

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

Grilled Chicken Caesar 16.5 (GF)
habanero cotija lime ceasar dressing,
romaine, cilantro, cotija, watermelon radish,
scallion

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

Mexican Pizza (Tlayudas) 22 (Serves 4-6)
chipotle chicken, black bean puree, cabbage,
queso fresco, habanero lime crema, red onion,
hatch chili green salsa

SIDES (GF)

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

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

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

Rice & Beans 5
queso cotija,
onion, cilantro

Yucca Fries 8
habanero aioli

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

GUAC
\$12

TACOS

swap tortilla for lettuce wrap

TACO OF THE MONTH

Black Al Pastor 10 (GF)
charred chili de arbol, duroc pork
shoulder, chicharron yogurt 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

Cranberry Margarita 14
Pueblo Viejo Blanco, fresh pressed
cranberries, lime, orange bitters

VISIONS

Blurred Lines 14
reposado tequila, chipotle, pineapple
lemon, sage

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

Mezcalita 14
peloton mezcal, citrus infused agave, lime
juice, tajin rim

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

Fruity 14
La Gritona repo tequila, mango, lime, black
volcanic salt

Pomegranate Margarita 14
Pueblo Viejo Blanco, pomegranate, cinnamon,
citrus infused agave

HOT COCKTAILS

Mexican Hot Chocolate 11
dark chocolate milk, ancho chile, cinnamon
and clove
Add spicy tequila \$3
Add spicy mezcal \$4

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

DRAFT BEER

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

CANS & BOTTLES

Modelo Especial 6 Victoria 15 32 oz
Estrella Jalisco 7

WINE

Sparkling

Conquilla Cava 10 / 38 Spain

Marques de Caceres 10 / 38 Spain

White

Prisma Sauvignon Blanc 11 / 42 Chile

Red

Altos Las Hormigas Malbec 11 / 42 Argentina

DESSERTS

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

Churros 8
white chocolate passion fruit sauce

*Add Vanilla ice cream \$3

BOOZY ICE CREAM FLIGHT BY TIPSY SCOOP 12

Pumpkin Mezcal Ice Cream
agave de cortés 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

BOOZY CHOCO TACO 9

chocolate dipped vanilla waffle cone, spiked
mexican hot chocolate ice cream topped with
rainbow sprinkles

SOFT DRINKS

Mexican Coke 6

Topo Chico 6

Squirt 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 ARETTE
CLASICO +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

Marques de Caceres 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
MEZCAL ^{3/4} oz pours with fruit on
our custom flight boards

El Buho \$21 *MEZCAL OF THE WEEK*

Espadin - Octavio Jimenez Monterroza - Santiago
Matatlan, Oaxaca

Mango Pechuga - Octavio Jimenez Monterroza -
Santiago Matatlan, Oaxaca

Tepeztate - Octavio Jimenez Monterroza -
Santiago Matatlan, Oaxaca

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 Gusano - Espadín - Oaxaca

Agave de Cortez Reposado - Espadín - Oaxaca

TEQUILA

Arette Flight \$20

Suave Blanco - Aged 6 months in stainless steel,
aromas of agave, licorice and citrus. Herbs, honey on
the palate. Long finish

Suave Reposado - Rested 11 months in American white
oak. Floral and earthy. Moderate fruity flavors followed
by mild accents of earth, vanilla and spice

Suave Añejo - Rested 18 months in American white
oak. Notes of citrus, grass, dried fruit, nuts and
vanilla. Long spiced finish

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