



**MEXICAN TRADITION
LATIN INSPIRATION**

APERITIVO | APPETIZER

CHIPS VE

Chips & Salsa | Made Here!

Fresh chips fried daily plus our handmade salsa recipe! \$1
Refill chips 50¢ | Refill salsa 50¢

GUACAMOLE V/G

We peel every Hass Avocado here then season for that fresh taste.
Includes first basket of chips & salsa
Half 7.75 Full 10.95



NACHOS VE

Nachos Grande!

Chips loaded! Refried pinto beans, cheese,
avocado, sour cream, jalapeños & Pico de Gallo on top! 15.75
Add: Beef or Chicken 4 Asada or Carnitas 6

MORE FUN



Pizzadia

Mexican style "pizza" with grilled pork-belly, Chorizo, chihuahua cheese,
cilantro, lettuce, refried beans, tomato and fresh jalapeños
on a flat-grilled large tortilla! 16.95



Grilled Cantina Chicken Tenders

Strips of char-grilled all white meat chicken. Served with
chipotle or jalapeño ginger dipping sauce 10.99

Mexi-Corn Fritters VE

Battered kernel corn, slightly sweet served with chipotle sauce 7.99

Mexi-Fries VE

Russet & sweet potatoes, tossed corn fritters, jalapeños, fried avocado
and cauliflower. Served with chipotle sauce 11.99

SAMPLER TRIO

Coconut lime shrimp (3), Panko breaded sliced calamari (3) and corn fritters
(10) with chipotle sauce, sweet & mildly spicy jelly and
Latin inspired jalapeño marinara 14.75

WINGS OUR WAY!

Chipotle

Chicken wings (12) with Ranch dressing & celery sticks 16.99

Habanero

Chicken wings (12) with Ranch dressing & celery sticks 16.99

Lemon Pepper G

Chicken wings (12) with Ranch dressing & celery sticks 16.99

Sampler of All Three G

Chicken wings (12) with Ranch dressing & celery sticks 16.99



SOPA | SOUP

Azeteca

Slow-cooked shredded chicken blended with tomatoes, chipotle chile, onion,
garlic, tortilla strips, sour cream and avocado. 6.75

SEAFOOD & CEVICHE

Coconut Lime Shrimp

Generously sized prawns rolled in shaved coconut with
sweet & mildly spicy jelly (6) 14.99

Baja Shrimp Ceviche

Cooked shrimp then chilled with cucumbers, cilantro, onions, avocado,
serrano peppers with clamato & lime juice 14.99

Cabo Calamari

Sliced calamari, panko breaded with jalapeño marinara (6) 13.99

ENSALADA | SALADS

Mexican Caesar

Fresh Romaine lettuce, roasted pumpkin seeds, heirloom tomatoes, jicama,
tortilla strips & queso fresco. Tossed with cilantro lime Mexican Caesar
dressing with grilled steak or chicken 15.99
Substitute Shrimp: Add 3



Sugarcane Shrimp G

Shrimp skewered with sugarcane, lightly glazed with sweet chile sauce,
grilled, over a bed of spring mix, heirloom cherry tomatoes, onions, cucumber,
avocado, mango, jicama. Pomegranate-lime dressing & pumpkin seeds 19.99

Mixed Green (Dinner) VE/G

Mixed greens, shredded red cabbage, carrots, diced tomatoes & topped
lightly with cheese and your choice of dressing 7.99



Yucatan Seared Ahi G

Sashimi grade Ahi Tuna served on a bed of mixed greens with heirloom
tomatoes, red onions, cucumbers, avocado slices, tortilla strips
and Jalapeño-ginger-soy dressing 21.95

Mexi-Stack VE/G

Layer of rice, black beans, mixed greens, cabbage, carrots, peppers,
tomatoes & avocado. Topped with cilantro, tortilla strips,
avocado ranch dressing and lime juice! 15.99
Add: Beef or Chicken Asada 3

A LA CARTE | TRADICIONAL

LEGENDARY TACOS

SERVED ON SOFT TORTILLA

Cod (Battered or Grilled) 7.99

Asada (Grilled) 7.25

Ahi Tuna (Sashimi - Seared) 9.95



Porkbelly (Grilled) 7.75



Salmon (Ocean - Grilled) 9.95



Carnitas (Slow cooked) 7.25

Shrimp (Grilled) 7.99



Chorizo (Slow cooked) 7.25

Calamari (Battered) 7.75



Portobello VE (Grilled) 7.25



Duck (Slow cooked) 9.95



Vegetarian "Chorizo" VE 7.25

Pastor (Slow cooked) 7.50

SERVED ON CRISPY TORTILLA

with pico de gallo & garnish

Shredded Beef (Slow cooked) 6.75

Chicken (Slow cooked) 6.75

Tamale

(Handmade here from scratch)

Pork | Chicken | Chile Queso Fresco VE | Vegetarian VE 8.75



Relleno VE

Hand prepared whole Poblano chile, lightly battered, stuffed with cheese and
smothered with our special sauce 9.95

Quesadilla VE

Cheese, guacamole, sour cream & pico de gallo 12.99

Shredded beef or chicken Add: 3

Steak or Chicken Asada or Carnitas Add: 4

Enchilada

Hand prepared. Served with enchilada sauce & sour cream

Cheese 6.75 VE | Shredded Beef or Chicken 7.75 G

BURRITOS

Traditional VE

Served with enchilada sauce & sour cream on top

Bean & cheese 6.99 (Add rice \$2)

Shredded chicken or beef with refried beans, rice and cheese inside 12.95

Vegetariano VE

Whole black beans, rice, cheese, portobello mushrooms, onions, green
and red bell peppers, tomatoes, spinach in a whole wheat tortilla
with enchilada sauce and sour cream on top 13.75

Add: Shredded chicken or beef 3

Carnitas, Grilled Steak or Chicken

Served with refried beans, rice, onions, cilantro and cheese inside
with sauce on top. 16.95

Locally owned and operated, Gomez's has been a tradition in Mammoth for over two decades and we are now one of the largest destination Tequilerias in the World with a collection nearing 1,000 bottles!



When it comes to food we take great pride in our use of high-quality ingredients. We don't cut corners.

All our beef, chicken & pork have been raised with no added hormones.
We also feature Certified Angus Beef™ Shashimi-grade Ahi and Ocean caught Salmon.
Lastly, all our sauces, salsa, guacamole, tamales and rellenos are prepared fresh right here.

Need a suggestion? Just ask or check out our  items and some of our favorites .

If for any reason you receive a dish that is not to your satisfaction please let us know, we will gladly prepare something else!

ESPECIALES | SPECIALS

CARNITAS

Pulled-Pork Carnitas

Delicately seasoned & slow-cooked pulled pork. Classically served with tomatoes, scallions and cilantro with rice, whole black beans and tortillas 25.95

SEAFOOD



Wahoo Mexicana G

Meaty white fish, marinated in jalapeno-ginger-soy dressing. Char-grilled & wrapped in a banana leaf. Served with white rice, plantains & Baja slaw 27.95

Garlic Shrimp G

Large shrimp sautéed in garlic and butter with tomatoes, onions & cilantro. Served with rice, whole black beans and tortillas 26.95




SIZZLING FAJITAS

Our original recipe delicately sautéed with bell peppers and onions. Served with guacamole, sour cream, rice, whole black beans and tortillas on a cast iron skillet!

Steak, Chicken or combo 26.95

Steak or Chicken & Shrimp combo 26.95

Shrimp only 26.95

 GRANDE - Steak, Chicken & Shrimp 38.95

Vegetariano 18.95 V/G

STEAKS & ASADA



Chipotle Mezcal Ribs G

Our Latin inspired spin on BBQ St. Louis ribs glazed with a sweet & mildly spicy Chipotle Mezcal rib sauce. Char-grilled. Served with Baja Slaw, garlic mashed potatoes and extra napkins!

1/2 Rack 23.95 Full Rack 38.95



Mexican Surf n' Turf G

16oz Tender Rib-eye (CAB) with Mezcal compound butter. Spicy jumbo garlic shrimp plus mashed potatoes and Baja Slaw. Very large portions! 45.25

Mexican Rib-eye Steak G

16oz Tender Rib-eye (CAB) with Mezcal compound butter.

Char-grilled medium rare.

Served with mashed potatoes and Baja Slaw 38.95

Asada G

Strips of tender seasoned Skirt steak (CAB) grilled and garnished with our homemade asada sauce, guacamole and pico de gallo. Served with rice, whole black beans and tortillas 28.25

COMBINACIONES | COMBINATIONS

Includes whole black beans and our delicious Spanish rice

El Chiquito

One Item 15.75



El Gomez

Two Items 19.95

El Macho

Three Items 24.95

Choose From:

Taco: Beef | Chicken | Portobello | Pork-belly | Chorizo
Calamari | Cod (See list under tacos)

Taco: (Add \$2) Duck | Salmon | Ahi | Asada | Ck Asada | Carnitas
Pastor | Shrimp

Enchilada: Beef | Chicken | Cheese

Tamales: Pork | Chicken | Chile & Queso Fresco | Veggie

Chile Relleno (Add \$2)

Add: Soup 4.75 Dinner salad 5.75

VEGAN (V)

Excludes animal products, meat & dairy

VEGETARIAN (VE)

Excludes meat, may include dairy

GLUTEN SENSITIVE (G)

Prepared or substitutions to reduce gluten

STUFF OUR LAWYERS MAKE US SAY

Individuals with gluten intolerance, food allergies or strict vegans should note that our kitchen uses the same cooking & prep surfaces for all our items.

We rely on information provided by our suppliers and therefore cannot guarantee that any item is free of gluten or other allergen and cannot assume responsibility for guests with allergies or sensitivities.

Please use your own judgment when eating out.

POSTRE | SWEETS | DESERTS

Caramel Churros VE

A traditional Mexican pastry which is rolled, hand cut, and topped with raspberry drizzle (3) 7.99

Plantains VE

Fried Yucatan plantains with homemade Mexican sweet cream (3) 6.99

Mexican Flan VE

Smooth traditional custard prepared here 7.99

Flourless Chocolate Cake G

Dark chocolate cake with a raspberry drizzle. Amazing and Gluten Free 7.99

Cheesecake VE

Light and tangy. Please ask about our rotating selection 8.50

MEXICAN TRADITION | LATIN INSPIRATION

GOMEZ
RESTAURANT & TEQUILERIA

No personal checks please

We reserve the right to change the menu and prices. | Not responsible for lost or stolen articles.

An 18% gratuity is added for parties of 6 or more | A 12% service charge is applied for take-out orders.

gomezs.com | Facebook | Trip Advisor | @gomezstequileria | (760) 924-2693



BEVERAGE MENU

The MAMMOTH MARGARITA™

Proprietary recipe | Delicious | Unique

A great margarita starts with quality tequila and ingredients that one can't find in a commercial mix. We use only 100% Agave Reposado Tequila from Exotico. This fine spirit is produced with handcrafted tradition by the González Distillers – a family distillery spanning four generations and one of Mexico's most respected producers. We then add our proprietary ingredients and they combine to make the Mammoth Margarita both delicious and unique! Hand-prepared here in large containers, we keep our final product cold and then stage it under continuous agitation until served on the rocks. Go Grande and enjoy!

Civilized

12oz 11.99 | Cadillac Add: 3



Grande -A little uncivilized! 22oz
Served in artisan-produced hand blown glassware
16.99 | Cadillac Add: 4

Carafe

1 Liter 19.99 | Cadillac Add: 8

Your Call | Virgin Mammoth Margarita Blend Plus
\$2 + the shot price: 1 Shot for Civilized | 2 Grande | 3 Carafe
ADD: JALAPEÑO! 25¢

MAS "MARGARITAS"

Strawberry | Peach | Mango

Served on the rocks. Blended by request

Civilized 12oz 10 | Grande 22oz 14.99 | Carafe 1Liter 19.99

Skinny

Exotico Blanco, lime juice, organic agave nectar on the rocks 11.99

Skinny Bee

Patron Silver, lime juice, organic agave nectar on the rocks 13.99

Cadillac Escalade

Casamigos Blanco & Grand Marnier, lime juice, organic agave nectar, on the rocks 14.99

Jalapeño Sting

Bosscal Mezcal, jalapeños, lime juice, organic agave nectar, scorpion salt on the rocks 13.99

Spicy Mango Habanero

JA JA Blanco, mango puree, Cointreau, lime juice, agave nectar, fresh habanero on the rocks. (This has a kick!) 11.99

Cucumber Jalapeño

Campo Azul Blanco, cointreau, organic agave nectar, fresh cucumber, lime juice, slice of jalapeño, salt & tajin rim 11.99

Ranch Water

Mi Campo Blanco, soda water, slice of lime on the rocks 10.99



SANGRIA INFUSION

Sierra Sangria

Red Wine, Exotico blanco, St. Germain Elderflower Liquor, citrus fruits, berries, pomegranate, organic agave nectar, over ice 13.99 Carafe 17.99

Peach Sangria

White wine from Spanish Airen grapes with hints of banana and pineapple, sliced peaches, over ice 13.99 Carafe 17.99

VINO | Wine

Blanco | Whites

DeLoach Chardonnay
William Hill Chardonnay
Far Niente Chardonnay
Gainey Sauvignon Blanc
Kim Crawford Pinot Gris

Glass Bottle

11	26
12	33
	89
12	33
12	35

Tinto | Reds

Avalon Cabernet Sauvignon
J Lohr Cabernet Sauvignon
Cake Bread Cabernet Sauvignon
Bridlewood Pinot Noir

11	36
12	36
	95
12	33

MIXOLOGY



Paloma Traditional

Espolon Blanco, Jarritos grapefruit soda, orange slice, light Tajin rim (10oz) Served over ice 11.99



Pink Lady

Dulce Vida grapefruit infused tequila, Jarritos grapefruit soda, splash of lime, light grapefruit/salt rim (16oz) Served over ice 12.99

Tequila Old Fashioned

Maestro Dobel Cristalino, St. Germain Elderflower, Agave nectar, twist of lemon 11.99

Mayan Mule

Dos Armadillos Blanco, Ginger beer, mint garnish 11.99

Pama Mama

Exotico Blanco, Citronge, Pama Liqueur, pomegranate juice, organic agave nectar, lime, lemon juice 11.99



MEXI-TINIS

(Martinis Our Way)

Nasty Woman

Monte Lobos Mezcal, Vodka, St. Germain elderflower, pineapple & lemon juice, agave nectar, light sugar rim 11.99

Tia Chata

Tres Generaciones Blanco, 43 Liqueur, RumChata, St. Germain, light cinnamon/sugar rim 11.99

Teqosmo

Avion Blanco, cranberry juice, triple sec, lime juice, light cosmopolitan salt rim 11.99

Dulce de Vida

Espolon Reposado, Cognac, Grand Marnier, lime juice, agave nectar, caramel rim 11.99

Spanish Harlem

El Mayor Añejo, sweet vermouth, Angostura bitters, light sugar rim 11.99

Guadalajara

Tres Generaciones Reposado, Frenette, agave, mole bitters, grapefruit bitters, light grapefruit/salt rim 11.99

CERVEZA | Beer | DRAFT

Modelo Especial | Pacifico | Dos Equis | Corona

Pint - (16oz) 6.99 | Pitcher - (60oz) 21

Coors Light

Pint - (16oz) 5.99 | Pitcher - (60oz) 19

Mammoth Seasonal

Pint - (16oz) Ask | Pitcher - (60oz) Ask

BOTTLE OR CAN

Mexican

Bohemia | Dos Equis Lager | Negra Modelo
Corona | Corona Light | Corona Premier | Corona Familiar
Tecate | Victoria 5.99

European

Stella Artois | O'Douls Amber NA 5.99

Craft

Blue Moon | Lagunitas | Sierra Nevada Pale Ale
Mammoth Brewing Co 3-9-5 5.99

Michelada

Modelo Especial or Corona 8.99



HARD SELTZER

Honcho | Corona | Topo Chico
White Claw | Truly

Ask about rotating flavor availability 5.99



SPIRITS OF MEXICO FLIGHTS



TEQUILA AFICIONADOS PLEASE NOTE

We have expanded our flights from three to four pours in many cases. Cheers!



Señor Gomez

Gomez Private Barrel | Clase Azul Repo | Dulce Amargura | Bosscal Mezcal 38 32

Santana

Casa Noble Blanco | Repo | Añejo 28 22

The Donalds

Don Julio Blanco | Repo | Añejo | 1942 38 35

Killer Bees

Patron Blanco | Repo | Añejo | XO 28 22



House of Friends

George Clooney, Rande Gerber & Mike Meldman
Casamigos Blanco | Repo | Añejo | Mezcal 40

Rockstar

Deleon Blanco - Sean Combs |Codigo 1530 Reposado - George Strait
Villa One Añejo - Nick Jonas | Wild Shot Mezcal - Toby Keith 30

Blanco Experience

Karma | Maestro Dobel Diamante | Deleon | Casa Dragones 27 18



Reposado Experience

El Major | Lobos | Fortaleza | Clase Azul 28 20

Añejo Experience

Don Felix | Hornitos Black Barrel | Teremana | Sin Rival 30 22

Extra Añejo Experience

Tonala Reserva 3yr | San Matias 3yr | Sin Rival 5yr | Paradisio 5yr 40 32

Mezcal Experience

Bossca Joven | Los Javis Reposado | Bozal Espedin | Los Nahuales Añejo 30 23

The Spirits of Mexico

Distilled spirits rich in the heritage of Mexico:
Raicilla by La Venenosa (Blanco Etiqueta)
Sotol by Hacienda De Chihuahua Añejo
Bacanora by Sonora
Mezcal / Tequila blend by Santo Mezquila 28 22

PREMIUM VAULT FLIGHTS



Vallarta

Jose Cuervo La Familia 3yr | Cocoyan Extra Añejo 6yr | Milagro Barrel Select Añejo 40 45

Monterrey

Dos Armadillos Especial 5 yr | Rey Sol 5yr | Gran Centenario Leyenda 4yr 60 65

Polanco

Herradura Suprema 5 yr | De Leon Extra Añejo | Partida Elegante 5yr 90 95

CAFE MIX

Mexican Coffee

Milagro Silver, Kahlua, fresh-brewed coffee, whip cream 8.99

Butt Warmer

Frangelico, Kahlua, Gran Gala triple orange liqueur, Bailey's Irish Cream, fresh-brewed coffee, whip cream 8.99

NON-ALCOHOLIC

Coffee 2.99

Hot Tea (Organic whole-leaf) 2.99

Hot Chocolate 2.99

Chocolate Milk 2.99

Sparkling or Flat Bottled Water 750ml 5.99

Coke | Diet | Root Beer | Sprite | Lemonade | Ice Tea 2.99

Milk (Organic) 2.25

Sweeteners available: Raw sugar, Truvia®, Honey

GOMEZ

RESTAURANT  TEQUILERIA