

LUNCH & DINNER

SUMMER | FALL 2016



APERITIVO | APPETIZER

Chips & Salsa | Made Here! **VE/G**

Fresh chips fried daily and our hand made salsa recipe! \$1
Refill chips 50¢ | Refill salsa 50¢

Nachos Grande! **VE/G**

Fresh chips loaded with refried pinto beans, cheese, guacamole, sour cream & jalapenos! \$11.50
Add: Beef or Chicken 3.25 Asada or Carnitas 3.50

Coconut Lime Shrimp

Generously sized prawns (5) rolled in shaved coconut and served with our sweet & mildly spicy jelly. \$11.50

Sampler Trio

Coconut Lime Shrimp (3), cantina chicken tenders (3) and corn fritters (10) served with both chipotle sauce and our sweet & mildly spicy jelly. \$12.50

Mexi-Fries **VE**

Russet & sweet potatoes tossed with a few corn fritters & jalapenos. Served with chipotle sauce. \$6.95

Chipotle Wings **G**

Chicken wings (8) with our amazing spicy chipotle sauce. \$11.50

Wings of Fire! **G** **New!**

Mucho CALIENTE if you dare. (8) with chile habanero \$11.50

Cantina Chicken Tenders

Natural white meat, lightly battered and fried. Served with our sweet & mildly spicy jelly and chipotle sauce. \$8.50

Mexi-Corn Fritters **VE**

Battered kernel corn, slightly sweet served in a basket with our sweet & mildly spicy jelly and chipotle sauce. \$5.95

Fresh Guacamole **VE/G**

We peel every Hass Avocado here then season for that fresh-to-table taste. Half \$6 Full \$8.95

Chimale **VE/G**

Pork or vegetarian in fresh masa then lightly fried. Served with honey/chipotle and mildly spicy green chile sauce on the side for dipping. Crazy good! \$7.50

ENSALADA | SALADS

Mexican Caesar

Fresh Romaine lettuce, roasted pumpkin seeds, heirloom tomatoes, jicama, tortilla strips, queso fresca and tossed with our cilantro lime Mexican Caesar dressing with grilled steak or chicken. \$12.95 Substitute Shrimp: Add \$3.50

Yucatan Seared Ahi **G** **New**

Sushi grade Ahi Tuna served on a bed of European mixed greens with heirloom tomatoes, red onions, cucumbers, avocado slices and tortilla strips on top. Jalapeno-ginger-soy dressing. Light and tasty \$16.95

Mexi-Stack **VE/G**

Layer of rice, black beans, greens, cabbage, carrots, peppers, tomatoes and avocado then topped with cilantro, tortilla strips and avocado ranch dressing and lime juice! **\$13.95**
Add: Chicken or Carne Asada \$2.95

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

Nutritious bed of spring mixed greens, shredded red cabbage, carrots and diced tomatoes topped lightly with cheese and your choice of dressing. \$6.50

SOPA | SOUP

Chicken Tortilla **G**

Slow-cooked chicken blended with onions, carrots, celery, bell-peppers, corn tomatoes and fresh garlic then topped with tortilla strips, cheese & onions. Cup \$5.50 Bowl \$7.50

TRADICIONAL | a la carte

Legendary Soft Tacos

Shrimp \$7.50 | Seared Ahi \$7.95 | Fish (Battered or Grilled) \$7.50
Asada \$5.95 | Carnitas \$5.95

Legendary Crispy Tacos **G**

Shredded Beef | Chicken \$5.50

Quesadilla **VE**

Cheese, guacamole & sour cream. \$9.50
Add: Beef or chicken \$3.25 Asada or Carnitas \$4.25

Enchilada

Hand prepared. Super tasty!
Cheese **VE/G** Shredded Beef or Chicken \$6.50 **G**

Burrito **VE**

Served with cheese inside and sauce on top. Be hungry!
Pinto bean & cheese \$7.95
Beef or Chicken \$10.50
Served with cheese, onions & cilantro inside. Sauce on top.
Carnitas, Carne or Chicken Asada \$10.95

Grande Vegetarian Burrito **VE**

Whole black beans, rice, cheese, portabello mushroom and our Vegetariano Fajita mix in a whole wheat tortilla with enchilada sauce on top. \$10.95 Chicken or beef \$3.25

Burrito Extras:

Beans or rice inside \$3.95 | Chimichanga Style \$3

GOMEZ

RESTAURANT  TEQUILERIA

Authentic Mexican and Latin fusion cuisine celebrating our 23rd year in Mammoth! Many items we serve are hand-prepared here including our unique Mammoth Margarita™ which features 100% Blue Weber Agave Reposado Tequila. Order "Grande" which we proudly serve in an authentic hand-blown 22oz glass imported from Guadalajara, Mexico.

Water is precious... We are happy to serve upon request. . . or better yet, just have a margarita!

ESPECIAL | SPECIALS

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 \$18.50

Steak or chicken & shrimp combo \$19.50

Shrimp only \$19.50

Grande combo (all 3) \$21.95

Grande Vegetariano (We add portobello mushrooms, spinach & roasted tomatoes to our traditional fajita mix.) \$17.95 V/G

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

CAB tender Prime-cut Rib-eye with Mezcal compound butter. Spicy jumbo garlic shrimp plus mashed potatoes and Baja Slaw. \$32.95



Mexican Rib-eye Steak G

CAB tender Prime-cut Rib-eye with Mezcal compound butter. Char-grilled medium rare. Served with mashed potatoes and Baja Slaw. \$25.95

Wahoo Mexicana G New

Smooth meaty white fish, marinated in jalapeno-ginger-soy dressing. Char grilled to perfection and wrapped in a banana leaf. Served with white rice, plantains & Baja slaw \$20.95

Pulled-Pork Carnitas G

Delicately seasoned & slow-cooked pulled pork. Classically served with tomatoes, scallions and cilantro on top with rice, whole black beans and tortillas. \$18.50

Garlic Shrimp G

Large shrimp delicately sauteed in garlic and butter with tomatoes, onions & cilantro. Served with rice, whole black beans and tortillas. \$19.95

Asada G

Strips of tender seasoned Prime-cut CAB Skirt steak 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. \$18.95

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 \$15.95

El Macho

Choice of Three Entrees \$18.95

Choose From:

Taco: Beef, Chicken

Taco: Fish, Shrimp, Asada or Carnitas (Add \$2)

Enchilada: Beef G Cheese VE/G or Chicken G

Tamales: Pork G or Veggie VE/G

Add: Soup Cup \$4.50 Bowl \$5.50 Dinner salad \$5.50

POSTRE | SWEETS | DESERTS

Treats to share with your table... we'll provide extra spoons!

Flourless Chocolate Cake G

Dark chocolate cake with a raspberry drizzle. Amazing and Gluten Free! \$7.95

Cinnamon Churros VE

A traditional Mexican pastry which is rolled, hand cut, sprinkled with sweet cinnamon, and topped with raspberry drizzle. (3) \$7.50

Black Cherry Ricotta Cheesecake VE

Amazing! Light and tangy! \$5.95

Plantains VE New

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

NIÑOS CHILDREN | KIDS

Burrito
Bean \$5.95 | Beef or Chicken \$6.95

Quesadilla
Cheese \$5.95 Beef or Chicken \$6.95

Tacos
Beef or Chicken \$5.50

Hot Dog
100% natural dog* with fries. \$5.95

Chicken Strips
100% natural whole white meat* with fries \$5.95

Mac & Cheese \$5.95

Cheese Enchilada \$5.95

Add fries to any kid meal for \$1.50
Add rice & beans to any kid meal \$4.50

LADOS | SIDES

Corn V/G or Flour Tortillas (3) \$.95 VE

Spanish Rice \$3.95 V/G

Refried Pinto Beans \$3.95 V/G

Black Beans \$3.95 V/G

Rice & Beans \$4.50 V/G

Flour Chips \$4.75 VE

Sour Cream (2oz) \$1.25 VE

Guacamole (2oz) \$2. VE/G

Jalapenos \$1 V/G

MENU 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 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 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.

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.