



## **WELCOME TO TAHONA MEZCALERIA!**

We invite you today to take a culinary journey and discover the flavors of Baja and Oaxaca. Executive chef Adrian Villarreal has created a shareable menu with unique recipes, revisiting classic dishes and combining the best of Mexican's cuisine.

Tahona Mezcaleria exists because we wanted to create a space for education and to give reverence to the complexity and beauty of Mexican culture through its most iconic beverage, Mezcal. From Mezcal novices to aficionados, we have something for everyone. Take a leap of faith today and let our staff guide you through one of the mezcal flights designed by our Mezcal sommeliers.

**“YOU DON'T FIND MEZCAL, MEZCAL FINDS YOU”**



## SIGNATURE COCKTAILS

(featuring fresh, house pressed juices)

### OAXACAN FIRING SQUAD \$14



Espadin Mezcal, Grenadine, Lime,  
Mole  
(contains nuts)

### BIEN PICADO Y CLARO \$14



Espadín Mezcal, Watermelon,  
Ginger, Mole Grenadine, House  
Tepache, Lime, Serrano, Clarified  
with Coconut Milk  
(contains nuts)

### HEAD ANCHO \$14



Salmiana Mezcal, Ancho Reyes  
Verde, Lemongrass, Pineapple,  
Lemon, Serrano Bitters

### GUAVASITA \$14



Guava Mezcal, Blanco Tequila,  
Pamplemousse Liqueur, Guava  
Juice, Lemon

### EL MORINDO \$15



Don Fulano Blanco Tequila,  
Spiced Pear, Tamarindo, Lemon

### OLD TOWN FASHIONED \$15



La Tierra de Acre Espadin Mezcal,  
Lapsang Demerara, Grapefruit  
Bitters, Laphroaig Rinse

### OAXACAN ROSITA \$15



Espadin Mezcal,  
Campari, Sweet  
Vermouth

### CARAJILLO \$15



Mezcal or Tequila, Licor  
43, Espresso, Orange  
Twist

### PASSION DE LA ESTRELLA \$15



Espadin Mezcal, Passionfruit,  
Select Aperitivo, Falernum, Lemon,  
Tobacco Bitters, Egg White

### EL TINI \$15



Bacanora, Genepy,  
Cocchi, Lo Fi, Lime  
Essence

### LUNA DE SANGRE \$15



Espadin Mezcal, Xila, Blood  
Orange and Cinnamon Shrub,  
Lemon

### PENICILINA \$15



Espadin Mezcal, Allspice,  
Lemon, Ginger, Honey,  
Angostura Bitters,  
Laphroaig Rinse



cocktails



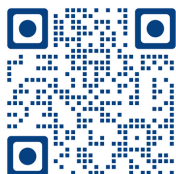
## TASTING FLIGHTS

### THE LEGEND OF MEZCAL

**Long ago**, the Wind God Ehecatl fell in love with Mayahuel, a beautiful maiden guarded by her jealous grandmother, Tzitzimitl. The couple fled together, but Tzitzimitl's wrath forced Mayahuel to transform into a tree. Tzitzimitl discovered them and tore them apart, leaving Ehecatl heartbroken. From Mayahuel's remains grew the Maguey plant, its 400 leaves symbolizing her sacrifice and nourishment of her children, the drunken rabbits. Legend says Mezcal, born from the Maguey plant, carries the playful spirit of these rabbits.

**The Trans-Mexican Volcano Belt** in Central-Southern Mexico offers ideal conditions for agave to thrive, thanks to its volcanic minerals and arid clay soil. The diverse landscapes and elevations across Mexico helped evolve agave into new and unique species. Combined with the influence of native cultures and family practices, this diversity shapes the complexity of Mezcal today. Our mission at Tahona is to share this highly diverse spirit and family cultures to those that join us.

### OUR MEZCAL LIBRARY:



### ESTADOS DE MEXICO \$35

Featuring three distinct Mexican regions, agave species, and production techniques. This flight offers a great introduction to your Mezcal journey.

### DESTILADOS DE MEXICO \$50

Perfect for those looking to expand their knowledge of agave spirits. Exploring the well rounded, diverse distillates Mexico offers.

Featuring a rotating selection of: Mezcal, Raicilla, Bacanora and Sotol.

### SELECCION DE MAESTROS \$70

Offers extremely rare, small-batch selections with exceptionally complex flavors. These expressions are produced once and will disappear after every bottle is enjoyed. This exclusive Mezcal flight is a perfect fit for the experienced, the curious and those that appreciate rarity.

### MEZCAL DE TEQUILA \$30

Showcases the artistry of the Mezcal style from Jalisco known as "Tequila". Highlighting blending skills, the distinct regions of Jalisco and the unique terroirs where agave Tequiliana flourishes.

### TODAY'S FLIGHT SELECTIONS:





## MOCKTAILS

*(featuring fresh, house pressed  
juices)*

### SPICY PIÑA \$10



Lemon Grass, Vanilla,  
Pineapple Juice, Serrano,  
Lemon

### POMELO GUSTOSO \$10



Fresh Grapefruit Juice,  
Ginger, Lemon

### NARANJITA \$10



Blood Orange &  
Winter Spice Shrub,  
Lemon, Pineapple,  
Club Soda

### MAYAN RIVIERA \$10



Passionfruit, Coconut,  
Pineapple, Lime

## NON ALCOHOL DRINKS

### FRESH SQUEEZED JUICE \$5

*(ASK SERVER FOR AVAILABILITY)*

#### 7-UP \$4

#### SQUIRT \$4

#### COCACOLA \$4

#### TOPO CHICO SMALL \$3

#### TOPO CHICO LARGE \$6



## BEER

## BOTTLE

### DOS EQUIS LAGER \$6

### MODELO LAGER \$6

### NEGRA MODELO \$6

### CORONA LAGER \$6

### PACIFICO \$6

### ROTATING IPA \$7

### ROTATING PALE ALE \$7

## WINE

### MONT MARCAL CAVA \$11

Spain

### DONATI UNOAKED

### CHARDONAY \$11

Central Coast, California

### MENDES & SYMINGTON

### ALVARIHNO \$12

Portugal

### CHATEAU CAMPUGET ROSÉ

\$13

France

### J VINEYARD PINOT NOIR \$12

California

### DIAZ BAYO TEMPRANILLO \$12

Spain

### HEDGES CAB SAUVIGNON \$12

Washington



## APPETIZERS

### CHIPS & SALSA \$4

Made in-house, from scratch

### SIGNATURE GUACAMOLE \$14

Avocado, Lime, Red onion, Heirloom Cherry Tomatoes, Quesolites

+PORK CHICHARRONES \$2

### SEASONAL GUACAMOLE \$18

Creamy guacamole topped with fried calamari, tender greens, Caesar-Saffron aioli & pickled banana chiles

### SOFT SHELL CRAB AND CORN SALAD \$18

Tempura Soft Shell Crab, on a bed of organic Yellow Corn, Broccoli, Guajillo dressing, Pepitas & Idiazabal cheese

### EMPANADAS "PESCADILLAS" (3) \$18

Smoked Yellowtail machaca & melted Queso Oaxaca served with grilled grape Tapenade, Black Garlic Aioli

### TETELA MOLE FLIGHT \$18

Tetela de papa covered in Aged Mole Negro, Mole Encacahuatado & Mole Pipian  
(contains nuts)

### CORN CROQUETAS (6) \$12

Corn Bechamel, Queso Oaxaca, Flaked Corn crust, Morita aioli

### TEMPURA SQUASH BLOSSOM \$18

Masa tempura battered with burnt eggplant crema, Chimichurri & topped with Idiazabal cheese

### CARNITAS BAO BUN \$9

2 EACH FOR \$17

Crisped carnitas, Hoisin sauce, Vierge & cucumber wrapped in a steamed bun

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## TASTE OF TAHONA

### \$52 PER PERSON

Enjoy a signature Tahona experience with a Chef selection of house favorites.

## TOSTADAS

### AHI TOSTADA \$18

Fresh Ahi tuna, Citrus and Chile Ponzu, Avocado, Leeks, Morita aioli

### DOUBLE MACHACA WAGYU

### TOSTADA \$19

Pulled Wagyu brisket with roasted Anaheim chile, crispy machaca, Chayote escabeche, jalapeno relish

### PULPO "CAMPECHANO" TOSTADA

### \$19

Octopus Terrine, Shrimp and Hokkaido Scallop Ceviche, Baja Mignonette, Jalapeno Relish, Miso Aioli and Avocado Puree



VEGETARIAN 

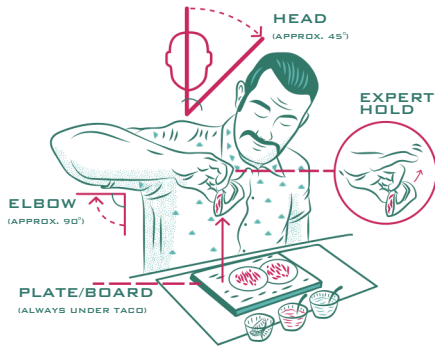
| VEGAN 

| GLUTEN FREE 

FOOD



## HOW TO EAT TACOS



## TACOS

### ASADA NORTEÑO \$9.50

Carne asada, Chorizo, Queso Oaxaca, Cabbage, Onion, Green salsa, Salsa Macha

### QUESABIRRIA \$8.50

Beef "Birria", Queso Oaxaca, Cilantro, Onion, Tomatillo Salsa

### CARNITAS \$7.50

Pork Confit Carnitas, Red cabbage, Pico de Gallo

### CAMARONES A LA DIABLA \$9.50

Shrimp in a Spicy Diabla Sauce served with Queso Oaxaca, Pickled red onion, Cilantro Crema

### CALI-BAJA FISH TACO \$10

Fresh Catch of the Day, Masa tempura, House Slaw, Miso aioli, Date Glaze and Guajillo XO

### CHICKEN & RABBIT AL PASTOR \$9.50

Blood Orange-Achiote Adobo with Charred Avocado and Pineapple, Pico de Gallo

### VENISON TACO \$9.50

50/50 Venison and Beef Terrine, Seasonal Pico, Garbanzo and Avocado Crema, Pepita Macha

### MAITAKE AND CAULIFLOWER TACO \$8

Roasted Cauliflower, Maitake Mushroom, Mole Negro, Pickled Sumac Red Onion, Ajo Blanco Crema and Candied Cacao Bits

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## SOPAS

### SUCKLING PIG GREEN POZOLE

**\$19**

Slow-cooked Suckling Pig, Local Nixtamalized Heirloom Corn, Crunchy Brussel Sprouts, Organic Radish Mix, Pickled Onions and Pepita Macha

*Served with mexican key lime and tostadas raspadas.*

### SHORT RIB BIRRIA RAMEN \$19

Slow Cooked Short Rib, Hearty Birria Broth, Alkaline "Ramen" Noodles, Cheese Curds, Lemongrass Oil, Green Onions and Cilantro

## FUERTES

### BRAISED LAMB OAXACAN TAMAL \$23

Heirloom Corn Tamal in a Banana Leaf, Slow Braised Lamb Shank, Pipian, Creme Fraiche, Candied Pepitas, Pepita Macha, Pickled Sumac Red Onions, Served With Grilled Sourdough

### HOKKAIDO SCALLOPS \$26

Pan Seared Scallops, Creamy Date Glaze, Bacon and Tortilla Crumble, Green Apple Mignonette, Frisee

### NEW YORK STEAK HUARACHE \$30

Heirloom Masa Huarache topped with NY Strip Steak, Lime and Huitlacoche Risotto, Candied Chile Ancho, & Lime Caviar



VEGETARIAN



VEGAN



GLUTEN FREE





## DESSERTS

### **MEXICAN CHURROS \$11**

House-Made Sweet Churros, Dulce de Leche,  
Corn Custard

### **CHOCOFLAN \$11**

Vanilla, Passionfruit Caramel, Raspberry  
Mousse, Freeze-Dried Berries

### **CORN CHEESECAKE \$12**

Creamy “Basque Style” Yellow Corn  
Cheesecake, Corn-Sesame Crumble, Sweet  
Corn Custard



## \$2 OFF TACOS ALL DAY TUESDAYS



## HAPPY HOUR

5:00 PM - 6:00 PM  
MONDAY THRU FRIDAY

4:00 PM - 5:00 PM

SATURDAY AND SUNDAY

### SIGNATURE GUACAMOLE \$10

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

### BIRRIA CROQUETAS (4) \$10

Bechamel, Birria, Oaxacan  
Cheese, Flaked Corn Trust,  
Salsa Tatemada

### EMPANADAS "PESCADILLAS" \$12

Smoked Yellowtail Machaca, Melted Cheese,  
Grilled Grape Tapenade, Black Garlic-Morita  
Aioli

### AMARILLITO QUESADILLA (2) \$13

Mole Amarillito, Shredded Free-Range Chicken, Squash  
Blossoms, Queso Oaxaca and Pickled Habanero-White  
Onions

### DRINKS

BOTTLED MEXICAN LAGER \$4

WINE BY THE GLASS \$9



### BARTENDERS CLASSICS

#### OLD TOWN MARGARITA \$10

Tequila or Mezcal, House  
Triple Sec, Lime



#### PALOMA DE LA CASA \$10

Tequila or Mezcal, Fresh  
Grapefruit, Club Soda



#### KINDA NAKED, KINDA FAMOUS \$10

Mezcal, Aperitivo, Safron, Lime



VEGETARIAN



VEGAN



GLUTEN FREE



cocktails