



Diego Pops

Menu Prices — August 21, 2026

Restaurant & Food Industry Reports

US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

Fast Food Industry →

The 2025 US Pizza Restaurants & Industry Trends Report

Pizza Industry →

The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

Fast Casual Industry →

2025 US Dining Restaurants & Industry

MARKET RESEARCH

Casual Dining Industry →

Competitor Price Intelligence →

Popular Items

ITEM	PRICE
California charred skirt steak, pinto beans, sweet corn, tomato, crispy jalapeño potato, guacamole, crema	\$9.00
Brussels Sprout Nachos street corn queso, queso oaxaca, fresno chili, pickled onion, roasted garlic beet crema, fried egg	\$11.00
Braised Pineapple Pork pineapple slaw, cotija / we recommend: crispy tortilla	\$4.00

Botanas

ITEM	PRICE
Chips + Salsa	\$2.00
Grilled Street Corn two husks of grilled corn, cotija, lime, flamin' hot cheeto dust	\$8.00
Guacamole avocado, orange, blistered jalapeño, cotija, lime, chip duo	\$10.00
Cheese Quesadilla queso oaxaca, cotija, roasted garlic	\$6.00
Chicken Tortilla Soup avocado, poblano, corn, queso oaxaca, tortilla strips	\$6.00
Coconut Lemongrass Ceviche shrimp, cucumber, tomato, fresno chili, red onion, cilantro	\$13.00
Street Corn Queso Esquites, queso fresco, queso oaxaca, cotija, tortilla chips	\$7.00
Brussels Sprout Nachos (Botanas) street corn queso, queso oaxaca, fresno chili, pickled onion, roasted garlic beet crema, fried egg	\$11.00
Mango Habanero Wings finished on the grill / takes a bit, but worth the wait! Served with chipotle greek yogurt ranch	\$10.00

Salads

ITEM	PRICE
House mixed greens, tomato, cucumber, corn, jicama, cotija, cilantro, tortilla chips, creamy garlic vinaigrette	\$9.00
Sweet Corn + Avocado Caesar Romaine, purple kale, corn, avocado, cotija, tortilla strips, Greek yogurt caesar dressing.	\$10.00
Brussels Sprout + Prosciutto tuscan kale, roasted brussels sprouts, crispy prosciutto, toasted almonds, pickled onion, parmesan, lemon vinaigrette	\$10.00
Watermelon + Cotija romaine, purple kale, arugula, watermelon, cotija, pepita, radish, jalapeno vinaigrette	\$10.00

Sonoran Hot Dog

ITEM	PRICE
Sonoran Hot Dog bacon wrapped all beef hot dog, pinto beans, grilled onion, mayo, avocado crema, cotija, brioche bun	\$7.00

Tacos

ITEM	PRICE
Adobo Grilled Chicken serrano, hot sauce, house slaw // we recommend: corn or flour tortilla	\$4.50
Brussels Sprouts black beans, pickled onion, peptic, chipotle aioli, queso fresco / we recommend: corn tortilla	\$4.50
Braised Green Chili Chicken crema, cotija, house slaw / we recommend: crispy tortilla	\$4.00
Charred Skirt Steak guacamole, pico de gallo, house slaw, grilled onion, crispy leek / we recommend: corn or flour tortilla.	\$5.00
Beef Machaca grilled sweet corn, cotija, jalapeno, poblano, garlic, onion / we recommend: corn or crispy tortilla	\$4.50
Braised Pineapple Pork (Tacos) pineapple slaw, cotija / we recommend: crispy tortilla	\$4.00
Grilled Shrimp fresno chili, corn salsa, red onion, queso oaxaca, salsa verde / we recommend: corn tortilla	\$5.00
Grilled Salmon fresno chili, serrano ranch, chipotle aioli slaw, crispy leek / we recommend: corn tortilla	\$5.50
Crispy Cod guacamole, grilled onion, chipotle aioli, house slaw, crispy leek / we recommend: flour tortilla	\$4.50
Plantain creamy beans, pickled onion, corn salsa, salsa verde, house slaw / we recommend: corn tortilla	\$4.00

Burritos

ITEM	PRICE
Bean + Cheese pinto beans, queso oaxaca, queso fresco	\$7.00
Breakfast scrambled eggs, bacon, avocado, jalapeno crispy potato, queso oaxaca, creamy beans, morita sauce	\$8.00
House (Burritos) braised green chili chicken, creamy beans, cilantro-lime brown rice, avocado, jalapeno crispy potato, morita sauce	\$9.00
California (Burritos) charred skirt steak, pinto beans, sweet corn, tomato, crispy jalapeño potato, guacamole, crema	\$9.00

Bowls

ITEM	PRICE
Adobo Grilled Chicken (Bowls) serrano, hot sauce, house slaw	\$10.00
Brussels Sprouts (Bowls) black beans, pickled onion, peptic, chipotle aioli, queso fresco	\$10.00
Braised Green Chili Chicken (Bowls) crema, cotija, house slaw	\$9.00
Charred Skirt Steak (Bowls) guacamole, pico de gallo, house slaw, grilled onion, crispy leek	\$11.00
Beef Machaca (Bowls) grilled sweet corn, cotija, jalapeno, poblano, garlic, onion	\$10.00

ITEM	PRICE
Braised Pineapple Pork (Bowls) pineapple slaw, cotija	\$9.00
Grilled Shrimp (Bowls) fresno chili, corn salsa, onion, queso oaxaca, salsa verde	\$11.00
Grilled Salmon (Bowls) fresno chili, serrano ranch, chipotle aioli slaw, crispy leek	\$12.00
Crispy Cod (Bowls) guacamole, pickled onion, chipotle aioli, house slaw, crispy leek	\$10.00
Plantain (Bowls) creamy beans, pickled onion, corn salsa, salsa verde, house slaw	\$9.00
Poke	

ITEM	PRICE
Pineapple Ceviche Mixto shrimp, salmon, ahi tuna, pineapple, cucumber, red onion, red pepper, serrano, cilantro, pineapple-citrus broth, chip du...	\$15.00
Poke ahi tuna, avocado, jicama, cucumber, pineapple, scallion, toasted garlic, sweet soy-miso, crispy leek on coconut rice	\$13.00
AguaChile shrimp, red onion, tomato, cucumber, jalapeño-cilantro broth, lime, chip duo	\$12.00
Coconut Lemongrass Ceviche (Poke) shrimp, cucumber, tomato, fresno chili, red onion, coconut lemongrass, cilantro, chip duo	\$13.00

Sides	
ITEM	PRICE
Chip Duo corn and plantain chips	\$2.00
Fried Plantains	\$4.00
Cilantro-Lime Brown Rice	\$2.00
Jicama + Cucumber chipotle greek yogurt ranch	\$3.00
Pico de Gallo	\$2.00
Coconut Rice	\$2.00
Stewed Beans Stewed or black.	\$2.00
Creamy Beans pinto	\$2.00
Fresh Pressed Tortillas (2) corn or flour	\$1.00

Beverages	
ITEM	PRICE
Soda Fountain	\$3.00
Soda Bottle	\$3.00

ITEM	PRICE
Agua Fresca	\$4.00
Iced Tea	\$3.00
Cold Brew Coffee	\$3.00