

TACO VISION

MODERN MEXICAN & MEZCALERIA

STARTERS

Guacamole + Chips 12 (GF)
cilantro lime puree
+ pico de gallo 3
+ make spicy 1

Chips & Trio of Salsa 12 (GF)
salsa roja, tomatillo, &
pineapple habanero

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

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

White Fish Ceviche 14 (GF)
sea bass, hibiscus chipotle broth,
shredded cauliflower, jicama

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

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

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

SIDES (GF)

Mexican Street Corn 6 **Chips & Salsa 5**
aioli, meyer lemon, salsa roja, tomatillo
queso fresco, OR pineapple habanero
chipotle morita Choose All 3 for \$12

Brussels Sprouts 6 **Rice & Beans 5**
green chilaquiles, queso cotija,
queso fresco onion, cilantro

Birria Consomme sm 10 lg 19
beef bone broth, onions,
cilantro, serrano salsa
great addition to any taco

TACOS: all tacos sold as 2
swap tortilla for lettuce wrap
Al Pastor 8 (GF)
duroc pork shoulder, roasted
pineapple, chipotle, onion

Chicken Shawarma 9 (GF)
chicken thigh, jalapeño
tahini, israeli pickles

All Day Breakfast 8 (GF)
house made chicken chorizo,
local caged free egg, queso

Spicy Shrimp 11 (GF,S)
calabrian chile, shaved garlic,
shredded cabbage, aioli

Crispy Brussels Sprouts 7.5 (GF)
poblano pepper, banana pepper
sunflower seed salsa

Baja Crispy Cod 10 (GF)
alaskan cod, avocado, cabbage,
scallion, chipotle crema

Taco of the Month
Thai Red Curry 9 (GF)
grassfed ground beef, red curry, melted
cheese, cucumber, onion, cilantro

LARGE PLATES: great for sharing
Rotisserie Chicken Tinga Tacos 3pc 18 (GF)
black bean puree, shredded lettuce, crema,
queso fresco, sliced avocado

Maine Lobster Tacos 3pc 26 (GF,S)
local mexican corn, aioli, epazote, roasted chili
oil, fresh herbs

Quesa Birria Tacos 3pc 25 (GF)
braised demkota brisket tacos served with beef
consomme broth, onions, cilantro, serrano salsa and
melted cheese between two corn tortillas

Tuna Belly Milanese 23
crispy yellowfin tuna belly, avocado salsa
verde, cucumber red onion salad, warm tortillas

Ancho Chili & Coffee Crusted
Black Angus Steak 26.5 (GF)
roasted fingerling potatoes, banana pepper sunflower
salsa, queso fresco, warm tortillas

Grilled Sea Bass 24.5 (GF)
sea bass with salsa roja and salsa verde, served
with rice and beans, avocado, warm tortillas

Peruvian Style Rotisserie Chicken (GF)
Half Chicken 17
Whole Chicken 29
served with rice and beans, warm tortillas,
peruvian style green salsa

Gluten Free (GF) Shellfish (S) Nuts (N)

DRINKS

MARGARITAS

All made with Pueblo Viejo Blanco Tequila
or for \$1 extra Peleton de la Muerte Mezcal

Classic 12

fresh squeezed lime, skinny agave

Spicy 13

jalapeño & serrano infused tequila, cucumber,
epazote, citrus infused agave

Minty 13

fresh mint, lime leaf, citrus infused agave

The Vaccine 13

cayenne, ginger, honey, lemon

Fruity 14

fresh watermelon & cilantro, lime, agave

FROZEN COCKTAILS

Margarita 12

tequila, elderflower liqueur, lime juice,
citrus infused agave

Paloma 12

tequila, fresh grapefruit and lime
juice, jarritos, spicy salt rim

Double Vision 18

frozen paloma on top of frozen margarita
with a tequila shot. served in a tiki
glass with spicy salt rim

VISIONS

So Fresh & So Green 14

lobos 1707 joven, fresh cucumber & cilantro
juice, lime

Tequila Old Fashioned 16

casamigos anejo, mole bitters, piloncillo

Homemade Pineapple Tepache & Mezcal 14

citrus agave, homemade pineapple soda

Hibiscus Sour 14

tequila, peloton mezcal, hibiscus agave

Boozy Cold Brew 12

cold brew moonshine, nitro cold brew coffee,
averna, orange peel

Mezcal Mule 13

mezcal, fever tree ginger beer, lime

Smoke Show 14

sotol por siempre, passion fruit liqueur,
lime juice, egg white

Ride With Me 14 *

pueblo viejo reposado, aperol, pineapple
chipotle, lemon juice

*All proceeds donated to National MS Society

Midtown's Largest Selection of Mezcal & Tequila

Ask Your Server for Full Menu & Flight Boards

DRAFT BEER

Pacifico 6

Monopolio Negra 7

Singlecut 18 Watt IPA 8

Ommegang Witte 8.5

Abita Light 7

CANS & BOTTLES

Mango Michelada 9

mango wheat ale, hot sauce, tamarind candy straw

Modelo Especial 6 Mexican Lager - 5% ABV

Negra Modelo 7 Dark Lager - 5.4% ABV

Victoria 15 32 oz Mexican Lager - 4% ABV

VooDoo Ranger 8 Golden IPA - 7% ABV

Golden Road 7 Mango Cart Wheat Ale - 4% ABV

Cacti 8 Agave Spiked Seltzer - 7% ABV

(Strawberry / Lime / Pineapple)

WINE

Sparkling

Conquilla Cava 10 / 38 Spain
brut, citrus, apple & pear

Rose

Leyda Pinot Noir 9 / 35

tart cherry & raspberry, crisp, dry long
finish

White

Prisma Sauvignon Blanc 11 / 42

bright citrus, crips, mineral undertone

Red

Vina Maitia Pais-Carignan 9 / 35

(chilled) light body, refreshing, bright
fruits, earthy

Altos Las Hormigas Malbec 11 / 42
full body, tannic, earthy, dark fruits

Roto Cabernet Sauvignon 12 / 45

black cherry, subtle tannins, baking
spice

DESSERT

Churros 8

with vanilla ice cream and chocolate syrup

Chocolate Chip Cookie 6

served warm with vanilla ice cream

SOFT DRINKS

Mexican Coke 4

Topo Chico 3

Nitro Cold Brew Coffee 6

Homemade Tepache Pineapple Soda 4

Fever Tree Ginger Beer 5



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MEZCALERIA

TABLE TIME LIMITS

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

Tables of 1-5, 1 hour 30 minutes

Tables of 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



@tacovisionnyc



@tacovision

BRUNCH

SATURDAY & SUNDAY

12 - 3:30PM (90 MIN)

20/20 VISION BRUNCH

ENDLESS TACOS & BOTTOMLESS BOOZE
\$40

Bottomless DRINKS

90 Minutes \$22

(\$20 when combined with unlimited Tacos)

Endless TACOS

90 Minutes \$24

(\$20 when combined with unlimited Drinks)

TACO TUESDAY

ALL NIGHT
HAPPY HOUR

+

TACOS ARE \$6
FOR SET OF 2

CLASE AZUL REPOSADO
MINI-BOTTLE SERVICE
FIESTA

\$140

perfect for 3-6 ppl.
served with fresh
citrus on flight board

HAPPY HOUR

EVERDAY 5-7

MARGARITAS 9

Classic

fresh squeezed lime, skinny agave

Substitute mezcal +\$1

Frozen

tequila, elderflower liqueur,

lime juice, citrus infused agave

mezcal floater +\$4

tequila floater +\$3

WINES 7

ROSE

pinot noir -leyda- chile

BEER 6

Pacifico

Monopolio

Singlecut IPA

Ommegang -witte

Abita Light

Cacti Agave Spiked Seltzer - 7% ABV

(Strawberry / Lime / Pineapple)

HAPPY HOUR BITES all tacos sold as 2

Al Pastor Taco 6 (GF)

duroc pork shoulder, roasted pineapple, chipotle, onion

Crispy Brussels Sprouts Taco 6 (GF)

poblano pepper, banana pepper sunflower seed salsa

Chicken Nachos 10 (GF)

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

Veggie Nachos 10 (GF)

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

AGAVE FLIGHTS

All flights are served
½ oz or 1 oz pours with fruit
on our custom flight boards

MEZCAL

LADIES ONLY \$14/\$27

Yola - Espadín - Oaxaca

Borroso - Tobasiche - Oaxaca

La Gritona - Reposado Tequila - Blue Webber

ESPADÍN \$14 / \$27

Del Maguey Chichicapa - Espadín - Oaxaca

Alipus San Juan - Espadín - Oaxaca

Nuestra Soledad Zoquitlán - Espadín - Oaxaca

AGED MEZCAL \$14 / \$27

Lagrimas de Dolores Añejo - Durangensis - Durango

Wahaka Reposado con Guasno - Espadín - Oaxaca

Agave de Cortez Reposado - Espadín - Oaxaca

TEQUILA

Tequila Ocho Flight \$15/\$29

Ocho Blanco

Ocho Reposado

Ocho Añejo

Baller Flight \$28/55

Clase Azul Reposado

Don Julio 1942

Jose Cuervo Reserva de la Familia

Cool as a Cristalino \$14/\$27

Maestro Doblé Diamante

Volcan Cristalino

Don julio 70