DOS DIABLOS

Best New Mexican Food Restaurant and Nightlife in North Scottsdale!

REVIEWS

Dos Diablos brings new light on Mexican Food...

October 2, 2009

William Baker, Food Critic Scottsdale

We really enjoyed our food at Dos Diablos. Its NOT Garcia's or any other chain. Its really spectacular food with flavor. The service was good as well. Plenty of TVs where we could catch the game. We also enjoyed the live music by the guitarist. We decided to stay late and had some fun dancing... Great Concept...

Dos Diablos at the Summit

September 8, 2009

- Beth Duckett/The Republic/azcentral.com

Dos Diablos Fine Mexican Food is now open in north Scottsdale, at the Summit. The restaurant will serve Southwestern fare from Valley chef and consultant Matt McLinn. It officially opened Friday.

- Beth Duckett/The Republic/azcentral.com

THE LOOK Designed by Scottsdale-based DPA Architects, the restaurant has a custom-crafted bar topped in red velvet chairs and curtains and leather snake/croc embossed banquettes.**DETAILS**Lunch and dinner as well as brunch on Sundays will be served. The location is 32527 N. Scottsdale Road, in the Summit Shopping Center. Visit www.dos-diablos.com for more information.

Chefs Stirring up Devilish Delights for Dos Diablos

August 28, 2009

36-UP-2009
1st: 10/21/2009

By CAREY SWEET, Special for The Republic

When Dos Diablos Fine Mexican Food opens in north Scottsdale next Friday, the restaurant will serve

http://www.letseat.at/dosdiablos/reviews

10/21/2009

What's **chef Matt McLinn** been up to lately?
Among other things, the former **Methode Bistro** owner has been working as the menu consultant for **Dos Diablos Fine Mexican Food**, a new upscale Southwestern restaurant that takes over the former **Mancuso's** space at the Summit Shopping Center in north Scottsdale (32427 N. Scottsdale Rd.). **Mark Betsko** (Canal and Trader Vic's) is the chef, and **Ray Marrero** (El Encanto) is the sous chef.
Dos Diablos is the first restaurant for co-owners **David Stone, Patrick Melson, and Carlton Cull**, who hired **DPA Architects** (designers of such spots as **Roaring Fork** and **Eddie V's**) to completely revamp the space. They're aiming to open September 4.
Along with Southwestern dishes such as fresh guacamole with lime and pumpkin seeds, and double-cut pork chop "barbacoa" with watercress, almonds, and a vegetable skewer, there will also be seafood, wood-fired pizzas, and hickory-grilled prime Angus steaks.
Tags: Dos Diablos, Matt McLinn
By Michele Laudig in Chow Bella

Coming Soon to North Scottsdale: Dos Diablos

March 13, 2009

Phoenix New Times By Michele Laudig in Chow Bella

When I recently chatted with **David Stone**, one of the three owners of the upcoming **Dos Diablos Mexican Restaurant** in north Scottsdale, I couldn't help but notice the blaring noise coming over the phone. I don't even think I had to ask him where the heck he was before he offered up that he's a professional motorcycle road racer, and that he happened to be in Daytona.
But forget about the races -- he was eager to elaborate on how much he loves food and how excited he is about his restaurant concept.
"It'll be traditional-style Sonoran food," he says. "Think **Ajo Al's**, but better. For example, we'll do a **Ruth's Chris**-style Mexican steak with pico de gallo."
He and his partners are working with **DPA Architects** (the firm that designed **Roaring Fork, Eddie V's**, and **Z'Tejas**, among others) to transform the former **Mancuso's at the Summit** (32527 N. Scottsdale Rd.) into a high-end space featuring hardwood floors, weathered wood details, a horseshoe bar, and a gold-colored "tequila" waterfall.
Stone says they're trying to open by Cinco de Mayo, "but it probably ain't happening." Stay tuned.
Tags: Dos Diablos

Dos Diablos
32527 N Scottsdale RdScottsdale, AZ 85262

480-575-6695

Fri. 11am-2am Sat 9am-2am Sun 9am- 11pm Mon-Thurs 11am-11pm

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