



*Serving fine Mexican Cuisine
to the Coachella Valley since 1981*



The Multiple Award Winning Mexican Restaurant

Don Diego Restaurant
74-969 Highway 111
Indian Wells, CA 92210

Tel: (760) 340-5588
www.dondiegorestaurant.com



La Cena

lo mejor de la cocina mexicana

We invite you to explore our menu featuring the traditional regional specialties along with new fresh and flavorful delights outside the border. Everything from Chile Relleno to Green Corn Tamales are homemade daily. All Don Diego recipes are prepared with your health in mind while maintaining authentic Mexican flavor.

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

Cod marinated in fresh lime juice with tomato, serrano peppers, onions and cilantro. A tradition!

9.95

Don Diego's Large Guacamole

Fresh avocado mashed with tomato, onions, cilantro, lemon juice, pepper, garlic and salt

8.95

Calamari Frita

Tender calamari filets dusted in New Mexico chile flour, lightly fried and served with a mild Gaujillo sauce and lemon pepper.

9.95

Mini Soft Shell Tacos

Two soft tacos with shredded lettuce, cheese, and our own Pico de Gallo. Your choice of Chicken or Filet Mignon

8.95



Ensaladas

Caesar Salad

Hearts of romaine, shredded parmesan and croutons tossed in our own Caesar dressing served in a crispy parmesan basket.

9.95 Add Chicken 13.95 • Shrimp 15.95
Salmon 15.95

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 scallions, tomatoes, and a mix of cheddar and jack cheese.

11.95

Don Diego Citrus Salad

Mixed baby greens, candied walnuts, fresh seasonal fruit, gorgonzola cheese tossed with a citrus dressing.

11.25 Add Chicken 15.25 • Shrimp 16.95
Salmon 16.95

Crab and Shrimp Salad

Baby shrimp and crab meat mixed with tomatoes, red onions, cilantro, bell peppers, and olives, marinated in a vinegar and olive oil dressing. Served on a Pasilla Chili with a bed of Romaine and baby greens and garnished with fresh lemon, avocado and tortilla chips.

12.95

Macho Gabacho Nachos

Tortilla chips, ranchero sauce, refried beans, and Queso Fresco topped with sour cream, Pico de Gallo and guacamole.

9.95

Add Chicken 12.95 • Beef 13.95

Taquitos

Chicken or shredded beef stuffed in crispy corn tortillas, served with Pico De Gallo, sour cream and guacamole.

9.95

Queso Fundido

A delicious cheese casserole. A blend of cheese mixed with spinach, mushrooms and tomatoes. Served with tortillas.

8.95

Appetizer Cinco (5)

A combination of cheese and chicken quesadilla, nachos, beef taquitos, chicken flautas and guacamole. Served with Pico de Gallo and sour cream

10.95

Cup 4.75 • Bowl 6.25

Albondigas

A mix of fresh vegetables with our delicious Mexican homemade meatballs

Tortilla Soup

Tender chicken in a light broth sprinkled with crisp tortilla strips

Black Bean

A traditional Mexican soup. Black beans steamed to perfection and then combined with a variety of authentic seasonings.



Quesadilla

Traditional

Large flour tortilla filled with cheese, Ortega chiles, fresh mushrooms and diced tomatoes. Served with Pico de Gallo, guacamole and sour cream.

8.95

Add Roasted Veggies 10.95

Chicken or Carnitas 11.95

Filet Mignon 13.95

Shrimp & Lobster

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

12.95

BBQ Chicken

Grilled chicken, caramelized onion, melted cheddar and jack cheese, cilantro, and our own special BBQ sauce served with a side of corn relish.

11.25

Ensalada Picada

A Cobb Salad with a Latin twist. Tossed crisp Romaine, chicken, bacon, cheddar cheese, tomato and avocado with a Chipotle dressing.

11.95

Bebidas

Margaritas and Specialty Mexican Inspired Cocktails

House Margarita

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

Regular 6.95 • Medium 12 • Grande 20

Blended Margarita

Traditional Blended Margarita. Choose from Strawberry, Raspberry, Banana, Peach, or Melon.

Regular 7.95 • Medium 13 • Grande 23

Add a Float to any Margarita

Grand Marnier • Chambord • Cointreau
Dekuyper Blue Curacao • Dekuyper Amaretto
2.00

Classic Cadillac Margarita

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

Regular 8.25 • Medium 14.95 • Grande 25

Make it Pink

Add Cranberry Juice and make it Esperanza's pink Cadillac
25¢ • 50¢ • 1.00

Vintage Margarita

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

Regular 8.95 • Medium 16.50 • Grande 25

Don Diego's Tower of Tequila

3 liters of our famous house Margarita
Yields 8-10 medium size glasses

69.00 • add a float for 2.00 each glass



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 18

Reposado Flight A trio of our favorites: 1800, Corralejo, and Tres Generations 20

Anejo Flight A trio of hand crafted: Cazadores, Herradura, and Corralejo 22

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's are made from 100% Weber blue agave.

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.

Corralejo Blanco 7
Don Julio Silver 10
Chinaco Blanco 8

Herradura Silver 8
Cazadores Blanco 8
Chymayo 8

Patron Silver 9
Tres Generaciones 10

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 7.
Cazadores 8
Partida 12

Corralejo 8
Chinaco 9
Clasa Azul 18

Don Julio 11
Herradura 9



Tequila Anejo

Anejo 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. Anejo's are aged between one and three years. They are best when sipped and relished, providing a wonderful after dinner drink.

Corralejo 12
Cazadores 9

Patron 11
Chinaco 11

Don Julio 12
Herradura 10

Tres Generaciones 12
Jose Cuervo Reserva De La Familia 25

Ask your server for our monthly featured tequila.

Traditional Specialties

Presented By Chef Oscar

All of our Mexican selections are served with rice and choice of beans

Add a Caesar salad for \$2.65

Tacos

Don Diego's Tacos

Three soft tacos served with your choice of grilled chicken, carne asada, or carnitas. Finished with shredded lettuce, cheese and Pico de Gallo.

14.95

Grilled Lobster Taco

Corn or flour tortillas with lightly grilled lobster, cotija cheese, chopped avocado, grilled onions, cilantro, and chipotle cream sauce.

14.95

Ensenada Fish Tacos

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

14.95

Grilled Shrimp Taco

Corn or flour tortillas, topped with green cabbage, red onion, chopped avocado, and a chipotle cream sauce.

13.95

Tamales

Handmade daily in traditional corn husks! Served with rice and choice of refried, Ranchero or black beans.

Tamales Don Diego

Choice of beef or chicken breast blended with vegetables and simmered in our own pasilla chile and enchilada sauce.

A "gold medal" winner!

14.95

Green Corn Tamales

Prepared with fresh corn, Anaheim chiles and cheese, topped with tomatillo sauce.

A hard to find classic!

13.95



Los Burritos

Burrito Verde o Colorado

Tell us your favorite - a flour tortilla filled with pork chunks in our delicious tomatillo sauce, or simmered tender beef in mildly spiced chile colorado sauce. Either one is a winner!

14.95

Burrito de Fajitas

Our famous fajitas inside a large flour tortilla. Served with fresh guacamole, Pico de Gallo and sour cream.

14.95

Chimichanga

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

13.95

Grande Burrito

Your choice of marinated grilled chicken breast, filet mignon, 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.

14.95

Available Suiza
(green tomatillo sauce)

Enchiladas

Mole Enchilada

Two rolled corn tortillas filled with chicken breast meat and topped with mole sauce.

13.95

Suizas

Two corn tortillas filled with shredded chicken breast and topped with tomatillo sauce, cotija cheese and sour cream. A favorite of "locals."

14.95

Shrimp & 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!

16.95

Grilled Lobster

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

13.25



Combinaciones De La Casa

At long last - no rigid or preselected choices - you decide the perfect combination !
Accompanied by rice and beans, plus your choice of black bean soup or a Caesar salad.

One Item
12.95

Two Items
14.95

Three Items
16.95

Chile Relleno

Made fresh everyday with a California chile stuffed with cheese

Tostada

Beef
Chicken
Bean

Taco

Ground Beef & Potato
Shredded Beef
Chicken
Potato & Cheese

Burrito

Bean & Cheese
Bean & Beef
Bean & Chicken
Potato & Cheese

Enchilada

Diced Chicken
Beef
Cheese



Mexican Specialties

Presented By Chef Oscar

All of our Mexican selections are served with rice and choice of beans: add a Caesar salad for 2.65

Sizzling Fajitas

Don Diego's legendary specialty and world famous Fajitas. Your choice of marinated strips of filet mignon, chicken, shrimp, or veggie.

19.95

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.

16.95

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 tomatillo sauce.

15.95

Chile Relleno

Anaheim chile stuffed with mixed cheese, lightly battered, and topped with Ranchero sauce. Served with a side of sour cream and Pico de Gallo.

14.95

Cochinita Pibil

Slow cooked roasted pork served on a banana leaf and topped with achiote salsa. Served with black beans, white rice and fried bananas.

15.95

Steak Picado

Cubes of Angus beef steak sautéed with tomatoes, bell pepper, onions, jalapenos and cilantro garnish. Served with warm tortillas

14.95



Las Carnes

Have a side Caesar salad for an additional 2.65

Platos De Pollo

Have a side Caesar salad for an additional 2.65

Sonora Mexico Style Filet Mignon

Charbroiled, wrapped with bacon in a creamy mushroom reduction sauce with black beans and white rice.

21.95

Grilled Baby Back Ribs

Succulent baby back ribs grilled with a BBQ glaze. Served with a spicy chile mango pineapple salsa, homemade potato chips and a medley of fresh vegetables.

18.95

Mole Poblano

Chicken breast sautéed then baked and topped with Mole sauce. Served with rice, beans, and warm tortillas.

16.95

Carne Asada Fantastica

A New York steak charbroiled to perfection and accompanied with a cheese enchilada, guacamole, and Pico de Gallo.

19.95

Carne Tampiquena

Grilled aged USDA prime center cut 6 oz. New York steak topped with strips of chiles and onions. Served with Mole chicken enchilada, taquito, and guacamole.

20.95

Pollo Americano

Grilled chicken breast smothered with grilled onions, mushrooms, goat and blue cheeses. Served with garlic mashed potatoes, and corn relish.

16.95

Grilled Chicken Relleno

Tender breast of chicken with a flavorful mix of spinach and onions, grilled and topped with creamy chipotle sauce.

16.95



Selecciones Del Mar

Have a side Caesar salad for an additional 2.65

Halibut Veracruz

Grilled Halibut topped with a Veracruz sauce made of bell peppers, onions, capers, and green olives. Served with white rice and a medley of fresh vegetables.

19.95

Tequila Shrimp

Our big prawns "delight" in a tequila and lime juice marinade and then sautéed with a garlic and red bell pepper medley.

18.95

Grilled Tilapia

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

16.95

Naked Shrimp Chile Relleno

Two Pasilla chiles broiled and stuffed with Jack cheese. Topped with sautéed shrimp and finished with Ranchero sauce. Served with white rice and black beans.

16.95

Platos De Niños

Child's Plate

6.95

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 \$1.00

- Cheese Enchilada** **Bean & Cheese Burrito**
Taco (Beef or Chicken) **Cheese Quesadilla**
Hamburger (Cheese \$1.00)



Pastres

Peachorito (Peach-O-Rito)

A Don Diego's original! Peaches, deep fried in a flour tortilla, covered with a fantastic peach sauce. Served A La Mode, topped with cinnamon. A Fantasy!

5.95

Sopapillas

Sweet puff pastry crowned with honey, sugar, cinnamon, A La Mode.

5.95

Sweet Fried Burrito

Deep fried flour tortilla with apple filling served with ice cream and whipped cream

4.95

Old Fashioned Flan

An American favorite! A creamy vanilla custard in a rich caramel sauce served with whipped cream.

4.95

Fried Ice Cream

Peludas is a traditional favorite!

4.95



Soft Drinks 2.75

Coke, Diet Coke, Sprite, Lemonade, Iced Tea, Arnold Palmer

Shirley Temple and Roy Roger 3.00

Virgin Drinks 3.75

Perrier Sparkling Water 2.95

18% GRATUITY ADDED TO PARTIES OF 6 OR MORE.

ONE CHECK PER TABLE.
 MULTIPLE PAYMENTS MUST BE EQUAL AMOUNT.

WINE CORKAGE FEE \$10.00

NOT RESPONSIBLE FOR LOST OR STOLEN ARTICLES.

Cerveza

Imported Beer 4.25

Corona, Corona Light, Bohemia, Tecate, Dos Equis Amber, Pacifico, Modelo Especial, Negra Modelo, Stella Artois,

Domestic Beer 3.75

Bud, Bud Light, Michelob Ultra, Coors Light, MGD, Miller Lite, Odoul's (NA) St. Pauli (NA)

Wine

Chardonnay

| | glass | bottle |
|-----------------|-------|--------|
| Kendall Jackson | 7.75 | 30 |
| Berringer | 7.25 | 29 |
| La Terra | 5.75 | |
| St Regis (NA) | 4.95 | |

Pinot Grigio

| | | |
|-------|------|--|
| Cavit | 6.50 | |
|-------|------|--|

White Zinfandel

| | | |
|-----------|------|----|
| Berringer | 7.25 | 29 |
|-----------|------|----|

Sauvignon Blanc

| | | |
|-----------------|------|----|
| Kendall Jackson | 7.75 | 30 |
|-----------------|------|----|

Merlot

| | | |
|-----------------|------|----|
| Kendall Jackson | 7.75 | 30 |
| Berringer | 7.25 | 29 |
| Clos Du Bois | 7.75 | 30 |
| Coppola | 7.75 | 30 |
| La Terra | 5.75 | |

Pinot Noir

| | | |
|--------------|----|----|
| Clos Du Bois | 12 | 38 |
|--------------|----|----|

Claret

| | | |
|---------|----|----|
| Coppola | 12 | 38 |
|---------|----|----|

Cabernet

| | | |
|-----------------|------|----|
| Kendall Jackson | 7.75 | 30 |
| La Terra | 5.75 | |

Sparkling Wines

| | | |
|-------------------------|----|----|
| Piper Sonoma Brut | 9 | 35 |
| Cristalino Brut (split) | 15 | |