



Back to Drinks

Thu. 11 Sep '08



**WHAT'LL YOU HAVE?
TASTING TABLE SERVES
DAILY ROUNDS OF
CLEVER COCKTAILS, TOP
MIXOLOGISTS AND THE
BEST BARS. SIGN UP
NOW—FREE.**

Mexican Moonshine

When life hands you beer and wine, make Tric-quila



The East Village's community board is notoriously prudish when granting liquor licenses. So when Mercadito's new outpost, Mercadito Cantina, didn't get the nod to serve tequila, it made its own.

Sort of. To create a lawful knock-off, booze consultants Tad Carducci and Paul Tanguay, a.k.a. the **Tippling Brothers**, blended sake (legal under Cantina's beer-and-wine license) with a secret concoction designed to

replicate tequila's agave funk and a dash of chile pepper to mimic the alcoholic burn. Blended into margarita-like drinks, their Tric-quila fools guacamole-scooping diners that it's the real deal—until they realize they can see straight after two rounds. (One Tric-quila, two Tric-quila, three Tric-quila...more!)

The other wine- and beer-based drinks on Cantina's menu are equally clever. Winey-Mich—made with red wine, Fanta and beer—is like a slightly bubbly sangria. Marilyn Manzana is a refreshing mix of white wine, sweet vermouth, tamarind and apple soda.

The Tippling Brothers hope to start bottling Tric-quila and other faux spirits for retail sale. In this Prohibition 2.0, at least we won't have to drink them out of teacups.

Mercadito Cantina, 172 Avenue B; 212-388-1750 or mercaditony.com

