

MIXOLOGY & MARGARITAS



The **MAMMOTH MARGARITA™**
Proprietary recipe | Delicious | Unique

Civilized
12oz 8.99 | 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 14.99 | Carafe 1 Liter 19.99

Skinny
el Jimador™ Blanco, fresh lime, organic agave nectar
served on the rocks 8.99

Skinny Bee
Patron Silver, fresh lime, organic agave nectar
served on the rocks 12.99

Cadillac Escalade
Patron Silver, Patron citronage, fresh lime juice,
organic agave nectar, served on the rocks 14.99

Jalapeño Sting
Scorpion Blanco Mezcal, jalapeños, fresh lime,
organic agave nectar served on the rocks. 10.75



Mango Habanero New
Tres Agaves Tequila, Cointreau, fresh lime juice,
agave nectar, habanero. Served on the rocks 10.75

Cucumber Jalapeño
Refreshing and delightfully different! Herradura silver, cointreau,
organic agave nectar, fresh cucumber, lime juice
and slice of jalapeño with salt & tajin rim. 10.99

The Matador 
Featuring Red Bull energy Milagro Silver, Red Bull,
triple-sec and margarita blend 10.75

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 9.99 | Keep the cup Add: \$2

Tequila Old Fashioned
el Jimador™ Reposado, St. Germain Elderflower, organic Agave nectar, twist of lemon 9.99

Mayan Mule
Our spin on the Moscow Mule incorporating top shelf ginger beer & Dos Armadillos blanco Tequila 10.75

el Burro
Ancho Reyes chili liqueur, Bundaberg ginger beer,
fresh lime juice 10.75

Pama Mama
Milagro silver, Citronge, Pama Liqueur, pomegranate juice,
organic agave nectar, fresh lime & lemon juice 10.75

Jimmy Mojito
el Jimador™ Blanco, organic agave nectar, fresh lime juice,
club soda and mint on the rocks 10.75

Nasty Woman
Mezcal, vodka, St. Germain elderflower liqueur, pineapple juice, organic agave nectar, lemon juice 10.75

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 10.75

Bloody Mary
Gomez's bloody mix, vodka, celery and olive 9.99
(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 9.99 Carafe 17.99

Peach Sangria New
White wine from Spanish Airen grapes with hints of banana and pineapple with sliced peaches over ice 9.99 Carafe 17.99

TEQUILA 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 Silver | Repo | Añejo | XO 22

Rockstar

Casa Noble Añejo - Carlos Santana
Cabo Wabo Reposado - Sammy Haggard
901 Silver - 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 6yr 32

Mezcal Experience

Xicarú 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

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

Café Royal

Patron XO Cafe (a blend of tequila, coffee & chocolate), brewed coffee, whipped cream and cocoa powder 8.99

VINO | Wine

Sierra Sangria (See other page)

	Glass	Bottle
Blanco Whites		
Monte Xanic Chardonnay - Baja, MX		48
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

Monte Xanic Calixa (Cabernet/Syrah) - Baja.MX		55
Monte Xanic Gran Ricardo (Cab Merlot Petite Verdot)		85
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) 5.99 | Pitcher - (60oz) 16.99

Coors Light

Pint - (16oz) 4.35 | Pitcher - (60oz) 14.25

Mammoth Seasonal

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

CERVEZA | Bottled

Mexican

Bohemia | Dos Equis Lager | Corona | Corona Light
Tecate | Victoria | Estrella 4.99
Corona Familiar (32oz) 8.99

Domestic

Budweiser | Bud Light | Coors 3.99

European

Stella Artois | Newcastle | Heineken 4.99

Craft

Blue Moon | Lagunitas IPA
Sierra Nevada Pale Ale | Fat Tire Amber Ale
Mammoth Double-Nut Brown | Mammoth 3-9-5
Golden Trout 4.99

Specialty

St. Pauli Girl - NA | O'Douls Amber - NA
Redbridge (Gluten Free) 5.99
"Not Your Father's Rootbeer" 5.99

HARD CIDER | Bottled

Crispin 22oz 9.99
Rekorderlig Strawberry Lime 16.9oz 8.99
Finn River Habanero (organic & gluten free) 16.9oz 8.99

NON-ALCOHOLIC

Coffee 2.99
Hot Tea (Organic whole-leaf) 2.99
Hot Chocolate 2.99
Chocolate Milk 2.99
Bottled Water (Flat) 2.75
Solé Sparkling Water 750ml 4.99
Coke, Diet Coke, Root Beer, Sprite & Lemonade 2.75
Iced Tea 2.75
Milk (Organic) 2.25

Sweeteners available: Raw sugar, Truvia®, Honey

SAMPLES FROM OUR MASTER INVENTORY OF OVER 600 BOTTLES

AUTHENTIC MEXICAN TRADITION - LATIN INSPIRATION

Gomez's is locally owned and operated. A tradition in Mammoth for over two decades, we are now one of the largest destination Tequilerias in the World with a collection of over 600 Tequilas and Mezcal. When it comes to food, we take great pride in our use of high-quality ingredients and we don't cut corners. For example, all our beef, chicken & pork have been raised with **no added hormones** and we feature **Certified Angus Beef**. In addition, all our sauces, salsa, guacamole, tamales and rellenos are prepared fresh from proprietary recipes here. Your experience is very important to our team. If for any reason you receive a dish that is not to your satisfaction please let us know, we will gladly prepare something else!

APERITIVO | APPETIZER

CHIPS & NACHOS

Chips & Salsa | Made Here!

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

Fresh Guacamole

We peel every Hass Avocado here then season for that fresh taste.

Includes first basket of chips & salsa

Half 6.75 Full 9.99

Nachos Grande!

Chips loaded! Refried pinto beans, cheese, guacamole, sour cream & jalapeños! 13.99

Add: Beef or Chicken \$4 Asada or Carnitas \$6

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 9.45

Mexi-Corn Fritters

Battered kernel corn, slightly sweet served in a basket with chipotle sauce 7.99

Mexi-Fries

Russet & sweet potatoes tossed corn fritters & jalapeños. Served with chipotle sauce 8.99

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 13.99

SOPA | SOUP

Chicken Tortilla

Slow-cooked chicken blended with onions, carrots, celery, bell-peppers, corn tomatoes and fresh garlic. Topped with tortilla strips, cheese & onions 5.99

SEAFOOD & CEVICHE

Coconut Lime Shrimp

Generously sized prawns rolled in shaved coconut. Served with our 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 and spices 14.99

Cabo Calamari

Sliced calamari, panko breaded and served with Latin inspired jalapeño marinara (6) 13.99

WINGS OUR WAY!

Wings Chipotle

Chicken wings (8) with spicy chipotle sauce 13.99

Wings Habanero

Mucho caliente if you dare (8) with chile habanero 13.99

Wings de Cerdo | Pork

Just because they look a bit like chicken wings! On bone, slow cooked pork "wings" (3) tossed in a sweet chili sauce 13.99

Wings Lemon Pepper

Sencillo (simple) wings (8) lightly tossed with lemon, sea salt, ground pepper and a splash of reposado tequila. Must be over 21 to order! 13.99

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 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
Drop the shrimp 15.99

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 and tortilla strips Jalapeño-ginger-soy dressing 17.99

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 15.99
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! 14.99
Add: Beef or Chicken Asada \$3

A LA CARTE | TRADICIONAL

LEGENDARY TACOS

Soft Taco

Fish (Battered or Grilled) | Shrimp 7.99
Seared Ahi 8.25
Calamari | Asada | Carnitas | Portobello 7.25

Crispy Taco

Shredded Beef | Chicken 6.25

Enchilada

Hand prepared. Served with enchilada sauce & sour cream
Cheese 6.50 VE/G
Shredded Beef or Chicken 6.99 G

Tamale VE

Handmade here from scratch.
Pork, Chile & Queso Fresco, Vegetarian 7.50

^{NEW}

Authentico Sweet Strawberry or Pineapple
(See Deserts) 7.50

Relleno VE

Hand prepared whole Poblano chile, lightly battered, stuffed with fresh cheese and smothered with our special sauce 8.99

Quesadilla VE

Cheese, guacamole, sour cream & pico de gallo 10.99
Beef or chicken Add: \$3.50
Asada or Carnitas Add: \$4.99

BURRITOS

Traditional VE

Served with enchilada sauce & sour cream on top
Refried beans, rice & cheese 7.99
Add: Shredded chicken or Beef: \$3
Refried beans & cheese 6.99

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 12.99
Add: Chicken or Beef \$3.50

Carnitas or Asada

Served with cheese, rice, refried beans onions and cilantro inside with sauce on top
Carnitas | Carne Asada | Chicken Asada 14.99

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 with rice, whole black beans and tortillas 20.99

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 24.99

Garlic Shrimp G

Large shrimp sauteed in garlic and butter with tomatoes, onions & cilantro. Served with rice, whole black beans and tortillas 22.99



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 21.99
Steak or Chicken & Shrimp combo 21.99
Shrimp only 22.95
Steak, Chicken & Shrimp (all 3) 23.99
Vegetariano | Portobello mushrooms, spinach & roasted tomatoes added to our fajita mix. 19.99 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

16oz Tender Rib-eye (CAB) with Mezcals compound butter. Spicy jumbo garlic shrimp plus mashed potatoes and Baja Slaw 37.99



Mexican Rib-eye Steak G

16oz Tender Rib-eye (CAB) with Mezcals compound butter. Char-grilled medium rare. Served with mashed potatoes and Baja Slaw 30.99

Asada G

Strips of tender seasoned Skirt steak (CAB) or chicken leg & thigh, grilled and garnished with our homemade asada sauce, guacamole and pico de gallo. Served with rice, whole black beans and tortillas 23.99

COMBINACIONES | COMBINATIONS

Includes whole black beans and our delicious Spanish rice

El Chiquito

Choice of One Entree 12.99

El Gomez

Choice of Two Entrees 16.99

El Macho

Choice of Three Entrees 19.99

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, Chile & Queso Fresco or Veggie VE/G

Relleno VE

Add: Soup \$4.50 Dinner salad \$5.50

POSTRE | SWEETS | DESERTS

NEW

Strawberry Sweet Tamale VE
Handmade masa infused with fresh strawberry puree. Topped with whipped cream and chocolate sprinkles 7.50
ADD: Side of Coffee with Bailey's \$4

Pineapple Sweet Tamale VE
Handmade masa infused with fresh pineapple. Topped with whipped cream, cinnamon, raisins, walnuts and chocolate 7.50
ADD: Side of Coffee with Bailey's \$4

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 6.99

Flourless Chocolate Cake G

Dark chocolate cake with a raspberry drizzle
Amazing and Gluten Free 6.99

Black Cherry Ricotta Cheesecake VE

Amazing! Light and tangy 6.99

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

GUIDE

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.

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 six or more.
A 10% service charge is applied to orders "To-Go."**

GOMEZ
RESTAURANT & TEQUILERIA

www.gomez.com | Facebook | Trip Advisor (760) 924-2693