

## **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 55 Guests

#### **TASTING ROOM**

Up to 14 Guests

### OCULTO 477-SPEAKEASY

Up to 18 Guests

#### PATIO

Up to 20 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

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

#### **TEMPURA SQUASH BLOSSOMS**

Requeson cheese, Burnt eggplant crema, Chimichurri.

#### **CORN CROQUETAS**

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

#### **EMPANADAS**

Smoked yellowtail machaca, Melted cheese, Grilled grape tapenade, Black garlicmorita aioli

#### -TACO BOARD-

#### **CARNITAS**

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

#### **GREEN GOODNESS**

Tehachapi Heritage Grain Project Flour tortilla, Creamy Leeks, Farmers Market greens, Grill nopal, Salsa Macha

## - DESSERT MEXICAN CHURRO

House-made sweet churro, dulce de leche and corn custard dipping sauces.



## \$70 PER PERSON (PLUS TAX AND 22% GRATUITY) ALL ITEMS ARE SERVED FAMILY STYLE

#### -WELCOME BEVERAGE-

Welcome Margarita

#### - APPETIZERS -

## CHIPS & SALSA AND SIGNATURE GUACAMOLE

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#### **GREEN GOODNESS**

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#### -FUERTES-

#### SHORT RIB HUARACHE

Maiz Criollo (heirloom corn) Huarache, Braised short rib, Seasonal mushrooms, Mole encacahuatado, Asparagus, Oyster sauce, Pickled allium.

#### PULPO Y ARROZ A LA TUMBADA

Arroz a la tumbada "Arancini", Confit fennel, Shallot & leeks soubise, Black garlic-meyer lemon aioli, limonette sea bean salad

## - DESSERT MEXICAN CHURRO

House-made sweet churro, dulce de leche and corn custard dipping sauces.



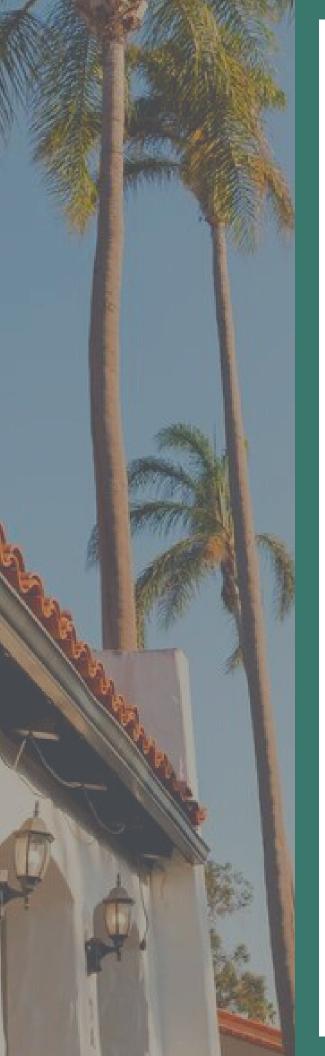
## MEZCAL TASTING EXPERIENCE PRICE PER PERSON (PLUS TAX AND 22% GRATUITY) ALL GUESTS MUST SELECT THE SAME FLIGHT

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







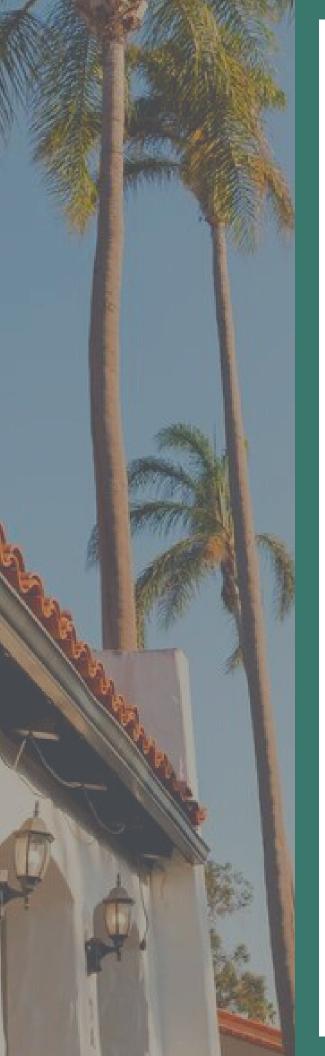


#### **BAR AREA**









#### 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.

#### **TEMPURA SQUASH BLOSSOM**

Requeson cheese, burnt eggplant crema, chimichurri

#### **CARNITAS BAO BUN**

Carnitas, Plum Sauce, Vierge, Cucumber, Pistachio macha.

#### **CORN CROQUETAS**

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

#### **EMPANADAS**

Smoked yellowtail machaca, Melted cheese, Grilled grape tapenade, Black garlic-morita aioli

#### **MEXICAN CHURROS**

House-made sweet churro, dulce de leche and corn custard dipping sauces.



## OCULTO 477 PHOTOS

OCULTO 477 SPEAKEASY





