

## SIGNATURE COCKTAILS

**HOUSE MARGARITA**      **Rocks, Frozen, Or Spicy**      \$9.00

El Jimador Tequila Blanco, fresh juice housemade margarita mix, triple sec, organic agave nectar

**FRUIT MARGARITAS**      **Rocks, Frozen, Or Spicy**      \$10.00

Strawberry, Raspberry, Pomegranate, Blueberry, Peach with a sugar rim, Mango with a chile salt rim

### MARGARITA FLIGHT

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

**THE TAHONA**      \$13.00

Patron Roca Silver Tequila, fresh ginger syrup, fresh lemon and lime juice, cucumber

**PERFECT PATRON**      \$12.00

Our personal barrel select Patron Reposado tequila, Orange Citronge, house margarita mix, organic agave

**OAXACAN BUCK**      \$11.00

Illegal Mezcal Joven, freshly squeezed lime juice, housemade ginger syrup, Jarritos Mineragua, fresh ginger

**GRANADA MOJITO**      \$11.00

Bacardi Limon 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 juices and purees  
\$8.50

## WINES

Chateau Ste. Michelle Riesling-Columbia Valley	\$8.50/\$30.00
Lunardi Pinot Grigio-Italy	\$8.50/\$30.00
Chateau Souverain Sauvignon Blanc-California	\$9.00/\$32.00
Wente Chardonnay-California	\$9.50/\$34.00
Sangre De Toro Red Blend	\$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

Tecate Original Lager	\$4.00
Corona, Corona Light	\$4.50
Dos Equis Lager Especial	\$4.50
Dos Equis Ambar	\$4.50
Modelo Especial	\$4.75
Pacifico Clara	\$4.50
Fretboard Bootsy IPA	\$5.50
Fretboard Reba Strawberry Blonde Ale	\$5.50
Deschutes Fresh Squeezed IPA	\$5.00
Angry Orchard Crisp Cider Gluten Free	\$5.00
Bud Light, Miller Lite	\$4.00
Michelob Ultra	\$4.50
White Claw Black Cherry	\$5.00
Seasonal Rotating	Mkt



## SUMMIT PARK/BLUE ASH

1100 Summit Place  
Blue Ash, Ohio 45242



@TAHONAKitchen



## APPETIZERS

<b>TAHONA GUACAMOLE</b>	\$6.50
avocado, tomato, cilantro, red onion, jalapeño, fresh lime juice, fresh tortilla chips V, VG, GF	
<b>PINEAPPLE MANGO GUACAMOLE</b>	\$6.95
avocado, pineapple, mango, tomato, red onion, cilantro, jalapeño, fresh lime juice, fresh tortilla chips V, VG, GF	
<b>QUESO BLANCO</b>	\$6.00
white cheese with pimiento, green chilies, jalapeños, cumin, fresh corn tortilla chips V GF	
<b>CHIPS + SALSA BAR</b>	\$2.50
fresh corn tortilla chips with your choice of any of our house-made salsas:	
<b>Tomato Salsa-mild</b>	
<b>Roasted Tomatillo Poblano Salsa Verde-mild</b>	
<b>Smoky Chipotle Salsa-medium</b>	
<b>Fire Roasted Serrano Salsa-hot</b>	
V,VG,GF	

## SOUPS & SALADS

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

## SANDWICHES (TORTAS)

All sandwiches are pressed and served hot.

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

## SIDES

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

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

## TACOS

Your choice of a flour or corn tortilla, or a tostada.

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

### THE WALKING TACO

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 GF  
\$6.75

## KIDS MENU

Served with a juice box or milk. Age 12 and under only.

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

## DESSERT

<b>FRESH DONUT HOLES</b>	\$6.00
fresh ricotta donut holes rolled in cinnamon & sugar and served with your choice of caramel or chocolate sauce V,GF	

V - vegetarian      GF - gluten-free      VG-vegan  
VR - vegetarian by request      GFR - gluten-free by request      VGR-vegan by request

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

Please alert a member of our staff if anyone in your party has food allergies or dietary concerns.