

# NY Barfly

A New Yorker's Guide to Drinking and Debasement.

[Home](#)

[About](#)

[Columns](#)

[Reviews](#)

[Links](#)

[Contact](#)

April 20, 2009

## Drink of the Week: Tric-quila Cocktails at Mercadito Cantina

The other night, we headed over to Mercadito Cantina to get tipsy on Tric-quila.

What is Tric-quila, you ask? An asterisk on the menu defines it as "like tequila, but much better". We chatted with Paul Tanguay and Tad Carducci of the [Tippling Brothers](#), and they assured us that they're not trying to pull one over on drinkers. The spirit is a secret sake blend, devised to mimic the bite and flavor of tequila. Since sake is allowed under the Cantina's beer and wine license, the Tric-quila is a clever way to make "tequila" based cocktails without having to deal with the pesky business of getting shut down for violating liquor laws.

The question on every thirsty patron's lip: does the propriety blend deliver? If the diners around us at the cozy tables were any indication, it does indeed. They knocked back cocktail after cocktail, seemingly none the wiser that the base wasn't quite agave. We were in on the secret, but if we didn't know the story behind Tric-quila, we would have been duped. The special sauce has a delicately crafted flavor and (brilliantly) some spice thrown in that brings about that after shot burn. The only clue would have been our hangover, the next morning. Tric-quila is about half as potent as the normal stuff, meaning we could still be productive the next day (i.e. have bloody marys at brunch) after one too many at dinner.



It also doesn't hurt that the beverage bros came up with some excellent cocktail mixes to complement Mercadito's tasty tacos. Our favorite was the Papa Low, a combination of Tric-quila, passion fruit, papalo, jalapeno, salt, and pepper. The lingering burn of the jalapeno was deftly extinguished by the cool breeze of the passion fruit. The Paper Daisy (pictured) was a Margarita-lite. The fresh lime, agave nectar, and orange flower essence combined with the Tric-quila to create a refreshing south-of-the-border libation that lacked the sickly sweet wallop of Margarita's slung down the block.

The Brothers (not blood relations but, after a few drinks, aren't we all really family anyway?) plan to bottle the stuff and bring their cocktails to a beer and wine bar near you. For now, you'll have to head over to The Cantina to enjoy. There are also wine and beer cocktails that you can try out as you feast on the restaurant's unlimited taco deal (\$21 on Sunday and Mondays, it's a sin if you miss out on this). Inspired by the drinks, we suggest you try to turn dinner into a clever game of your own called Tric-your-friends-into-paying-the-bill.

[Mercadito Cantina](#) is located at 172 Avenue B (between 10th and 11th).

[Subscribe to this feed](#)

Posted by NYBarfly at 08:37 AM in [Drink of the Week](#) | [Permalink](#) | [Comments \(0\)](#) | [TrackBack \(0\)](#)