



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)

HOUSE MARGARITA \$14

Mezcal or Tequila,
House-Made Triple Sec,
Fresh Lime



ALMA DEL CAMPO \$15

Metiche Salmiana Mezcal,
Mexican Corn Whiskey, Herbs,
Pepita Orgeat, Lemon



HOUSE PALOMA \$14

Mezcal or Tequila, Grapefruit,
Lime, Soda



NEGRONI BLANCA \$16

Acronimo Sotol/Gin,
Bitter Bianco,
Lo Fi Sweet Vermouth



HUMO Y ELOTE \$17

Rey Campero Espadin, Nixta,
Pilloncillo, Mole



BRUNO EL BURRO \$15

Espadin Mezcal, Poblano,
Mexican Anise, Pineapple, Ginger



CLARIDAD \$16

Derrumbes Durango Cenizo,
Clarified House Salsa,
Saffron, Lime



CARAJILLO \$16

Mezcal or Tequila, Licor 43,
Imported Espresso



SONORANSITA \$16

Bacanora, Pineapple EDV,
Guava, Lemon, Orange Blossom,
Yogurt-honey Foam



PONCHE ALTO \$15

Tequila, House Made Ponche,
Cacao, Bubbly Water



HORCHATA CLARA \$16

La Tierra De Acre Espadin,
Licor 43, Amontillado,
Cinnamon, Rice



DAQURI DEL MACHO \$16

Don Fulano Blanco,
Coconut Tequiliana,
Plantain Oleo, Lime





MOCKTAILS

(featuring fresh, house pressed juices)

APLOS CHILI MARGARITA \$10
Adaptogenic, Canned NA Cocktail

APLOS MANDORA NEGRONI \$10
Adaptogenic, Canned NA Cocktail

PONCHE CON SODA \$10
House Made Guava,
Tamarind, Tecojote and
Cinnamon Ponche, Soda



PLATANO MACHO \$10
Plantain Oleo,
Coconut, Lime



NON ALCOHOL DRINKS

FRESH SQUEEZED JUICE \$5
(ASK SERVER FOR AVAILABILITY)

7-UP \$4

SQUIRT \$4

COCA COLA \$4

TOPO CHICO SMALL \$3



BEER

Baja Brewing Surfa 4.5% 12oz \$6

Baja Brewing Escorpion Negro 5.5% 12oz \$6

Insurgente La Lupulosa IPA 7% 16oz \$8

Loba Paradiso Gose 4.5% 16oz \$8

Wendlandt Mexi Hazy 6.3% 16oz \$8

Insurgente Juan Cordero Pale Ale 5.5% 16oz \$8

Colimita Lager 4.4% 12oz \$6

WINE

REDS

Hacienda La Lomita Cabernet Sauvignon
Valle De Guadalupe, Baja \$15

Terra Mädi Malbec Queretaro Mexico \$14

Terra Mädi Tempranillo Queretaro Mexico \$14

WHITES

Monte Xanic Calixa Chardonnay
Valle De Guadalupe, Baja \$14

Monte Xanic Chenin Colombard
Valle De Guadalupe, Baja \$14

Lomita Sauv Blanc
Valle De Guadalupe, Baja \$15

BUBBLES

Terra Madi Brut Reserva
Queretaro, Mexico \$14

ROSE

Monte Xanic Grenache Rose
Valle De Ojos Negros, Baja \$13



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.

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.

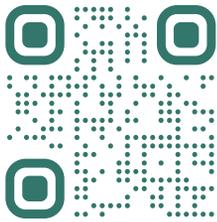
SELECCIÓN DE MAESTROS \$70

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.

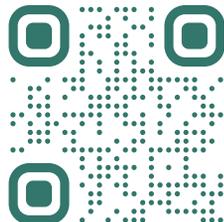
MEZCAL DE TEQUILA \$30

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.

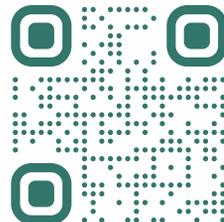
OUR MEZCAL LIBRARY



OUR TEQUILA SELECTION



TODAY'S FLIGHT SELECTIONS





APPETIZERS

CHIPS & SALSA \$4  
Made in-house, from Scratch

SIGNATURE GUACAMOLE \$14  
Avocado, Lime, Red Onion,
Heirloom Cherry Tomatoes, Quelites

MOLE & SOURDOUGH FLIGHT \$14 
A composed tasting of our house moles,
served with locally baked sourdough.

MOLE NEGRO
Seven-year-aged Mole with Layered Smokiness and
Depth, Revealing Cacao, Warm Spice,
and Restrained Heat.

MOLE ENCACAHUATADO
Prepared weekly; Nut-forward and Bright on Entry,
Finishing Savory and Smooth.

PIPIÁN VERDE
Creamy and Verdant, with Balanced Acidity,
Toasted seeds, and a Clean Herbaceous Finish.

EMPANADAS DE PICADILLO (3) \$18 
Angus Beef and Wild Venison Picadillo
Braised in Tomatillo, Folded into Heirloom
Corn Masa with Oaxaca Cheese. Morita Aioli,
Chimichurri Criollo.

ESQUITE SALAD \$18  
Organic Yellow and White Corn, Greek feta,
pipirrana, roasted poblano dressing tortilla
crumble, crème fraîche, sweet corn foam,
toasted chile oil.
+BACON CRUMBLE \$2

CORN CROQUETAS (6) \$12 
Corn Bechamel, Queso Oaxaca,
Flaked Corn Crust, Morita Aioli

CEVICHE LOCO \$21 
Local Catch and Pacific Shrimp with Clamato
and Aji Leche de Tigre, Hothouse Cucumber,
Candied Ancho Chile, Sweet Potato,
Yuca Crisp, Toasted Peanuts, Olive Oil.

TEMPURA SQUASH BLOSSOM \$18 
Masa Tempura Battered with Charred
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

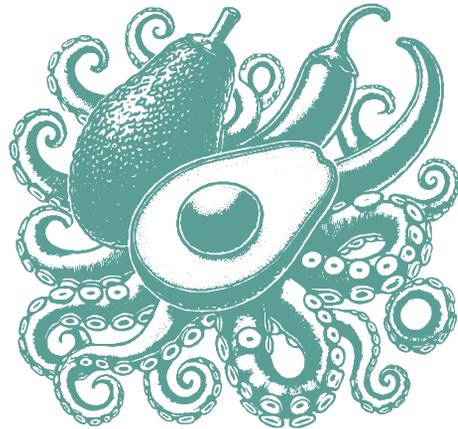
\$52 PER PERSON

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

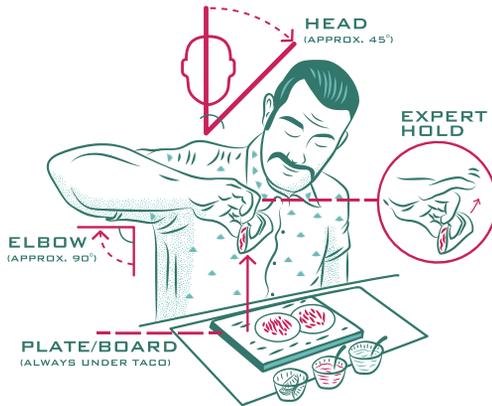


VEGETARIAN  VEGAN

 GLUTEN FREE 



HOW TO EAT TACOS



TACOS

ASADA NORTEÑO \$7.00

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

QUESABIRRIA \$7.00

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

CARNITAS \$6.00

Pork Confit Carnitas, Red cabbage, Pico de Gallo

CAMARONES A LA DIABLA \$7.00

Shrimp in a Spicy Diabla Sauce served with Queso Oaxaca, Pickled Red Onion, Cilantro Crema

CHICKEN AND RABBIT \$8.00

1/3 Rabbit and Iberico Pork, 2/3 Chicken, Blood Orange Achiote, Adobo Charred Avocado, Pineapple Pico

ROSARITO FISH TACO \$8.00

Local Catch in Rosarito-style Batter, Organic Slaw, Pico de Gallo, Citrus Crema.

AVOCADO TEMPURA \$7.00

Avocado Tempura with Crème Fraîche, Hoja Santa and Cucumber, Guacasalsa, Lime Caviar, Furikake

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SOPAS

KUROBUTA PORK SHANK POZOLE \$20

Slow-braised Kurobuta Pork Shank with Local Nixtamalized Heirloom Corn, Brussels Sprouts, Organic Radish, Pickled Onion, and Pepita Macha.

Mexican key Lime, Raspadas Tostadas.

SHORT RIB BIRRIA RAMEN \$20

Slow-cooked Short Rib, Hearty Birria "Caldo", Alkaline Ramen Noodles, Cheese Curds, Crispy root Vegetables, Chive Oil, and Cilantro

FUERTES

HERITAGE POTATO SOPE \$20

Crisp Sope Topped with Creamy Heirloom Beans, Tomatillo Sauce, Roasted Anaheim Peppers, Chili Crisp, and Chimichurri Criollo.

+ NEW YORK STEAK \$10

Grilled New York strip, finished simply to complement the dish.

COCHINITA PIBIL TAMAL \$24

Banana leaf-wrapped Tamal Filled with Slow-cooked Pork shoulder and Plantain Purée, Finished with Anaheim Guacasalsa, Crème Fraîche, and Pickled Onion.



VEGETARIAN



VEGAN



GLUTEN FREE





DESSERTS

MEXICAN CHURROS \$11

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

MOUSSE DE CHOCOLATE \$12

Chocolate Mousse, Cacao Glaze,
Oreo Crumble, Banana Chip,
and Salted Caramel

TAPIOCA "ARROZ CON LECHE" \$13

Tapioca Pearls, Puffed Rice,
Vanilla-infused Olive Oil, Golden Raisins,
Seasonal Fruit.



\$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.

QUESADILLAS VERDE \$10  
House Made Corn Tortilla, Queso Oaxaca, Squash
Blossom, Mole Verde.

GUAVA & HABANERO KARAAGE WINGS \$14
Karaage Chicken Wings Glazed with Guava and
Habanero. House Ranch.

EMPANADAS DE PICADILLO \$12 
Angus Beef and Wild Venison Picadillo Braised in
Tomatillo, Folded into Heirloom Corn Masa with Oaxaca
Cheese. Morita Aioli, Chimichurri Criollo

DRINKS

BAJA BREWING SURFA \$4
BAJA BREWING ESCORPION NEGRO \$4
COLIMITA LAGER \$4
WINE BY THE GLASS \$9

HOUSE MARGARITA \$9 
Tequila or Mezcal,
House Triple Sec, Lime

HOUSE PALOMA \$9 
Tequila or Mezcal,
Fresh Grapefruit, Club Soda



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HAPPY HOUR