

# TACO VISION

## MODERN MEXICAN & MEZCALERIA

### STARTERS

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

**Chips & Trio of Homemade Salsas 12 (GF)**  
salsa roja, tomatillo, &  
pineapple habanero

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

**Rotisserie Chicken Nachos 16 (GF)**  
chicken, pickled onions, queso, jalapeño  
tahini salsa, chipotle salsa

**Veggie Nachos 14 (GF)**  
cauliflower, kale, heirloom bean,  
queso, tomatillo salsa, serrano

**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

**Coctel de Camarones 16 (GF)**  
sustainable shrimp, mexican cocktail sauce,  
tomato, red onion, cucumbers, jalapeno,  
avocado, tostadas

### SIDES (GF)

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

**Roasted Cauliflower 8**  
ancho chile, hatch  
green chile salsa,  
queso fresco

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

**Chips & Salsa 5**  
salsa roja, tomatillo  
OR pineapple habanero  
Choose All 3 for \$12

**Rice & Beans 5**  
queso cotija,  
onion, cilantro

## TACOS

swap tortilla for lettuce wrap

### TACO OF THE MONTH

**Eel Taco 12**  
japanese eel, avocado, chipotle sriracha  
salsa, onion, cilantro

### LAND

**Al Pastor 8 (GF)**  
duroc pork shoulder, roasted  
pineapple, chipotle, onion

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

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

**Carne Asada 12 (GF)**  
grassfed tri-tip steak, chile de arbol salsa,  
avocado salsa, onion, cilantro

**Rotisserie Chicken Tinga Tacos 11 (GF)**  
black bean puree, shredded lettuce, crema,  
queso fresco, sliced avocado

**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

### SEA

**Baja Crispy Cod 10**  
alaskan cod, avocado, cabbage,  
scallion, chipotle crema

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

**Roasted Bass Taco 14 (GF)**  
citrus marinated bass, tzatziki, romaine

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

### VEGGIE

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

**Mushroom Taco 9 (GF)**  
oysters mushroom, fingerling potato, onion,  
chipotle salsa, crema, thai chili, cilantro

### PERUVIAN STYLE ROTISSERIE CHICKEN (GF)

served with rice and beans, warm tortillas,  
peruvian style green salsa

**Half Chicken 17**

**Whole Chicken 29**

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

## DRINKS

### MARGARITA OF THE MONTH

**Prickly Pear Margarita 14**  
Pueblo Viejo Blanco, prickly pear, yuzu,  
citrus-infused agave

### VISIONS

**The Good Life 14**  
blanco tequila, honey liqueur, pineapple  
lemon, basil

**Hibiscus Sour 14**  
tequila, peloton mezcal, hibiscus agave,  
egg white

**Mezcal Martini 16**  
mezcal, luxardo, lemon, citrus infused agave

**Oaxacan Old Fashioned 16**  
derumbes mezcal, citrus-vanilla, bitters

### FROZEN COCKTAILS

**Margarita 13**  
tequila, elderflower liqueur, lime  
juice, citrus infused agave

**Blackberry Margarita 14**  
tequila, coconut, fresh blackberry and  
lime juice, coconut rim

**Double Vision 22 (16oz)**  
frozen blackberry marg on top of frozen  
classic marg with a tequila shot on top,  
coconut rim

### MARGARITAS

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

**Classic 13**  
Fresh squeezed lime, skinny agave

**Spicy 14**  
jalapeño & serrano infused tequila, cucumber,  
epazote, citrus infused agave

**Fruity 14**  
el tesoro blanco tequila, mango, lime,  
black volcanic salt

**Perfectly Peared 15**  
pear, fall spices citrus-infused agave,  
cinnamon sugar rim

### DIAS DE LOS MUERTOS

**El Diablo 15**  
astral blanco tequila, black currant liqueur,  
lime, ginger beer

**Cantarito 17 (16oz)**  
astral blanco tequila, blood orange,  
orange, lime, with skeleton mug and  
chamoy rim

**Pumpkin Old Fashioned 24**  
agave de corte reposado mezcal, pumpkin,  
cinnamon, piloncillo, all spice, served in  
151 rum flamed pumpkin

Midtown's Largest Selection of Mezcal & Tequila  
Ask Your Server for Full Menu & Flight Boards

### DRAFT BEER

**Pacifico 6**  
**Baja IPA 9**  
**Negra Modelo 7**  
**Omegang Witte 8.5**  
**Abita Light 7**  
**Michelada 7**

### CANS & BOTTLES

**Modelo Especial 6**  
**Estrella Jalisco 7**  
**Victoria 15 32 oz**  
**Voodoo Ranger IPA 8**

### WINE

#### Sparkling

**Conquilla Cava 10 / 38 Spain**  
**Segura Viudas Cava Rose 10 / 38 Spain**  
**Rose**

**Marques de Caceres 10 / 38 Spain**

#### White

**Prisma Sauvignon Blanc 11 / 42 Chile**

#### Red

**Altos Las Hormigas Malbec 11 / 42 Argentina**

### BOOZY ICE CREAM FLIGHT BY TIPSYPSCOOP 12

**Pumpkin Mezcal Ice Cream**  
agave de cortes reposado mezcal, pumpkin  
puree, ginger, cinamon and touch of salt

**Churros & Coffee Tequila Ice Cream**  
clase azul reposado tequila, coffee ice  
cream with a cinnamon churro crumb folded in

**Blood Orange Margarita Sorbet**  
siete leguas blanco tequila, blood orange,  
orange and lime (vegan and dairy free)

\*single scoops available \$5

### DESSERTS

**Mexican Brownie 12 (N)**  
lagrimas de dolores anejo mezcal, vanilla  
ice cream, cajeta brownie with caramel,  
mexican chocolate, pecans

**Churros 8**  
with vanilla ice cream and chocolate syrup

**Ice Cream 10 (3 scoops)**  
horchata, strawberry cream,  
mexican chocolate chunk

### SOFT DRINKS

**Mexican Coke 6**  
**Topo Chico 6**  
**Jarritos Grapefruit Soda 6**  
**Galvanina Ginger Beer 7**

# TACO VISION

MODERN MEXICAN &  
MEZCALERIA

## 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



@tacovisionnyc



@tacovision

## BRUNCH

SATURDAY & SUNDAY

11 - 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)

## TEQUILA THURSDAYS

DJ 5-9 PM

WEEKLY ROTATING TEQUILA  
FLIGHTS, COCKTAILS, SHOTS

HAPPY HOUR 5-7

THIS WEEK UPGRADE YOUR  
MARG WITH EL TESORO  
BLANCO TEQUILA +3

TEQUILA SHOTS  
\$7 ALL NIGHT  
HIBISCUS OR  
CHINOLA PASSIONFRUIT

## 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  
Chinola passionfruit floater +3

### WINES 7

Segura Viudas Cava Rose Spain

### BEER 6

Modelo Negra, draft

Pacifico, draft

Estrella Jalisco

Modelo Especial

### HAPPY HOUR BITES all tacos sold as 2

Al Pastor Taco 6 (GF)

duroc pork shoulder, roasted pineapple,  
chipotle, onion

Crispy Brussel Sprouts Taco 6 (GF)

poblano pepper, banana pepper sunflower  
seed salsa

Chicken Nachos 12 (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  
3/4 oz pours with fruit on  
our custom flight boards

### MEZCAL

Lagrimas de Dolores \$24 \*MEZCAL OF THE WEEK\*

Maguey Masparillo - Maximiliana - Maximino  
Flores - Durango

Maguey Castilla - Angustifolia - Faviola Avila  
Durango

Mezcal Añejo- Cenizo - Faviola Avila - Durango

#### LADIES OWNED \$20

Yola - Espadin - Oaxaca

Borroso - Tobaziche - Oaxaca

La Gritona - Reposado Tequila - Blue Weber

#### AGED MEZCAL \$26

Lagrimas de Dolores Añejo - Durangensis -  
Durango

Wahaka Reposado con Guasno - Espadín - Oaxaca

Agave de Cortez Reposado - Espadín - Oaxaca

### TEQUILA

El Tesoro Flight \$20 \*TEQUILA OF THE WEEK\*

Blanco- Sweet taste balanced with agave, white  
pepper and subtle green notes

Reposado- Robust blend of oak and agave with  
smoke and pepper

Añejo-Sweet agave balanced with pepper, oak and  
floral tones

#### Baller Flight \$63

Clase Azul Reposado

Don Julio 1942

Jose Cuervo Reserva de la Familia

#### Cool as a Cristalino \$23

Maestro Dobel Diamante

Herradura Ultra Añejo

Don Julio 70