



APERITIVO | APPETIZER

CHIPS VE

Chips & Salsa | Made Here!

Fresh chips fried daily plus our handmade salsa recipe! 1.95
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 9.50 Full 12.50



NACHOS GRANDE VE

Chips loaded! Refried pinto beans, cheese, avocado, sour cream, jalapeños & Pico de Gallo on top! 17.25
Add: Shredded Beef or Chicken 5.25 Asada or Carnitas 7.25

MORE FUN

new 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! 18.50

Cantina Chicken Tenders

Strips of all white meat chicken. Served with chipotle and ranch dipping sauce 11.50

Mexi-Corn Fritters VE

Battered kernel corn, slightly sweet served with chipotle sauce 9.25

Mexi-Fries VE

Russet & sweet potatoes, corn fritters, cauliflower and fried avocado. Served with chipotle sauce 13.25

SAMPLER TRIO

Coconut lime shrimp, chicken tenders and yuca root fries with chipotle sauce and sweet & mildly spicy jelly 16.50

WINGS OUR WAY!

Chipotle

Chicken wings (12) with ranch dressing & celery sticks 18.95

Habanero

Chicken wings (12) with ranch dressing & celery sticks 18.95

Lemon Pepper G

Chicken wings (12) with ranch dressing & celery sticks 18.95

Sampler of All Three G

Chicken wings (12) with ranch dressing & celery sticks 18.95

new SOPA | SOUP

Azeteca

Slow-cooked shredded chicken blended with tomatoes, chipotle chile, onion, garlic, tortilla strips, sour cream and avocado. 7.50

SEAFOOD & CEVICHE

Coconut Lime Shrimp

Generously sized prawns rolled in shaved coconut with sweet & mildly spicy jelly (6) 15.75

Baja Shrimp Ceviche

Cooked shrimp then chilled with cucumbers, cilantro, onions, avocado, serrano peppers with clamato & lime juice 16.50

GOMEZ
RESTAURANT & TEQUILERIA

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 16.50
Substitute Shrimp: Add 3.25



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 21.50

Mixed Green (Dinner) VE/G

Mixed greens, shredded red cabbage, carrots, diced tomatoes & topped lightly with cheese and your choice of dressing 9.50



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 25.50

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! 17.75
Add: Steak or Chicken Asada 5.25

A LA CARTE | TRADICIONAL

LEGENDARY TACOS

SERVED ON SOFT TORTILLA

Beef (Slow cooked) 7.25
Chicken (Slow cooked) 7.25
Cod (Battered or Grilled) 8.25
Ahi Tuna (Sashimi - Seared) 10.50
Salmon (Ocean - Grilled) 10.50
Shrimp (Grilled) 8.25
new Shrimp (Tempura) 8.25
Calamari (Battered) 8.25
Duck (Slow cooked) 10.50
Pastor (Slow cooked) 7.50
Asada (Grilled) 7.50
Porkbelly (Grilled) 7.95
Carnitas (Slow cooked) 7.75
Chorizo (Slow cooked) 7.75



PLANT-BASED VE

"Pork" 7.95
Portobello 7.75
"Chorizo" 7.75

QUESADILLA VE

Cheese, guacamole, sour cream & pico de gallo 13.50
Shredded beef or chicken Add: 3.25
Steak, Chicken Asada or Carnitas Add: 5.25

ENCHILADA

Hand prepared. Served with enchilada sauce & sour cream
Cheese 6.95 VE | Shredded Beef or Chicken 7.99 G

BURRITOS

Served with enchilada sauce & sour cream on top

Bean & Cheese VE 8.50

Bean, Cheese & Rice VE 10.25

Shredded Beef or Chicken, Beans, Cheese & Rice 15.50

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 15.25
Add: Steak or Chicken Asada 4

Carnitas, Grilled Steak or Chicken

Served with refried beans, rice, onions, cilantro and cheese inside with green sauce on top 18.50

MEXICAN TRADITION | LATIN INSPIRATION

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 and 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 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

RELLENO SABROSA

Hand-prepared whole poblano chile, lightly battered, stuffed with cheese and smothered with our special sauce & protein as you select below.

Served with rice and boiled whole black beans.

Select: Grilled shrimp, fish, steak or grilled chicken 20.95

CARNITAS

Delicately seasoned & slow-cooked pulled pork. Served with tomatoes, scallions and cilantro with rice, whole black beans and tortillas 29.95

MOLE POLLO ENCHILADAS

A traditional dark mōlli ("sauce") blend of ancho chile, smoked paprika, cumin, molasses, garlic, Abuelita chocolate, cinnamon, ginger and oregano served over two chicken enchiladas. Topped with sesame, pumpkin seeds and golden muscats (raisins). Served with white rice 20.95

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 29.95

Garlic Shrimp G

Large shrimp sautéed in garlic and butter with tomatoes, onions & cilantro. Served with rice, whole black beans and tortillas 29.95

COMBINACIONES | COMBINATIONS

Includes whole black beans and our delicious Spanish rice

El Chiquito
One Item 17.50



El Gomez
Two Items 20.95

El Macho
Three Items 26.95

Choose From:

Taco: Beef | Chicken | Pork-belly | Chorizo
Cod | Asada | Grilled Chicken | Carnitas | Pastor
Plant-based: Portobello | "Chorizo" | "Pork"

Taco: (Add \$2) Duck | Salmon | Ahi | Scallop | Shrimp (Regular or Tempura)

Enchilada: Beef | Chicken | Cheese
Add: Soup 4.95 Dinner salad 5.95



SIZZLING FAJITAS

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

Grilled Chicken 27.75 | Steak 29.95

Chicken & Steak Combo 40.25 - full portion

Steak or Chicken & Shrimp combo 40.25 - full portion

Shrimp only 29.95



GRANDE - Steak, Chicken & Shrimp 47.50 - full portion

Vegetariano 24.75 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, yuca root fries and extra napkins!

1/2 Rack 29.95 Full Rack 42.50

Mexican Surf n' Turf G

16oz Tender Rib-eye (CAB) with mezcal compound butter. Spicy jumbo garlic shrimp plus yuca root fries and Baja Slaw. Very large portions! 49.95



Mexican Rib-eye Steak G

16oz Tender Rib-eye (CAB) with mezcal compound butter. Char-grilled medium rare. Served with yuca root fries and Baja Slaw 41.50

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 29.25

POSTRE | SWEETS | DESERTS

Caramel Churros VE

Traditional Mexican pastry. Topped with raspberry drizzle (3) 8.25

Plantains VE

Fried Yucatan plantains with homemade Mexican sweet cream (3) 7.25



Mexican Flan VE

Smooth traditional custard prepared here 8.50



Gourmet Layered Carrot or Chocolate Cake

Deliciously prepared and enough for two 12.99

PLEASE NOTE

VEGAN (V)

Excludes animal products, meat & dairy

VEGETARIAN (VE)

Excludes meat, may include dairy

GLUTEN SENSITIVE (G)

Prepared or substitutions to reduce gluten

FOOD SENSITIVITIES

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 also 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.

GOMEZ

RESTAURANT & TEQUILERIA

We reserve the right to change the menu and prices | Not responsible for lost or stolen articles | No checks please
A 10% service charge is applied for take-out orders



BEVERAGE MENU

LUNAZUL
Tequila



MAMMOTH MARGARITA

Proprietary recipe | Delicious | Unique

A great margarita starts with exceptional tequila and ingredients that one can't find in a commercial mix. We use only 100% Blue Weber Agave Reposado Tequila from Lunazul, a small batch, Single Estate tequila. Lunazul is produced at the Tierra de Agaves estate located just outside the town of Tequila and is 4000 acres with over 4 million agave plants. The Beckmann family has owned the location since the King of Spain granted the first license to the family patriarch over 250 years ago. Lunazul is hand harvested in small 20-ton batches that equate to approximately 320 finished cases. The agave is slow cooked for 27 hours, then fermented and distilled in Cognac Alembic pot stills. The final product is aged in used Heaven Hill Bourbon barrels. Our Mammoth Margarita recipe is hand-prepared in large containers to which we then add Lunazul Reposado. The finished product is then kept cold and staged under continuous agitation until served on the rocks.

Civilized 14oz

13.95 | Cadillac Add: 3

"Uncivilized" Just a little - 22oz

18.50 | Cadillac Add: 4



"Barbaric" 56oz
REALLY uncivilized! (But for two!)

45 | Cadillac Add: 6



Carafe

1 Liter 26.50 | Cadillac Add: 5

Your Call | Virgin Mammoth Margarita Blend Plus

\$3 + the shot price: 1 Shot for Civilized | 2 Uncivilized | 3 Carafe | 5 Barbaric

ADD: JALAPEÑO! 25¢

MAS "MARGARITAS"

Strawberry | Peach | Mango | Piña Colada | Passion | Banana | Raspberry

Served on the rocks. Blended by request

Same prices as above

Skinny

Luna Azul Blanco, lime juice, organic agave nectar on the rocks 14.50

Skinny Bee

Patron Silver, lime juice, organic agave nectar on the rocks 15.50

Cadillac Escalade

Teremana Silver & Grand Marnier, lime juice, organic agave nectar, on the rocks 16.50



SANGRIA INFUSION

Sierra Sangria

Red Wine, El Bandido blanco, St. Germain Elderflower Liqueur, citrus fruits, berries, pomegranate, organic agave nectar, over ice 15.50 Carafe 24.50

VINO | Wine

Blanco | Whites

DeLoach Chardonnay
William Hill Chardonnay
Far Niente Chardonnay
Gainey Sauvignon Blanc
Ruffino Pinot Grigio

Glass Bottle

13 28
14 35
95
14 35
14 35

Tinto | Reds

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

13 28
14 35
95
14 35

HARD SELTZER & CIDER

new Trejo's Hard Selter 6.50

Rekorderlig (Hard Cider) Strawberry Lime | Mango Berry 6.50

MIXOLOGY

Paloma Traditional

Espolon Blanco, Jarritos grapefruit soda, orange slice, light Tajin rim (10oz) Served over ice 13.50

Primo Paloma

Dulce Vida grapefruit infused tequila, Jarritos grapefruit soda, splash of lime, light grapefruit/salt rim (14oz) Served over ice 14.50



El Jefe - Espresso Martini

Tres Generaciones Reposado, Mr. Black Cold Brew liqueur, organic agave nectar, Mexican Chocolate bitters. \$13.50

Tequila Old Fashioned

Maestro Dobel Cristalino, St. Germain Elderflower, Agave nectar, twist of lemon 13.50

Mayan Mule

Dos Armadillos Blanco, Ginger beer, mint garnish 13.50

Pama Mama

Lunazul Blanco, Citronge, Pama Liqueur, pomegranate juice, organic agave nectar, lime, lemon juice 13.50



Nasty Woman

Monte Lobos Mezcal, Vodka, St. Germain elderflower, pineapple & lemon juice, agave nectar, light sugar rim 13.50

Picante Ancho Chile - Skinny

Ancho Chile Liqueur, lime juice, organic agave nectar on the rocks with tajin rim 14.25

Jalapeño Sting

Bossca Mezcal, jalapeños, lime juice, organic agave nectar, scorpion salt on the rocks 14.25



Spicy Mango Habanero

JA JA Blanco, mango puree, Cointreau, lime juice, agave nectar, fresh habanero on the rocks. (This has a kick!) 14.25

Cucumber Jalapeño

El Cristiano, cointreau, organic agave nectar, fresh cucumber, lime juice, slice of jalapeño, salt & tajin rim 14.25

Ranch Water

Altos Plata, soda water, slice of lime on the rocks 12.50



Primo Ranch Water

Casamigos Blanco, soda water, slice of lime on the rocks 14.25

CERVEZA | Beer | DRAFT

Modelo Especial | Pacifico | Dos Equis | Corona

Pint - (16oz) 7.25 | Pitcher - (60oz) 24.50

Coors Light

Pint - (16oz) 6.50 | Pitcher - (60oz) 21.50

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 6.50

European

Heineken Zero (NA) 6.50

Craft

805 | Blue Moon | Lagunitas
Sierra Nevada Pale Ale 6.75

Michelada

Your draft beer call 9.25

SPIRITS OF MEXICO FLIGHTS



Señor Gomez

Gomez Private Barrel Mastro Dobel | Clase Azul Repo | Cava De Oro Añejo | Bosscal Mezcal 38

Santana

Casa Noble Blanco | Repo | Añejo 30

The Donalds

Don Julio Blanco | Repo | Añejo | 1942 42

Killer Bees

Patron Blanco | Repo | Añejo | XO 30



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 | Calirosa 3yr - Adam Levine - 32

Blanco Experience

Karma | Maestro Dobel Diamante | Deleon | Casa Dragonos 30



Reposado Experience

Teremana | Lobos | Dos Armadillos | Clase Azul 30

Añejo Experience

Don Felix | Hornitos Black Barrel | El Mayor | Sin Rival 32

Extra Añejo Experience

Joel Richard 3yr | San Matias 3yr | Sin Rival 5yr | Lobos 1707 3yr (LeBron James) 42

Mezcal Experience

Bossca Joven | Los Javis Reposado | Bozal Espadin | Las Nahuales Añejo 30

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
Mezcal / Tequila blend by Santo Mezquila 32

TEQUILA AFICIONADOS PLEASE NOTE

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

PREMIUM VAULT FLIGHTS



Vallarta

Jose Cuervo La Familia 3yr | Sin Rival Especial Extra Añejo Reserve | Milagro Barrel Select Añejo 55

Monterrey

Imperio del Don 10yr | Rey Sol 5yr | Gran Centenario Leyenda 4yr 65

Polanco

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

CAFE MIX

Mexican Coffee

Milagro Silver, Kahlua, "Hell Yea" fresh-brewed coffee from Vida, whip cream 8.99

Butt Warmer

Frangelico, Kahlua, Grand Marnier,
Bailey's Irish Cream, featuring "Hell Yea" fresh-brewed coffee from Vida, whip cream 8.99

NON-ALCOHOLIC

"Hell Yea" fresh-brewed coffee from Vida 3.50

Hot Tea (Organic whole-leaf) 3.75

Hot Chocolate 2.99

Chocolate Milk 2.99

Solé Sparkling 5.99

Coke | Diet | Root Beer | Sprite | Lemonade | Ice Tea 3.95

Milk (Organic) 2.95

Sweeteners available: Raw sugar, Truvia® or Honey

GOMEZ

RESTAURANT  TEQUILERIA

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