

TACO VISION

MODERN MEXICAN & MEZCALERIA

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

STARTERS

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

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

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

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

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

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

Spicy Brisket Tostada (GF) 12
braised brisket, pickled onions, chili escabeche,
shredded lettuce, chipotle crema, queso fresco.

Mexican Pizza (Tlayudas) (Serves 2-4) 18
chipotle chicken, black bean puree, cabbage, queso
fresco, habanero lime crema, red onion, hatch chili
green salsa

SIDES (GF)

Mexican Street Corn 8
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

Yucca Fries 8
habanero aioli

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

TACOS

swap any taco for lettuce wrap

TACO OF THE MONTH

Taco a la Gringo 12
roasted pork, melted cheese, onion, cilantro,
avocado & tomatillo salsa, pineapple, flour
tortilla

LAND

Al Pastor (GF) 10
duroc pork shoulder, roasted pineapple, chipotle,
onion

Chicken Shawarma (GF) 10
chicken thigh, jalapeño tahini (sesame), israeli
pickles

All Day Breakfast (GF) 10
house-made chicken chorizo, local cage-free egg, queso

Carne Asada (GF) 14
grassfed tri-tip steak, chile de arbol salsa, avocado
salsa, onion, cilantro

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

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

SEA

Baja Crispy Cod 12
alaskan cod, avocado, cabbage, scallion, chipotle crema

Fried Thai Shrimp (GF,S) 12
green mango slaw, thai dressing

Roasted Bass Taco (GF) 14
tomatillo salsa, watermelon radish, jalapenos, cilantro,
onion

Maine Lobster Taco (GF, S) 18
local mexican corn, aioli, epazote, roasted chili oil,
fresh herbs

VEGGIE

Crispy Brussel Sprouts Taco (GF) 9
poblano pepper, banana pepper sunflower seed salsa

Mushroom Taco (GF) 9
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



DRINKS

MARGARITA OF THE MONTH

Watermelon Margarita 16
reposado tequila, watermelon, basil, citrus
agave, tajin rim

VISIONS

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

Lily's Tea 16
lucy pistolas mezcal, elderflower, earl grey tea,
lemon juice, egg white

Summer Smash 16
spring 44 gin, elderflower, cucumber, honey, basil

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

FROZEN COCKTAILS

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

Passionfruit Coconut Margarita 14
tequila, passionfruit, coconut, lime juice,
citrus-infused agave

Double Vision 22 (16oz)
frozen passionfruit marg on top of frozen classic marg
with a 151 hamilton rum flaming floater

MARGARITAS

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

Classic 13
freshly 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

Kiwi Krush 17
deleon blanco, fresh kiwi, citrus agave,
elderflower, volcanic salt
*3rd place 2023 margarita rumble

Fruity 17
G4 blanco, mango, lime, black volcanic salt

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

CLASSICS

Paloma 14
tequila, grapefruit squirt, volcanic salt

Mojito 14
baha rum, lime, mint, cava

Red Sangria 13
red wine, rum, apple, peach

Mezcal Negroni 17
del maguey vida de muertos mezcal, punta mes
campari

Ranch Water 15
tequila, topo chico, lime juice, salt

Mezcal Mule 15
mezcal, ginger beer, lime juice

DRAFT BEER

Dos XX 7
Negra Modelo 7
Baja IPA 9
Michelada 8

CANS & BOTTLES

Modelo Especial 6
Victoria (32oz) 18
Estrella Jalisco 7
Coronitas bucket \$24 (bottle)

WINE

Sparkling
Conquilla Cava 12 / 46 Spain

Rosé
Marques de Caceres 11 / 40 Spain

White
Prisma Sauvignon Blanc 12 / 46 Chile

Red
Altos Las Hormigas Malbec 12 / 46 Argentina

SOFT DRINKS

Mexican Coke 6
Topo Chico 6
Squirt Grapefruit Soda 6
Galvanina Ginger Beer 7



FRANCISCO'S FAVORITES

With over 300 bottles of tequila and mezcal, we want to highlight a few of the house favorites



TEQUILA

SIP NEAT OR ON THE ROCKS. ADD \$3 TO MAKE A BALLER MARG. ALL POURS ARE 2 OZ

BLANCO		REPOSADO	
LOS DOS	\$15	FORTALEZA	\$19
G4	\$15	G4	\$17
TEQUILA OCHO	\$18	ARTENOM 1414	\$23
DON FULANO	\$15	SIETE LEGUAS	\$19
CASCAHUIN TAHONA	\$23	LA GRITONA	\$13
SIEMBRA VALLES ANCESTRAL	\$39	EL TESORO	\$19
SIETE LEGUAS	\$17	ARETTE SUAVE	\$15
CALIROSA	\$17	TRES AGAVES	\$15



SHOTS, SHOTS, SHOTS

PASSION FRUIT 10
tequila, passionfruit, lime, citrus-infused agave

HIBISCUS 10
tequila, homemade hibiscus, lime

MEZCAL

SIP NEAT
ALL POURS ARE 1 OZ

EL JOLGORIO TEPEZTATE	\$19
FLOR DEL DESIERTO CACABEL	\$14
NETA TOBALA	\$18
DERRUMBES SALMIANA	\$7
REAL MINERO ESPADÍN	\$18
CINCO SENTIDOS PECHUGA DE MOLE POBLANO	\$20
LALOCURA KARWINSKII	\$26
LAGRIMAS DE DOLORES AÑEJO/CENIZO (AGED MEZCAL)	\$10
FOSFORO PENCA TOBALA	\$16
REZPIRAL LEONARDO LUMBRE	\$14

MEXICAN CANDY 10
ghost tequila, mango, lime, citrus-infused agave

GREEN TEA 10
jameson, peach schnapps, agave, lemon

AGAVE FLIGHTS

All flights are served 3/4 oz pours with fruit on our custom flight boards



MEZCAL

EL VAGO \$30 *MEZCAL OF THE WEEK*

Elote Pechuga:
Mateo & Temo Garcia- Oaxaca
Esapdin:
Joel Barriga-Oaxaca
Ensamble:
"Tio Rey" Rodriguez-Oaxaca

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

G4 \$24 *TEQUILA OF THE WEEK*

Blanco:
approachable with a delicate minerality and gentle aroma. Clear, crisp and a silky texture.

Reposado:
hints of peach and grapefruit. Light notes of pepper and licorice.

Añejo:
notes of agave and vanilla. Soft floral and peppery tones, with smoky highlights.

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

HAPPY HOUR

EVERYDAY 5 PM - 7 PM

MARGARITAS 9

Classic
freshly squeezed lime, skinny agave
Substitute mezcal +\$1

Frozen
tequila, elderflower liqueur, lime juice, citrus-infused agave

mezcal floater +\$4
tequila floater +\$3
mango floater +3

WINES 7

Marques de Caceres, Rose (Spain)

TacoVision Sangria 10
red wine, rum, apple, orange

BEER 6

Dos XX (draft)
Modelo Especial (can)
Modelo Negra (draft)
Estrella (bottle)

HAPPY HOUR BITES

*all tacos sold as 2

Al Pastor Taco 7 (GF)
duroc pork shoulder, roasted pineapple, chipotle, onion

Crispy Brussel Sprouts Taco 7 (GF)
poblano pepper, banana pepper sunflower seed salsa

Chicken Nachos 14 (GF)
chicken, pickled onions, queso, jalapeño tahini salsa, chipotle salsa

Veggie Nachos 12 (GF)
cauliflower, kale, heirloom bean, queso, tomatillo salsa, serrano

