



Lunch Menu Fall/Winter

WWW.DIABLASKITCHEN.COM
525 River Parkway Idaho Falls, ID.

Appetizers

- BAKED BRIE** **v** 13
Stuffed with Apricot & Pistachios. Served with warm sourdough.
- IDAHO FLAT BREAD** **v** 14
Oven baked crispy flatbread with grilled chicken, asparagus, yukon gold potato & jack cheese. Finished with fresh herbs & olive oil.
- QUESADILLA EL DIABLA** 13
Flour Tortilla stuffed with bacon, spinach, jack cheese and a grilled jalapeno-blue cheese spread. Served with Strawberry-jalapeno dipping sauce.
- ITALIAN STALLION FLAT BREAD** 14
Pepperoni, Salami, five cheese blend, marinara, grilled peppers & onions baked on crisp flatbread.
- GOLDEN FRIED CHEVRE** **v** 8
Fresh chevre wrapped in ale dough & deep fried until golden brown. Served with black pepper honey
- SALMON DIP** 13
Bubbling hot garlic-feta-salmon dip served with fried bread.

Sandwiches

- Served with your choice of side- Hand cut fries, side salad, Apple Jalapeno slaw, or a cup of soup
- 525 BURGER** 15
Pan grilled half ground beef, half ground bacon burger. Topped with melted cheddar & jack cheese, Shredded lettuce, tomato, red onion & garlic dill mayo
- CREOLE PO' BOY** 14
Creole grilled jumbo shrimp with remoulade sauce, shredded lettuce, tomato & onion on a warm french roll.
- PHILLY FRENCH DIP** 15
Slow braised beef grilled with mushrooms, onions & peppers. Topped with melted provolone, horseradish spread & served with beef jus.
- CAROLINA CHICKEN** 14
Crisp, golden fried chicken breast on a grilled brioche bun with slaw, carolina mustard, bacon & melted swiss.
- DIABLAS RUEBEN** 15
Slow roasted corned beef, signature 1000 island spread, sauerkraut & melted swiss on grilled marble rye.
- ADULT GRILLED CHEESE** **v** 13
Swiss, cheddar, brie, five cheese blend & provolone on parmesan crusted sourdough with tomato, spinach & pesto.

Salads & Soups

- CAESAR** 12
Romaine lettuce tossed in our homemade caesar dressing. Topped with kalamata olives, cherub tomatoes, croutons, parmesan and grilled chicken breast.
- GREEK SALAD** **v** 13
Mixed greens tossed in homemade greek dressing. Topped with feta cheese, red onion, pepperoncini, pine nuts, kalamata olives, tomato, balsamic reduction & fresh herbs.
- STEAK SALAD** 17
Romaine lettuce, tomato, carrots, red radish, red onion & a pan grilled herb crusted filet of beef. Topped with creamy blue cheese dressing & walnuts.

- CREAMY TOMATO BASIL SOUP** **v** 9/Bow⁵/Cup
- CORN CHOWDER** **ve** **gf** 9/Bow⁵/Cup
- SOUP OF THE DAY**
Ask your server about todays soup special.

Sauces & Shapes

GOUDA MAC & CHEESE GRATIN 13

Penne pasta tossed in smoked gouda cheese sauce & bacon then topped with seasoned bread crumbs & baked until golden brown. Finished with green onion & parsley.

SHRIMP & ALFREDO FETTUCCINE 18

Fettuccine tossed in creamy alfredo with, spinach, cherry tomatoes, onion, grilled jumbo shrimp & fresh herbs. Topped with parmesan & lemon

LASAGNA BOLOGNESE 18

Pasta sheets layered with bolognese sauce, pepperoni, salami, five cheese blend & fresh cheddar, oven baked to perfection.

LASAGNA ALFREDO 17

Alfredo, five cheese blend, bell peppers, spinach, zucchini, tomato & red onion layered in pasta sheets & oven roasted. Topped with fresh herbs & parmesan.

PESTO & PENNE 17

Fresh pesto & penne pasta tossed together with cherry tomato, grilled chicken & Mushrooms. Topped with parmesan & fresh herbs.



CHICKEN PARMIGIANA 20

Crisp fried, herbed bread crumb encrusted chicken breast served over marinara tossed fettuccine. Topped with melted mozzarella, parmesan & fresh herbs.

****ALL PASTAS SERVED WITH HOMEMADE BREAD****

Slow Cooker Bowls

VEGETABLE CURRY **V** **GF** **DF** 15

Cauliflower, carrot, onion, peppers, potatoes, celery & garbanzo beans slow roasted in yellow curry broth. Served over white rice, finished with fresh herbs & Urfa biber flakes.

BEEF BURGUNDY 18

Caramelized steak, carrot, tomatoes, onion & garlic slow roasted in a rich burgundy wine beef broth, served over roasted potatoes. Garnished with fresh herbs.

ASIAN HOT POT **V** **GF** **DF** 16

Spicy miso broth with slow roasted bell peppers, carrots, mushrooms, onions, jalapeno, cabbage & bean sprouts served over rice noodles. Topped with fresh cilantro, green onion & sriracha. Add chicken + 3

CREOLE CHICKEN GUMBO **DF** 17

Chicken, sausage, bell peppers, onion, tomato, carrot & garlic braised in a creole gumbo file chicken broth. Served over white rice. Add jumbo shrimp +5



Kids Food

CHEESE BURGER & FRIES

8

GRILLED CHEESE & FRIES

6

CHICKEN TENDERS & FRIES

8

BUTTER NOODLES OR SPAGHETTI WITH PARMESAN CHEESE

7

Beverages

Cold & Refreshing

FOUNTAIN SODAS	2.50
Coca cola, diet coke, root beer, sprite, dr pepper, diet dr pepper	
CRAFT BOTTLED SODAS	3.50
Stewarts or Jones brands of bottled , craft sodas. Ask your server for current flavor selection	
SAN PELLEGRINO SPARKLING JUICES	3.50
Grapefruit, blood orange or pomegranate	
PERRIER SPARKLING BOTTLED WATER	2.50
LEMONADE	3

Hot & Soothing

COFFEE	2.50
Served with heavy cream & sugar in the raw	
HOT TEA	2.50
Assorted hot teas with honey.	
HOT COCOA	5
Topped with whipped cream	
AUNT LILAS MOCHA	5
Aunt Lilas top secret mocha drink topped with whipped cream	

~ Wine Selection ~

All wine selections are 8/ glass, 22/bottle. Ask your serve for our wine specials

Whites & Chilled

HERON, CHARDONNAY
TWIN VINES, VINO VERDE
VEUVE DE VERNAY, BRUT
DRY CREEK, FUME BLANC
WILLAMETTE VALLEY, WHOLE CLUSTER ROSE
CAMMAS CREEK, HUCKLEBERRY MEAD

Reds

HERON, CABERNET
HERON, MERLOT
HERON, PINOT NOIR
SPANISH QUARTER, RED BLEND

Beer Selection

All bottles & cans are 4, draughts are 5. Ask your server for our taps & beer specials

FIRESTONE WALKER, 805
LAGER

ODELL, IPA

WOODLAND EMPIRE,
PINEAPPLE HAZY IPA

MONTUCKY, LAGER

FAT TIRE, AMBER

MOOSE HEAD, LAGER

MOOSE HEAD, RADLER

GUINNESS, STOUT

COORS LIGHT

WEINSTAPHANER,
HEFEWEIZEN

WHITE CLAW, ASSORTED
FLAVORS

Adult Luxuries

667 BLOODY MARY	7
House made bloody mary, spiced up with a pickled vegetable skewer	
JAPANESE LEMONADE	7
Original or huckleberry lemonade & sake mixed & served over ice.	
MAI TAI	7
Shaken, served on the rocks with a fresh lime.	

MARGARITA	7
Shaken & served on the rocks in a salt rimmed glass. Your choice of classic or huckleberry	
MOSCOW MULE	7
Classic or huckleberry	



Dinner Menu Fall/Winter

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Fresh chevre wrapped in ale dough & deep fried until golden brown. Served with black pepper honey
- SALMON DIP** 13
Bubbling hot garlic-feta-salmon dip served with fried bread.

Entrees

Served with Starch & vegetable of the day

- FILET OF BEEF** **GF DF** 24
6 oz Center cut tenderloin filet, seasoned & cast iron grilled to your liking. Served over sauteed chassuer mushrooms, onion & chard.
- MARBELLA CHICKEN BREAST** 18
Pan grilled, oven roasted chicken breast topped with marbella pan sauce, finished with fresh herbs & green onion.
- T BONE STEAK** 35
Cast iron grilled 16 oz grade A T bone steak, cooked to your liking. Served with au jus & horseradish.
- BBQ PORK SHANKS** 24
Slow braised chipotle bbq bone in pork shanks served over apple jalapeno slaw. finished with fresh herbs & green onion.
- SALMON "STEAK"** 24
Wish bone cut fresh salmon steak, pan grilled to perfection. Served over a lemon, garlic & dill cream sauce.

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GRILLED CHEESE SANDWICH & FRIES 6

CHICKEN TENDERS & FRIES 8

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