



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 55 Guests

OCULTO 477- SPEAKEASY

Up to 18 Guests

TASTING ROOM

Up to 14 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 aioli

EMPANADAS

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



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

- WELCOME BEVERAGE -

Welcome Margarita

- 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 aioli

EMPANADAS

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

- 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

