

PRIVATE DINING



TAHONA

THE SPIRIT OF AGAVE

PRIVATE DINING

Tahona Mezcaleria offers unique dining and beverage experiences for private and semi-private gatherings. 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

Capacity:

50 Guests Seated

80 Reception

TASTING ROOM

Capacity:

12 Guests Seated

24 Reception

OCULTO 477- SPEAKEASY

Capacity:

16 Guests Seated

24 Guests Reception

**ALL PRIVATE DINING EXPERIENCES INCLUDE
DEDICATED SERVER(S) AND A MEZCAL EXPERT**

- EVENT PARKING AVAILABLE -

2414 San Diego Ave, San Diego, CA 92110

www.tahonabar.com

(619) 255- 2090

events@tahonabar.com

SAN DIEGO, CA

PRIVATE DINING

VENUE PHOTOS

MAIN DINING ROOM & BAR



SAN DIEGO, CA

PRIVATE DINING



TASTING ROOM



SAN DIEGO, CA

PRIVATE DINING

OCULTO 477



SAN DIEGO, CA

SHARED LARGE PARTY MENU

\$35 PER PERSON (PLUS TAX AND 25% GRATUITY)

- STARTERS - (PICK THREE FOR TABLE)

MOLE FLIGHT

Mole Negro, Mole Coloradito, Mole Pipian, Flauta de papa, Hoja santa.

EMPANADAS DE PESCADO

Morita smoked tuna, Oaxacan cheese, fried in corn masa topped with chili aioli, fresh herbs

SIGNATURE GUACAMOLE

Chicharron, Valentina, Tomato, Red Onion, Chapulines.

SOPESITOS DE PATO

Duck confit, Mushroom puree, Dill crema, Pickled red onion, Cotija cheese.

BLACK CAESAR SALAD

Little gem lettuce, sourdough croutons, parmesan, cherry tomatoes, squid ink Caesar dressing.

- TACOS - (GUEST CHOOSES ONE TACO)

QUESA BIRRIA

Beef barbacoa, Oaxacan cheese, Cilantro, Onion, Tomatillo salsa

CARNITAS

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

CAMARONES A LA DIABLA

Shrimp in a spicy diablo sauce, Oaxacan cheese, Pickled red onion, Cilantro crema.

POLLO PASTOR

Grilled chicken, Pineapple, Cilantro, Onions, Tomatillo salsa

MAITAKE & CAULIFLOWER

Maitake mushroom, Cauliflower, Mole negro, Almond, Pickled red onion, Sesame seeds.

- FUERTES - (PICK TWO FOR TABLE)

BEEF BARBACOA

Slow braised beef barbacoa with Mexican style barley, frijoles de olla, seasonal greens.

PULPO PIPIAN

Grilled octopus, mole pipian, braised lentils. (vegetarian option available)

CONFIT CHICKEN

Chicken confit, roasted purple potatoes, curry spiced black beans, cilantro pesto.

- DESSERT - (GUEST CHOOSES ONE DESSERT)

CHURRO S'MORES

Cinnamon sugar coated Churros, Chocolate Ganache, Toasted marshmallow fluff.

FLAN NAPOLITANO

Traditional Flan, Seasonal Berries, Piloncillo



PRIVATE DINING

FIVE COURSE TASTE OF TAHONA

INDIVIDUAL PLATING

\$45 PER PERSON (PLUS TAX AND 25% GRATUITY)

- FIRST COURSE -

WATERMELON SALAD

Compressed watermelon, Arugula, House vinaigrette, Cotija, Hoja santa, Tajin

- SECOND COURSE -

EMPANADA DE PESCADO

Morita smoked tuna, Oaxacan cheese, fried in corn masa topped with chili aioli, fresh herbs (vegetarian/vegan option available)

- THIRD COURSE -

CEVICHE VERACRUZANA

Fresh catch of the day, Cherry tomatoes, Red onion, Green olives, Capers, Olive oil, Cilantro

- FOURTH COURSE - (GUEST CHOOSES ONE TACO)

QUESABIRRIA

Beef barbacoa, Oaxacan cheese, Cilantro, Onion, Tomatillo salsa

CARNITAS

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

CAMARONES A LA DIABLA

Shrimp in a spicy diablo sauce, Oaxacan cheese, Pickled red onion, Cilantro crema.

POLLO PASTOR

Grilled chicken, Pineapple, Cilantro, Onions, Tomatillo salsa

MAITAKE & CAULIFLOWER

Maitake mushroom, Cauliflower, Mole negro, Almond, Pickled red onion, Sesame seeds.

- DESSERT - (GUEST CHOOSES ONE)

CHURRO S'MORES

Cinnamon sugar coated Churros, Chocolate Ganache, Toasted marshmallow fluff.

FLAN NAPOLITANO

Traditional Flan, Seasonal Berries, Piloncillo

SAN DIEGO, CA

LARGE PARTY LUNCH

\$25 PER PERSON (PLUS TAX AND 25% GRATUITY)

- STARTERS - (PICK TWO FOR TABLE)

EMPANADAS DE PESCADO

Morita smoked tuna, Oaxacan cheese, fried in corn masa topped with chili aioli, fresh herbs

SIGNATURE GUACAMOLE

Chicharron, Valentina, Tomato, Red Onion, Chapulines.

SOPESITOS DE PATO

Duck confit, Mushroom puree, Dill crema, Pickled red onion, Cotija cheese.

- DEL MAR - (CHOOSE ONE FOR TABLE)

CEVICE VERACRUZANA

Fresh catch of the day, Cherry Tomatoes, Red onion, Green olives, Capers, Olive Oil, Cilantro

OCTOPUS AQUACHILE

Octopus, Cherry Tomatoes, Cucumbers, Red Onions, Charred citrus, Habanero salsa.

- ENSALADAS - (CHOOSE ONE FOR TABLE)

VEGETALES DEL HUERTO

Daily grilled vegetables, goat cheese, sherry vinaigrette

BLACK CAESAR SALAD

Little gem lettuce, sourdough croutons, parmesan, cherry tomatoes, squid ink Caesar dressing.

- TACO - (GUEST CHOOSES ONE TACO)

QUESABIRRIA

Beef barbacoa, Oaxacan cheese, Cilantro, Onion, Tomatillo salsa

CARNITAS

Slow braised pork carnitas, Red cabbage, Pico de Gallo

CAMARONES A LA DIABLA

Shrimp in a spicy diablo sauce, Oaxacan cheese, Pickled red onion, Cilantro crema.

POLLO PASTOR

Grilled chicken, Pineapple, Cilantro, Onions, Tomatillo salsa

MAITAKE & CAULIFLOWER

Maitake mushroom, Cauliflower, Mole negro, Almond, Pickled red onion, Sesame seeds.

- SHARED DESSERTS - (GUEST CHOOSES ONE DESSERT)

CHURRO S'MORES

Cinnamon sugar coated Churros, Chocolate Ganache, Toasted marshmallow fluff.

FLAN NAPOLITANO

Traditional Flan, Seasonal Berries, Piloncillo

MEZCAL TASTING & SMALL BITES MENU

- GROUP EXPERIENCE -

**PLEASE CHOOSE ONE FOR THE GROUP
EACH TASTING INCLUDES SHARED SMALL BITES**

- TEQUILA AND MEZCAL LUCHA LIBRE -

\$50 PER PERSON

You will be tasting 3 different tequila and mezcals. Our sommelier will walk you through the differences between tequila and mezcal as well as highlight the different tasting notes of each expression.

- MEXICAN STATE FLIGHT -

\$60 PER PERSON

You will be tasting 3 different mezcals from 3 distinct regions of Mexico. Our sommelier will share the stories behind each expression.

- PRIVATE RESERVE MEZCAL FLIGHT -

\$75 PER PERSON

Our sommelier will choose 3 mezcals from our private selection of rare agaves and special batches. We have sourced these notable mezcals from small producers throughout Mexico to provide the ultimate mezcal tasting experience.

SUBJECT TO TAX AND 25% SERVICE CHARGE



MEZCAL TASTING & SMALL BITES CONTIUED...

- SHARED BITES -

CHIPS & SALSA

Made in House from scratch

SIGNATURE GUACAMOLE

Chicharrón, valentína, tomato, red onion and chapulines.

SOPESITOS DE PATO

Duck confit, Mushroom puree, Dill crema, Pickled red onion, Cotija cheese.

SHISHITO PEPPERS

Sautéed shishito peppers with queso fresco and corn nuts.

AHI TOSTADAS

Fresh ahi tuna, citrus and chile ponzu, avocado, morita aioli, leeks, herbs.

CORN CROQUETAS

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

CHURRO

Cinnamon sugar coated Churros



BAR MENU
- GROUP EXPERIENCE -

**PLEASE CHOOSE ONE FOR THE GROUP
OR ORDER A LA CARTE FROM OUR
COCKTAIL/BEVERAGE MENU TO MEET BEVERAGE
MINIMUM**

**(MINIMUM SUBJECT TO GROUP SIZE AND EVENT
REQUIREMENTS)**

- SPIRIT OF TAHONA -

\$25 PER PERSON

Tray Passed Cava
Choice of Two: Old Town Margarita, Paloma
de la Casa, Firing Squad, High Desert
Cooler, Penicilina

- IT'S A FIESTA -

\$35 PER PERSON

Tray Passed Cava
Choice of Three: Old Town Margarita,
Paloma de la Casa, Firing Squad, High
Desert Cooler, Penicilina

SUBJECT TO TAX AND 25% SERVICE CHARGE