



TAHONA ALFRESCO

APPETIZERS

CHIPS & SALSA \$3

CHIPS & GUACAMOLE \$5

**TOSTADA DE \$7
CAMARON**

Shrimp ceviche with cucumber, mango, tomato, onion, cilantro.

CROQUETAS \$7

Creamy bechamel with fresh corn kernels, melted cheese and smoked morita.

TACOS: \$5 EACH

**OR WRAP IT ALL UP
INTO BURRITO FOR \$10**

QUESOBIRRIA

Barbacoa, Oaxacan cheese, cilantro, onion and tomatillo salsa.

CARNITAS

Slow braised carnitas, red cabbage, pico de gallo salsa.

**CAMARONES A LA
DIABLA**

Shrimp in a spicy Diabla sauce served with Oaxacan cheese.

**MAITAKE AND
CAULIFLOWER**

Maitake mushroom and cauliflower, mole negro, almonds, pickled onions and sesame.

POLLO PASTOR

Grilled Chicken, pineapple, cilantro, onions, salsa.

FUERTES: \$15 EACH

**ALL SERVED WITH MEXICAN
BARLEY AND BEANS COOKED
WITH EPAZOTE**

BEEF BARBACOA

Slow braised beef served with its jus topped with fresh greens.

PULPO PIPIAN

Grilled Octopus, pipian mole topped with pumpkin seeds.

**ROASTED
CAULIFLOWER**

Rubbed with smoky ancho and guajillo peppers and cumin.

COCKTAILS \$10

WHALEY HOUSE PUNCH

El Silencio Mezcal, pineapple, salted watermelon, Campari, Absinthe

HIGH DESERT COOLER

Milagro Tequila, elderflower liqueur, cucumber mint shrub, lemon

**OAXACAN
FIRING SQUAD**

El Silencio Mezcal, mole grenadine, agave syrup, lime, mole bitters

HEAD ANCHO

El Silencio Mezcal, Ancho Reyes Verde, lemongrass, vanilla, pineapple, serrano

PALOMA DE LA CASA

Milagro Tequila, grapefruit, Giffard Pamplemousse, lime

HOUSE MARGARITA

Milagro Tequila, Cointreau, Orange oleo, lime

SLUSHIES \$10

MEZCAL MARGARITA

Mezcal, lime, house made triple sec

SANGRIA

Red wine, seasonal citrus, house triple sec

BEER & WINE

BOTTLED MEXICAN BEER \$3

Model Especial, Negra Modelo, Corona

DRAFT CRAFT BEER \$6

Stone Delicious IPA, AleSmith 394 Pale Ale, Thorn Barrio Lager

WINE LIST \$7/\$27

VALLE DE GUADALUPE, MEXICO:

Cavas Valmar *Chenin Blanc*

Paolini *Cabernet Sauvignon-Merlot*

Vinisterra "Domino"

Grenache, Tempranillo, Mourverde, Syrah

Finca Carodilla "Canto de Luna"

Cabernet Sauvignon, Shiraz, Tempranillo

REST OF WORLD:

Poema Cava, Catalonia, Espana

Three Pears *Pinto Grigio*- California

Montes *Sauvignon Blanc*- Chile

Michael David *Chardonnay*-California

Maison Saleya *Rose*-France

Cloudfall *Pinot Noir*-California

Raimat *Tempranillo*-Spain

Mendel *Cabernet Sauvignon*-Argentina

**MEZCAL
TASTING
FLIGHT \$30**

Amaras Cupreata
Derrumbes Salmaina
Don Amado Espadin

DESSERT

CHURROS \$4

With cinnamon and sugar, toasted marshmallow, chocolate ganache

HOPSICLE \$6

Passion fruit, hopped kumquat, Paranubes Oaxacan rum, mezcal, fortified cream, lime