



TAHONA

KITCHEN + BAR

APPETIZERS

TAHONA GUACAMOLE <i>V VG GF</i> avocado, tomato, cilantro, red onion, jalapeño, fresh lime juice, fresh tortilla chips	\$6.50
PINEAPPLE MANGO GUACAMOLE <i>V VG GF</i> avocado, pineapple, mango, tomato, red onion, cilantro, jalapeño, fresh lime juice, fresh tortilla chips	\$6.95
QUESO BLANCO <i>V GF</i> white cheese with pimiento, green chilies, jalapeños, cumin, fresh corn tortilla chips	\$6.00
CHIPS + SALSA BAR <i>V VG GF</i> fresh corn tortilla chips with your choice of any of our house-made salsas	\$2.50

tomato salsa - mild
roasted tomatillo poblano salsa verde - mild
smoky chipotle salsa - medium
fire roasted serrano salsa - hot

SOUPS & SALADS

CHICKEN TORTILLA SOUP <i>GF</i> house-made soup, roasted chicken, poblanos, tomato, onion, crema, avocado	\$5.00
BABY KALE SALAD <i>VR GF</i> radish, applewood smoked bacon, red onion, jack cheese, pepitas, buttermilk cilantro dressing	\$7.50
MANGO PINEAPPLE SALAD <i>V VG GF</i> mixed greens, fresh mango, fresh pineapple, red onion, pepitas, avocado, citrus vinaigrette	\$7.50
TACO SALAD <i>GF</i> corn tortillas topped with seasoned ground beef, shredded lettuce, crema, colby-jack cheese, and fresh pico de gallo	\$7.95

SANDWICHES (TORTAS)

all sandwiches are pressed and served hot

TORTA CUBANA telera roll, braised pork, applewood smoked bacon, house-made pickled peppers, chipotle mustard, jack cheese	\$8.95
TORTA POLLO telera roll, house-roasted chicken, black bean purée, tomatillo-chimichurri sauce, jack cheese	\$8.95
TORTA HONGOS <i>V VGR</i> telera roll, portabella mushroom, fresh corn pico, jack cheese, black bean purée, microgreens	\$8.95

SIDES

TAHONA CORN <i>V GF</i> fresh roasted corn, ancho chile, cotija cheese, cilantro, fresh lime juice	\$4.50
RICE <i>V VG GF</i> vegetable stock, tomatoes, onions, spices, topped with green onions	\$3.00
BLACK BEANS <i>V VGR GF</i> slow simmered black beans, pickled peppers, cotija cheese, fresh cilantro	\$3.50

TACOS

your choice of flour or corn soft tortilla, or a tostada

STEAK FAJITA <i>GFR</i> marinated steak, onions, green and red peppers, jack cheese, spicy buttermilk sauce, green onions	\$3.95
PORK CARNITAS <i>GFR</i> slow braised pork shoulder, barbacoa sauce, corn and poblano pico, cotija cheese, cilantro	\$3.85
CHICKEN <i>GFR</i> house-roasted pulled chicken, tomatillo-chimichurri sauce, queso fresco, microgreens	\$3.85
FISH <i>GFR</i> panko breaded haddock, flash-fried, pineapple mango pico, crema, cilantro	\$3.95
VEGETABLE <i>V VGR GF</i> marinated tofu, mushrooms, corn and poblano pico, crema, queso fresco, microgreens	\$3.85
BLACKENED MAHI <i>GFR</i> blackened mahi-mahi, crema, fresh pineapple mango pico, cilantro	\$3.95
TRADITIONAL <i>GFR</i> seasoned ground beef, crema, colby-jack cheese, lettuce, fresh pico de gallo	\$3.75
SHRIMP <i>GFR</i> sautéed seasoned shrimp, pepper aioli, fresh corn and poblano pico, cotija cheese, cilantro	\$3.95
SPICY CHICKEN TINGA <i>GFR</i> tomato, onion, and chipotle braised chicken, crema, shredded lettuce, queso fresco, green onions	\$3.85

THE WALKING TACO *GF*

fresh hard shell corn tortilla cone in a cup filled with seasoned ground beef, grated colby-jack cheese, shredded lettuce, fresh pico de gallo, and crema
\$6.75

KIDS MENU

all served with juice box or milk - age 12 and under only

2 KIDS TACOS <i>VR GFR</i> served on flour or corn tortilla with a choice of seasoned ground beef, chicken, or pork carnitas, topped with colby-jack cheese <i>vegetables and cheese may be substituted as well</i>	\$5.95
KIDS CHEESE QUESADILLAS flour tortillas filled with colby-jack cheese and then griddled <i>meats may be added for an additional charge</i>	\$5.95
KIDS TACO SALAD <i>GFR</i> tortilla chips topped with seasoned ground beef, shredded lettuce, crema, colby-jack cheese	\$5.95

DESSERT

FRESH DONUT HOLES <i>V GF</i> fresh ricotta donut holes rolled in cinnamon and sugar and served with your choice of caramel or chocolate sauce	\$6.00
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GF - gluten free *V* - vegetarian *VG* - vegan

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While we offer gluten-free menu options, we are not a gluten-free kitchen. Cross-contamination could occur and we are unable to guarantee that any item is completely free of allergens.

*Consuming raw or undercooked meat, seafood, shellfish, or eggs, may pose an increased risk of foodborne illness

Allergen Requests - please alert our staff immediately if anyone in your party has food allergies or concerns.

SIGNATURE COCKTAILS

- HOUSE MARGARITA** **Rocks, Frozen, or Spicy** \$9.00
 El Jimador Tequila Blanco, all fresh juice housemade margarita mix, triple sec, organic agave nectar
- FRUIT MARGARITAS** **Rocks or Frozen** \$10.00
 Strawberry, Raspberry, Pomegranate, Blueberry, Peach with sugar rim, Mango with chile salt rim

MARGARITA FLIGHT

Choose any 3 of our rocks or frozen margaritas.
Flavor choices are: House, Strawberry, Raspberry, Blueberry, Peach, Pomegranate, or Mango
 \$15.00

- THE TAHONA** \$13.00
 Patrón Roca Silver Tequila, fresh ginger syrup, fresh lemon and lime juice, cucumber
- PERFECT PATRÓN** \$12.50
 Our personal barrel select Patrón Reposado tequila, Orange Citronge, house margarita mix, organic agave
- OAXACAN BUCK** \$11.00
 Illegal Mezcal Joven, fresh-squeezed lime juice, house-made ginger syrup, Jarritos Mineragua, fresh ginger
- GRANADA MOJITO** \$11.00
 Bacardi Limón Rum, house pomegranate grenadine, fresh lime juice, fresh mint
- CLYBORNE'S PEACH OLD FASHIONED** \$13.00
 Cooper's Craft bourbon infused with ginger peach tea, fresh ginger syrup, peach purée, Luxardo cherry

WHITE PEACH OR RED SANGRIA

House recipe with wine, Grand Marnier, Lillet, Brandy, fresh fruit juice and purées
 \$8.95

WINES

- CH. STE MICHELLE RIESLING - Columbia Valley \$8.50/\$30.00
 LUNARDI PINOT GRIGIO - Italy \$8.50/\$30.00
 CH. SOUVERAIN SAUVIGNON BLANC - California \$9.00/\$32.00
 WENTE CHARDONNAY - California \$9.50/\$34.00
 SANGRE DE TORO RED BLEND - Spain \$9.00/\$32.00
 H3 MERLOT - Horse Heaven Hills, WA \$10.00/\$36.00
 STORYPOINT PINOT NOIR - California \$9.00/\$32.00
 WENTE CABERNET - California \$10.00/\$36.00

BEERS

ROTATING TAPS

See menu board for our seasonal draught options
 16oz. Pints \$6-\$7 | D.O.R.A. cups +.50

CANS & BOTTLES

- TECATE ORIGINAL LAGER \$4.00
 CORONA \$4.50
 CORONA LIGHT \$4.50
 DOS EQUIS LAGER ESPECIAL \$4.50
 DOS EQUIS AMBAR \$4.50
 MODELO NEGRA \$4.50
 BUD LIGHT \$4.00
 MILLER LITE \$4.00
 MICHELOB ULTRA \$4.50



TAHONA
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A TAQUERIA & TEQUILA BAR

SUMMIT PARK/BLUE ASH

1100 Summit Place, Suite B
 Blue Ash, Ohio 45242



@TAHONABlueAsh

DOWNTOWN LOVELAND

115 Karl Brown Way
 Loveland, Ohio 45140



@TAHONALoveland

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