Top Taco festival announces winning tacos and margaritas

The first Top Taco festival was held Thursday (March 23) in Spanish Plaza along the Mississippi River next to the Outlet Collection at Riverwalk in New Orleans. Local restaurants vied to create the best tacos and cocktails. Both a panel of judges and the crowds picked their favorites. Here are the winners:

**JUDGES CHOICE AWARDS**

**Creative taco**

3. La Casita
2. Kingfish
1. Blue Oak BBQ: Tex-Mex Taco (BBQ Brisket, salsa negra, avocado cream, pickled red onion, fried plantains)

**Traditional taco**

3. Felipe's Taqueria
2. Canal St. Bistro
1. Chilango's: Al pastor taco (pork al pastor, diced onions, cilantro, salsa verde)

**Traditional margarita**

3. Carreta's Grill
2. Johnny Sanchez

**Creative tequila cocktail**

3. Cochon Butcher
2. Del Fuego
1. Mizodo Latin Kitchen: Strawberry Basil Margarita (Mizado's own private barrel Maestro Dobel Diamante tequila, Hiram Walker triple sec, citrus, fresh strawberries, fresh basil)

**PEOPLE'S CHOICE AWARDS**

**Traditional taco**

3. Felipe's
2. Tequila House
1. Chilango's: Al pastor taco (pork al pastor, diced onions, cilantro, salsa verde)

**Creative taco**

3. Velvet cactus
2. Rum House
1. Johnny Sanchez: Crispy Oyster Taco (P&J Oysters, avocado, chile aioli, chayote & jicama slaw)

**Traditional Margarita**

3. Nacho Mama's
2. Mizodo Latin Kitchen
1. Johnny Sanchez: Mezcal Margarita (El Silencio Mezcal, orange liqueur, fresh lime juice and agave nectar)

**Creative Tequila Cocktail**

3. Barcadia
2. Masquerade
1. Tequila House: Fantasma Margarita (Ghost Tequila, cucumber, Bittermens Hopped Grapefruit bitters, lemon, fresh sour and surprise ingredient)

**Ultimate Top Taco Award:**

Chilango

Top Taco began in Denver. A portion of the proceeds of the New Orleans event benefit One Heart NOLA, an organization that raises money for foster children.