

BEVERAGE MENU



The MAMMOTH MARGARITA™

Proprietary recipe | Delicious | Unique

We don't have a "house" margarita. Most restaurants use cheap tequila that is only 51% Agave and other ingredients to give the appearance of quality but really are cause for a headache! We use only 100% Agave Reposado Tequila in our Mammoth Margarita featuring the #1 selling brand in Mexico, el Jimador™ Prepared here in large containers and then staged under continuous agitation until served cold blended or on the rocks.

Civilized

12oz 10 | Cadillac Add: 3

Grande

A little uncivilized 22oz 14.99 | 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

el Jimador™ Blanco, lime juice, organic agave nectar on the rocks 10.50

Skinny Bee

Patron Silver, lime juice, organic agave nectar on the rocks 13.50

Cadillac Escalade

Patron Silver & citronage, lime juice, organic agave nectar, on the rocks 14.99



Jalapeño Sting



Scorpion Mezcal, jalapeños, lime juice, organic agave nectar on the rocks. 10.99

Mango Habanero

Tres Agaves Tequila, Cointreau, lime juice, agave nectar, habanero on the rocks 10.99



Cucumber Jalapeño

Herradura silver, cointreau, organic agave nectar, fresh cucumber, lime juice and slice of jalapeño with salt & tajin rim. 10.99

The Matador



Red Bull Energy, Milagro Silver, triple-sec and margarita blend 10.99



SANGRIA INFUSION

Sierra Sangria

Merlot, el Jimador™ Blanco, St. Germain Elderflower Liquor, citrus fruits, berries, pomegranate, organic agave nectar over ice 11.99 Carafe 17.99

Peach Sangria

White wine from Spanish Airen grapes with hints of banana and pineapple with sliced peaches over ice 11.99 Carafe 17.99

VINO | Wine

Blanco | Whites

Monte Xanic Chardonnay - Baja, MX
DeLoach Chardonnay
William Hill Chardonnay
Far Niente Chardonnay
Gainey Sauvignon Blanc
Kim Crawford Pinot Gris

Glass Bottle

48
26
33
85
33
35

Tinto | Reds

Monte Xanic Calixa (Cabernet/Syrah) - Baja.MX
Monte Xanic Gran Ricardo (Cab | Merlot | Petite Verdot)
Excelsior Cabernet Sauvignon
J Lohr Cabernet Sauvignon
Cake Bread Cabernet Sauvignon
Bridlewood Pinot Noir
Conudrum Red Blend
J Lohr Merlot

55
85
26
36
95
33
33
33

MIXOLOGY



Paloma Traditional

el Jimador™ Reposado, Jarritos grapefruit soda, splash of lime. Served in an authentic clay cup over ice 10.99 | Keep the cup Add: 2

Tequila Old Fashioned

el Jimador™ Reposado, St.Germain Elderflower, Agave nectar, twist of lemon 10.99

Mayan Mule

Ginger beer & Dos Armadillos blanco Tequila 10.99

el Burro

Ancho Reyes chili liqueur, Bundaberg ginger beer, lime juice 10.99

Pama Mama

Milagro silver, Citronge, Pama Liqueur, pomegranate juice, organic agave nectar, lime & lemon juice 10.99



Jimmy Mojito

el Jimador™ Blanco, agave nectar, lime juice, club soda and mint on the rocks 10.99

Nasty Woman

Mezcal, vodka, St.Germain elderflower, pineapple & lemon juice, agave nectar 10.99

Bad Hombre

1800 Silver, rum, gin, vodka, triplesec, agave nectar, lime juice & Coca Cola 12.50

Stormy Daniels

Jack Daniels, lemon juice, organic agave nectar & bitters with lemon wedge 10.99

Bloody Mary

Gomez's bloody mix, vodka, celery and olive 10.99
(or "bloody maria" with el Jimador™ Blanco)

CERVEZA | Beer | DRAFT

Modelo Negra or Especial | Pacifico | Dos Equis

Pint - (16oz) 5.99 | Pitcher - (60oz) 16.99

Coors Light

Pint - (16oz) 4.75 | Pitcher - (60oz) 14.25

Mammoth Seasonal

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

BOTTLE OR CAN

Mexican

Bohemia | Dos Equis Lager | Corona | Corona Light
Tecate | Victoria | Estrella 5.99
Corona Familiar (32oz) 8.99

Domestic



Hola Señor 4.99 | Budweiser | Bud Light | Coors 3.99

European

Stella | Newcastle | Heineken | St. Pauli Girl NA 4.99

Craft

Blue Moon | Lagunitas | Sierra Nevada Pale Ale | Fat Tire
MammothBC: Amber | DNut Brown | 3-9-5 | Golden 4.99

Michelada

Modelo Especial or Corona 7.99

HARD CIDER

Rekorderlig Strawberry Lime | Mango Berries 6.99



Finn River Habanero (organic & gluten free) 6.99



SPIRITS OF MEXICO FLIGHTS



Señor Gomez

Gomez Private Barrel | Clase Azul Repo | Dulce Amargura 32

Santana

Casa Noble Blanco | Repo | Añejo 22

The Donalds

Don Julio Blanco | Repo | Añejo | 1942 35

Killer Bees

Patron Blanco | Repo | Añejo | XO 22



Casa Amigos

House of Friends George Clooney, Rande Gerber & Mike Meldman
Blanco | Repo | Añejo | Mezcal 40

Rockstar

Casa Noble Añejo - Carlos Santana
Cabo Wabo Reposado - Sammy Hagggar
901 Blanco - Justin Timberlake 17

Blanco Experience

Karma | Herradura | Maestro Dobel 18



Reposado Experience

Nosotros | Orgullo | Clase Azul 20

Añejo Experience

Chinaco | Don Felix | Hornitos Black Barrel 22

Extra Añejo Experience

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

Mezcal Experience

Xicaru Blanco | Los Javis Reposado | Scorpion Añejo 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 Sunora 22

PREMIUM VAULT FLIGHTS



Vallarta

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

Monterrey

Chinaco Negro 5 yr | Rey Sol 5yr | Gran Centenario Leyenda 4yr 60

Polanco

Herradura Suprema 5 yr | Don Julio Real 5 yr | Partida Elegante 5yr 90

CAFE MIX

Mexican Coffee

Milagro Silver Tequila, 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



**MEXICAN TRADITION
LATIN INSPIRATION**

APERITIVO | APPETIZER

CHIPS & NACHOS

Chips & Salsa | Made Here! VE

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 7.25 Full 10.50



Nachos Grande! VE

Chips loaded! Refried pinto beans, cheese, guacamole, sour cream, jalapeños & pico-de-gallo on top! 14.75
Add: Beef or Chicken 4 Asada or Carnitas 6

MORE FUN

new Pizzadia

Mexican style "pizza" with grilled pork-belly, Chorizo, chihuahua cheese, cilantro, lettuce, tomato and fresh jalapeños on a flat-grilled large tortilla! 15.95

Cantina Chicken Tenders

All white meat with no antibiotics or added hormones. Served with sweet and mildly spicy jelly and chipotle 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 | Habanero | Lemon Pepper G

Chicken wings (10) with spicy chipotle sauce 14.99

Pork G

Just because they look a bit like chicken wings!
Four tossed in a sweet chili sauce 14.99

new SOPA | SOUP

Azeteca G

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) 12.99

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 14.99
Substitute Shrimp: Add 3.95



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 17.99

Mixed Green (Dinner) VE/G

Mixed greens, shredded red cabbage, carrots, diced tomatoes & topped lightly with cheese and your choice of dressing 6.99



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 19.95

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! 15.75
Add: Beef or Chicken Asada 3

A LA CARTE | TRADICIONAL

LEGENDARY TACOS

SERVED ON SOFT TORTILLA

Cod (Battered) 7.99

Asada (Grilled) 7.25

Ahi Tuna (Sashimi - Seared) 9.50

new Porkbelly (Grilled) 7.50

new Salmon (Ocean - Grilled) 9.50

Carnitas (Slow cooked) 7.25

Shrimp (Grilled) 7.99

new Chorizo (Slow cooked) 7.25

Calamari (Battered) 7.25

Portobello **VE** (Grilled) 7.25

new Duck (Slow cooked) 9.50

new Vegetarian "Chorizo" **VE** 7.25

Pastor (Slow cooked) 7.25

SERVED ON CRISPY TORTILLA

Shredded Beef (Slow cooked) 6.75

Chicken (Slow cooked) 6.75

Tamale

(Handmade here from scratch)

Pork | Chicken | Chile Queso Fresco **VE** | Vegetarian **VE** 8.50

Relleno VE

Hand prepared whole Poblano chile, lightly battered, stuffed with cheese and smothered with our special sauce 9.50

Quesadilla VE

Cheese, guacamole, sour cream & pico de gallo 11.50

Shredded beef or chicken Add: 3.50

Steak or Chicken Asada or Carnitas Add: 4.99



Enchilada

Hand prepared. Served with enchilada sauce & sour cream
Cheese 6.75 **VE** | Shredded Beef or Chicken 7.25 **G**

BURRITOS

Traditional VE

Enchilada sauce & sour cream on top, refried beans, rice & cheese 8.50

Add: Shredded chicken or Beef: 4

Refried beans & cheese 6.99

Vegetariano VE

Whole black beans, rice, cheese, portobello mushroom and our Vegetarian Fajita mix in a whole wheat tortilla with enchilada sauce & sour cream on top 13.75

Add: Chicken or Beef 4.50

Carnitas or Asada

Served with cheese, rice, refried beans onions and cilantro inside with sauce on top
Carnitas | Carne Asada | Chicken Asada 16.75



ESPECIALES | SPECIALS



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! And, when it comes to food, we take great pride in our use of high-quality ingredients. We don't cut corners. For example; 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!

CARNITAS

Pulled-Pork Carnitas

Delicately seasoned & slow-cooked pulled pork. Classically served with tomatoes, scallions and cilantro with rice, whole black beans and tortillas 25.25

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 27.25



Garlic Shrimp G

Large shrimp sautéed in garlic and butter with tomatoes, onions & cilantro. Served with rice, whole black beans and tortillas 26.25

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 (Add \$2)

Chile Relleno (Add \$2)

Add: Soup 4.75 Dinner salad 5.75



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 25.25

Steak or Chicken & Shrimp combo 25.25

Shrimp only 25.25



GRANDE - Steak, Chicken & Shrimp 38.95

Vegetariano 17.95 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 23.25 Full Rack 37.50



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

POSTRE | SWEETS | DESERTS



Strawberry Sweet Tamale VE

Handmade masa infused with fresh strawberry puree. Topped with whipped cream and chocolate sprinkles 8.25

ADD: Side of Coffee with Bailey's 4.50



Pineapple Sweet Tamale VE

Handmade masa infused with fresh pineapple. Topped with whipped cream, cinnamon, raisins, walnuts and chocolate 8.25

ADD: Side of Coffee with Bailey's 4.50

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

LADOS | SIDES

Tortillas Corn (3) 1.50 V/G

Tortillas Flour (3) 1.50 VE

Spanish Rice 3.99 V/G

Refried Pinto Beans 3.99 V/G

Black Beans 3.99 V/G

Rice & Beans 5.99 V/G

Mashed Potatoes 4.99 VE/G

Baja Slaw 4.99 VE/G

Flour Chips 4.99 VE

Sour Cream (2oz) 1.25 VE

Guacamole (2oz) 2 VE/G

Jalapeños 1 V/G

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.

VEGAN (V)

Excludes animal products, meat & dairy

VEGETARIAN (VE)

Excludes meat, may include dairy

GLUTEN SENSITIVE (G)

Prepared or substitutions to reduce gluten

No personal checks please | Not responsible for lost or stolen articles.
Restaurant reserves the right to change menu and prices.

Please Note: 18% gratuity is added for parties of 6 or more.
A 12% service charge is applied to orders "To-Go."

GOMEZ

RESTAURANT TEQUILERIA

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