

FOOD

TACOS

LAND

Al Pastor 4

duroc pork shoulder, roasted pineapple, chipotle, onion

All Day Breakfast 4

house made chicken chorizo, local caged free egg, queso

Carne Asada 5.5

charred achiote filet, heirloom cherry tomato pico de gallo

Chicken Shawarma 4.5

chicken thigh, jalapeño tahini, israeli pickles

SEA

Baja Crispy Cod 5

alaskan cod, avocado, cabbage, scallion, chipotle creama

Spicy Shrimp 5.25

calabrian chile, shaved garlic, shredded cabbage, aioli

VEGAN

Crispy Brussels Sprouts 3.75

poblano pepper, banana pepper sunflower seed salsa

Roasted Cauliflower 3.5

heirloom bean puree, jalapeño salsa, cilantro

ROTISSERIE CHICKEN

Spice Rubbed Rotisserie Chicken

Half Chicken (feeds 1-2) 17

Whole Chicken (feeds 3-4) 30

Served with rice & beans, fresh tortillas, roasted gochujang tomato salsa

NOT TACOS

Guacamole + Chips 12

cilantro lime puree

Spicy Guacamole + Chips 13

serrano chile, escabeche

Al Pastor Quesadilla 12.50

roasted pork shoulder, grilled spring onion, chipotle salsa, flour tortilla

Chicken Nachos 12

Chicken, Pickled Onions, Queso, Jalapeño Tahini Salsa, Chipotle Salsa

Veggie Nachos 12

cauliflower, kale, heirloom bean, queso, tomatillo salsa, serrano

Chicken Quesadilla 12.5

tahini roasted chicken, fingerling potato, grilled spring onion, jalapeño salsa

BOWLS

Taco Salad 14.5

chicken chorizo, watermelon radish, mixed baby lettuce, kale, baby watercress, charred corn, green onion beans, tortilla chips, queso fresco, grapefruit chipotle dressing

Veggie Bowl 12

shredded brussels sprouts & green cabbage, purple sweet potato, cauliflower, avocado, pepitas, tequila tomatillo dressing

Top Your Bowl: Chicken Shawarma 4/

Spicy Shrimp 5 / Carne Asada 5.5/ Guac 2

SIDES

Roasted Corn 6

aioli, meyer lemon, queso fresco, chipotle morita

Heirloom Beans 5

smoked onion sofrito

Jasmine Rice 5

paprika, ginger, tamari soy

Rice & Beans 5

queso cotija

Blue Corn Tortillas 4

(6 pieces)

Chips & Chipotle Salsa 5



DRINKS

MARGARITAS

Substitute mezcal +\$1

Classic 12

fresh squeezed lime, skinny agave

Frozen 12

elderflower liqueur lime juice, citrus infused agave

Spicy 13

jalapeño infused tequila, cucumber, epazote, citrus infused agave

Minty 13

fresh mint, lime leaf, citrus infused agave

Detox 13

cayenne, ginger, honey, lemon

Fruity 13

los vecinos mezcal, fresh watermelon, citrus infused agave

CLASSICS

Paloma 12

tequila, grapefruit, grapefruit soda

Mule 13

mezcal/ vodka/ bourbon + lime + fever tree ginger beer

Tequila Old Fashioned 16

casamigos anejo, mole bitters, piloncillo

Spritz 15

chinola passionfruit liqueur, aperol, sparkling wine, soda

Frozen Mezcal Negroni 14

peleton de la muerte, campari, punt e mes, blood orange

WINES

WHITE Gruner Veltliner - Paul D

-Austria 11

ROSE Grenache, syrah - Domaine de la Patience

- France 11

SPARKLING Blanc de Blancs - Henry Varnay

- France 11

RED Malbec - Altos Las Hormigas

- Argentina 12

DRAFT BEER

Pacifico 6

Mikkeller - NYC Post No Pils 8.5

Ommegang -Witte 8.5

Singlecut -18 Watt IPA 8.5

Industrial Arts - Wrench IPA 10

Michelada 7

Pacifico, hot sauce, lime, tajin rim
add mezcal shot +6

CANS & BOTTLES

Modelo Especial 6

Mexican Pilsner/ Lager - 4.4% ABV

Five Boroughs City Light 7

Light Beer - 4.2% ABV

21ST Amendment El Sully 7

American Mexican style lager 4.8% ABV

New Belgium 7

Mural Agua Fresca Beer - 4% ABV

Jabali Bock 7

Mexican Craft Lager - 6.3% ABV

Negro Modelo 7

Dark Lager - 5.4% ABV

Victoria 15

(320Z) - Mexican Lager - 4% ABV

BEER & SHOT SPECIAL - MODELO + TEQUILA

OR MEZCAL \$10

SOFT DRINKS

Mexican Coke 4

Iced Black Tea 3

Cold Brew 6

Homemade Watermelon-Mint Agua Fresca 6

Topo Chico \$3

Saratoga Still Water \$6

Saratoga Sparkling Water \$6

TACOVISION

MODERN NYC TACO BAR

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