

# TACO VISION

## MODERN MEXICAN & MEZCALERIA

### STARTERS

**Guacamole + Chips 12**  
cilantro lime puree  
+ pico de gallo 3  
+ make spicy 1

**Chips & Trio of Salsa 12**  
salsa roja, tomatillo, &  
pineapple habanero

**Rotisserie Beet Tostada (4pc) 12.5**  
sheeps milk feta, pickled onions,  
pepitias, macadamia nut salsa,  
on crispy corn tortilla

**Crab Tostada (4pc) 16**  
sustainable crab, avocado,  
thai chili, lime crema,  
on crispy corn tortilla

**Shrimp and Sea Bass Ceviche 16**  
chopped shrimp, seabass, lime,  
serrano, shallots, palomitas de maíz  
pequeñas

**Baja Crispy Cod (4pc) 15**  
alaskan cod, black bean puree,  
shredded cabbage, scallion, toasted  
chipotle crema

**Taco Salad 15.5**  
chicken chorizo, mixed baby lettuce,  
kale watermelon radish, charred  
corn, green onion beans, tortilla  
chips, queso fresco, grapefruit  
chipotle dressing

**Veggie Salad 12**  
shredded brussels sprouts  
& green cabbage, purple sweet  
potato, cauliflower, avocado,  
pepitias, tequila tomatillo dressing

**TOP YOUR SALAD: CHICKEN SHAWARMA 4/  
SPICY SHRIMP 5 / AL PASTOR 4/ GUAC 2**

### SIDES

**Mexican Corn 6**  
aioli, meyer lemon,  
queso fresco,  
chipotle morita

**Heirloom Beans 5**  
smoked onion sofrito

GUAC  
\$12

**Blue Corn Tortillas 4**  
(6 pieces)

**TACOS:** all tacos sold as 2

#### Al Pastor 8

duroc pork shoulder, roasted  
pineapple, chipotle, onion

#### Chicken Shawarma 9

chicken thigh, jalapeño tal,  
israeli pickles

#### All Day Breakfast 8

house made chicken chorizo,  
local caged free egg, queso flour  
tortilla

#### Spicy Shrimp 11

calabrian chile, shaved garlic,  
shredded cabbage, aioli

#### Crispy Brussels Sprouts 7.5

poblano pepper, banana pepper  
sunflower seed salsa

### LARGE PLATES

#### Maine Lobster Tacos 4pc 26

local mexican corn, epazote, roasted chili oil  
fresh herbs

#### Tuna Belly Chuleta 23

crispy yellowfin tuna belly, avocado salsa  
verde, cucumber red onion salad, warm tortillas

#### Spice Rubbed Rotisserie Chicken

Half Chicken 17

Whole Chicken 29

served with rice and beans,  
warm tortillas, roasted gochujang salsa

#### Ancho Chili & Coffee

#### Crusted Black Angus Steak 26.5

grilled steak, roasted fingerling  
potatoes, banana pepper sunflower salsa,  
queso fresco, warm tortillas

#### Sea Bass Divorciada 24.5

sea bass broiled with salsa roja and salsa  
verde, served with rice and beans,  
avocado, warm tortillas

#### Chipotle Pork Stew 24

braised duroc pork shoulder, charred onion,  
roasted eggplant, roasted delicata squash,  
cilantro gremolata, pepitas

#### Braised Massaman Short Rib 28

creekstone farms short ribs, massaman curry,  
roasted cauliflower, pickled onion

#### Brussels Sprouts 6

green chilaquiles,  
queso fresco

#### Jasmine Rice 5

paprika, ginger,  
tamari soy



# 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 14

los vecinos del campo mezcal,  
cranberry juice, thyme agave cordial

### CLASSICS

#### Paloma 12

tequila, grapefruit, lime, grapefruit soda

#### Mule 13

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

#### Tequila Old Fashioned 16

casamigos anjeo,  
mole bitters, piloncillo

**Tepache & Me** cal, citrus agave, homemade  
pineapple soda, served in a tiki glass

#### Hibiscus Sour 14

tequila, mezcal, hibiscus agave

#### Sangria 12

malbec, apricot liqueur, orange, cinnamon

### WINES

#### WHITE 11

gruner veltliner - paul d -austria

#### ROSE 11

pinot noir -leyda- chile

#### RED 12

malbec - altos las hormigas - argentina

#### SPARKLING 11

Blanc de Blancs - Henry Varnay

Midtown's Largest Selection of Mezcal & Tequila

Ask Your Server for Full Menu & Flight Boards

### DRAFT BEER

#### Pacifico 6

Mikkeller - NYC Post No Pils 8.5

Omegang -Witte 8.5

Singlecut -18 Watt IPA 8.5

Brooklyn Lager 8.5

Fat Tire - Amber Ale 8.5

Michelada 7

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

### CANS & BOTTLES

#### Monopolio 6

Mexican Lager - 5% ABV

Five Boroughs City Light 7

Light Beer - 4.2% ABV

21ST Amendment 7

El Sully - American Mexican-style lager

New Belgium 7

Watermelon Hibiscus Agua Fresca Beer - 4% ABV

Jabali Bock 7

Mexican Craft Lager - 6.3% ABV

Negro Modelo 7

Dark Lager - 5.4% ABV

Victoria 15

32 oz Mexican Lager - 4% ABV

Beer & Shot Special

Monopolio Can + Tequila or Mezcal 10

### SOFT DRINKS

Mexican Coke 4

Iced Black Tea 3

Cold Brew Coffee 6

Topo Chico 3

Tepache 4

Saratoga Still Water 6

Saratoga Sparkling Water 6

### Desserts & Drinks

Mexican Hot Chocolate 13

Coconut milk, spicy tequila, dark  
chocolate, Cinnamon & cloves

CFB Famous Chocolate Chip Cookie 6

vanilla ice cream

After Dinner Drinks

Fernet Vallet 12

Don Julio 1942 18/35

Chinola Passionfruit 11

Averna 12

Mr Black Coffee Liqueur 11

# TACOVISION

## MODERN MEXICAN & MEZCALERIA

### MASKS

Are required indoors at all times when not seated at your table

### TABLE TIME LIMITS

Due to limited seating capacity tables are limited to the following times:

Tables of 1-2, 1 hour 30 minutes

Tables of 3-4, 1 hour 45 minutes

Tables of 5-6, 2 hours

Thank you for your understanding

### INDOOR DINING SAFETY UPGRADES

Merv-13 Filters in our HVAC

i wave needle-point bi-polar

ionization to purify indoor air

Enhanced sanitizing protocols

NYS COVID Safety Plan available upon request

## BRUNCH

SATURDAY & SUNDAY

12-4 PM

20/20 VISION BRUNCH  
ENDLESS TACOS & BOTTOMLESS BOOZE  
\$40

### Bottomless Drinks

90 Minutes Unlimited \$22 (\$20 when combined with unlimited Tacos)

frozen margarita  
pacífico or michelada  
mimosa

16 ingredient bloody Mary  
bloody Maria

### Endless TACOS

90 Minutes Unlimited \$24 (\$20 when combined with unlimited Drinks)

### CHOOSE FROM:

#### Chicken Shawarma

chicken thigh, jalapeño tahini, israeli pickles

#### Al Pastor

duroc pork shoulder, roasted pineapple, chipotle, onion

#### All Day Breakfast

house made chicken chorizo, local caged free egg, queso, flour tortilla

#### Crispy Brussels Sprouts

poblano pepper, banana pepper sunflower seed salsa



## HAPPY HOUR

\$7 DRINKS

EVERY DAY

5-7PM

### MARGARITAS

#### Classic

fresh squeezed lime, skinny agave  
Substitute mezcal +\$1

#### Frozen

elderflower liqueur, lime juice,  
citrus infused agave

### AGAVE FLIGHT BOARD \$10

pueblo viejo blanco, casamigos anejo,  
peloton mezcal

### WINES

#### WHITE

gruner veltliner - paul d -austria

#### ROSE

pinot noir -leyda- chile

#### RED

malbec - altos las hormigas - argentina

#### SPARKLING

Blanc de Blancs - Henry Varnay

### DRAFT BEER

Mikkeller - NYC post no pils

Ommegang -witte

Singlecut -18 watt IPA

Michelada

Fat Tire Amber Ale

Brooklyn Lager

Michelada

21st Amendment El Sully Can \$5

New Belgium Agua Fresca Beer Can \$5

### HAPPY HOUR BITES all tacos sold as 2

#### Al Pastor Taco 6

duroc pork shoulder, roasted pineapple,  
chipotle, onion

#### Crispy Brussels Sprouts Taco 6

poblano pepper, banana pepper sunflower seed salsa

#### Chicken Nachos 10

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

#### Veggie Nachos 10

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

## TACO TUESDAY

ALL DAY  
HAPPY HOUR  
+  
ALL TACOS \$3



 @tacovisionnyc

 @tacovision

Check out our  
Take out / Delivery Menu

