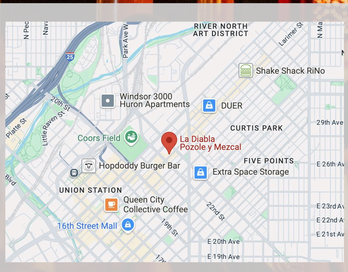
La Diabla
Pozole Y Mezcal

La Diabla is Denver's first eatery devoted to pozole. Wanting to bring to life the pozolerias Chef Avila grew up with in Mexico City, he created a concept to celebrate caldos and culture by sharing historic dishes and drinks with the people of Denver.

Learn More



La Diabla Pozole Y Mezcal

2233 Larimer Street
Denver, CO 80203

Get Directions

Hours

Mon-Thurs
11am-10pm

Friday
11am-11pm

Saturday
10am-11pm

Sunday
10am-9pm

Brunch

Thurs-Fri
11am-2pm

Sat-Sun
10am-2pm

Happy Hour

Thurs-Fri
11am-6pm

Sat-Sun
10am-6pm

La Diabla
Pozole Y Mezcal

Press

Best 45 Dishes Right Now - 5280.com

Denver's 1st Pozoleria - 303 Magazine

100 Best Denver Restaurants - Westord

Top 10 New Restaurants - Westword

La Diabla Pozole Y Mezcal
2233 Larimer Street
Denver, CO 80203

Menu
About Us
Gallery
Catering
Visit Us

Hours
Mon-Thurs
11am-10pm
Friday
11am-11pm
Saturday
10am-11pm
Sunday
10am-9pm
Brunch
Thurs-Fri
11am-2pm
Sat-Sun
10am-2pm
Happy Hour
Thurs-Fri
11am-6pm
Sat-Sun
10am-6pm

La Diabla
Pozole Y Mezcal

Main Menu

Pozole

In-house rotating nixtamalized Maiz — $18

Lettuce · Cabbage · Radish · Onion · Lime · Oregano · Chili Flakes

Choose Caldo

Rojo · Verde · Negro · Blanco · Vegan

Choose Carne

Cabeza de Cerdo · Pollo

Add

Chicharron · Avocado · Poached Egg

Entradas

Tostada Ceviche * — $14
Shrimp, Octopus, Avocado, Cucumber, Onion, Spicy Salsa

Molote ** — $7
Plantains, Red Chorizo, Red Mole, Crema, Queso

Fideo Seco — $7
Ancho Chile Salsa, Crema, Queso Fresco, Avocado

Esquites Con Tuetano — $9
Corn, Bone Marrow, Morita Mayo

Panela Asada — $10
Roasted Panela Cheese, Salsa Verde, Pickled Red Onion, Tostada

Guacomole con Tostadas — $14
House-made Guacomole, tostadas

Pato Y Mole ** — $5
Duck Confit, Mole Negro, Sweet Potato, Sesame Seeds

Flautas Ahogadas — $16
Barbacoa, Salsa Verde, Avocado, Crema, Queso

Guisados

Tacos | Pombazo | Costra

Tres Chorizo — $7/16/+2
Red, Green, Black, Cucumber, Salsa Verde

Res con Tuetano — $9/16/+2
Beef Birria, Onion, Cilantro, Bone Marrow

Chile de Agua — $6/16/+2
Squash, Chayote, Arroz, Queso, Frijoles

Cochinita Pibil — $7/16/+2
Marinated Pork Leg, Black Bean Salsa, Pickled Red Onion

Campechano — $7/16/+2
Carne Asade, Red Chorizo, Onion, Cilantro, Salsa Verde

Nino Pobre — $5/16/+2
Queso, Red Beans, Epazote

Carnitas — $6/16/+2
Pico de Gallo, Avocado Salsa, Chicharron

Huachinango — $8/16/+2
Red Snapper, Pineapple Butter, Citrus Slaw

Chuleta Enchilada — $7/16/+2
Pork Chop, Nopal, Salsa Negra

Pollo en Pipian ** — $7/16/+2
Roasted Chicken, Green Mole, Queso

Chapulin — $7/16/+2
Grasshopper, Guacamole, Salsa Rojo

Pastor — $3/16/+2
Marinated Pork, Onion, Cilantro, Salsa

Postres

Mazapan Ice Cream ** — $10

Flan — $7
Orange, Vanila, Chocolate

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical Conditions*

*** Peanut Allergy*

La Diabla Pozole Y Mezcal
2233 Larimer Street
Denver, CO 80203

Hours

Mon-Thurs
11am-10pm

Friday
11am-11pm

Saturday
10am-11pm

Sunday
10am-9pm

Brunch

Thurs-Fri
11am-2pm

Sat-Sun
10am-2pm

Happy Hour

Thurs-Fri
11am-6pm

Sat-Sun
10am-6pm

Main Menu

Pozole — In-house rotating nixtamalized Maiz — $18

Lettuce · Cabbage · Radish · Onion · Lime · Oregano · Chili Flakes

Choose Caldo

Rojo · Verde · Negro · Blanco · Vegan

Choose Carne

Cabeza de Cerdo · Pollo

Add

Chicharron · Avocado · Poached Egg

Entradas

Tostada Ceviche * — $14
Shrimp, Octopus, Avocado, Cucumber, Onion, Spicy Salsa

Esquites Con Tuetano — $9
Corn, Bone Marrow, Morita Mayo

Pato Y Mole ** — $5
Duck Confit, Mole Negro, Sweet Potato, Sesame Seeds

Molote ** — $7
Plantains, Red Chorizo, Red Mole, Crema, Queso

Panela Asada — $10
Roasted Panela Cheese, Salsa Verde, Pickled Red Onion, Tostada

Flautas Ahogadas — $16
Barbacoa, Salsa Verde, Avocado, Crema, Queso

Fideo Seco — $7
Ancho Chile Salsa, Crema, Queso Fresco, Avocado

Guacomole con Tostadas — $14
House-made Guacomole, tostadas

Guisados — Tacos | Pombazo | Costra

Tres Chorizo — $7/16/+2
Red, Green, Black, Cucumber, Salsa Verde

Cochinita Pibil — $7/16/+2
Marinated Pork Leg, Black Bean Salsa, Pickled Red Onion

Carnitas — $6/16/+2
Pico de Gallo, Avocado Salsa, Chicharron

Pollo en Pipian ** — $7/16/+2
Roasted Chicken, Green Mole, Queso

Res con Tuetano — $9/16/+2
Beef Birria, Onion, Cilantro, Bone Marrow

Campechano — $7/16/+2
Carne Asade, Red Chorizo, Onion, Cilantro, Salsa Verde

Huachinango — $8/16/+2
Red Snapper, Pineapple Butter, Citrus Slaw

Chapulin — $7/16/+2
Grasshopper, Guacamole, Salsa Rojo

Chile de Agua — $6/16/+2
Squash, Chayote, Arroz, Queso, Frijoles

Nino Pobre — $5/16/+2
Queso, Red Beans, Epazote

Chuleta Enchilada — $7/16/+2
Pork Chop, Nopal, Salsa Negra

Pastor — $3/16/+2
Marinated Pork, Onion, Cilantro, Salsa

Postres

Mazapan Ice Cream ** — $10

Flan — $7
Orange, Vanila, Chocolate

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical Conditions*

*** Peanut Allergy*

Drinks

Cocktails

Gin & Tonic — $9
CapRock gin, Strong Water Nordic Tonic. Sub Mezcal +$2

Comadre — $14
Peloton de la Muerte Espadin, Hibiscus, Granada Vallet Apertivo, Sweet Vermouth.

Blood In Blood Out — $11
Housemade Michelada Mix, Tequila, Citrus, Chicharron rim, Cerveza. Sub Mezcal +$2

Tlaloc — $15
(Old Fashioned) Siglo Cero POX, Cinnamon Toast Crunch, Chocolate Bitters, Agave.

Rosa Paloma** — $14
Espina Negra Espadin, Grapefruit, Pink Peppercorn, Citrus, Agave, Bubbles.

100 Coins — $15
Tapatio 110 proof Tequila, Combier Orange Liqueur, Tsuru Lemon & Orange Sake, Citrus.

Spicy Mezcal Margarita — $13
Espina Negra Espadin, Agave, Citrus, Spicy Tincture.

Madre Facka — $14
La Luna Black Label Ensamble Mezcal, Tequila, Poblano Puree, Citrus.

Cerveza

Modelo Draft	$5
Modelo Negra Draft	$5
Cityscapes Mexican Lager	$6
Sparks Fly Juicy IPA	$7
Lunchbox La Luna Ratio Cityscapes Mexican Lager + La Luna Black Label Emsamble	$13
Lunchbox de la Muerte Ratio Sparks Fly Juicy IPA + Peloton de la Muerte Espadin	$13
Mexican Lunchbox Beer + Shot	$10

Vino

Pinot Grigio Archer Roose, Italy	$8
Red Blend Wander Ivy, Spain	$8
Sparkling Prosecco, Italy	$10

N/A

Mexican Coke	$4
Agua Fresca	$4
Jarritos	$4
Sparkling Water	$3
Strongwater Tonic	$3
N/A Paloma	$9

Destilados Mexicanos

Mezcal

Banhez — $16
Arroqueno. Oaxaca

Burrito Fiestero — $9
Cenizo. Durango

Comunidad — $16
Lazo, Coyote. Oaxaca

Espina Negra
Espadin. Oaxaca — $6
Jabali. Oaxaca — $15
Tepeztate. Oaxaca — $13
Tobala. Oaxaca — $14

Fidencio — $7
Clasico, Espadin. Oaxaca

Gusto Historico — $15
Tepeztate, Tobala, Espadin. Oaxaca

Hacienda Banuelos
Tepemete. Zacatecas — $15
Tequilano. Zacatecas — $9

La Medida — $17
Tepeztate. Oaxaca

Las Marias — $9
Salmiana. San Luis Potosi

Leyendas
Ancho. Guerrero — $13
Cenizo. Durango — $15
Tobala. Puebla — $14
Verde. San Luis Potosi — $12

Los Nahuales
Coyote, Espadin. Oaxaca — $12
Stillproof Jabali, Espadin. Oaxaca — $18

Nuestras Soledad — $10
San Luis del Rio

Peloton de la Muerte
Espadin. Oaxaca — $7
Pechuga (vegan). Guerrero — $8

Por lo Bueno — $12
Tobala. Oaxaca

Rey Campero
Cuishe. Oaxaca — $14
Pechuga de Cordoniz. Oaxaca — $14
Tepeztate. Oaxaca — $16

Xicaru — $10
Pechuga de Mole de Pollo. Oaxaca

Yola — $8
Espadin. Oaxaca

Tequila

Arette
Artesanal Suave Blanco — $9
Artesanal Suave Reposado — $11
Artesanal Suave Anejo — $13

La Gritona — $11
Reposado

Lost Lore
Blanco — $9
Anejo — $13

Wild Common — $10
Still Strength 100 proof

Pox

Siglo Cero — $12
POX. Chiapas

Raicilla

La Venenosa — $11
Sierra Occidental. Jalisco

Sotol

Dos Noches — $12
Desert. Chihuahua

La Higuera — $10
Leiophyllum. Chihuahua

Los Flasks

Madre Ensamble Flask — $18

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical Conditions*

*** Peanut Allergy*

MADRE
MEZCAL
ESPADIN

MADRE
MEZCAL
ESPADIN

MADRE
MEZCAL
ESPADIN

MADRE
MEZCAL
ESPADIN

MADRE
MEZCAL
ESPADIN

Jose's Gone
Fishing

Jose's Gone
Fishing

Jose's Gone
Fishing

Jose's Gone
Fishing

Jose's Gone
Fishing