

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

TASTING ROOM

Up to 14 Guests

OCULTO 477-SPEAKEASY

Up to 24 Guests

PATIO

Up to 24 Guests

CONTACT: 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

TASTE OF TAHONA- DINNER \$50 PER PERSON (PLUS TAX AND 22% GRATUITY)

ALL ITEMS ARE SERVED FAMILY STYLE

-APPETIZERS-

CHIPS & SALSA AND SIGNATURE GUACAMOLE

Add Chapulines +\$2) (vegan)

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

Add Pork chicharrones +\$1)

CORN CROQUETAS

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

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, Pilantro, onions, Tomatillo salsa.

MAITAKE AND CAULIFLOWER

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

CAMARONES A LA DIABLA

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

-DESSERT-

SAN SEBASTIAN

Quesilo Cheesecake with Mole Grenadine and Berries



\$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 aioii

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, Pilantro, onions, Tomatillo salsa.

MAITAKE AND CAULIFLOWER

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

CAMARONES A LA DIABLA

Shrimp in a spicy diabla 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

Quesilo Cheesecake with Mole Grenadine and Berries



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

Iberíco 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

Carmelized Wild Sourdough, Whipped Creme Fraiche, Bananas, Housemade Cateja, Cocoa nibs.



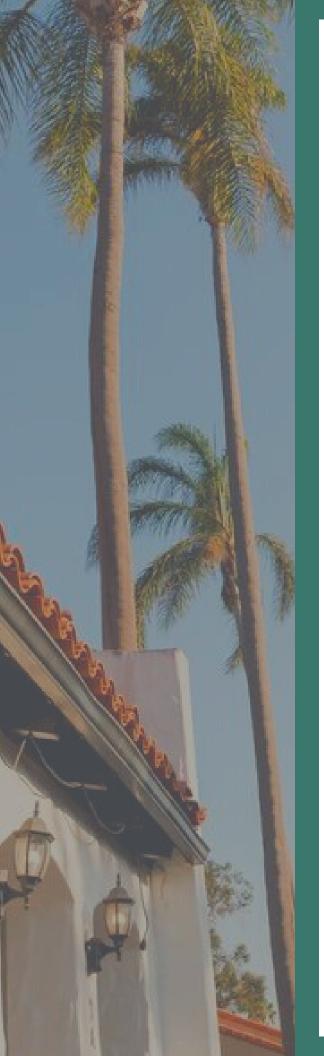
MEZCAL TASTING EXPERIENCE PRICE PER PERSON (PLUS TAX AND 22% GRATUITY) ALL GUESTS MUST SELECT THE SAME FLIGHT

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





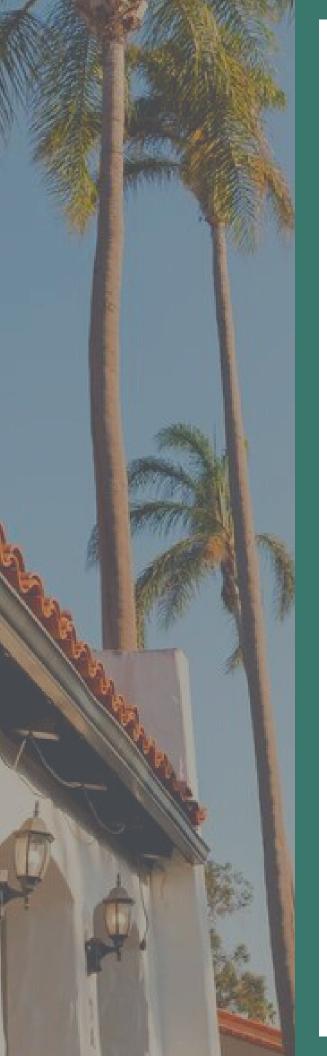
TAHONA BAR PHOTOS

MAIN DINING ROOM







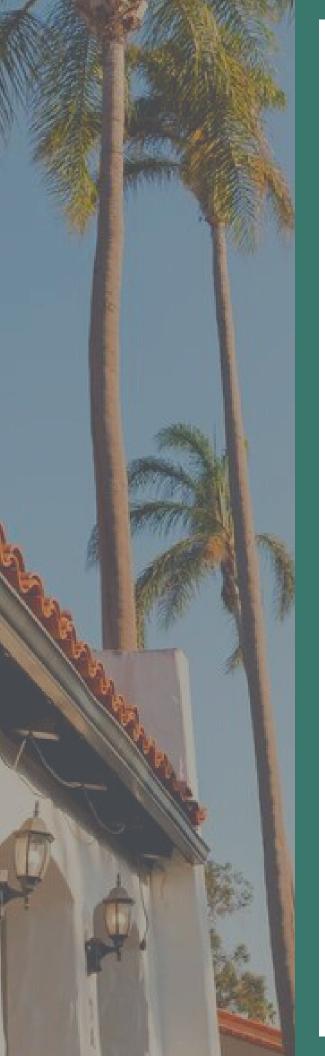


BAR AREA









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





