or sausage 1.99**

### MIGAS

Scrambled eggs with cream cheese, green onions, & corn chips 7.99

### ENCHILADAS AND EGGS

Beef or cheese enchiladas topped with two eggs 8.99 ▲

### BREAKFAST COMBO

Two eggs, choice of pecan or buttermilk pancakes 7.99

**Add Chorizo, Bacon or Sausage 1.99**

### TRES LECHES FRENCH TOAST

Served with choice of Sausage or Bacon 8.99

### PECAN OR

### BUTTERMILK PANCAKES

Served with Choice of Sausage or Bacon 7.99 ▼



FRESH SQUEEZED ORANGE JUICE



From the Bar - Bloody Mary • Bloody Maria • Tequila Sunrise • Mimosa

# LUNCH FEATURES

Served daily 11:00am to 3:00pm

**Enchilada... Taco... Tamal...** With rice and beans 8.99  
**Enchilada** (cheese, beef, or chicken) **Taco** (soft or crispy, beef or chicken)  
**Tamal** (pork or chile & cheese)

## CHILE RELLENO

(cheese or potato)

With Rice and Beans 8.99

## TACO & CUP OF SOUP

**Taco** (soft or crispy, beef or chicken)

**Soup** (Tortilla or Roasted Corn  
& Poblano Chowder) 8.99

## DIABLO'S

### FAMOUS TACOS (crispy or soft)

Two Picadillo Taco Meat and Cheddar or Ranchero Shredded Chicken and Monterey Jack with lettuce and tomatoes in either crispy corn or hand rolled flour tortillas. Served with our kickin' taco sauce 9.99

## CHICKEN TACO AL CARBON

With Rice and Beans 8.99

Make it Steak add 1.99

## FISH TACO

### & CEVICHE TOSTADA

With Rice and Beans 9.99

## TWO TACOS AL PASTOR

With Rice and Beans 7.99

## CHICKEN TINGA TOSTADAS

With Rice and Beans 7.99

## HALF CHICKEN QUESADILLA

With Rice and Beans 7.99

(Make it Steak add 1.99)

## NACHO SALAD

Salad greens topped with chips, picadillo taco meat, refried beans, chile con queso and pico de gallo 7.99

## CHICKEN FAJITA SALAD

Salad greens topped with tomatoes, onions, olives, grated monterey jack and chopped mesquite grilled chicken breast. With your choice of creamy jalapeno or cilantro-lime vinaigrette dressing 8.99

## EL PASO FAMILY RECIPE ENCHILADAS

Please Choose 8.99

- Two Cheese and Onion w/ Meat Sauce
- Two Beef Picadillo Taco Meat w/ Meat Sauce
- Two Chicken Ranchero Shredded Chicken w/ Red Sauce ▼





# MADE - TO - ORDER GUACAMOLE

Fresh chunks of avocado with tomatoes, roasted jalapeños, onion, cilantro, fresh lime juice, & salt 7.99

## ORIGINAL TEX-MEX NACHOS

Crisp corn tortilla Triangles topped with Beans and Cheese, with Guacamole, Pico de Gallo, Sour Cream, Jalapeños

**BEAN & CHEESE...7.99**

**PICADILLO TACO MEAT...9.99**

**CHICKEN FAJITA...11.99**

**STEAK FAJITA...11.99**

## BORDERTOWN QUESADILLA

Two hand rolled Flour Tortillas stuffed with Jack Cheese and a touch of Pico de Gallo, served with Guacamole, Pico de Gallo, Sour Cream & Jalapeños

**CHICKEN...10.99 STEAK...12.99**

**SHRIMP...13.99 VEGGIE...11.99**

# Botanas Ricas

## CHILE CON QUESO

Blended Cheeses simmered with Tomatoes, Onions & Chiles.  
Cup 2.99 or Bowl 4.99

## SEAFOOD CEVICHE

Citrus Poached Shrimp, Scallops and Fish are combined with Tomatoes, Chiles, Cilantro, Avocado and Lime juice & served with chips 10.99

\*Limited availability daily

## MEXICAN BOTTLECAPS

Fried Jalapeno Slices served with a cooling Mexican Crema. 6.99  
**WARNING:** Not for sissies!

## CHICKEN FLAUTAS

Shredded Chicken Breast rolled in corn tortillas and fried to crispy served with our salsa verde and sour cream. (4) 4.99 (8) 8.99 ▼

## HELLFIRE QUESO FLAMEADO

(Flaming Cheese) Our special blend of cheeses, caramelized onions, tomatoes, and peppers, topped with Chorizo (Spicy Mexican Sausage) & served flaming with tortillas to roll your own tacos 7.99.

## WICKED TAMALES

Our housemade tamales are steamed fresh in a corn husk and make a great appetizer. Pork Tamales with Chile Con Carne or Chile-Cheese Tamales with Green Sauce (3) 4.99 (6) 8.99

## CHIPOTLE SHRIMP

Chipotle Rubbed Shrimp Grilled over Mesquite with pineapple and green pepper served with Our Chipotle Crema 7.99



# Homemade Salsas



-Hot

-Med

-Mild

## MANGO SALSA

Coarsely Chopped Mango, Red Onions, Chiles, Cilantro & Lime Juice

## SALSA VERDE

Pureed Fresh Avocado & Cilantro w/ Lime Juice

## SALSA DIABLO

Tomatoes, onions, chiles and a hint of chipotle simmered & pureed

## SALSA DE TOMATILLO

Flame Roasted Tomatillos, Jalapenos & Onions pureed w/ Cilantro & Green Tomatoes

## SALSA CHAMUCA

Assorted Dried Chiles, Tomatoes & Onions, cooked and pureed

## PINEAPPLE HABANERO SALSA

Coarsely Chopped Fresh Pineapple, Red Onion, Habaneros, Cilantro & Lime Juice ▲

## Ensalada y Sopas

### CHICKEN CILANTRO SALAD

Mesquite Grilled Chicken Chopped & Tossed with Cilantro, Tomatoes, Avocados, lettuce, tortilla strips & creamy jalapeno dressing 11.99 **Substitute shrimp for chicken add 3.99**

### DIABLO CHOPPED SALAD

Black Beans, Avocados, Tomatoes, Mesquite Roasted Corn, Jicama, & Bell Pepper. Served with Cilantro Lime Vinaigrette 9.99 **Add chopped chicken breast 2.99 chopped shrimp 5.99**

### GARDEN SALAD

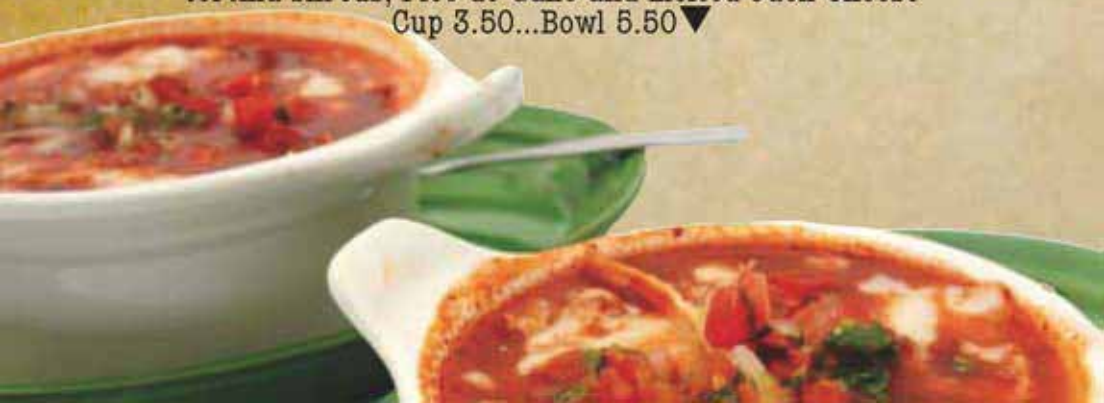
Fresh Greens with Tomatoes, Onions, Radishes, Cilantro and Cotija Cheese with choice of Dressing 2.99

### ROASTED CORN & POBLANO CHOWDER

We roast our Corn on the Cob and fresh Poblano Peppers over the Mesquite Fire and then simmer them slowly to create our Special Chowder. Cup 2.99.....Bowl 4.99

### EL DIABLO'S TORTILLA SOUP

Chicken stock simmered with Vegetables topped with crispy corn tortilla shreds, Pico de Gallo and melted Jack Cheese Cup 3.50...Bowl 5.50 ▼





# TEX-MEX Tacos

With Mexican Rice or Cilantro-Lime Rice & Charro Beans, Black Beans or Refried Beans

## DIABLO'S FAMOUS TACOS (crispy or soft) ▲

Three Picadillo Taco Meat & Cheddar or Ranchero Shredded Chicken & Monterey Jack with Lettuce and Tomatoes in either Crispy Corn or hand rolled Flour Tortillas. Served with our Kickin' Taco Sauce 9.99

## TACOS AL PASTOR

Three taquitos shaved from our spinning "Trompo" Rotisserie of our delectable Marinated slow-roasted pork with fresh pineapple and served with cilantro, onions and our house-made taco sauce 10.99

## BAJA FISH TACOS

Three Dos XX Batter Fried Fresh Fish with hand-rolled flour tortillas with Jicama slaw, Salsa Chamuca and Mexican Crema. 11.99 sub Fried Shrimp 2.00

## CALIFORNIA FISH TACOS

Three Mesquite Grilled Fish of the Day in hand-rolled flour tortillas with Jicama slaw, Salsa Chamuca and Mexican Crema. 11.99 sub Grilled Shrimp 2.00

## TACOS AL CARBON

Three large overstuffed tacos made with our hand rolled flour tortilla and Mesquite grilled Chicken Fajitas. Served with Guacamole and Pico de Gallo 12.99 (Substitute Steak Fajita add 2.99)

## MESQUITE GRILLED VEGETABLE TACOS

Three Fresh Made Flour Tortillas Stuffed with grilled Portabellas, Peppers, Onions, Zucchini, and Monterey Jack cheese. Served with Green Avocado Sauce 11.99

# Burritos Grandes

Served with Mexican Rice or Cilantro-Lime Rice & Charro Beans or Black Beans, Pico de Gallo and Sour Cream.

**BURRITO AL PASTOR** - Tender Spice-rubbed Rotisserie Roasted Pork with Green sauce, Refried and Charro Beans with Mexican Rice stuffed into an oversized hand rolled flour tortilla. 10.99

**VEGETARIAN BURRITO** - Mesquite Grilled Zucchini, Portabella Caps, Sautéed Bell Peppers and Onions, with Pico de Gallo, Black Beans and Cilantro-Lime Rice rolled into an oversized hand rolled flour tortilla. 10.99

**BURRITO DEL DIABLO** - House Made Refried Beans and Charro Beans mixed with Blended Yellow Cheeses, Chile con Queso, Pico de Gallo, and Mexican Rice stuffed into an oversized hand rolled flour tortilla. 6.99 Add Picadillo Beef or Ranchero Shredded Chicken for 2.99

**FAJITA BURRITO** - Chopped Chicken Breast or Steak Fajitas with sautéed Peppers and Onions, Pico de Gallo, Mexican Rice and Charro Beans, rolled into an oversized hand rolled flour tortilla. 13.99

**SEAFOOD BURRITO** - Grilled Shrimp, Scallops, and Fish with Pico de Gallo, Cilantro-Lime Rice and Black Beans with Mexican Crema. 14.99

## Burrito Enhancements

Top it with Chile con Queso .....99

Make it Wet (Sauce & Melted Cheese).....99

Add Guacamole .....99

Make it a Chimichanga (Fried Burrito)...no charge

# Enchiladas Authenticas

With Mexican Rice or Cilantro-Lime Rice & Charro Beans, Black Beans, Refried Beans and Pico de Gallo.

## EL PASO FAMILY RECIPE ENCHILADAS (Please Choose)

- Cheese and Onion with Meat Sauce (3) 12.99 (2) 10.99
- Beef Enchiladas - Picadillo Taco Meat with Meat Sauce (3) 13.99 (2) 11.99
- Chicken Enchiladas - Ranchero Shredded Chicken with Red Sauce (3) 12.99 (2) 10.99
- Combo (One of Each) 13.99

**ENCHILADAS AL PASTOR** (pork) with Green Sauce (3) 12.99 (2) 9.99

**VEGETARIAN ENCHILADAS** Mesquite Grilled Veggies with Green Sauce (3) 12.99 (2) 9.99

**SEAFOOD ENCHILADAS** Shrimp, Scallops and Fish with Green Sauce and Mexican Crema (3) 14.99 (2) 11.99

## Bordertown Combinaciones

Served with Mexican Rice or Cilantro-Lime Rice & Charro Beans, Black Beans or Refried Beans, pico de gallo and fresh made flour tortillas. No substitutions please. Make it easy, Order by number!

Add Fresh Guacamole .99 NO SUBSTITUTIONS, PLEASE!

**1 Santa Cruz...**  
(2 beef enchiladas, pork tamal, beef crispy taco)  
12.99 ▼

**2 Reynosa...**  
(2 chicken enchiladas, pork tamal, chicken crispy taco) 12.99

**3 Laredo...**  
(beef and chicken enchilada, pork tamal, beef crispy taco) 13.99

**4 Superior...**  
(chile relleno, cheese enchiladas, chile-cheese tamal, mesquite grilled vegetable soft taco, guacamole) 15.99

**5 Especial...**  
(chile relleno, 2 cheese enchiladas, pork tamal, steak taco al carbon, guacamole) 16.99



# TEX-MEX *Especiales*

House specialties served with Mexican Rice or Cilantro-Lime Rice & Charro Beans, Black Beans or Refried Beans, and Freshly Made Flour Tortillas

## SHRIMP ALAMBRE

Tequila-Lime Butter Basted and Grilled Jumbo Shrimp with Pineapple & Green Pepper served with Mexican Garlic-Wine Butter 17.99

## SHRIMP BROCHETA ▲

Six Jumbo Shrimp stuffed with a sliver of fresh Jalapeno and Monterey Jack Cheese and wrapped in bacon and grilled over Mesquite. Served with Mexican Garlic-Wine Butter 19.99

## SHRIMP DIABLO

Spice Rubbed Shell-on Jumbo Gulf Shrimp Garlic Butter-Braised to Perfection 18.99

## SCALLOPS MOJO DE AJO

Scallops with Garlic baked in a Banana Leaf 18.99

## FRESH FISH SELECTIONS

Ask your server or see our Chalkboard for today's fresh catches and our Chef's preparations. **Market Price**

## POLLO RANCHERO

Mesquite Grilled Fresh All Natural Chicken served with Sautéed Peppers, Onions, Mushrooms and Melted Monterey Jack Cheese & Pico de Gallo 14.99

## CHILES RELLENOS

**Monterey Jack Cheese-Stuffed or Potato Stuffed.**  
Two large Poblano Peppers, roasted, peeled, stuffed, egg battered, fried and topped with Ranchero Sauce and Jack Cheese. 13.99

## CARNE ASADA STEAK

Mesquite Broiled Marinated Skirt Steak topped with Sautéed Peppers, Onions and Mushrooms with Melted Jack Cheese. 18.99

## CHIPOTLE CHICKEN

Chipotle Rubbed Boneless Breast of Chicken topped with Ranchero Sauce and Chipotle Cream Sauce 12.99

## TOMAHAWK-CHOP STEAK

Our Signature-cut, Texas Sized, Spice-rubbed Angus Bone-in Ribeye steak, cooked over Mesquite with a potato and cheese stuffed Chile Relleno 39.99 Add an extra Chile Relleno & make it a meal for two (2.00).  
\*Limited availability daily ▶

CANTINA  
**Diablos**  
Devilsbly Good Tex Mex.



## *Cantina Diablo's* FAMOUS FAJITAS

Our Legendary Authentic Fajitas are Grilled over a Real Mesquite Fire on a Special Grill and served on our Sizzling Platter of Sautéed Peppers & Onions with Plenty of Fresh Homemade Flour Tortillas, Pico de Gallo, Sour Cream, Grated Cheese and Fresh Guacamole. Served with your Choice of Mexican Rice or Cilantro-Lime Rice and Charro Beans, Refried, or Black Beans.

**MESQUITE GRILLED MARINATED CHICKEN BREAST** ..... 14.99

**MESQUITE GRILLED MARINATED SKIRT STEAK** ..... 16.99

▲ **COMBINATION** (Chicken and Steak) ..... 15.99

**ROTISSERIE PORK AL PASTOR** ..... 15.99



**DELUXE COMBINATION** (Chicken, Steak, and Pork Al Pastor)..... 16.99

**MESQUITE GRILLED SHRIMP** ..... 16.99

**MESQUITE GRILLED PORTABELLA STRIPS** ..... 15.99

**MESQUITE GRILLED VEGETABLES** ..... 14.99

**MESQUITE GRILLED MARISCOS** (Shrimp, Scallops, Fish) ..... 17.99

## **PLATO LOCO**

2 - 3 ppl -39.99.....4 - 5 ppl -69.99.....6 - 8 ppl -84.99

Chicken and Steak Fajitas, Pork al Pastor, Grilled Shrimp,  
Mesquite Scallops and Brocheta

### FAJITA ADDICIONES

Fried Fresh Jalapeño Slices ..... 1.99

Raw Fresh Jalapeños or Serranos ..... .99

Pickled Jalapeño Slices ..... 1.49

4 Shrimp Brocheta ..... 8.99

4 Shrimp Diablo ..... 8.99

Half Pound Shrimp Fajitas ..... 8.99

Skewer of Mesquite Shrimp..... 8.99

# A la Carta

Can be added on to any entrée or combined to create your own Combination Plate.

## ENCHILADA

Soft rolled corn tortilla stuffed with Picadillo taco meat, Ranchero shredded chicken, Pork al Pastor, Cheese & Onion, or Mesquite Veggies 3.49

## CRISPY OR SOFT TACO

Crisp Corn Shell or Soft Flour Tortilla stuffed with Picadillo Taco Meat or Ranchero Shredded Chicken, with Cheese, Lettuce & Tomatoes 3.49

## CALIFORNIA FISH TACO

Mesquite Grilled Fresh fish in hand-rolled flour tortillas with Jicama slaw, Salsa Diablo and Mexican Crema. 3.99 sub grilled shrimp add .49

**BAJA FISH TACO** - Fried Fresh fish in hand-rolled flour tortillas with Jicama slaw, Salsa Diablo and Mexican Crema. 3.99 sub fried shrimp add .49

**TACO AL CARBON** - Mesquite Grilled Steak or Chicken Fajitas wrapped in a hand-rolled flour Tortilla. Served with Pico de Gallo, Fresh Guacamole, and Sour Cream on the side. 5.99

**TACO AL PASTOR** - Hand Rubbed Pork coupled with fresh pineapple on our verticle rotisserie shaved into a soft corn tortilla and topped with onions and cilantro with sauce on side 1.99

**TAMAL** - Our House-made Tamales are made with fresh Corn Masa and Spiced Pork or Chile-Cheese wrapped in a corn husk and steamed to perfection. 1.99

**CHILE RELLENO** - A large Poblano Pepper stuffed with Monterey Jack Cheese, Egg-Battered and Fried. Topped with Ranchero Sauce & Jack Cheese. 4.99

## SALSA

Two ounces of any of our House Recipe Fresh Made Salsas .99

## FLAUTA

Grilled Chicken Breast Rolled in a corn tortilla and fried crisp. Served with our mild Green Avocado Sauce. 1.99

**MEXICAN RICE** - We make our Mexican Rice Fresh Everyday with House-made Chicken stock and Fresh Vegetables .99

## CILANTRO-LIME RICE

We make This Rice Fresh Everyday with House-Made Vegetable Stock simmered with Lime Juice and Fresh Cilantro .99

**CHARRO BEANS** - These Pinto Beans are simmered with Bacon, Garlic, Onions and Jalapenos with fresh Tomatoes and Cilantro .99

**BLACK BEANS** - Black Beans are simmered with Tomatoes, Garlic, Onions and Jalapenos with fresh Tomatoes & Cilantro .99

**REFRIED BEANS** - Smashed and Refried Pinto Beans .99

**GUACAMOLE** - This small ramekin of our Fresh Made Guacamole is perfect to top a Taco or two 1.49

**CHILE CON QUESO**  
A four ounce portion of our Special Simmered Cheeses with Tomatoes, Onions and Jalapenos 1.99

**SOUR CREAM** - Two ounces of fresh Sour Cream .99

**PICO DE GALLO**  
Two ounces of our House-made Pico de Gallo .99

Ask your server about menu items that are cooked to order or served raw.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



# "THE DEVIL MADE ME DO IT" DESSERTS

**Sopapillas...**  
 Fried Mexican Pastry with Honey & Cinnamon 4.99▲

**Empanada...**  
 Fried Mexican Pie with Apples & Raisins. Served with Mexican Brandy Butter and Vanilla Ice Cream 6.99

**Mexican Brownie...**  
 Chocolate Brownie with Pecans on a Sizzling Skillet with Mexican Brandy Butter & Vanilla Ice Cream 6.99

## Beverages

**HOMEMADE LEMONADE** ..... 2.99  
 "Hand squeezed to order." Fresh squeezed lemon juice, sugar and water  
 Flavored lemonade add .50

**TEA, HOT OR ICED** ..... 1.99  
 Sweet Tea or Flavored Tea add .50

**BOTTLED WATER** ..... 1.99

**JARRITOS** ..... 2.49  
 Fruit Punch, Tamarind, Lime & Mandarin



**MILK, WHOLE OR CHOCOLATE** ..... 1.99

**POP** ..... 1.99

**RED BULL & SUGARFREE RED BULL** ..... 4.00



# Cantina Diablo's Catering

Planning a meeting and want to impress the attendees? Let us do the cooking. We'll prepare a complete Tex-Mex Feast, all prepared from scratch and available for pickup when you need it. All kits come with everything needed for an impromptu fiesta. We provide chafing dishes, sternos, plates, napkins and plasticware.

## TACO KIT (portioned for 10 average eaters)

Choose one per kit (10 people)

- Picadillo Beef (10.00/person)
- Ranchero Shredded Chicken (10.00/person)
- Mesquite Grilled Chicken Fajita (12.50/person)
- Mesquite Grilled Steak Fajita (15.00/person)
- Rotisserie Pork al Pastor (13.50/person)
- Roasted Vegetables (12.50/person)

### Accoutrements:

- Refried Beans, Charro Beans or Vegetarian Black Beans,
- Mexican Rice or Cilantro-Lime Rice
  - Soft Flour Tortillas
- Crispy Corn Tortilla Shells
  - Chips & Salsa

### Fixins:

- Grated Cheese
- Shredded Lettuce
- Chopped Tomatoes
- Pico de Gallo
- Red Taco Sauce
- Green Taco Sauce
- Sour Cream
- Guacamole
- Pickled Jalapeno

## NACHO KIT (portioned for 10 average eaters)

Choose one per kit (10 people)

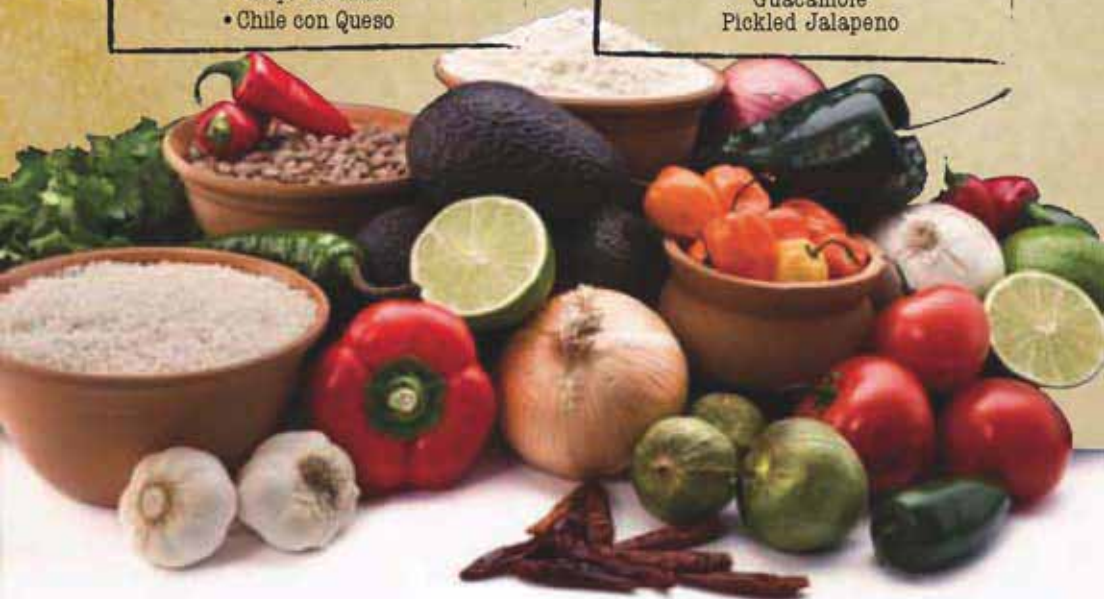
- Picadillo Beef (10.00/person)
- Ranchero Shredded Chicken (10.00/person)
- Mesquite Grilled Chicken Fajita (12.50/person)
- Mesquite Grilled Steak Fajita (15.00/person)
- Rotisserie Pork al Pastor (13.50/person)
- Roasted Vegetables (12.50/person)

### Accoutrements:

- Refried Beans, Charro Beans or Vegetarian Black Beans,
- Mexican Rice or Cilantro-Lime Rice
  - Soft Flour Tortillas
- Crispy Corn Tortilla Shells
  - Chips & Salsa
  - Chile con Queso

### Fixins:

- Grated Cheese
- Shredded Lettuce
- Chopped Tomatoes
- Pico de Gallo
- Red Taco Sauce
- Green Taco Sauce
- Sour Cream
- Guacamole
- Pickled Jalapeno



## THE CANTINA DIABLOS STORY

### **Tex-Mex Trifecta: Three Parts FRESH**

At Cantina Diablo's, we are all about preparing and serving great tasting authentic Tex-Mex dishes. Our chefs have worked for years in Texas and Mexico perfecting family recipes that have inspired our dishes and presentations. Tex-Mex cuisine is a hybrid cuisine that has its roots in the many border towns located in the Texas-Mexico borders. It takes advantage of the abundance of Texas beef, Rio Grande Valley produce, fresh plethora of seafood from the Gulf of Mexico, and the century old traditions of Mexican cuisine. To ensure that we replicate the authentic flavors of the Tex-Mex cuisine we have brought in ingredients that were not readily available in our local market. Furthermore, we have gone to great lengths to create the same cooking methods used in the best Tex-Mex restaurants of Texas including making authentic flour tortillas right before your eyes. The three key elements of fine Tex-Mex Cuisine are fresh, flavorful, and authentic. The hot and humid climates found in these border towns help shape the flavors of this cuisine with great spices created by the use of many chiles and peppers in many forms. Many varieties, fresh, dried and smoked, are used in our recipes for flavor, not always for heat.

### **Cooking Compliments With a Kick**

Along with the great Tex-Mex dishes, nothing goes better than an ice cold beer or a handcrafted Margarita. In addition to our attention to detail with food, our beer and Margarita program is unique, innovative, and second to none. Our draft beer system, in the tradition of the Texas and Mexican ice-beer troughs, delivers beer to the glass at 32 degrees (the temperature of ice). Furthermore, we offer fresh and frozen Margaritas made with fresh squeezed citrus and real fruit purees. We have selected the finest Tequilas and Liqueurs to compliment these flavors. We invite you try one of our many signature Margaritas including our frozen Prickly Pear Margarita. Whatever your concoction of choice is, we encourage you to use our unique bar and bar table ice rails to maintain your beer or margarita ice cold to the last sip.

### **Devilishly Good Tex-Mex...With Heavenly Results.**

The marriage of this special cuisine paired with an ice cold beer or a masterfully crafted margarita in a zesty environment replicates the excitement and flavor of a true Tex-Mex experience. Our commitment to you is that this will be the freshest and most authentic Tex-Mex food that you will have ever experienced. If we fail to impress, please let us know; we value your opinion.





*Devilishly Good Tex Mex™*

