

MIXOLOGY & MARGARITAS



The MAMMOTH MARGARITA™

Proprietary recipe | Delicious | Unique

Civilized

12oz 8.95 | Cadillac Add: 3

Grande

A little uncivilized 22oz 14.50 | Cadillac Add: 4

Carafe

1 Liter 19.50 | 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 9.50 | Grande 22oz 14.95 | Carafe 1Liter 19.95

Skinny

el Jimador™ Blanco, fresh lime, organic agave nectar served on the rocks 8.95

Skinny Bee

Patron Silver, fresh lime, organic agave nectar served on the rocks 12.95

Cadillac Escalade

Patron Silver, Patron citronage, fresh lime juice, organic agave nectar, served on the rocks 14.95

Jalapeño Sting

Scorpion Blanco Mezcal, jalapeños, fresh lime, organic agave nectar served on the rocks. 10.50



Mango Habanero ^{New}

Tres Agaves Blanco Tequila, Cointreau, fresh lime juice, agave nectar, habanero. Served on the rocks 10.50

Cucumber Jalapeño

Refreshing and delightfully different! Herradura silver, cointreau, organic agave nectar, fresh cucumber, lime juice and slice of jalapeño with salt & tajin rim. 10.95

The Matador



Featuring Red Bull Energy Milagro Silver, Red Bull, triple-sec and margarita blend 10.50

The (Whats the story?)

MAMMOTH MARGARITA

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™.

We prepare the Mammoth Margarita here in large containers and then stage it under continuous agitation until served cold blended or on the rocks.

MIXOLOGY

Paloma Traditional ^{New}

Blend of el Jimador™ Reposado, Jarritos natural grapefruit soda from Mexico, splash of lime. Served in an authentic clay cup over ice 9.95 | Keep the cup Add: 2

Tequila Old Fashioned

el Jimador™ Reposado, St. Germain Elderflower, organic Agave nectar, twist of lemon 9.95

Mayan Mule

Our spin on the Moscow Mule incorporating top shelf ginger beer & Dos Aradillos blanco Tequila 10.50

el Burro

Ancho Reyes chili liqueur, Bundaberg ginger beer, fresh lime juice 10.50

Berry Cazuela Punch ^{New}

Psote Blanco Tequila infused with berries, Rekordelig Strawberry lime cider, lime juice, agave nectar & mint. Served in a unique 20oz Mexican clay pot 22.50

Pama Mama

Milagro silver, Citronge, Pama Liqueur, pomegranate juice, organic agave nectar, fresh lime & lemon juice 10.50

Jimmy Mojito

el Jimador™ Blanco, organic agave nectar, fresh lime juice, club soda and mint on the rocks 10.50

Nasty Woman

Mezcal, vodka, St. Germain elderflower liqueur, pineapple juice, organic agave nectar, lemon juice 10.50

Bad Hombre

1800 Silver, white rum, gin, vodka, triple sec, organic agave nectar, lime juice & Coca Cola on the rocks 11.50

Stormy Daniels ^{New}

Jack Daniels, lemon juice, organic agave nectar & bitters with lemon wedge shaken and served on the rocks 10.50

Bloody Mary

Gomez's bloody mix, vodka, celery and olive 9.95 (or "bloody maria" with el Jimador™ Blanco)

SANGRIA INFUSION

Sierra Sangria

A proprietary blend of quality Merlot, el Jimador™ Blanco, St. Germain Elderflower Liqueur, citrus fruits, berries, pomegranate, organic agave nectar and other juices over ice 9.95 Carafe 17.95

Peach Sangria ^{New}

White wine from Spanish Airen grapes with hints of banana and pineapple with sliced peaches over ice 9.95 Carafe 17.95

TEQUILA FLIGHTS

Señor Gomez

Gomez Private Barrel | Clase Azul Repo | San Matias 22

Santana

Casa Noble | Blanco | Repo | Añejo 22

The Donalds

Don Julio | Blanco | Repo | Añejo | 1942 35

Killer Bees

Patron Silver | Repo | Añejo | XO 22

Rockstar

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

Blanco Experience

Karma | Herradura | Maestro Dobel 18

Reposado Experience

Orgullo | Nosotros | Clase Azul 20

Añejo Experience

Chinaco | Don Felix | Hornitos Black 22

Extra Anejo Experience

Tonala Reserva | San Matias | Sin Rival 32

Mezcal Experience

Illegal Blanco | Wild Shot 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 Kimo Sabe 22

PREMIUM VAULT

Vallarta

Jose Cuervo La Familia 3yr | Cocula Extra Añejo 6yr
El Agave 3yr 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

VINO | Wine

Sierra Sangria (See other page)

Blanco | Whites

	Glass	Bottle
DeLoach Chardonnay	10	26
William Hill Chardonnay	11	33
Far Niente Chardonnay	--	85
Gainey Sauvignon Blanc	11	33
Kim Crawford Pinot Grigio	11	35

Tinto | Reds

Avalon Cabernet Sauvignon	10	26
J Lohr Cabernet Sauvignon	11	36
Cake Bread Cabernet Sauvignon	--	95
Bridlewood Pinot Noir	11	33
Chronic Sellers Purple Paradise Blend	10	33
J Lohr Merlot	10	33

CERVEZA | Draft

Negra Modelo | Modelo Especial

Pacifico | Dos Equis

Pint - (16oz) 5.95 | Pitcher - (60oz) 16.95

Coors Light

Pint - (16oz) 4.25 | Pitcher - (60oz) 13.95

Mammoth Seasonal

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

CERVEZA | Bottled

Mexican

Bohemia | Dos Equis Lager | Cabezon Pilsen | Jefezon Lager
Guladon Bock | Corona | Corona Light | Tecate | Victoria
Estrella 4.95

Corona Familiar (32oz) 8.95

Domestic

Budweiser | Bud Light | Coors 3.95

European

Stella Artois | Newcastle | Heineken 4.95

Craft

Blue Moon | Lagunitas IPA
Sierra Nevada Pale Ale | Fat Tire Amber Ale
Mammoth Double-Nut Brown | Mammoth 3-9-5
Golden Trout 4.95

Specialty

St. Pauli Girl - NA | O'Douls Amber - NA
Redbridge (Gluten Free) 5.95
"Not Your Father's Rootbeer" 5.95

HARD CIDER | Bottled

Crispin 22oz 9.95

Rekorderlig Strawberry Lime 16.9oz 8.95

Finn River Habanero (organic & gluten free) 16.9oz 8.95

CAFE MIX

Mexican Coffee

Milagro Silver Tequila, Kahlua, fresh-brewed
coffee, whip cream 8.95

Butt Warmer

Frangelico, Kahlua, Gran Gala triple orange
liqueur, Bailey's Irish Cream, fresh-brewed
coffee, whip cream 8.95

Chocolate Caliente

Hot Chocolate, milk, Scorpion Mezcal Reposado &
Whipped cream. Sure to wake you up! 8.95

Café Royal

Patron XO Cafe (a blend of tequila, coffee & chocolate),
brewed coffee, whipped cream and cocoa powder 8.95

NON-ALCOHOLIC

Coffee 2.95

Hot Tea (Organic whole-leaf) 2.95

Hot Chocolate 2.95

Bottled Water (Flat) 2.50

Solé Sparkling Water 750ml 4.95

Coke, Diet Coke, Root Beer, Sprite & Lemonade 2.50

Iced Tea 2.50

Milk (Organic) 2.25

Sweeteners available: Raw sugar, Truvia®, Honey

SAMPLES FROM OUR MASTER INVENTORY OF OVER 600 BOTTLES

APERITIVO | APPETIZER



CHIPS & NACHOS

Chips & Salsa | Made Here! V

Fresh chips fried daily plus our handmade salsa recipe!
1.00 Refill chips 50¢ | Refill salsa 50¢

Fresh Guacamole V/G

We peel every Hass Avocado here then season for that fresh taste. Includes first basket of chips & salsa Half 6.50 Full 9.75

Nachos Grande! VE

Chips loaded! Refried pinto beans, cheese, guacamole, sour cream & jalapenos! 13.95
Add: Beef or Chicken 4 Asada or Carnitas 5

MORE FUN

Cantina Chicken Tenders

All white meat with no antibiotics or added hormones, lightly battered and fried. Served with sweet & mildly spicy jelly and chipotle sauce 9.25

Mexi-Corn Fritters VE

Battered kernel corn, slightly sweet served in a basket with chipotle sauce 7.95

Mexi-Fries VE

Russet & sweet potatoes tossed corn fritters & jalapeños. Served with chipotle sauce 8.95

SAMPLER TRIO

Coconut lime shrimp (3), Panko breaded sliced calamari (3) and corn fritters (10) with chipotle sauce, sweet & mildly spicy jelly & Latin inspired jalapeño marinara 12.95

SOPA | SOUP

Chicken Tortilla G

Slow-cooked chicken blended with onions, carrots, celery, bell-peppers, corn tomatoes and fresh garlic.
Topped with tortilla strips, cheese & onions
Cup 5.95 Bowl 7.50

SEAFOOD & CEVICHE

Coconut Lime Shrimp

Generously sized prawns rolled in shaved coconut. Served with our sweet & mildly spicy jelly (6) 12.95

Baja Shrimp Ceviche

Cooked shrimp then chilled with cucumbers, cilantro, onions, avocado, serrano peppers with lime juice and spices 13.95

Cabo Calamari

Sliced calamari, panko breaded and served with Latin inspired jalapeño marinara (6) 12.95

WINGS OUR WAY!

Wings Chipotle G

Chicken wings (8) with spicy chipotle sauce 12.95

Wings Habanero G

Mucho caliente if you dare (8)
with chile habanero 12.95

Wings de Cerdo | Pork G

Just because they look a bit like chicken wings! On bone, slow cooked pork "wings" (3) tossed in a sweet chili sauce 13.95

Wings Lemon Pepper G ^{NEW}

Sencillo (simple) wings (8) lightly tossed with lemon, sea salt, ground pepper and a splash of reposado tequila. Must be over 21 to order! 13.95

We are happy to serve water upon request or better yet, just have a margarita!

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 13.75
Substitute Shrimp: Add 3.95

Sugarcane Shrimp **VE/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 17.95
Drop the shrimp...15.95

Mixed Green (Dinner) **VE/G**

Mixed greens, shredded red cabbage, carrots, diced tomatoes & topped lightly with cheese and your choice of dressing 6.95

Yucatan Seared Ahi **G**

Sashimi grade Ahi Tuna served on a bed of mixed greens with heirloom tomatoes, red onions, cucumbers, avocado slices and tortilla strips Jalapeño-ginger-soy dressing 17.95

Grande Tostada **VE** **NEW**

A "mammoth" presentation of refried pinto beans, rice, black beans, assorted veggies, lettuce, queso fresco, tomatoes, sliced avocado in a 12" flower tortilla basket 15.95
Add: Beef or Chicken Asada 3

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! 14.95
Add: Beef or Chicken Asada 3

A LA CARTE | TRADICIONAL

LEGENDARY TACOS

Soft Taco

Fish (Battered or Grilled) | Shrimp 7.50
Seared Ahi 7.95
Calamari | Asada | Carnitas | Portobello 6.95

Crispy Taco

Shredded Beef | Chicken 5.95

Enchilada

Hand prepared. Served with enchilada sauce & sour cream
Cheese 5.95 **VE/G**
Shredded Beef or Chicken 6.75 **G**

Tamale **VE**

Handmade here from scratch.
Pork or vegetarian 6.95

Relleno **VE**

Hand prepared whole Poblano chile, lightly battered, stuffed with fresh cheese and smothered with our special sauce 8.95

Quesadilla **VE**

Cheese, guacamole, sour cream & pico de gallo 10.75
Beef or chicken Add: 3.50
Asada or Carnitas Add: 4.50

BURRITOS GRANDE

Traditional **VE**

Served with enchilada sauce & sour cream on top
Refried beans, rice & cheese 7.95
Refried beans & cheese 6.95
Add: Shredded chicken or Beef: 3

Vegetariano **VE**

Whole black beans, rice, cheese, portabello mushroom and our Vegetariano Fajita mix in a whole wheat tortilla with enchilada sauce & sour cream on top 11.95
Add: Chicken or Beef 3.50

Asada

Served with cheese, rice, refried beans onions and cilantro inside with sauce on top
Carnitas | Carne Asada | Chicken Asada 14.95

ESPECIALES | SPECIALS



QUALITY PROTEINS

It costs a bit more, but we take great pride in serving quality ingredients. Our Certified Angus Beef is free of added hormones or antibiotics.

CARNITAS

Pulled-Pork Carnitas

Delicately seasoned & slow-cooked pulled pork. Classically served with tomatoes, scallions and cilantro on top with rice, whole black beans and tortillas 20.95

SEAFOOD

Wahoo Mexicana G

Smooth meaty white fish, marinated in jalapeno-ginger-soy dressing. Char grilled and wrapped in a banana leaf. Served with white rice, plantains & Baja slaw 22.95

Garlic Shrimp G

Large shrimp sauteed in garlic and butter with tomatoes, onions & cilantro. Served with rice, whole black beans and tortillas 21.95



SIZZLING FAJITAS

Our original recipe delicately sauteed 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 21.95

Steak or chicken & shrimp combo 21

Shrimp only 19.95

Grande combo (all 3) 22.95

Grande Vegetariano | Portobello mushrooms, spinach & roasted tomatoes added to our fajita mix. 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 19.95 Full Rack 28.95



Mexican Surf n' Turf G

Tender Rib-eye (CAB) with Mezcal compound butter. Spicy jumbo garlic shrimp plus mashed potatoes and Baja Slaw 32.95



Mexican Rib-eye Steak G

Tender Rib-eye (CAB) with Mezcal compound butter. Char-grilled medium rare. Served with mashed potatoes and Baja Slaw 26.95



Asada G

Strips of tender seasoned Skirt steak (CAB) or lean chicken breast, grilled and garnished with our homemade asada sauce, guacamole and pico de gallo. Served with rice, whole black beans and tortillas 22.95

COMBINACIONES | COMBINATIONS

Includes whole black beans and our delicious Spanish rice

El Chiquito

Choice of One Entree 12.95

El Gomez

Choice of Two Entrees 16.95

El Macho

Choice of Three Entrees 19.95

Choose From:

Taco: Beef, Chicken, Portobello VE

Taco: Fish, Shrimp, Calamari, Ahi, Asada or Carnitas (Add 2)

Enchilada: Beef G Cheese VE/G or Chicken G

Tamales: Pork G or Veggie VE/G

Relleno VE

Add: Soup Cup 4.50 Bowl 5.50 Dinner salad 5.50

POSTRE | SWEETS | DESERTS

Flourless Chocolate Cake G

Dark chocolate cake with a raspberry drizzle
Amazing and Gluten Free! 6.95

Black Cherry Ricotta Cheesecake VE

Amazing! Light and tangy! 5.95

Caramel Churros VE ^{NEW}

A traditional Mexican pastry which is rolled, hand cut, and topped with raspberry drizzle (3) 7.95

Plantains VE

Fried Yucatan plantains with homemade
Mexican sweet cream (3) 5.95

Mexican Flan VE

Smooth traditional custard prepared here 5.95

LADOS | SIDES

- Tortillas Corn (3) 1.50 V/G
- Tortillas Flour (3) 1.50 VE
- Spanish Rice 3.95 V/G
- Refried Pinto Beans 3.95 V/G
- Black Beans 3.95 V/G
- Rice & Beans 5.95 V/G
- Mashed Potatoes 4.95 VE/G
- Baja Slaw 4.95 VE/G
- Flour Chips 4.75 VE
- Sour Cream (2oz) 1.25 VE
- Guacamole (2oz) 2. VE/G
- Jalapenos 1 V/G

GUIDE

VEGAN (V)

Excludes animal products, meat & dairy*

VEGETARIAN (VE)

Excludes meat, may include dairy

GLUTEN SENSITIVE (G)

Prepared or substitutions to reduce gluten*

AUTHENTIC MEXICAN | LATIN INSPIRATION

We take great pride in our use of high quality ingredients. **All our beef, chicken & pork has been raised with no added hormones.** All our dishes as well as our sauces, salsa, guacamole, tamales, relleno are prepared fresh from proprietary recipes. Your experience is important to our family so if for any reason you receive something that is not to your satisfaction please let us know, we will gladly share something else!

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.

18% auto-gratuity will be added to parties of six or more | 10% will be added to orders "To-Go."

No personal checks please | Not responsible for lost or stolen articles.

Restaurant reserves the right to change menu and prices.

