

# 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 caesar 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

**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

GUAC  
\$12

## TACOS

swap tortilla for lettuce wrap

### TACO OF THE MONTH

**Grilled Calamari Taco 12 (GF)(N)**  
mexican pesto, cilantro, serrano, cotija,  
macadamia, lime

### 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

**Kiss By A Rose 16**  
calirosa blanco tequila, rose water,  
hibiscus, fresh lime, rose petal

### 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

**The Detox 13**  
cayenne, ginger, honey, lemon

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

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

**Fruity 14**  
123 Tequila Blanco, 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

#### Rose

**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 TIPSYP SCOOP 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

### 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 123 TEQUILA  
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, 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

Los Vecinos Del Campo \$22 \*MEZCAL OF THE WEEK\*

Espadin - Ejutla, Oaxaca

Tobala - Ejutla, Oaxaca

Ensamble - Espadin, Barril, Madrecuishe -  
Oaxaca, Ejutla

### LADIES OWNED \$20

Lucy Pistolas - Salmiana - Guanajuato

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

#### 123 Tequila \$20

Uno Blanco - Unaged and clean with intense aromas of  
fresh agave. Vibrant with lemon peel, black pepper and  
minerals. Smooth as silk and a lengthy finish

Dos Reposado - Aged 6 months in oak. Salted caramel,  
creme brulee, and toffee notes with a minty anise  
finish. Most complex tequil in the line up.

Tres Añejo - Rested 18 months in oak. Richer version  
of the reposado with caramel and chocolate notes

#### 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