

## COCKTAILS

Agave is the pillar on which TacoVision's bar is built. At the heart of our cocktails lies a fresh lime juice-enriched agave syrup that is cooked with lime, orange and lemon husks to provide a deep citrus flavor. The cordial is laced throughout this list and keeps us from having to use triple sec or other sweeteners in our cocktails. The end result is spirit and agave with fresh fruit and herbs.

### TACOVISION CLASSICS

substitute mezcal +\$1

#### Margarita 12

daily squeezed lime, house infused citrus agave

#### Paloma 12

thomas henry grapefruit soda, fresh grapefruit

#### Diablo 12

house made ginger beer, cassis

### MARGARITAS

substitute mezcal +\$1

#### Spicy 13

cucumber, epazote, jalapeño

#### Fruity 13

mango, roasted red pepper

#### Minty 13

fresh mint, lime leaf

#### Frozen 12

fresh lime, citrus agave, giffard elderflower



### VISIONS

#### Hindsight 16

casamigos añejo, molé bitters, piloncillo

#### Double Vision 16

maestro dobel diamante, peloton mezcal, pepita orgeat, amargo vallet

#### Blind Faith 16

sotol por siempre, fresh passionfruit, blue corn masa, 151 flame

#### Eye Candy 15

coconut washed buffalo trace bourbon, mexican coke

#### Sight Unseen 15

montelobos mezcal, lemon, house made pineapple tapache

#### Clear Eyes, Full Hearts 15

house infused strawberry vodka, white tea

#### Frozen Mezcal Negroni 14

campari, punt e mes, blood orange

### DRAFT BEER

#### Pacifico 6

Mikkeller x Crave Fishbar Shuckmaster Kolsch 8.5

Ommegang Witte 8.5

Singlecut 18 Watt IPA 8.5

Industrial Arts Wrench IPA 10

#### Michelada 7

Pacifico, hot sauce, lime, tajin

add mezcal +6

### BOTTLE / CAN BEER

Modelo Especial 6

Negro Modelo 7

Victoria (32oz) 15

Five Boroughs Brewing City Light 7

21st Amendment El Sully 7

Zemilla Rose Cider 9

#### Beer & A Shot 10

Modelo Especial can and a shot of tequila or mezcal

### WINE

Blanc de Blancs - Charles Roux 11

Grüner Veltliner - Paul D 11

Rosé - Domaine de la Patience 11

Malbec - Altos las Hormigas 12

### SOFT DRINKS

Mexican Coke 5

Topo Chico 3

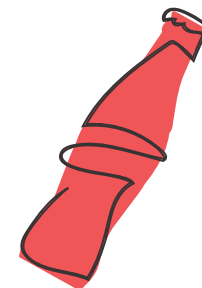
Cold Brew on Tap 5

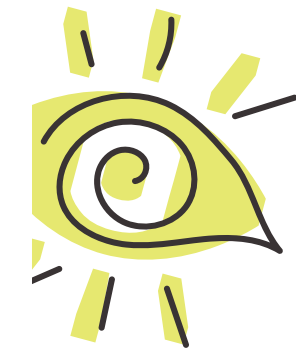
Homemade Horchata 6

add a shot of cold brew +2

Homemade Agua Fresca 6

Ask your server about today's flavors!





## FLIGHTS

Order a flight and explore different aspects of what **agave** spirits can be. Whether you're new to mezcal or want to go deep on wild agaves, the flights are here to taste and experience a wide variety of styles and spirits.

All flights are available as ½ oz or 1 oz pours.

### MEZCAL

#### NICE TO MEET YOU, MEZCAL 12/23

Start here! If you're new to mezcal, here are three of our favorites to get you going. Not too smoky, these are approachable and easy drinking.

**Yola/Espadín/Oaxaca**

**Vida Del Maguey/Espadín/Oaxaca**

**Bozal Ensemble/Espadín/Barril/Mexicano/Oaxaca**

#### ESPADÍN 14/27

The mother of agave plants, espadín is the most common and most cultivated species of agave. Although it is prolific, it is anything but standard and this flight shows how different terroir and distillation techniques play into a finished mezcal.

**Del Maguey Chichicapa/Espadín/Oaxaca**

**Alipus San Juan/Espadín/Oaxaca**

**Nuestra Soledad Zoquitlán/Espadín/Oaxaca**

#### NO-AXACA 13/25

While Oaxaca is regarded as the center of the mezcal universe, it is just one of the 9 Mexican states that produce the spirit. Here we take you to Durango, Puebla and San Luis Potosi to explore the world outside of Oaxaca.

**Mezcales de Leyenda/Tobalá/Puebla**

**Derrumbes/Salmiana/San Luis Potosi**

**Cenizo Colonial Temoya/Cenizo/Durango**

#### LADIES ONLY 14/27

Celebrating the women in mezcal is easy when there's some unbelievable juice. All of these bottles are either female owned or made by a female mezcalero. The Borroso is an ancestral mezcal and serious bonus for this flight!

**Yola/Espadín/Oaxaca**

**Borroso/Tobasiche/Oaxaca**

**Rezpiral Berta Vasquez/Espadín/Oaxaca**

#### PARTY TIME PECHUGA 18/35

A pechuga refers to a mezcal that has been distilled twice and then a third time through a potpourri of fresh fruit, nuts and spices and usually a raw turkey or chicken breast, or some other type of game. The Sotol is a rattlesnake pechuga and drinking it is basically an antivenom.

**El Buho Mango Pechuga/Oaxaca**

**Tosba Pechuga/Oaxaca**

**Sotol de Desierto Cascabel/Chihuahua**

#### DEL MAGUEY 21/41

Trailblazers of bringing mezcal to prominence, Del Maguey gets a lot of credit for making us all mezcal enthusiasts. This flight features three different varieties of agave to taste and compare!

**Del Maguey San Jose Rio Minas/Espadín/Oaxaca**

**Del Maguey San Pablo Ameyaltepec/Papalote/Puebla**

**Del Maguey/Wild Tepeztate/Oaxaca**

#### ANCESTRAL 21/41

The ancestral method features mezcal made in the most traditional way using clay pots. The process is a bit more labor intensive and difficult as the clay pots can leak or break during distillation. The juice though, is worth the squeeze. An expensive habit, but worthy of a special treat.

**Real Minero/Espadín/Oaxaca**

**Bozal Reserva Ancestral/Castilla/Oaxaca**

**Lalocura/San Martinero/Oaxaca**

#### BEYOND MEZCAL 14/27

Here's where things get a little more difficult to follow. Only 9 states are legally allowed to produce distillates from agave and call it mezcal. In Jalisco, tequila is king and is only produced from Blue Webber Agave. Spirits distilled from other varieties of agave in Jalisco are called Raicilla. Then you have Sotol which is a spirit distilled from the Sotol plant - a close cousin of agave. Sotol tends to be earthy, piney and woody in comparison to mezcal. Bacanora is an agave-distilled spirit made in the Mexican state of Sonora. Got all that?

**Rancho Tepua Bacanora/Pacifica/Sonora**

**La Higuera Sotol/Cedrosanum/Chihuahua**

**La Venenosa Raicilla Black Label/Maximiliana/Jalisco**

#### AGED MEZCAL 14/27

While most mezcal is made and drank as a joven, sometimes mezcaleros age their mezcal in oak barrels. The oak can serve to tame some of the smoke and mellow the intensity of the spirit. For folks more accustomed to drinking aged tequilas or whiskeys, these spirits can help bridge the gap to mezcal.

**Lagrimas de Dolores Añejo/Durangensis/Durango**

**Wahaka Reposado con Guasno/Espadín/Oaxaca**

**Ilegal Reposado/Espadín/Oaxaca**

### TEQUILA

#### BLANCO IS BETTER 15/29

Sure, Añejos get all the love and attention with their high price tags and fancy marketing, but blanco has a special place in our hearts. Pure roasted agave flavors with no aging to get in the way and darken things up. These tequilas offer exceptional expressions of what agave is all about.

**Siete Leguas**

**Calle 23**

**Fortaleza Still Strength**

#### ORGANIC 14/27

The organic movement is in full swing in agave farming and tequila production. These producers aren't just about the certification, the quality is unbelievable. Maybe Clase Azul is known for its Reposado, but get a taste of the plata on this flight and you might not go back.

**123 Blanco**

**Clase Azul Plata**

**Tres Agaves Reposado**

#### DON JULIO 14/27

A classic lineup, Don Julio is one of the preeminent tequila houses for a reason. They're the pioneers of the luxury tequila category and made reposado tequila famous. Tasting three different ages in a row gives you a great idea for how oak affects the agave.

**Blanco**

**Reposado**

**Añejo**

#### COOL AS A CRISTALINO 14/27

Wait, this stuff is aged? It sure is. Cristalino tequilas are aged in oak before filtering out the color, but not the flavor. The result is a clear spirit that looks like a blanco and drinks like a repo or añejo.

**Maestro Dobel Diamante**

**Volcan Cristalino**

**Don Julio 70**

#### BALLER FLIGHT 28/55

No description needed.

**Clase Azul Reposado**

**Don Julio 1942**

**Jose Cuervo Reserva de la Familia**



TAKE FLIGHT