

APPETIZERS

- EL TRIO..... \$16**
Queso Dip, Fresh Guacamole Dip, Corn Pico De Gallo
- JALAPENO POPPERS..... \$15**
Fresh deep fried jalapeños peppers stuffed with queso fresco wrapped in bacon. Served with a side of fried yuca, tartar sauce and avocado sauce.
- QUESO DIP..... \$9**
Add chorizo or ground beef for an additional \$2.
- FRESH GUACAMOLE DIP..... \$12**
Made with avocados, mixed with onions, cilantro, tomatoes, jalapeños, and limes.
Made to order \$3 upcharge.
- FLAMEADO CHORIZO CON QUESO..... \$12**
Chorizo mixed with grilled onions and red sweet peppers, melted with queso chihuahua
- SMOKED ESQUITE..... \$9**
Roasted corn kernels mixed with mayonnaise, tajin, butte, queso cotija. Topped with cilantro.

LET'S SHARE

- CHICKEN EMPANADAS..... \$12**
Cornbased empanadas made from gluten free cornmeal harina P.A.N stuffed with shredded chicken and melted chihuahua cheese. Served with a side of Avocado salad and avocado sauce.
- GROUND BEEF EMPANADAS..... \$12**
Flour based fried dough empanadas filled with our homemade picadillo (ground beef mixed with vegetables) and melted chihuahua cheese. Served with a side of avocado salad and avocado sauce
- LITTLE FATTIES (AREPITAS)..... \$12**
Arepitas made from harina P.A.N stuffed with our delicious homemade barbacoa (beef brisket), chihuahua cheese, and avocado sauce. Served with a side of homemade black beans and smoked Chipotle sauce. These little fatties pack a punch.
- TOSTONES RELLENOS (STUFFED PLANTAINS CUPS). \$11**
Fried green plantains shaped into mini bowls stuffed with our delicious homemade "Carnitas a.k.a pulled pork. Topped with marinated red pickled onions, shaved green spring onions, avocado sauce and our homemade smoked Chipotle sauce. Served with a side of homemade black beans.
- SHRIMP CEVICHE..... \$15**
Shrimp marinated in lime juice, mixed with red onions, cilantro, avocado, mango, cucumber and corn. Served with a side of plantain chips and smoked chipotle sauce.
- LOADED NACHOS..... \$13**
Tortilla chips topped with ground beef, black refried beans, marinated red onions, sour cream, guacamole, pickled jalapeños, green onions, and queso chihuahua.
- CARNE ASADA FRIES..... \$14**
French fries topped with grilled steak, pico de gallo, sour cream, guacamole, and queso dip.
- TINGA TAQUITOS..... \$12**
Four chicken tinga taquitos topped with sour cream, avocado sauce, corn pico de gallo and queso cotija.

FAJITAS

- 1810 FAJITAS..... \$24**
Grilled chicken, shrimp, chorizo, and grilled steak with onions, bell peppers and tomatoes. Served with Mexican rice, black refried beans, side salad and tortillas.
- FAJITAS**
Your choice of grilled protein with onions, bell peppers and tomatoes. Served with an order of Mexican rice, black refried beans, a side salad and tortillas.
- Grilled Chicken..... \$18**
- Steak..... \$21**
- Shrimp..... \$22**
- VEGETARIAN FAJITAS..... \$16**
Seasoned zucchini, mushrooms, onions, corn, tomatoes, and bell peppers. Served with a side of white rice, black refried beans and tortillas.
- HONEY GLAZED CARNITAS FAJITAS..... \$20**
Carnitas mixed with chipotle honey glazed sauce, grilled onions, grilled bell peppers. Served with a side of black refried beans, mexican rice, side salad, plantains, and tortillas.

QUESADILLAS

- BIRRIA QUESADILLA..... \$15**
Large flour tortilla stuffed with melted chihuahua cheese, our delicious homemade "Pork style Birria" Topped with marinated onions and cilantro. Served with a side of consomé (broth) and our signature avocado sauce.
- 1810 QUESADILLA..... \$14**
Large flour tortilla stuffed with grilled chicken and melted queso chihuahua. Served with a side of Avocado sauce, sour cream, corn pico de gallo. Substitute steak for an additional \$3.
- FAJITA QUESADILLA..... \$16**
A flour tortilla stuffed with chihuahua cheese, Grilled chicken, grilled onions, tomatoes, and bell peppers. Served with a side of Mexican rice, black refried beans and side salad. Substitute Steak for \$3 or Shrimp for \$4.

SALADS BOWLS

- AREPA BOWL..... \$16**
Giant Arepa Bowl made from gluten free cornbase Harina P.A.N topped with barbacoa (beef brisket), white rice, black beans, sweet plantains, queso fresco, slices of avocado and a sunny side up egg. Served with a side of Mexican sour cream.
- SALMON SALAD BOWL..... \$18**
Grilled salmon filet placed on a bed of lettuce, white rice, topped with Mango- Pico de Gallo salsa, cherry tomatoes and Avocado slices. Served with a side of our homemade tartar sauce.
- 1810 SALAD BOWL..... \$15**
Grilled chicken, romaine lettuce, black beans, avocado, corn pico de gallo, queso cotija, and cherry tomatoes. Served with a side of cilantro ranch sauce. Substitute steak for an additional \$3.
- SHRIMP SALAD BOWL..... \$17**
Your choice of Street corn, shrimp or Blackened shrimp, romaine lettuce, white rice, marinated red onions, shaved green onions, avocado, Cherry tomatoes, and queso Cotija. Served with a side of chipotle dressing.
- CRISPY TACO SALAD BOWL..... \$15**
Large crispy flour tortilla bowl with grilled chicken, black refried beans, grilled onions, bell peppers, tomatoes, lettuce, chihuahua cheese and guacamole. Substitute steak for an additional \$3.

ENTRÉES

- GRILLED OCTOPUS..... \$28**
Grilled octopus a la Mexicana, served with rice, refried black beans, avocado side salad and a banana pepper wrapped in bacon.
- CHILES RELLENOS..... \$16**
Two stuffed poblano peppers with picadillo (ground beef) and melted shredded cheese served with a side of rice, black refried beans and side avocado salad.
- MANGO AVOCADO CHICKEN..... \$15**
Marinated chicken breast topped with grilled queso fresco, avocado, mango salsa, fresh pico de gallo, lettuce and sriracha ranch. Served with a side of white rice and black refried beans.
- BLACKENED SALMÓN CON MANGO SALSA..... \$24**
Blackened grilled salmon place on a bed of white rice, topped with grilled shrimp, Salsa de Mango & slices of avocado. Served with a side of black refried beans, side salad and a side or our signature tartar sauce.
- MOLCAJETE FOR 2..... \$34**
Marinated Al Pastor pork chop, grilled chicken, steak, shrimp, chorizo, tomatillo salsa, grilled onions, whole grilled jalapeños, cactus strips and grilled queso fresco. This is the motherload of all entrées. Served with a side of Mexican rice and black refried beans.
- 1810 PARRILLADA FOR 2..... \$42**
Ribeye steak, grilled chicken, pork chop, chorizo, grilled queso fresco. Served with a side of Mexican rice, frijoles charros, and chimichurri sauce.
- 1810 TACO FEAST FOR 4..... \$55**
Let's fiesta; served with 4 different servings of protein, steak, grilled chicken, carnitas, and Al Pastor Pollo. A side of Esquites, Mexican rice, black refried beans, a side of corn tortillas, onions, cilantro, limes and radishes.
- RIBEYE TAMPIQUENO..... \$32**
14 Oz Ribeye Steak and grilled shrimp. Served with a side of Mexican rice, black refried beans and side salad. Served with a side of chimichurri salsa.
- HOG BOSS CARNITAS..... \$19**
Mexican pulled pork served with a side of Mexican rice, black refried beans and side salad. (Sub: Chile Colorado available).
- POLLO RANCHERO..... \$18**
Marinated grilled chicken breast topped with grilled mushrooms, onions and queso dip. Served with a side of Mexican rice, black refried beans and side salad. Add chorizo for an additional \$2.
- BIRRIA ENTRÉE..... \$20**
Homemade "pork style birria", Served with a side of white rice and black refried beans. Served with a side of our signature avocado sauce and pickled jalapeños.
- CHINGONA CHIMICHANGA..... \$15**
Large fried flour tortilla stuffed with your choice of shredded chicken or ground beef and grilled onions, grilled bell peppers, and grilled tomatoes. Topped with queso dip and red salsa. Served with a side of Mexican rice, black refried beans and a side salad. Substitute Steak or Shrimp for \$4.
- POLLO LOCO..... \$17**
Marinated grilled chicken breast. Served with a side of Mexican rice, black refried beans, side salad and a 2 Oz side of queso dip. Add shrimp for an additional \$4. Add chorizo for an additional \$2.
- CARNE ASADA..... \$25**
14 Oz marinated skirt steak, spring onion, chile toreado, sweet red pepper. Served with a side of Mexican rice, black refried beans and a side salad. Served with a side of chimichurri salsa.

MEXICAN SUSHI

Pick any 2 Sushi Rolls for only \$24

Available Friday, Saturday and Sunday

- JALAPENO SHRIMP ROLL..... \$15**
Deep fried Panko roll filled with cream cheese, shrimp, green onions, topped with jalapeño slices.
- JALAPENO SALMON ROLL..... \$15**
Fresh salmon roll stuffed with cream cheese, marinated red peppers, and chopped diced jalapeños.
- PLANTAIN SALMON ROLL..... \$15**
Plantain wrapped roll stuffed with cream cheese, fresh salmon, and green onion shavings.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, specially if you have certain conditions. Please direct any food allergy concerns to the manager prior to placing your order.

"EL TRES" (3) Build your own meal

CHOOSE 3 ITEMS, SERVED WITH RICE AND BLACK REFRIED BEANS

CHOOSE BETWEEN YOUR CHOICE OF PROTEIN: GROUND BEEF OR SHREDDED CHICKEN

\$15

TACO - BURRITO - ENCHILADA - TOSTADA - GROUND BEEF EMPANADA - (2) CHICKEN TAQUITOS

TACOS

SIGNATURE

Served on a flour tortilla (Sub. corn tortilla or hardshell).

PLATTER:
Any 2 tacos,
Rice & Black
refried beans

DRUNKEN SCALLOP TACO	\$6.5	\$15
Blackened tequila lime marinated scallops, mango sauce, pico de gallo, chipotle aioli and marinated red onions.		
GROUCHY GROUPER TACO	\$6.5	\$15
Breaded grouper, cabbage, green onions, mango salsa, Peruvian sauce, and marinated roasted peppers.		
BUFFALO SHRIMP TACO	\$6.5	\$15
Lightly breaded deep fried shrimp, served on a bed of slaw, topped with ranch dressing and Sriracha Buffalo sauce.		
PORK FAVOR TACO	\$6.5	\$15
Carnitas, sweet plantains, pickled red onions, and our homemade chipotle sauce.		
SALMON TACO	\$6.5	\$15
Seasoned grilled salmon filet, filled with avocado paste, Mango Pico de Gallo Salsa, and our own homemade signature tartar sauce.		
CHIPOTLE FISH TACO	\$6.5	\$15
Lightly breaded fish filet, on a bed of cabbage, cilantro, marinated red onions, green onions. Topped with chipotle sauce.		
CHIMI-CHIMI-CHURRI TACO	\$6.5	\$15
Skirt steak with chimichurri salsa, corn pico de gallo, lettuce, queso Cotija and marinated red pepper.		
BUFFALO CAULIFLOWER TACO	\$6.5	\$15
White rice, black refried beans, corn, mushrooms, breaded cauliflower tossed in Buffalo Sauce. Topped with our signature avocado sauce		
1810 TACO	\$6.5	\$15
Delicious steak, grilled queso fresco, topped with our signature avocado sauce and a touch of cilantro for a sensational flavor.		
CHICKI BOOM BOOM TACO	\$6.5	\$15
Crispy breaded chicken, placed on a bed of cabbage, topped with chihuahua cheese, sweet corn and some awesome Boom Boom Sauce.		
"EL GRINGO" TACO	\$6.5	\$15
Ground beef or shredded chicken, lettuce, tomatoes, sour cream and queso cotija. Substitute steak for an additional \$1.		
SURF & TURF TACO	\$6.5	\$15
Skirt steak and shrimp, topped with avocado and sriracha ranch.		

MEXICAN STREET

Served on a corn tortilla topped with onions and cilantro.

PLATTER:
Any 2 tacos,
Rice & Black
refried beans

BARBACOA	\$6	\$14
Mexican beef brisket.		
CARNITAS	\$6	\$14
Shredded pulled pork.		
AL PASTOR	\$6	\$14
Seasoned marinated Al Pastor Chicken or Pork.		
BIRRIA	\$6	\$14
Shredded stewed meat soaked in broth.		
ASADA	\$6	\$14
Marinated seasoned grilled steak		
CHORIZO	\$6	\$14
Pork sausage.		
GRILLED CHICKEN	\$6	\$14
Seasoned marinated chicken.		
PESCA-DILLA TACOS (3)		\$16
3 corn tortillas stuffed with chopped white fish, melted chihuahua cheese, grilled onions and grilled bell pepper, topped with red pickled onions and cilantro. Served with a side of Mexican Rice and Black Beans.		
QUESABIRRIA TACOS (3)		\$16
3 corn tortillas stuffed with birria-style cooked pork folded into a tortilla with melted chihuahua cheese. Topped with cilantro and marinated onions. Served with a side of consomé (broth) and frijoles charros.		
TACOS AUTÉNTICOS (4)		\$16
4 mini tacos served on a corn tortilla with your choice of protein topped with cilantro and onions. Served with a side of frijoles charros, cucumber, radish, chiles toreados, and a side of our signature avocado sauce and habanero salsa. Proteins: Asada, Al Pastor, Carnitas, Birria, Chorizo, Grilled Chicken, Chicken Al Pastor.		

- BURRITOS -

GODZILLA BURRITO	\$35
Great for sharing. This 6lb. Burrito is the motherload of all burritos. Made with 6 Large Flour Tortillas rolled into one. Stuffed with grilled chicken, Mexican rice, black refried beans, lettuce, grilled onions, grilled peppers and shredded cheese. Served with a side of Mexican Fries mixed with grilled onions and grilled jalapeños.	
CHEESESTEAK BURRITO	\$16
A flour tortilla stuffed with skirt steak, bell peppers, onions, and shredded cheese. Served with a side of fries.	
BURRITO BOWL	\$14
Grilled chicken served with your choice of white rice or Mexican rice, black beans or refried beans, mixed romaine lettuce, corn pico de gallo, guacamole, sour cream, queso chihuahua. Substitute steak for an additional \$3.	
BURRITO SUPREME	\$15
A flour tortilla rolled and stuffed with ground beef or shredded chicken, Mexican rice, refried beans, tomatoes, lettuce, queso dip and sour cream. Topped with red sauce, sour cream, queso cotija, and marinated red onions.	
FAJITA BURRITO	\$17
A flour tortilla stuffed with grilled chicken, steak and shrimp. Grilled onions, tomatoes, bell pepper, Mexican rice and sour cream. Topped with queso dip, avocado sauce, green onions, purple onions, and queso cotija.	
CALIFORNIA BURRITO	\$15
A flour tortilla rolled and stuffed with grilled chicken, Mexican rice, refried beans, lettuce, sour cream, and guacamole. Topped with queso dip. Substitute steak for an additional \$3.	
BIRRIA "BROTH" BURRITO	\$16
A flour tortilla stuffed with Birria style cooked pork, white rice, chihuahua cheese, sour cream, cilantro and our signature avocado sauce. Served with a side of consomé (Broth).	
VEGGIE BURRITO	\$14
A flour tortilla stuffed with grilled zucchini, mushrooms, bell peppers, onions, tomatoes, corn, white rice, and black refried beans. Topped with queso dip, and corn pico de gallo.	

- ENCHILADAS -

ENCHILADAS DE BIRRIA	\$17
Three corn tortillas stuffed with Birria style cooked pork, topped with poblano sauce, sour cream and cotija cheese. Served with a side of white rice and black refried beans.	
POBLANO - CHEESE ENCHILADAS	\$16
Three corn tortillas stuffed with chihuahua cheese, topped with green poblano sauce, sour cream, queso cotija, cilantro, and marinated red onions. Served with a side of white rice and black refried beans. Add proteins: Grilled chicken or Steak for an additional \$3.	
AVOCADO ENCHILADAS	\$16
Three corn tortillas stuffed with chihuahua cheese and avocado. Topped with green tomatillo sauce, sour cream and queso cotija. Served with a side of white rice and black refried beans topped with pico de gallo.	
ENCHILADAS SUPREME	\$16
Supreme combination, one shredded chicken, one ground beef and one chihuahua cheese enchilada stuffed in corn tortillas. Covered with red salsa. Topped with lettuce, tomatoes, queso cotija, and sour cream. Served with a side of Mexican rice and black refried beans.	



1810 Tacos y Tequila LLC

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