

# GOMEZ'S

RESTAURANT | TEQUILERIA

Authentic Mexican and Latin fusion cuisine celebrating our 20<sup>th</sup> 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.

## APERITIVO (Appetizer)

### Nachos Grande!

Fresh chips loaded with refried pinto beans, cheese, guacamole, sour cream & jalapenos! \$10 (VE/G)

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. \$9.95

### 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. \$11

### Baja Ceviche

Chilled Sea Bass, cucumbers, cilantro, onions, avocado, peppers then blended with lime juice and spices. \$10 (G)

### Mexi-Fries

Russet & sweet potatoes tossed with a few corn fritters & jalapenos. Served with chipotle sauce. \$5.95 (VE)

### Chipotle Wings

Chicken wings (8) with our amazing spicy chipotle sauce. \$9.95 (G)

### Cantina Chicken Tenders

Natural white meat, lightly battered and fried. Served with our sweet & mildly spicy jelly and chipotle sauce. \$6.95

### Mexi-Corn Fritters

Battered kernel corn, slightly sweet served in a basket with our sweet & mildly spicy jelly and chipotle sauce. \$5 (VE)

### When Pigs "Fly"

Just because they look a bit like chicken wings! On bone, slow cooked pork "wings" (5) tossed in a sweet chili sauce. \$12.95 (G)

### Flaquito

If a Flauta married a Taquito, what would you have? A Flaquito! Marinated tasty beef or chicken (2) wrapped in a corn and flour tortilla then served with guacamole, sour cream, sweet & mildly spicy jelly and chipotle dipping sauce. \$8

### Fresh Guacamole

We peel every Hass Avocado here then season for that fresh-to-table taste. Half \$5 Full \$8 (VE/G)

## SOPA (Soup)

### Albondigas

Authentically seasoned rolled steak in delicate broth with onions, tomatoes, celery and bell-peppers. A traditional favorite. Cup \$4.95 Bowl \$5.95 (G)

### Chicken Tortilla

Slow-cooked chicken blended with onions, carrots, celery, bell-peppers, corn tomatoes and fresh garlic then topped with tortilla strips, cheese & onions. Cup \$4.95 Bowl \$5.95 (G)

## ENSALADA (Salads)

### Mexican Caesar

Fresh Romaine lettuce, roasted pumpkin seeds, tossed with our cilantro lime Mexican Caesar dressing with grilled steak or chicken. \$13.95 Substitute Shrimp: Add \$2

### Mexi-Stack

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! \$12.95 (VE/G)

Add: Chicken or Carne Asada \$2

### Sugarcane Shrimp

Shrimp skewered with sugarcane, lightly glazed with sweet chile sauce, grilled, then placed on a bed of spring mix, bell peppers, onions, cucumber, avocado, mango, jicama and topped with our Pomegranate-lime dressing & pumpkin seeds. \$15.95 (G) Drop the shrimp...\$12.95 (V/G)

### Tostada Roja

Refried pinto beans, lettuce, cheese, tomatoes, guacamole & sour cream. Served in a delicious sun-dried tomato flower tortilla basket. \$11.95 (VE)

Add: Beef or Chicken \$3. Carnitas or Asada \$3

### Mixed Green (Dinner)

Nutritious bed of spring mixed greens, shredded red cabbage, carrots and diced tomatoes topped lightly with cheese and your choice of dressing. \$5.95 (VE/G)

## TRADICIONAL (a la carte)

### Taco

Marinated and slow-cooked meats make them special! Shredded Beef, Chicken (Crispy) (G) or Al Pastor (Soft) \$5.35 Carnitas, Carne or Chicken Asada (Soft) \$5.95 Fish- Grilled (Soft) \$6.95 Shrimp (Soft) \$6.95

### Torta

An authentic Mexican sandwich served on a toasted roll. Carnitas, Carne Asada, Chicken Asada or Al Pastor \$8.95

### Chimale

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! \$6.95 (VE/G)

### Relleno

Hand prepared whole Poblano chile, lightly battered, stuffed with cheese and smothered with our special sauce. \$6.95 (VE/G)

### Quesadilla

Cheese with green chiles, guacamole & sour cream. \$8.95 (VE) Add: Beef or chicken \$3.25 Asada or Carnitas \$4.25

### Enchilada

Hand prepared. Super tasty! Cheese only \$5.50 (VE/G) Add: Shredded beef or Chicken \$1.95 Rancheras \$5.95 (G) Verdes (Pork) \$6.25 (G)

### Burrito

Served with cheese inside and sauce on top. Be hungry! Pinto bean & cheese \$7.25 (VE) Beef or Chicken \$9.95 Chile Relleno \$9.95 (VE)

Served with cheese, onions & cilantro inside. Sauce on top. Carnitas, Carne or Chicken Asada \$10.95

### Grande Vegetarian Burrito

Whole black beans, rice, cheese, portabello mushroom and our Vegetariano Fajita mix in a whole wheat tortilla with enchilada sauce on top. \$9.95 (VE) Chicken or beef \$3.25

### Burrito Extras:

Beans or rice inside \$2.95 • Chimichanga Style \$3



Home of the Mammoth Margarita™

Water is precious...  
We are happy to serve upon request  
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 \$17.95

Steak or chicken & shrimp combo \$18.95

Shrimp only \$18.95

Grande combo (all 3) \$20.95

Grande Vegetariano (We add portobello mushrooms, spinach & roasted tomatoes to our traditional fajita mix.) \$16.95 (V/G)

### Chipotle Mezcal Ribs

Our Latin inspired spin on BBQ pork ribs glazed with a sweet & mildly spicy Chipotle Mezcal rib sauce & char-grilled.

Served with honey-glazed mexi-fries and extra napkins!

1/2 Rack \$18.95 Full Rack \$27.95 (G)

### Chile Verde

Pork cooked in a mildly spicy green chile sauce. Served with rice, whole black beans & tortillas. \$15.95 (G)

### Grilled Sea Bass

Marinated in olive oil, seasoned and glazed with sweet & spicy sauce then char-grilled. Served with asparagus, roasted kernel corn on bed of rice. \$21.95 (G)

### Mexican Skirt Steak

Tender steak, seasoned and char-grilled. Served with roasted kernel corn, rosemary potatoes and Chimichurri sauce. \$20.95 (G)

### 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. \$17.95 (G)

### Tequila Lime Chicken

Tender breast filet, char-grilled and topped with tomato marinade.

Served with rice and whole black beans. \$17.95 (G)

### Garlic Shrimp

Large shrimp delicately sauteed in garlic and butter with tomatoes, onions & cilantro. Served with rice, whole black beans and tortillas. \$17.95 (G)

### Enchiladas(2)

Camarones-Shrimp. Topped with creamy sweet & spicy white sauce. Served with whole black beans and roasted kernel corn. \$16.95 (G)

Rancheras-Cheese. Topped with spanish sauce, strips of green chile, avocado, sour cream. Served with rice and whole black beans. \$14.95 (G)

Verdes-Cheese. Topped with our spicy chile verde pork sauce. Served with rice and whole black beans. \$14.95 (G)

### Asada

Strips of tender seasoned steak or chicken breast, grilled and garnished with our homemade asada sauce, guacamole and pico de gallo. Served with rice, whole black beans and tortillas. \$16.95 (G)

### Portobello Spinach Enchiladas

Roasted mushrooms, grilled onions, corn, carrots, potatoes and spinach filled inside corn tortillas and covered with our sweet and mildly spicy white sauce. Whole black beans and rice on the side. \$15.95 (VE/G)

### Chipotle Pesto Quinoa

Portobello mushrooms, cactus, onion, spinach, kidney beans and more sauteed in mildly spicy chipotle-pesto cream sauce and blended with quinoa in a flower basket. Served with roasted tomatoes & whole black-beans. \$15.95 (VE/G-Exclude Flower Basket)

The Largest/Highest Tequileria in the world  
8054' • 500 Bottles  
Mammoth Lakes, California USA

## COMBINACIONES (Combos)

Include whole black beans and our delicious Spanish rice.

### El Chiquito

Choice of One Entree \$10.75

### El Gomez

Choice of Two Entrees \$13.95

### El Macho

Choice of Three Entrees \$15.95

### Choose From:

Taco: Beef, Chicken, Al Pastor

Taco: Fish, Shrimp, Asada or Carnitas (Add \$1.75)

Enchilada: Beef (G) Cheese (VE/G) or Chicken (G)

Tamales: Pork (G) or Veggie (VE/G)

Chile Relleno (VE/G)

Add: Soup -Cup \$3.50 Bowl \$4.50 Dinner salad \$4.50

## DESSERTS

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

### Coconut Flan (VE)

Made Fresh. Served in our beautiful martini glass. \$5.95

### Churros (VE)

Mexican pastry served w/cinnamon on top (3) \$5.95

### Cheesecake (VE)

Raspberry, Creamy and delicious. \$5.95

### Fried Ice-cream (VE)

Can we just say yum! \$5.95

## KIDS We didn't forget them! Ask for our special kids menu!

## SIDES

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

Spanish Rice \$3.95 (V/G)

Refried Pinto Beans \$3.95 (V/G)

Whole Pinto or Black Beans \$3.95 (V/G)

Rice & Beans \$4.25 (V/G)

Flour Chips \$4.75 (VE)

Roasted Kernel Corn \$3.95 (VE/G)

Roasted Potatoes \$3.95 (V/G)

Sour Cream (2oz) \$1.25 (VE)

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

Jalapenos \$1 (V/G)

### Menu Guide

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.

### 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.\*



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