LUNCH & DINNER
MEXICAN TRADITION | LATIN INSPIRATION

OUR STORY
Locally owned and operated, Gomez's has been a Mammoth tradition for over three decades. Today, we're proud to be one of the largest destination Tequilerias in the world, featuring a remarkable collection of nearly 1,000 bottles.

When it comes to food, we take pride in doing things the right way — with high-quality, responsibly sourced ingredients and no shortcuts. Our beef, chicken, and pork are raised without added hormones, and we feature Certified Angus Beef™, sashimi-grade ahi, and wild-caught salmon.

Every sauce, guacamole, and chile relleno is prepared fresh, in-house, ensuring the vibrant flavors and quality our guests have come to love.

APERITIVO | APPETIZER

Chips
Chips & Salsa | Made Here!
Fresh chips fried daily plus our handmade salsa recipe! 3.95
Refill chips 1.25 | Refill salsa 1.00

Guacamole
We peal every Hass Avocado here then season for that fresh taste.
Includes first basket of chips & salsa 12.95

Baja Shrimp Ceviche
Cooked shrimp then chilled with cucumbers, cilantro, onions, avocado, serrano peppers with clamato & lime juice 18.95

Street Corn Ribs
Slices of sweetcorn left partially on the cob, roasted, seasoned and topped with a aioli drizle and cotija cheese 15.50

Coconut Lime Shrimp
Generously sized prawns rolled in shaved coconut with sweet & mildly spicy jelly (6) 18.95

Wings Our Way!
Chicken wings (12) with ranch dressing & celery stick 19.95
Select: Chipotle | Sweet Chili | Lemon Pepper | BBQ
•Or mix any combination of two

Azteca Soup
Slow-cooked shredded chicken with tomatoes, chipotle chile, onion, garlic, tortilla strips, sour cream and avocado 9.95

MORE FUN

NACHOS GRANDE
Chips loaded! Refried pinto beans, cheese, avocado, sour cream, jalapeños & Pico de Gallo on top! 18.50
Add: Shredded Beef (Birria) | Chicken (Shredded or grilled)
Grilled Steak | Carnitas 7.50

PIZZADIA
Mexican style "pizza." Your choice of protein, tri-blend cheese, cilantro, lettuce, refried beans, tomato, fresh jalapeños, sour cream & bbq sauce on a flat-grilled large tortilla!
Select: Grilled Chicken | Pork Belly | Al Pastor | Chorizo 24.95

QUESADILLA
Served with guacamole, sour cream & pico de gallo.
Cheese 14.95
Add: Shredded Beef (Birria) | Chicken (Shredded or grilled)
Grilled Steak | Carnitas 5.25

Vegetariano
Whole pinto beans, cheese, portobello mushrooms & spinach.
Served with guacamole, sour cream & pico de gallo 16.50

ENSALADA | SALADS

Mexican Caesar
Fresh Romaine lettuce, roasted pumpkin seeds, heirloom tomatoes, jicama, tortilla strips & queso fresco. Tossed with cilantro lime Mexican caesar dressing.
Select: Steak or chicken 19.95 Substitute Shrimp: Add 3

Sugarcane Shrimp
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 21.95

Yucatan Seared Ahi
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 29.95

Mexi-Stack
Layer of rice, pinto beans, mixed greens, cabbage, carrots, peppers, tomatoes & avocado. Topped with cilantro, tortilla strips, avocado ranch dressing and lime juice! 19.25
Add: Steak or Chicken Asada 5.25

Mixed Green
Mixed greens, shredded red cabbage, carrots, diced tomatoes & topped lightly with cheese and your choice of dressing 9.95

A LA CARTE | TRADICIONAL

LEGENDARY TACOS Double Corn Tortillas:

Topped with onion, cilantro & chile morita sauce:
- Asada (Grilled) 7.95
- Beef (Birria) 7.7595
- Al Pastor (Grilled) 7.95
- Carnitas (Slow-cooked) 7.95
- Porkbelly (Grilled) 7.95
- Chicken (Grilled) 7.95

Topped with cheese, lettuce & pico de gallo.
- Chicken (Shredded) 7.95

Bed of melted cheese, onion, cilantro, tomato & chile morita sauce:
- Chorizo (Slow-cooked) 7.95

Topped with pico de gallo, mango, red cabbage & chipotle drizzle:
- Salmon (Ocean Caught | Grilled) 11.95
- Cod (Battered or Grilled) 8.95

Bed of red cabbage, pico de gallo. Topped with ginger-jalapeno-soy drizzle:
- Ahi Tuna (Sashimi - Seared) 11.95

Sautéed and topped with onion, cilantro, avocado, and aioli:
- Shrimp (Sautéed) 8.95

Topped with red cabbage, pico de gallo, and aioli:
- Shrimp (Tempura) 8.95

Topped with red cabbage, onion, cilantro, tomatoes, and chipotle drizzle:
- Portobello 7.95

BURRITOS

Salsa Roja
Served with enchilada sauce and sour cream on top:
- Refried pinto beans & cheese 12.95
- Refried pinto beans, cheese & rice 13.95
- Shredded Chicken beans, cheese & rice 16.95

Salsa Verde
Served with whole pinto beans, rice, onions, cilantro and cheese inside. Green sauce on top:
- Carnitas | Al Pastor | Shredded Beef (Birria) 18.95
- Asada or Grilled Chicken 18.95

Vegetariano
Whole wheat tortilla filled with whole pinto beans, rice, cheese, portobello mushrooms, onions, green and red bell peppers, tomatoes, spinach. Enchilada sauce and sour cream on top 17.95
- Add: Steak or Chicken Asada 4

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 either refried or whole pinto beans. 24.95
Select: Grilled shrimp, fish, steak or grilled chicken

CARNITAS
Delicately seasoned & slow-cooked pulled pork.
Served with tomatoes, scallions, cilantro, rice, and either refried or whole pinto beans with tortillas 29.95

MOLE NEGRA ENCHILADAS
A traditional dark mōlli ("sauce") blend of ancho chile, Abuelita chocolate, cinnamon, ginger and oregano served over two chicken enchiladas. Topped with sesame, pumpkin seeds and golden muscats (raisins). Served with white rice 24.95

SALSA VERDE ENCHILADAS
Our hand prepared salsa verde (green sauce) over two slow-cooked shredded chicken enchiladas topped with sour cream and pickled onions. Served with white rice and either refried or whole pinto beans 24.95

WAHOO MEXICANA
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
Large shrimp sautéed in garlic and butter with tomatoes, onions & cilantro. Served with rice and either refried or whole pinto beans and tortillas 29.95

COMBINACIONES
COMBINATIONS

Includes Spanish rice and either refried or whole pinto beans.

El Chiquito One Item 19.95

El Gomez Two Items 24.95

El Macho Three Items 29.95

Choose From:
Taco: Shredded Beef (Birria) | Chicken (Grilled or Shredded) Pork-belly | Chorizo | Cod (Battered or Grilled) | Asada Carnitas | Pastor | Portobello
Add $2 Salmon | Ahi | Shrimp (Regular or Tempura)

Enchilada: Beef | Chicken | Cheese
Served with red sauce and sour cream on top.

Add: Soup 5.95 Dinner salad 7.95

PLEASE NOTICE

We take care in preparing every dish, but our kitchen uses shared cooking and prep surfaces. Because we also depend on information from our suppliers, we can't guarantee that any item is completely free of gluten, allergens, or animal products. If you have food allergies or strict dietary preferences, please use your best judgment when dining with us.

Credit cards are charged an additional 3% to help offset processing costs. There is no charge for debit cards or cash. No checks please.

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

10% service charge is applied for take-out orders.

SIZZLING FAJITAS
Our original recipe delicately sautéed with green and red bell peppers and onions on a cast iron skillet. Served with guacamole, sour cream, rice, and either refried or whole pinto beans with tortillas.

Single: Steak | Chicken | Shrimp 30.95
Combo Choose Two: Chicken | Steak | Shrimp 42.50
Grande all three: Steak, Chicken & Shrimp 49.95
Vegetariano: Portobello mushroom, tomatoes, spinach, onion, red and green bell peppers. 26.95

BAJA BURGER
Harris Ranch™ 1/2lb premium ground beef, carmelized onions, cheese, bacon, grilled Anaheim chile, chipotle dressing, guacamole, tomato, and lettuce. Served on a Brioche bun with your choice of seasoned fries or salad. 21.95

CARNE con CHILE new
Tender pieces of pork slow-cooked in guajillo (dried chili) sauce and sliced nopales. Served with rice, whole pinto beans and tortillas. 22.95

QUESABIRRIA new
Originating from Tijuana, this dish features two specialty "tacos" made with slow-cooked braised beef (birria) seasoned with garlic, clove, ginger and cinnamon. Folded into corn tortillas with melted cheese, dipped in chile consommé, and griddled. Served with rice and your choice of refried or whole pinto beans. 22.95

SURF n' TURF
16oz Tender Rib-eye (CAB) with mezcal compound butter.
Spicy jumbo garlic shrimp plus a loaded baked potato and Baja Slaw.
Very large portions! 49.95

RIB-EYE STREAK
16oz Tender Rib-eye (CAB) with mezcal compound butter. Char-grilled medium rare. Served with a loaded baked potato and Baja Slaw 43.95

ASADA
Strips of tender seasoned steak, grilled and garnished with our homemade asada sauce, guacamole and pico de gallo. Served with rice, and either refried or whole pinto beans with tortillas 30.95

POSTRE SWEETS | DESERTS

Churros
Traditional Mexican pastry. Stuffed with dulce de leche. Topped with raspberry drizzle and whipped cream. (3) 8.95

Plantains
Fried Yucatan plantains topped with sweetened condensed milk and whipped cream. (6) 7.95

Mexican Flan
Smooth traditional custard prepared here 8.95

GOMEZ
RESTAURANT | TEQUILERIA