



# TAHONA

THE SPIRIT OF AGAVE

## GROUP DINING GUIDE



### OLD TOWN, SAN DIEGO

Tahona Mezcaleria offers unique dining and beverage experiences for private and semi-private gatherings up to 80 guests. 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

Up to 80 Guests

#### OCULTO 477- SPEAKEASY

Up to 24 Guests

#### TASTING ROOM

Up to 14 Guests

#### PATIO

Up to 24 Guests

**CONTACT: [SALES@TAHONABAR.COM](mailto:SALES@TAHONABAR.COM)**



## TAHONA BAR GROUP DINING MENUS

MINIMUM OF 8 GUESTS

Custom menus available upon request

We are happy to modify menus based on dietary restrictions/preferences

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### TASTE OF TAHONA - DINNER

**\$50 PER PERSON (PLUS TAX AND 22% GRATUITY)**

ALL ITEMS ARE SERVED FAMILY STYLE

#### - APPETIZERS -

##### CHIPS & SALSA AND SIGNATURE GUACAMOLE

Avocado, Lime, Red onion, Heirloom  
cherry tomatoes, Quelites, House made  
tortilla chips.

Add Pork chicharrones +\$1)

Add Chapulines +\$2) (vegan)

##### CORN CROQUETAS

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

##### EMPANADAS

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

#### - ENSALADA -

##### TIRADITO DE SANDIA

Pickle fennel, Feta, Basil, Candied chile ancho, Honey dressing. (Vegan)

#### - TACO BOARD -

##### POLLO PASTOR

Grilled chicken, Pineapple, Cilantro,  
onions, Tomatillo salsa.

##### MAITAKE AND CAULIFLOWER

Maitake mushroom and cauliflower,  
mole negro, almond, Sesame seeds,  
Pickled red onion. (vegan)

##### CAMARONES A LA DIABLA

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

#### - DESSERT -

##### SAN SEBASTIAN

Quesito Cheesecake with Mole Grenadine and Berries

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**SOBREMESA- DINNER**  
**\$70 PER PERSON (PLUS TAX AND 22% GRATUITY)**  
**ALL ITEMS ARE SERVED FAMILY STYLE**

**- WELCOME BEVERAGE -**

**(CHOICE OF SIGNATURE COCKTAILS)**

Margarita, Paloma, Oaxacan Firing Squad

**- APPETIZERS -**

**CHIPS & SALSA AND  
SIGNATURE GUACAMOLE**

Avocado, Lime, Red onion, Heirloom  
cherry tomatoes, Quelites, House made  
tortilla chips.

Add Pork chicharrones +\$1)

Add Chapulines +\$2) (vegan)

**CORN CROQUETAS**

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

**EMPANADAS**

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

**- ENSALADA -**

**TIRADITO DE SANDIA**

Pickle fennel, Feta, Basil, Candied chile ancho, Honey dressing. (Vegan)

**- TACO BOARD -**

**POLLO PASTOR**

Grilled chicken, Pineapple, Pilsner,  
onions, Tomatillo salsa.

**MAITAKE AND CAULIFLOWER**

Maitake mushroom and cauliflower,  
mole negro, almond, Sesame seeds,  
Pickled red onion. (vegan)

**CAMARONES A LA DIABLA**

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

**- FUERTES -**

**BIRRIA AND BONE MARROW**

Chicharron y consome de birria,  
Shishito peppers, Cilantro -Izola  
Grilled wild sourdough

**PULPO Y TOMATE**

Grilled octopus, Tomato carpaccio, Beet Aioli,  
Hoja santa, Ponzu, Potato chips, Pistacho salsa  
macha.

**- DESSERT -**

**SAN SEBASTIAN**

Quesito Cheesecake with Mole Grenadine and Berries

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**TASTE OF TAHONA- LUNCH**  
**\$35 PER PERSON (PLUS TAX AND 22% GRATUITY)**  
**ALL ITEMS ARE SERVED FAMILY STYLE**

**- SAVORY -**

**CHIPS & SALSA**

Made in-house from scratch

**SIGNATURE GUACAMOLE**

Avocado, Lime, Red onion,  
Heirloom cherry tomatoes,  
Quelites, House made tortilla  
chips.

Add Pork chicharrones +\$1)

Add Chapulines +\$2) (vegan)

**HOUSE CHILAQUILES**

Quesp frescp. Fried black beans,  
Crema, Hash potatoes, Green or  
Red Tomatillo Sauce

**SPANISH FRITATA**

Iberico chorizo, eggs, Chihuahua  
cheese, Hash potatoes, Leeks,  
Refried black beans, Organic  
vegetables

**- TACO BOARD -**

**POLLO PASTOR**

Grilled chicken, Pineapple,  
Pilantro, onions, Tomatillo  
salsa

**CARNITAS**

Slow braised port carnitas,  
Red Cabbage, Pico de Gallo

**- SWEET -**

**REALLY FRENCH TOAST**

Caramelized Wild Sourdough, Whipped Creme Fraiche, Bananas, House-made Cateja, Cocoa nibs.

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## **MEZCAL TASTING EXPERIENCE**

### **PRICE PER PERSON (PLUS TAX AND 22% GRATUITY)**

### **ALL GUESTS MUST SELECT THE SAME FLIGHT**

As the first Mezcal Tasting experience in San Diego we are constantly expanding and diversifying our selection of mezcals and agave spirits from all over Mexico. We offer several different flights consisting of 4 different mezcals that will take you on an agave journey. Our specialist will walk you through each expression exploring the different agaves, producers, states of Mexico and the legend and history of Mexico's native spirit. When booking your reservation please keep in mind you will choose your choice of flight upon arrival with the mezcal specialist.

### **PRICING:**

MEXICAN STATES FLIGHT: \$30  
DESTILADOS DE TEQUILANA \$40  
MEZCALIER'S SELECTION: \$65







# TAHONA BAR PHOTOS

## MAIN DINING ROOM





## BAR AREA







## PRIVATE DINING ROOM/MEZCAL TASTING ROOM







## OCULTO RECEPTION MENU

**\$70 PER PERSON (PLUS TAX AND 22% GRATUITY)**

ALL ITEMS ARE SERVED RECEPTION STYLE

**- WELCOME BEVERAGE -**  
MIXOLOGIST CHOICE

### - MENU -

#### CHIPS & SALSA

Made in-house from scratch.

#### SIGNATURE GUACAMOLE

Avocado, Lime, Red onion, Heirloom cherry tomatoes, Quelites, House made tortilla chips.

Add Pork chicharrones +\$1)

Add Chapulines +\$2) (vegan)

#### TEMPURA SQUASH BLOSSOM

Requeson cheese, burnt eggplant crema, chimichurri

#### CHICKEN MOLE FLAUTA

Chicken in mole sauce, flauta de papa, hoja santa, Oaxacan Cheese

#### CORN CROQUETAS

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

#### EMPANADAS

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

#### TIRADITO DE SANDIA

Pickle fennel, Feta, Basil, Candied chile ancho, Honey dressing. (Vegan)

#### QUESABIRRIA QUESADILLA

Birria-style cooked beef folded into a tortilla with melted cheese



# OCULTO 477 PHOTOS

## OCULTO 477 SPEAKEASY

