

## PRIVATE DINING



# TAHONA

THE SPIRIT OF AGAVE

## PRIVATE DINING

Tahona Mezcaleria offers unique dining and beverage experiences for private and semi-private gatherings. Provide your guests with a one of a kind Oaxacan inspired dining and educational experience they will be talking about long after your event!

### - OUR VENUES -

#### MAIN DINING ROOM & BAR

Capacity:

50 Guests Seated

80 Reception

#### TASTING ROOM

Capacity:

12 Guests Seated

24 Reception

#### OCULTO 477- SPEAKEASY

Capacity:

16 Guests Seated

24 Guests Reception

**ALL PRIVATE DINING EXPERIENCES INCLUDE  
DEDICATED SERVER(S) AND A MEZCAL EXPERT**

**- EVENT PARKING AVAILABLE -**

2414 San Diego Ave, San Diego, CA 92110

[www.tahonabar.com](http://www.tahonabar.com)

(619) 255- 2090

[events@tahonabar.com](mailto:events@tahonabar.com)

SAN DIEGO, CA

PRIVATE DINING

## VENUE PHOTOS

### MAIN DINING ROOM & BAR



SAN DIEGO, CA



## PRIVATE DINING



## TASTING ROOM



SAN DIEGO, CA



PRIVATE DINING

OCULTO 477



SAN DIEGO, CA



## SHARED LARGE PARTY MENU

\$35 PER PERSON (PLUS TAX AND 25% GRATUITY)

### - STARTERS - (PICK THREE FOR TABLE)

#### MOLE FLIGHT

Mole Negro, Mole Coloradito, Mole Pipian, Flauta de papa, Hoja stanta.

#### EMPANADAS DE PESCADO

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

#### SIGNATURE GUACAMOLE

Chicharron, Valentina, Tomato, Red Onion, Chapulines.

#### SOPESITOS DE PATO

Duck confit, Mushroom puree, Dill crema, Pickled red onion, Cotija cheese.

#### BLACK CAESAR SALAD

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

### - TACOS - (GUEST CHOOSES ONE TACO)

#### QUESA BIRRIA

Beef barbacoa, Oaxacan cheese, Cilantro, Onion, Tomatillo salsa

#### CARNITAS

Slow braised pork carnitas, Red cabbage, Pico de gallo.

#### CAMARONES A LA DIABLA

Shrimp in a spicy diablo sauce, Oaxacan cheese, Pickled red onion, Cilantro crema.

#### POLLO PASTOR

Grilled chicken, Pineapple, Cilantro, Onions, Tomatillo salsa

#### MAITAKE & CAULIFLOWER

Maitake mushroom, Cauliflower, Mole negro, Almond, Pickled red onion, Sesame seeds.

### - FUERTES - (PICK TWO FOR TABLE)

#### BEEF BARBACOA

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

#### PULPO PIPIAN

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

#### CONFIT CHICKEN

Chicken confit, roasted purple potatoes, curry spiced black beans, cilantro pesto.

### - DESSERT - (GUEST CHOOSES ONE DESSERT)

#### CHURRO S'MORES

Cinnamon sugar coated Churros, Chocolate Ganache, Toasted marshmallow fluff.

#### FLAN NAPOLITANO

Traditional Flan, Seasonal Berries, Piloncillo

## PRIVATE DINING

### FIVE COURSE TASTE OF TAHONA

INDIVIDUAL PLATING

\$45 PER PERSON (PLUS TAX AND 25% GRATUITY)

#### - FIRST COURSE -

##### WATERMELON SALAD

Compressed watermelon, Arugula, House vinaigrette, Cotija, Hoja santa, Tajin

#### - SECOND COURSE -

##### EMPANADA DE PESCADO

Morita smoked tuna, Oaxacan cheese, fried in corn masa topped with chili aioli, fresh herbs (vegetarian/vegan option available)

#### - THIRD COURSE -

##### CEVICHE VERACRUZANA

Fresh catch of the day, Cherry tomatoes, Red onion, Green olives, Capers, Olive oil, Cilantro

#### - FOURTH COURSE - (GUEST CHOOSES ONE TACO)

##### QUESABIRRIA

Beef barbacoa, Oaxacan cheese, Cilantro, Onion, Tomatillo salsa

##### CARNITAS

Slow braised pork carnitas, Red cabbage, Pico de gallo.

##### CAMARONES A LA DIABLA

Shrimp in a spicy diablo sauce, Oaxacan cheese, Pickled red onion, Cilantro crema.

##### POLLO PASTOR

Grilled chicken, Pineapple, Cilantro, Onions, Tomatillo salsa

##### MAITAKE & CAULIFLOWER

Maitake mushroom, Cauliflower, Mole negro, Almond, Pickled red onion, Sesame seeds.

#### - DESSERT - (GUEST CHOOSES ONE)

##### CHURRO S'MORES

Cinnamon sugar coated Churros, Chocolate Ganache, Toasted marshmallow fluff.

##### FLAN NAPOLITANO

Traditional Flan, Seasonal Berries, Piloncillo

SAN DIEGO, CA

## LARGE PARTY LUNCH

\$25 PER PERSON (PLUS TAX AND 25% GRATUITY)

### - STARTERS - (PICK TWO FOR TABLE)

#### EMPANADAS DE PESCADO

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

#### SIGNATURE GUACAMOLE

Chicharron, Valentina, Tomato, Red Onion, Chapulines.

#### SOPESITOS DE PATO

Duck confit, Mushroom puree, Dill crema, Pickled red onion, Cotija cheese.

### - DEL MAR - (CHOOSE ONE FOR TABLE)

#### CEVICHE VERACRUZANA

Fresh catch of the day, Cherry Tomatoes, Red onion, Green olives, Capers, Olive Oil, Cilantro

#### OCTOPUS AQUACHILE

Octopus, Cherry Tomatoes, Cucumbers, Red Onions, Charred citrus, Habanero salsa.

### - ENSALADAS - (CHOOSE ONE FOR TABLE)

#### VEGETALES DEL HUERTO

Daily grilled vegetables, goat cheese, sherry vinaigrette

#### BLACK CAESAR SALAD

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

### - TACO - (GUEST CHOOSES ONE TACO)

#### QUESABIRRIA

Beef barbacoa, Oaxacan cheese, Cilantro, Onion, Tomatillo salsa

#### CARNITAS

Slow braised pork carnitas, Red cabbage, Pico de Gallo

#### CAMARONES A LA DIABLA

Shrimp in a spicy diablo sauce, Oaxacan cheese, Pickled red onion, Cilantro crema.

#### POLLO PASTOR

Grilled chicken, Pineapple, Cilantro, Onions, Tomatillo salsa

#### MAITAKE & CAULIFLOWER

Maitake mushroom, Cauliflower, Mole negro, Almond, Pickled red onion, Sesame seeds.

### - SHARED DESSERTS - (GUEST CHOOSES ONE DESSERT)

#### CHURRO S'MORES

Cinnamon sugar coated Churros, Chocolate Ganache, Toasted marshmallow fluff.

#### FLAN NAPOLITANO

Traditional Flan, Seasonal Berries, Piloncillo



PRIVATE DINING

## MEZCAL TASTING & SMALL BITES MENU

- GROUP EXPERIENCE -

PLEASE CHOOSE ONE FOR THE GROUP  
EACH TASTING INCLUDES SHARED SMALL BITES

### - TEQUILA AND MEZCAL LUCHA LIBRE -

\$50 PER PERSON

You will be tasting 3 different tequila and mezcal. Our sommelier will walk you through the differences between tequila and mezcal as well as highlight the different tasting notes of each expression.

### - MEXICAN STATE FLIGHT -

\$60 PER PERSON

You will be tasting 3 different mezcal from 3 distinct regions of Mexico. Our sommelier will share the stories behind each expression.

### - PRIVATE RESERVE MEZCAL FLIGHT -

\$75 PER PERSON

Our sommelier will choose 3 mezcal from our private selection of rare agaves and special batches. We have sourced these notable mezcal from small producers throughout Mexico to provide the ultimate mezcal tasting experience.

SUBJECT TO TAX AND 25% SERVICE CHARGE

SAN DIEGO, CA





## MEZCAL TASTING & SMALL BITES CONTIUED...

### - SHARED BITES -

#### CHIPS & SALSA

Made in House from scratch

#### SIGNATURE GUACAMOLE

Chicharrón, valentina, tomato, red onion and chapulines.

#### SOPESITOS DE PATO

Duck confit, Mushroom puree, Dill crema, Pickled red onion, Cotija cheese.

#### SHISHITO PEPPERS

Sautéed shishito peppers with queso fresco and corn nuts.

#### AHI TOSTADAS

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

#### CORN CROQUETAS

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

#### CHURRO

Cinnamon sugar coated Churros

**BAR MENU**  
**- GROUP EXPERIENCE -**

PLEASE CHOOSE ONE FOR THE GROUP  
OR ORDER A LA CARTE FROM OUR  
COCKTAIL/BEVERAGE MENU TO MEET BEVERAGE  
MINIMUM

(MINIMUM SUBJECT TO GROUP SIZE AND EVENT  
REQUIREMENTS)

**- SPIRIT OF TAHONA -**

**\$25 PER PERSON**

Tray Passed Cava  
Choice of Two: Old Town Margarita, Paloma  
de la Casa, Firing Squad, High Desert  
Cooler, Penicilina

**- IT'S A FIESTA -**

**\$35 PER PERSON**

Tray Passed Cava  
Choice of Three: Old Town Margarita,  
Paloma de la Casa, Firing Squad, High  
Desert Cooler, Penicilina

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