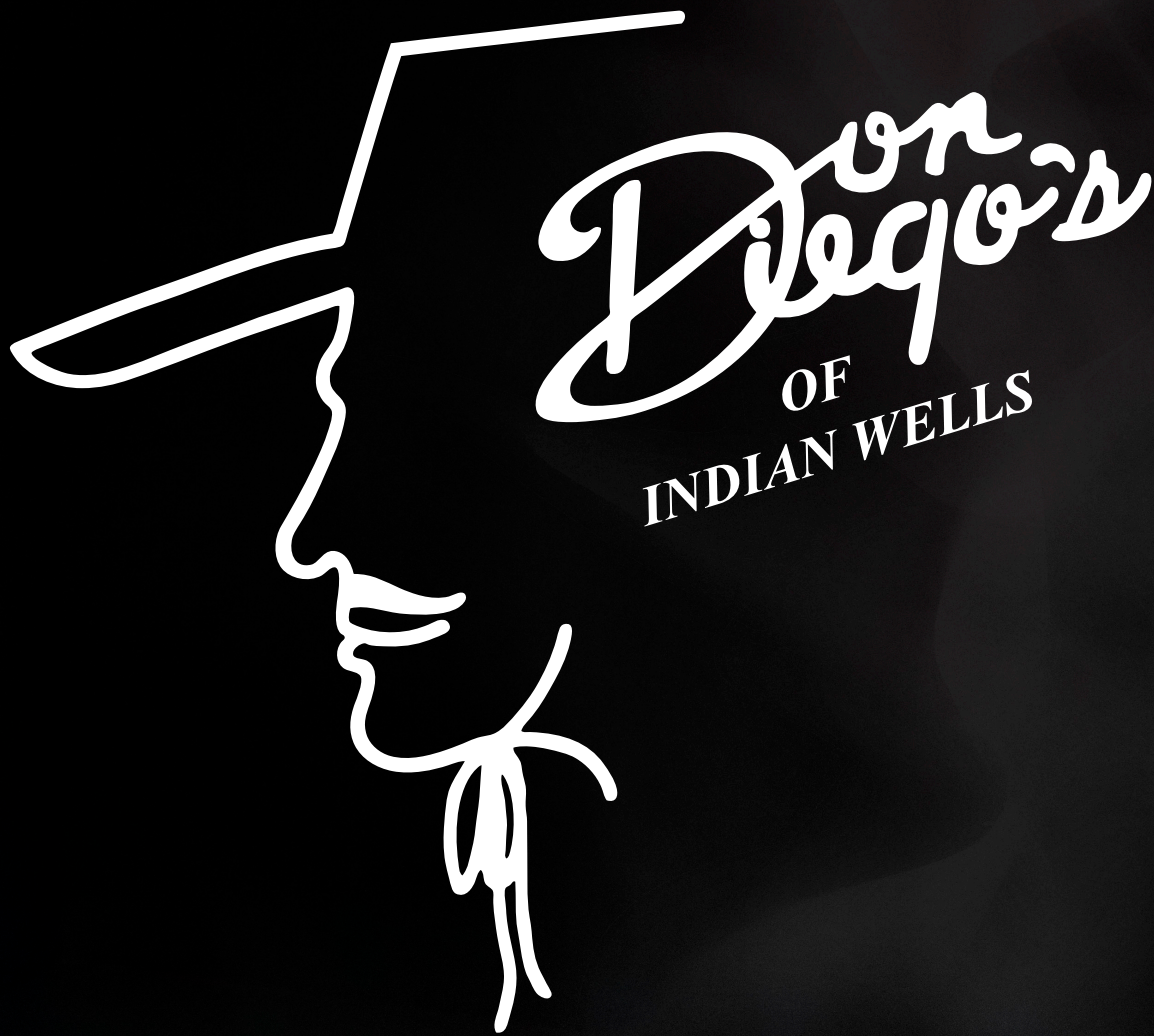


Fresh and Authentic Mexican Cuisine



Serving the Coachella Valley since 1981

The Multiple Award Winning Mexican Restaurant

Bebidas

Margaritas and Specialty Mexican Inspird Cocktails

HOUSE MARGARITA

A Don Diego original! House Margarita. A perfect mix of tequila, triple sec, and sweet & sour mix. Blended or on the rocks.

REG : \$9.95
MED : \$16.95
GRANDE: \$25.45

BLENDED MARGARITA

Traditional Blended Margarita. Choose from strawberry, raspberry, mango, or peach

REG : \$11.95
MED : \$17.95
GRANDE : \$26.45

Add a float to any margarita
Grand Marnier; Chambord, Contreau, Dekuyper
Blue Curacao, Ameretto
\$3.00

CLASSIC CADILLAC MARGARITA

Sauza Gold, Triple Sec, with a sweet & sour mix finished with a Grand Marnier float.

REG : \$13.95
MED : \$24.95
GRANDE : \$33.75

VINTAGE MARGARITA

A risky mix of Sauza Hornitos, Cointreau orange liquor, and sweet & sour mix.

REG : \$14.95
MED : \$25.95
GRANDE : \$34.75

Tequila Flights

For those who are not sure what tequila style is right for you, we recommend a tequila flight. Each offers a one ounce sample of three wonderful tequilas.

BLANCO FLIGHT A trio of 100% agave tequilas: Patron Silver, Don Julio Blanco, and Cazadores **\$24.00**

REPOSADO FLIGHT A trio of our favorites : 1800, Don Julio, and Tres Generaciones **\$27.00**

AÑEJO FLIGHT A trio of hand crafted : Cazadores, Herradura, and Don Julio **\$30.00**

TEQUILA BLANCO

Often referred to as "White" or "Silver," this tequila is bottled within two months of distillation and never touches oak. Blanco's are clean and natural with complex aromas.

Don Julio Blanco **\$12.95** Cazadores Blanco **\$10.95**
Herradura Silver **\$10.95** Tre Generaciones **\$10.95**

TEQUILA REPOSADO

"Reposado" means "rested" and refers to the required aging in giant wooden tanks for two months to a year. The wood softens the tequila without sacrificing the intense Blanco flavors.

1800 **\$19.95** Clase Azul **\$22.00**
Don Julio **\$13.25** Herradura **\$12.95**

TEQUILA AÑEJO

Añejo can only appear on bottles that contain tequila aged in oak barrels a minimum of one year. American whiskey barrels. French oak casks, or cognac barrels are commonly used. Añejo's are aged between one and three years. They are best when sipped and relished, providing a wonderful after dinner drink.

Patron **\$12.95** Herradura **\$12.00**
Cazadones **\$12.95** Tres Generaciones **\$12.95**
Don Julio **\$14.95** Jose Cuervo Reserva De La Familia **\$25.00**



DON DIEGO'S

Tower of Tequila

3 liters of our famous house margarita
Yields 8 – 10 medium size glasses
\$150.00

add a float for \$3.00 each glass



Tequila is the spirit of Mexico, the people's drink for 400 years. The name meaning "stone that cuts" comes from an ancient village in the state of Jalisco. Tequila comes from the distilled heart of the Blue Agave plant. To be classified as Tequila, it must be made from no less than 51% Weber blue agave. Better and high-end Tequila are from 100% Weber.

Botanas

COCKTAIL DE CAMARONES

Flavorful and tender shrimp served in our own cocktail salsa with chunky cucumber and avocado bits, cilantro, onions, and lime juice. A unique experience! **\$10.95**

CEVICHE

Tilapia marinated in fresh lime juice with tomato, Serrano peppers, onions, and cilantro. A tradition! **\$9.95**

DON DIEGO'S GUACAMOLE

Fresh avocado mashed with tomato, onions, cilantro, lemon juice, pepper, garlic, and salt
Large \$11.95 Small \$7.45

CALAMARI FRITA

Tender calamari filets dusted in New Mexico chile flour, lightly fried, and served with a mild Gaujillo sauce. **\$11.75**

CHICKEN WINGS

8 Deep fried wings served with Ranch dressing. **\$15.95**

QUESEO FUNDIDO

Melted cheese with tomatoes, mushrooms, and spinach. Served with flour or corn tortillas. **\$9.95**

TAQUERIA TAQUITOS

Four chicken or beef in crispy corn tortillas, stacked high with lettuce, tomatoes, sour cream, and guacamole. Delicious! **\$10.25**

MACHO NACHOS

Tortilla chips, ranchero sauce, refried beans, and cheddar & jack, topped with sour cream, pico de gallo, and guacamole. Enough for three or four people! **\$13.95**

Add fajita chicken **\$17.95**

Add beef **\$18.95**



Sopas

Cup: \$7.25 Bowl: \$9.50

TORTILLA SOUP

Tender chicken in a light broth sprinkled with crisp tortilla strips and cheese

ALBONDIGAS

A mix of fresh vegetables with our delicious Mexican homemade meatballs

GAZPACHO

Fresh tomatoes, cucumbers, green peppers, and lemon juice

Ensaladas

CAESAR SALAD

Heart of romaine, shredded parmesan, and croutons, tossed in our own Caesar dressing, served in a crispy parmesan basket **\$14.95**
Add chicken \$17.95 Add shrimp \$19.95

TOSTADA GRANDE

Refried beans, shredded lettuce, chopped tomato, Jack and cheddar cheese with either shredded chicken or shredded beef, served in a fried flour tortilla bowl topped with guacamole and sour cream **\$16.95**

MEXICAN BOWL

Romaine lettuce with your choice of grilled marinated chicken, grilled marinated beef, carnitas, or tilapia. Served with black beans, ranchero beans, Spanish rice and corn. Topped with sour cream. Pico de Gallo, shredded cheese, and sliced avocado. **\$17.95**

TACO SALAD

A spicy blend of ground beef and pinto beans, served on shredded lettuce in a tortilla bowl with sour cream and avocado. Sprinkled with tomatoes, and a mix of cheddar and Jack cheese. **\$16.95**

CITRUS SALAD

A mix of Romaine and Spinach topped with candied walnuts, fresh seasonal fruit, and tossed with a citrus dressing. **\$14.95**

Add Chicken \$3.00

Add Shrimp \$5.00

MEXICAN WEDGE

Large wedges of Iceberg lettuce with a creamy cilantro dressing. Topped with crumbled bacon, Pico de Gallo, Pepitos, and cotija cheese. **\$15.95**

Quesadilla

SHRIMP & LOBSTER QUESADILLA

Tender and juicy chunks of sauteed lobster meat and shrimp, cheese, roasted peppers, and mushrooms with guacamole and sour cream

\$18.95

TRADITIONAL QUESADILLA

Large flour tortilla filled with cheese, Ortega chiles, fresh mushrooms, and diced tomatoes. Served with Pico de Gallo, Guacamole, and Sour Cream. **\$14.95**

Add Chicken -\$3.00

Add Beef-\$3.00

Add Carnitas-\$5.00

VEGGIE QUESADILLA

Grilled peppers, onions, broccoli, zucchini, and carrots in a large flour tortilla. Served with sour cream, guacamole and Pico de Gallo. **\$14.95**



Tacos

All our Mexican selections are served with rice and choice of beans. Add a Caesar salad to any meal \$3.85

DON DIEGO TACO

Three soft tacos served with your choice or grilled chicken, grilled beef, or carnitas. Finished with lettuce, cheese, and pico de gallo **\$19.95**

GRILLED SHRIMP TACO

Corn or flour tortilla, topped with green cabbage, red onion, chopped avocado, and chipotle cream sauce **\$19.95**

VEGETARIAN TACO

Steamed spinach, mushrooms, onions and sweet corn with corn tortilla. Served with black beans. *VEGAN* **\$15.95**

Combinaciones de la Casa

At long last, no rigid or preselected choices. You decide the perfect combination. All items accompanied by rice and beans.

One Item: \$14.95

Two Items: \$16.95

Three Items: \$18.95

BURRITO

Bean and cheese, beef and bean, bean and chicken, or potato and cheese

CHILE RELLENO

Made fresh every day. A California chili stuffed with cheese.

ENCHILADAS

Shredded beef, shredded chicken, ground beef and potato, or cheese only

TACO

Shredded beef, shredded chicken, ground beef and potato, or potato and cheese.

TOSTADA

Ground beef and potato, shredded chicken, shredded beef or just beans.

ENSENADA FISH TACO

Fish fillets, grilled, wrapped in a corn or flour tortilla, served with creamy chipotle sauce, cabbage, cilantro, and sliced avocado. Excellent!

\$18.95

GRILLED LOBSTER TACO

Corn or flour tortillas with lightly grilled lobster, cotija cheese, chopped avocado, grilled onions, cilantro, and chipotle cream sauce **\$19.95**

TACO AL PASTOR

Marinated pork topped with a pineapple slice inside your choice of tortilla. Served with Spanish rice and black beans.

\$19.95

Mexican Specialties

PRESENTED BY CHEF OSCAR

All our Mexican selections are served with rice and choice of beans. Add a Caesar salad to any meal \$3.85

SIZZLING FAJITAS

Don Diego's legendary specialty and world-famous fajitas. Your choice of

Marinated Beef **\$28.95**

Marinated Chicken **\$24.95**

Grilled Shrimp **\$28.95**

Grilled Vegetables **\$20.95**

CHILE RELLENO TIA MARIA

Two green chiles stuffed with picadillo. A filling prepared with shredded beef, cheese, bananas, raisins, walnuts, Spanish olives, and capers. Seasoned with herbs and spices. Served with Ranchero sauce **\$22.95**

CLASSIC CARNITAS

Juicy tender chunks of pork seasoned in the old style traditional method. Served with guacamole and pico de gallo. Choose from flour or corn tortillas **\$21.95**

GRILLED CHICKEN RELLENO

Tender breast of chicken stuffed with a flavorful mix of spinach, onions, and mixed cheeses, grilled and topped with creamy chipotle sauce **\$22.95**

CHICKEN MOLE

Grilled Chicken breast with mole sauce. Served with Spanish rice and black beans. **\$20.95**

PECHUGA DE POLLO

Grilled chicken breast topped with grilled tomatoes, onions, bell peppers, and topped with Ranchero Sauce. Served with Spanish rice, refried beans and corn tortillas. **\$20.95**

Tamales

Homemade daily in traditional corn husks. All our Mexican selections are served with rice and choice of beans. Add a Caesar salad to any meal \$3.85

TAMALES DON DIEGO

Choice of beef or chicken breast blended with vegetables and simmered in our own pasillia chile and enchilada sauce. A "gold medal" winner! **\$18.95**

GREEN CORN TAMALES

Prepared with fresh corn, Anaheim chiles, and cheese, topped with tomatillo sauce. A hard to find classic! **\$18.95**

Los Burritos

BURRITOS VERDE OR COLORADO

Tell us your favorite. A flour tortilla filled with pork chunks in our delicious tomatillo sauce, or simmered tender beef in mildly spice chile Colorado sauce. Either one is a winner! **\$17.95**

CALIFORNIA BURRITO

Our vegetarian burrito made with black beans, lettuce, sliced avocado, cheese, and pico de gallo **\$16.95**

FAJITA BURRITO

Our famous fajitas inside a flour tortilla. Served with guacamole, Pico de Gallo, and sour cream. Grilled chicken or beef. **\$19.95**

SURF & TURF BURRITO

Grilled chopped shrimp, and marinated grilled beef, rice and beans mixed with Chipotle sauce, stuffed inside a large flour tortilla. Topped with chipotle sauce and diced tomatoes. Served with rice and beans. **\$19.95**

CHIMICHANGA

A crispy and delicious fried burrito stuffed with your choice of shredded beef or chicken, smothered with enchilada sauce and melted cheese, garnished with guacamole and sour cream **\$17.95**

GRANDE BURRITO

Your choice of marinated grilled chicken breast, shredded beef or pork carnitas, with Mexican style rice, refried beans, and pico de gallo. Wrapped in a flour tortilla and topped with melted cheese, ranchero sauce, and sour cream. Available in suiza (green tomatillo sauce) **\$19.95**

BURRITO AL PASTOR

Pork marinated in Pasilla salsa and pineapple, mixed with black beans and Spanish rice, wrapped in a large flour tortilla. Served with rice and beans. **\$17.95**



Enchiladas

MOLE ENCHILADAS

Two rolled corn tortillas filled with chicken breast meat, and topped with mole sauce
\$16.95

VEGETARIAN



Steamed carrots, broccoli, cauliflower, and zucchini wrapped in a corn tortilla with a spicy pasilla sauce and topped with cotija cheese. **\$16.95**

SUIZAS

Two corn tortillas filled with shredded chicken breast and topped with tomatillo sauce, cotija cheese, and sour cream. A favorite of locals! **\$17.95**

Street Tacos

Don Diego introduces a series of new items with new and unique flavors from Mexico and the southwest! Served with rice and beans

3 tacos for \$23.95

6 tacos for \$32.95

LOBSTER AND SHRIMP TACOS

Spicy lobster in fresh corn tortillas with shrimp, melted butter, and three salsas (mango, pico de gallo, and tomatillo)

CARNITAS STREET TACOS

Slow-roasted and shredded pork, chicharron, avocado, onion, and tomatillo salsa

TACO CAMPECHANA

The taqueria's favorite. A combination of mixed meats (pollo, beef, and carnitas) and melted cheeses with onions, guacamole, and pico de gallo

POBLANO MUSHROOM AND CORN TACO

Sauteed with epazote (mint), toasted on the plancha (grill) with queso fresco (cotija cheese) and guacamole

Las Carnes

Add a Caesar salad to any meal \$3.85

GRILLED BABY BACK RIBS

Succulent baby back ribs grilled with a BBQ glaze. Served with a spicy chile mango pineapple salsa, french fries, and a medley of fresh vegetables **\$22.95**

CARNE ASADA FANTASTICA

A New York steak charbroiled to perfection with grilled onions and peppers. Served with rice, and beans **\$29.95**

SHRIMP AND CRAB

Shredded crab and fresh rock shrimp topped with cotija cheese and a fabulous "secret sauce" that will make you think you're in heaven! **\$19.95**

GRILLED LOBSTER

Two corn tortillas stuffed with grilled lobster, grilled onions, mixed cheeses, and topped with tomatillo sauce and avocado **\$19.95**

Selecciones Del Mar

Add a Caesar salad to any meal \$3.85

NAKED SHRIMP CHILE RELLENO

Two Pasilla chiles, broiled, and stuffed with Jack cheese. Topped with sauteed shrimp, and finished with Ranchero sauce. Served with white rice and black beans **\$23.95**



MAHI MAHI TROPICAL

Grilled Mahi Mahi topped with mango salsa and fresh avocado. Served with black beans and sauteed vegetables. **\$29.00**

TEQUILA SHRIMP

Our big prawns "delight" in a tequila and lime marinade and then sauteed with a garlic and red bell pepper medley **\$23.95**

GRILLED TILAPIA

Tilapia grilled and topped with garlic butter sauce. Served with white rice and a medley of fresh vegetables **\$17.95**



Postres

PEACHORITO (PEACH O RITO)

A Don Diego original! Peaches, deep fried in a flour tortilla, covered with a fantastic peach sauce. Served A La Mode, topped with cinnamon. A fantasy! **\$8.95**

SWEET FRIED BURRITO

Deep fried tortilla with apple filling Served with ice cream and whipped cream. **\$8.95**

OLD FASHIONED FLAN

An American Favorite! A creamy vanilla custard in a rich caramel sauce served with whipped cream. **\$8.95**

FRIED ICE CREAM

a traditional favorite! **\$5.95**

SOPAPILLAS

Sweet puff pastry covered with honey, sugar, cinnamon. A La Mode. **\$8.95**

CHURROS

Mexican deep fried fritters sprinkled with cinnamon. Served with chocolate sauce and ice cream. **\$8.95**



Platos de Niños

CHILD'S PLATE \$7.95

Served with your choice of beans, rice, fries, or fresh fruit. Milk, soft drink, or iced tea included. Virgin drinks, Shirley Temple, or juice add \$1.95

**Cheese Enchilada
Bean and Cheese
Burrito
Taco (Beef or
Chicken)**

**Cheese Quesadilla
Hamburger
Add cheese - \$1**

Wine

	Glass	Bottle
CHARDONAY		
Kendall-Jackson	\$9.85	\$35.00
SAUVIGNON BLANC		
Kendall-Jackson	\$8.25	\$32.00
House	\$7.95	
MERLOT		
Kendall-Jackson	\$9.85	\$39.00
House	\$8.35	
PINOT GRIGIO		
Kendall Jackson	\$8.75	\$32.00
House	\$7.95	
WHITE ZINFADEL		
PINOT NOIR		
Kendall Jackson	\$9.50	\$34.00
CABERNET		
Kendall-Jackson	\$9.85	\$37.00
House	\$7.95	

Drinks

SOFT DRINKS

Coke - Diet Coke - Sprite - Lemonade
Iced Tea - Arnold Palmer
\$3.65

**SHIRLEY TEMPLE & ROY
ROGER**
\$3.85

VIRGIN DRINKS
\$4.25

Cerveza

IMPORTED BEER

Corona - Corona Light - Bohemia
Tecate - Dos Equis - Pacifico
Modelo Especial - Negra Modelo
Stella Artois
\$7.00

DOMESTIC BEER

Bud - Bud Light - Michelob Ultra
Coors Light - Miller Light
Heineken Zero - Becks (N/A)
\$6.50

Lunch

Lunch 11:00 AM - 2:00 PM Daily

HUEVOS RANCHERO \$15.95

CHALAQUILES \$15.95

HUEVOS MACHACA \$15.95

ENCHILADA CON HUEVOS \$15.95

About Us



Don Diego's of Indian Wells has been serving the Coachella Valley the finest authentic Mexican cuisine for over 42 years. We are known for The best Margaritas in town, and you must try a Cadillac or Skinny margarita. At Don Diegos we use only the freshest ingredients and take great care with the preparation of our dishes. Each dish is prepared by order. We have a wonderful patio where you can enjoy your lunch or dinner, or our special margaritas or cocktails and meet new friends. We are also a doggie friendly patio, so don't leave your fur babies at home! Coming to Don Diegos is like having your friends come to your own home. We have the Best Waitstaff in town and look forward to seeing you. Our cuisine and margaritas will bring you back again and again.



**74969 US HIGHWAY 111,
INDIAN WELLS, CA 92210
760-340-5588**

20% Gratuity added to parties of 6 or more

One check per table.
Multiple Payments must be equal amount

Wine corkage fee \$12.00

We are not responsible for lost or stolen articles

Prices Subject to change without notice

STUFF OUR LAWYERS MAKE US SAY.

Please alert your server or manager if you have any food allergies, or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.