



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 sustainable super juices)

OAXACAN FIRING SQUAD \$14

Mezcal Espadin, Mole Grenadine, Lime, Mole Bitters.

(Contains nuts)



CAFÉ DE BRUJAS \$14

Bacanora, Espresso, Strawberry, Ginger, Lemon, Soda.



CALIFORNIA MIXTAPE \$14

Gentian Amaro, Sweet Vermouth, House Tepache, Lemongrass, Lemon.



HIGH DESERT COOLER \$14

Mezcal Espadin, Liqueure Strega, Cucumber Mint Shrub, Lemon.



BIEN PICADO \$14 🍌

Mezcal Espadín, Watermelon Juice, Ginger, Mole Grenadine, House Tepache, Serrano Bitters & Lime.



HEAD ANCHO \$14 🍌

Salmiana Mezcal, Ancho Reyes Verde, Lemongrass Vanilla, Pineapple Juice, Lemon, Serrano Bitters.



GUAVASITA \$14

Guava Mezcal, Blanco Tequila, Pamplemousse Liqueur, Guava Juice, Lemon, Agave Nectar.



PASION DE MAÍZ \$14 🍌

Tamarindo Mezcal, Nixta, Aperol, Passion Fruit, Serrano Bitters, Lemon.



EL TRÉBOL DE VERANO \$15

Hibiscus-Infused Mezcal, Falernum, Strawberry Hibiscus Jalapeno Shrub, Lime, Cane Syrup, Egg White



EL MORINDO \$14

Tequila, Pineapple Amaro, Tamarindo Puree, Agave, Lime, Mole Bitters.



STIRRED AND BOOZY

OLD TOWN FASHIONED \$15

Mezcal Espadin, Lapsang Demerara, Angostura Bitters, Grapefruit Bitters, Laphroaig rinse.



CHICA LINDA \$15

Pulque Distillate, Mezcal Espadin, Baking Spice Liqueur, Gentian Amaro, Banana Peel Oleo, Turkish Tobacco Bitters.



IMPROVED CALAVERA COCKTAIL \$15

Mezcal Espadin, Mexican Corn Whiskey, Luxardo Maraschino, Cinnamon Demerara, Hoja Santa, Mexican Flores Bitters.



BARTENDERS CLASSICS

(featuring sustainable super juices)

OLD TOWN MARGARITA \$13

Tequila or Mezcal, House Triple Sec,
Lime.



PALOMA DE LA CASA \$13

Tequila or Mezcal, Grapefruit Liqueur,
Fresh Grapefruit.



SANGRIA \$14

Wine blend, Seasonal fruits,
and a Touch of Tequila.



PENICILINA \$13

Mezcal, Ginger, Honey, Lemon,
Scotch Rinse.



OAXACAN ROSITA \$15

Mezcal, Campari, Sweet Vermouth.



NAKED & FAMOUS \$15

Mezcal, Aperol,
Yellow Chartreuse, Lime.



*(featuring agave distillates partnered with
ecoSPIRITS, promoting the removal of
single-use glass bottles)*



TACO MADNESS AVAILABLE ALL DAY TUESDAYS



HAPPY HOUR

5:00PM-6:30 PM

WEDNESDAY THRU FRIDAY

ONLY AVAILABLE IN BAR AREA

SIGNATURE GUACAMOLE \$10

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

BIRRIA CROQUETAS (4) \$10

Bechamel, Birria, Oaxacan cheese,
Flaked corn Crust, 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, Oaxaca cheese
and pickled habanero-white onions.

DRINKS

BOTTLED MEXICAN LAGER \$4

GLASSES OF WINE \$9

50% OFF BARTENDERS CLASSICS

VEGETARIAN  | VEGAN  | GLUTEN FREE 



MOCKTAILS

(featuring sustainable super juices)

SPICY PIÑA \$10

Lemon Grass, Vanilla, Pineapple Juice, Serrano, Lemon.



POMELO GUSTOSO \$10

Fresh Grapefruit Juice, Ginger, Lemon.



AGUA DE PEPINO \$10

Cucumber & Mint Shrub, Lemon, Pineapple, Agave, 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

DRAFT

TIERRA MADRE LAGER \$7

SOCIETE PALE ALE \$8

SWAMI'S IPA \$8

BOTTLE

DOS EQUIS LAGER \$6

MODELO LAGER \$6

NEGRA MODELO \$6

CORONA LAGER \$6

WINE

POEMA CAVA \$11

Catalonia, Roma

THREE PEARS PINOT GRIGIO \$12

California

MAISON SALEYA ROSÉ \$12

France

CLOUDFALL PINOT NOIR \$13

California

RAIMAN TEMPRANILLO \$14

Rioja, España

MENDEL CAB SAUVIGNON \$14

Argentina



TASTING FLIGHTS

ASK YOUR SERVER FOR ONE OF OUR TABLE-SIDE MEZCAL FLIGHTS.

BIENVENIDOS AL MEZCAL \$35

An approachable flight for the avid Mezcal drinker or someone new to it that embodies the uniqueness of the spirit.

The Producer Espadin

Ejutla, Oaxaca-44%
Soft smoke, Fich earth, Spice

La Luna Tequilana

Indaparapero, Michoacan-48%
Fruity, Bright, Leather

Animas Cupreata

Sta. Papalutle, Oaxaca-48%
Butterscotch, Banana nut

ESTADOS MEXICANOS \$45

Take a journey through Mexico visiting three of the nine states in the Mezcal D.O. and their regional agave varietals.

Don Amado Rustico (Espadin)

Santa Catarina Minas, Oaxaca-47%
Silky minerality, Savory spices, Chocolate finish

De Matachines

Ahualulco, San Luis Potosi Salmiana-49%
Baking spices, Jalapeno, Honey

Don Mateo Pechuga

Morelia, Michoacan Cupreata-45%
Pechuga of Turkey, Venison, Iguana, Rabbit, Fruits, Nuts and Spices, Oily fruit, Salinity

MEZCALIERS FLIGHT \$70

For Mezcal drinkers that want to taste some more rare batches and special production styles. These are some of our favorites.

Ultramundo

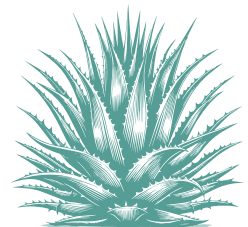
La Zona Del Silencio, Mapimi
Durango
Lamparillo-47%
Dill, Lemon Pepper, lady finger

Mezonte Japo (Raicilla)

Cabo Corrientes
Jalisco
Amarillo (Rhodacantha)-45.3%
Lemon yogurt, hickory, rustic cheese

Tosba

San Cristobal Lachirioag
Oaxaca
Espadilla-50.2%
Tropical, dried banana, warm tobacco





TASTE OF TAHONA

\$52 PER PERSON

Enjoy the Tahona Experience with a selection of picked items from our Chef.

SEASONAL DISHES BY CHEF

SEASONAL GUACAMOLE \$18

Creamy guacamole, fried calamari, tender greens, Caesar-Saffron aioli, cucumber, pickled banana chiles.

SOFT SHELL CRAB AND CORN SALAD \$18

Tempura local Soft Shell Crab, Roasted organic Yellow Corn, Broccoli, Guajillo dressing, Pepitas, Idiazabal cheese.

TORTILLA NOODLE SOUP \$13

House made Chicken-heirloom Tomato-celeriac broth, Ramen noodles, Creme fraiche, Chile-Sesame Oil, Roasted corn, Cheese curds, Avocado and Fried Heirloom corn tortilla "matchsticks".

ADD ONS

POACHED EGG \$3

CARNITAS \$4

WAYGU ASADA \$5

DOUBLE MACHACA WAGYU TOSTADA \$19

Pulled Wagyu brisket with roasted Anaheim chile, Crispy machaca, Chayote-sundried tomato escabeche, Jalapeno relish.

LOS ANTOJITOS

CHIPS & SALSA \$4

Made in-house from Scratch.

TETELA MOLE FLIGHT \$18

Aged Mole Negro, Mole Encacahuatado, Mole Pipian, Tetela de papa, Oaxacan cheese.

SIGNATURE GUACAMOLE \$14

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

+PORK CHICHARRONES \$2

CORN CROQUETAS (6) \$12

Bechamel, Oaxacan cheese, Flaked Corn crust, Corn kernel, Morita aioli.

TEMPURA SQUASH BLOSSOM \$18

Idiazabal cheese, Burnt eggplant crema, Chimichurri.

CARNITAS BAO BUN \$9

2 EACH FOR \$17

Carnitas, Plum sauce, Vierge, Cucumber, Pistachio macha.

SUCKLING PIG GREEN POZOLE \$19

Slow Cooked farm raised Suckling Pig, Local nixtamalized blue corn, Crunchy brussel sprouts, Organic radish mix, Pickled onion and Pepita macha.

Served with mexican key lime and tostadas raspadas.

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



TACOS

ASADA NORTEÑO \$9.50 🍷

Carne asada, Chorizo, Oaxaca cheese, Cabbage, Onion, Green salsa, Salsa macha.

SUB WAGYU \$3

QUESABIRRIA \$8.50 🍷

Beef "birria", Oaxacan cheese, Cilantro, Onion, Tomatillo salsa.

CARNITAS \$7.50 🍷

Slow braised Pork Carnitas, Red cabbage, Pico de Gallo.

CAMARONES A LA DIABLA \$9.50 🍷

Shrimp in a spicy Diabla Sauce served with Oaxacan cheese, Pickled red onion, Cilantro crema.

CHORIZO AND FIDEO SECO \$8.50

House made Chicken chorizo, Fideo Seco verde, Oaxacan cheese, Avocado puree and Citrus cream.

CALI-BAJA FISH TACO \$10 🍷

Fresh Catch of the Day, Masa tempura, Spiced Carrot-Mango-Chipotle slaw, Black garlic aioli, Sweet and sour date Sauce and guajillo XO.

POTATO "TORTITA" TACO \$10 🌱

Corn tortilla, Potato-Cauliflower "Tortita", Black Bean puree, Nopales, Zucchini, Spinach, Pine nut "Ajo Blanco" sauce.

TACO MILANESA \$8.50

Breaded Sirloin, Avocado-Nopal-Cucumber-Dill Tartar Sauce, Refried beans, Pickled rainbow Carrots.

CHICKEN & RABBIT AL PASTOR \$9.50 🍷

Blood Orange-achiote Adobo with Charred avocado and Pineapple, Pico de gallo.

DEL MAR

SHRIMP EN LA PLAYA \$18 🍷

Shrimp ceviche Tostada, Roasted pineapple, Jicama, Spicy guacamole Crema, Rice Chicharrón, Charred cucumber, Cilantro criollo.

EMPANADAS "PESCADILLAS" (3) \$18 🍷

Smoked yellowtail Machaca, Melted cheese, Grilled grape Tapenade, Black Garlic-Morita Aioli.

AHI TOSTADA \$18 🍷

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

PULPO AND SCALLOP TOSTADA \$18 🍷

Charred Coconut and Kefir, Guaca-Salsa verde, Octopus terrine, Fresh Hokkaido scallops, Tomatillo mignonette, Miso Aioli and Red Jalapeno relish.

ENTRÉES

SHORT RIB HUARACHE \$31 🍷

Maiz Criollo (heirloom corn) Huarache, Braised short rib, Seasonal mushrooms, Mole Encacahuatado, Asparagus, Oyster sauce, Pickled allium.
+ BONE MARROW \$5

TROUT PIPIAN AND "MILPA" RISOTTO \$29

Steelhead Trout, House made Pipian verde, Squash blossoms, Sautéed spinach and Creamy "milpa" risotto with zucchini, Sweet corn, Yellow bell pepper.



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DESSERTS

MEXICAN CHURROS \$11

House-made sweet churros, Dulce de Leche,
Corn custard dipping Sauces.

CHOCOFLAN \$11

Vanilla, Passion fruit caramel, Raspberry mousse,
Berry pow pow.

CORN CHEESECAKE \$12

Creamy "Basque style" yellow corn Cheesecake,
Corn-sesame crust, Blue corn Meringue.



DESSERT COCKTAILS

SIDE CARAJILLO \$15



Licor 43, Mezcal or Tequila,
Espresso, Orange Twist.

MARTINI DE OLLA II \$15



Tequila Blanco, Coffee Liqueur,
Espresso, Cinnamon Demerara,
Chocolate Bitters,
Too Many Espresso Beans.

VOLTEO DULCE \$15



Mezcal Espadin, Mexican Fernet,
Mole Grenadine, Lapsang Demerara,
Egg, Chocolate Abuelita & Nutmeg