



## WELCOME TO TAHONA MEZCALERIA!

We invite you today to take a culinary journey and discover the flavors of Baja and Oaxaca. Executive chef Adrian Villarreal has created a shareable menu with unique recipes, revisiting classic dishes and combining the best of Mexican's cuisine. Beverage director Carlo Bracci's signature cocktails will complement the amazing flavors you are tasting.

Tahona Mezcaleria exists because we wanted to create a space for education and to give reverence to the complexity and beauty of Mexican culture through its most iconic beverage, Mezcal. From Mezcal novices to aficionados, we have something for everyone. Take a leap of faith today and let our staff guide you through one of the mezcal flights designed by our Mezcal sommeliers.

**"YOU DON'T FIND MEZCAL, MEZCAL FINDS YOU"**



## REFRESHING & CREATIVE

### MARGARITA \$11

RDV Tequila, Homemade Triple Sec, Fresh Lime.

### PALOMA DE LA CASA \$11

RDV Tequila, Pamplemousse, Fresh Grapefruit,  
Organic Agave, Fresh Lime, Salt, Soda.

### OAXACAN FIRING SQUAD \$12

El Silencio Mezcal, Homemade Mole Grenadine,  
Fresh Lime, Mole Bitters.

### SAN ELOTE \$12

Abasolo Mexican Whiskey, D'Aristi Liqueur,  
Hoja Santa, Oaxacan Honey, Fresh Lemon.

### HIGHLAND COOLER \$12

Verde Mezcal, Tomatillo Shrub, Strega Liqueur,  
Fresh Lemon.

### HEAD ANCHO \$12

Metiche Salmiana, Ancho Reyes Verde, Lemongrass,  
Vanilla, Pineapple, Serrano Bitters, Fresh Lemon.

### WICKED SWIZZLE \$12

Strega, Montenegro, Tepatche, Ginger,  
Fresh Lemon, Angostura Bitters.

### OAXACAN LADY \$12

Paranubes Oaxacan Rum, Chinola Passion Fruit,  
Lo fi Amaro, Fresh Lemon, Egg White.

### EL MORINDO \$12

RDV Tequila, Tamarindo, Spiced Pear Liqueur,  
Fresh Lemon.

### BIEN PICADO \$12

El Silencio Mezcal, Watermelon Juice, Ginger,  
Mole Grenadine, Rock Steady Spirit Tepache,  
Serrano Bitters & Fresh Lime.

### THE SPANIARD \$12

Oloroso Sherry, El Silencio Mezcal,  
Charred Pineapple, Guava, Fresh Lemon.

## STIRRED & BOOZY

### OLD TOWN FASHIONED \$13

Verde Mezcal, Lapsang Infused Demerara,  
Scotch Rinse, Angostura and Grapefruit Bitters.

### PLAZA MAGUEY \$13

Cacao Butter Fat Washed Mezcal,  
Marigold Infused Vermouth, Cynar,  
Banana Liqueur.

### STIRRED NOT SHAKEN \$13

La Luna Cupreata, Dolin Blanc,  
Aloe Vera Liqueur, Saline.

## DRAFT & FROZEN

### FROZEN NAKED & FAMOUS \$11

Mezcal, Aperol, Strega Lime.

### FROZEN SANGRIA \$11

Red Wine, Homemade Triple Sec, Orange Juice,  
Fresh Lime.

### CARAJILLO #2 ON NITRO \$11

RDV Tequila, Licor 43, Espresso.



## BEER

### DRAFT

DUET ALPINE \$8

394 PALE ALE \$8

THORN MEXICAN LAGER \$8

### 16 OZ CAN

PIZZA PORT CHORNIC AMBER ALE \$7

MIKKELER NEW ENGLISH IPA \$7

MIKKELER PASSION POOL GOSE \$7

MODERN TIMES BLACK HOUSE  
COFFEE STOUT \$7

TEPACHE HIBALL \$7

### BOTTLE

DOS EQUIS LAGER \$6

MODELO LAGER \$6

NEGRA MODELO \$6

CORONA LAGER \$6

JULIAN HARD CIDER \$7

## WINE

POEMA CAVA \$7  
Catalonia, Espana

THREE PEARS PINTO GRIGIO \$9  
California

MICHAEL DAVID CHARDONNAY \$9  
California

MAISON SALEYA ROSE \$9  
France

CLOUDFALL PINOT NOIR \$9  
California

RAIMAT TEMPRANILLO \$9  
Spain

MENDEL CABERNET SAUVIGNON \$9  
Argentina

## SPIRIT FREE COCKTAILS

SPICY PIÑA \$8  
Lemon Grass, Vanilla, Pineapple Juice,  
Serrano, Fresh Lemon.

GRAPEFRUIT ZING \$8  
Fresh Grapefruit Juice, Ginger, Fresh Lemon.

VIRGIN COLADA \$8  
Coco Lopez, Pineapple Juice, Fresh Lime.

## HAPPY HOUR

5:00PM - 6:30PM

WED-FRIDAY

ALL DAY TUESDAY

### FOOD

SIGNATURE GUACAMOLE \$7

CORN & CHILE POBLANO  
CROQUETAS \$5

AHI TUNA TOSTADA \$8

EMPANAS DE PESCADO \$8

SHISHITO PEPPERS \$5

QUESABIRRIA TACO \$4

POLLO PASTOR TACO \$4

MAITAKE AND CAULIFLOWER  
TACO \$4

### DRINKS

\$2 OFF BOTTLED MEXICAN LAGER

\$2 OFF GLASSES OF WINE

\$2 OFF MARGARITA, PALOMA &  
FROZEN COCKTAILS

## NON ALCOHOLIC DRINKS

FRESH SQUEEZED JUICE \$5

(ASK SERVER FOR AVAILABILITY)

7-UP \$4 / SQUIRT \$4 / COCA-COLA \$4

TOPO CHICO SMALL \$4 / TOPO CHICO LARGE \$6



## LOS ANTOJITOS

### THE OAXACAN EXPERIENCE

Add a flight of Mezcal to complement your Antojito.

#### CHIPS & SALSA \$4

Made in-house from scratch.

#### MOLE FLIGHT \$14

Mole Negro, Mole Colaradito, Mole Pipian, flauta de papa, hoja santa, Oaxacan cheese.

#### SHISHITO PEPPERS \$8

Sautéed shishito peppers with queso fresco and corn nuts.

#### SIGNATURE GUACAMOLE \$10

Chicharrón, valentina, tomato, red onion and chapulines.

(Vegetarian option available)

#### CORN CROQUETAS \$8

Corn, Oaxacan cheese, bechamel and flaked corn crust topped with morita aioli.

#### SOPESITOS DE PATO \$12

Duck confit, mushroom puree, dill crema, pickled red onion, cotija cheese.

#### EMPANADAS \$11

Morita smoked tuna, Oaxacan cheese, fried in corn masa topped with chile aioli, fresh herbs.

#### AHI TOSTADA \$14

Fresh ahi tuna, citrus and chile ponzu, avocado, morita aioli, leeks, herbs.

## ENSALADAS

#### FRISÉE SALAD \$14

Frisée lettuce, dried apricots, stone fruits, queso fresco, pepitas, mint and tahini dressing.

#### BLACK CAESAR SALAD \$13

Little gem lettuce, sourdough croutons, parmesan, cherry tomatoes, squid ink Caesar dressing.

+ Chicken/Shrimp \$5

## DEL MAR

#### CEVICHE VERACRUZANA \$15

Fresh catch of the day, cherry tomatoes, red onion, green olives, capers, olive oil, cilantro.

#### OCTOPUS AGUACHILE \$15

Octopus, cherry tomatoes, red onions, charred citrus habanero salsa, organic English cucumbers.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## CHEF'S TASTING MENU

All guests at the table must participate in the tasting \$70/pp

Discover Tahona through a 6 course culinary journey crafted by Executive Chef Adrian Villarreal.

One signature cocktail & dessert drink included.

Mezcal tasting pairing available.

## TACOS

### THREE FOR \$19

#### QUESABIRRIA \$8

Beef barbacoa, Oaxacan cheese, cilantro, onion, tomatillo salsa.

#### CARNITAS \$7

Slow braised pork carnitas, red cabbage, pico de gallo.

#### CAMARONES A LA DIABLA \$8

Shrimp in a spicy diablo sauce served with Oaxacan cheese, pickled red onion, cilantro crema.

#### POLLO PASTOR \$7

Grilled chicken, pineapple, cilantro, onions, tomatillo salsa.

#### MAITAKE AND CAULIFLOWER \$7

Maitake mushroom and cauliflower, mole negro, almond, pickled red onion, sesame seeds.

#### SQUASH BLOSSOM TACO \$7

Masa tempura, fried lentils, pickled onions, rajas sauce, cream.

## FUERTES

### SERVED WITH TORTILLAS

#### VEGETALES DEL HUERTO \$15

Daily grilled vegetables, guajillo, hummus, crudites, chimichurri de hoja santa.

#### BEEF BARBACOA \$23

Slow braised beef barbacoa with Mexican style rice, frijoles de olla, seasonal greens.

#### PULPO PIPIAN \$23

Grilled octopus, mole pipian, braised lentils. (Vegetarian option available)

#### TUNA LEAF WELLINGTON \$22

Hoja Santa leaf, mole coloradito, caramelized cherries, polenta and chimichurri.





## ASTING FLIGHTS

ASK YOUR SERVER FOR ONE OF OUR TABLE-SIDE  
MEZCAL FLIGHTS

### MEXICAN STATES FLIGHT \$30

Explore three of the nine producing states  
of mezcal and their regional agave varietals.

Amarás Cupreata, Guerrero  
Derrumbes Salmiana, San Luis Potosí  
Don Amado Rústico, Oaxaca

### DESTILADOS DE TEQUILANA \$40

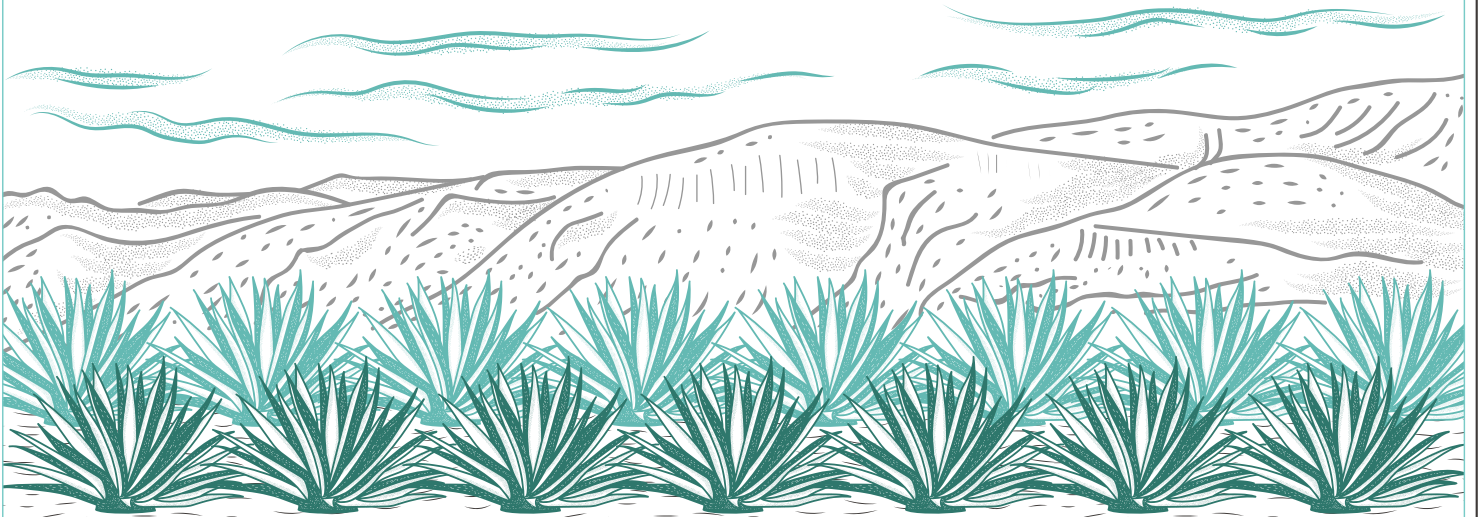
For the tequila lovers, enjoy the versatility of  
the Blue Weber agave in tequila and mezcal.

Bañuelos, Zacatecas  
Derrumbes, Zacatecas  
La Luna, Michoacán

### MEZCALIER'S SELECTION \$65

For the mezcal drinkers who want to taste rare agaves  
and special production methods, these are some  
of our favorites.

Tosba Warash  
Pal'alma Salmiana  
Lalocura San Martinero



MEZCAL



## MEZCAL OF THE MONTH

# = MEZCAL = DIXEEBE® O A X A C A M É X I C O

The Dixeebe Mezcal project is rooted in gratitude, as the word Dixeebe itself means “to give thanks” in Zapotec. Maestro Mezcalero Don Valentín Cortés is a 5th generation maestro, and with sustainability and spirituality at the forefront of production, this mezcal is really something special. With nine different expressions, this family shows us the diversity of agave in Santiago Matatlán, as well as how generations of tradition can bring us such stunning craftsmanship.



DIXEEBE FLIGHT \$40

MAESTRO MEZCALERO DON VALENTÍN CORTÉS  
SANTIAGO MATATLÁN, OAXACA

COYOTE (AMERICANA VAR. OAXACENSIS)  
48% | Special Edition | 2020

TEPEZTATE  
48.5% | Special Edition | 2017  
Aged 4 years in glass

MAESTRO SOTOLERO PEDRO VÁSQUEZ  
EL PALMAR MIAHUATLÁN, OAXACA

CUCHARILLO (DASYLIRION SP.)  
48.7% | Special Edition | 2020





## TRY OUR DESSERT PAIRING

DIXEEBE COYOTE MEZCAL  
+  
MAYA MOON COLLECTIVE SUN CACAO  
\$15

Single origin cacao from a fifth-generation family farm in Ecuador blended to a fine, silky smooth texture with local wildflower honey. These botanical-infused cacao truffles feature calendula, ginger and turmeric to ignite your inner fire and activate your taste buds.



## BRUNCH SPECIALS

### FOOD

#### CHILAQUILES \$12

##### CHOICE BETWEEN ROJOS (RED) OR VERDES (GREEN)

Fried corn tortilla chips, fried egg, avocado sour cream, cotija, red onion, cilantro.

Add extra egg +\$2

Add chicken +\$3

Add beef barbacoa +\$4

#### BREAKFAST BURRITOS \$11

Eggs, carnitas, roasted potatoes, guacamole, beans.

#### FRENCH TOAST \$10

Brioche bread, whipped cream, powdered sugar, berries, piloncillo syrup.

#### SEASONAL FRUIT PLATE \$9

### COCKTAILS

#### OJ MIMOSA \$8

Fresh Squeezed Orange Juice, Cava.

#### PRICKLY PEAR MIMOSA \$8

#### THE GARIBALDI \$10

Fluffy OJ and Campari.

#### MICHELADA \$8

Michelada Mix and Choice of Mexican Lager.

#### BLOODY MARIA \$10

Tequila or Mezcal, Bloody Mary Mix, Serrano Bitters, Fresh Lime.





# HOW TO EAT TACOS

