



SEPT. **1810** 16TH

TACOS Y TEQUILA



MENU

GET A PET!
OBST47 SPARK
CATERING
THURSDAYS AT NOON



SEPT. **1810** 16TH
TACOS Y TEQUILA

(904) 656-8058

950 Marsh Landing Parkway Unit 370,
Jacksonville Beach, FL 32250



Appetizers



CALAMARI CON SALSA DE MANGO

Deep fried breaded calamari rings topped with salsa de mango, served with a side of 1810's signature sauce.

\$12



QUESO DIP

Add chorizo or ground beef for an additional \$2.

\$9



FRESH GUACAMOLE DIP

Made with avocados, mixed with onions, cilantro, tomatoes, jalapeños, and limes. Made to order \$3 upcharge.

\$10



EL TRIO

Queso Dip, Fresh Guacamole Dip, Corn Pico De Gallo

\$15

Appetizers



FLAMEADO CHORIZO CON QUESO

Chorizo mixed with grilled onions and red sweet peppers, melted with queso chihuahua

\$12



SMOKED ESQUITE

Roasted corn kernels mixed with mayonnaise, tajin, butte, queso cotija. Topped with cilantro.

\$8



STUFFED BANANA PEPPER BEAN DIP

Bacon wrapped banana pepper stuffed with queso chihuahua, placed on a bed of black bean dip mixed with queso dip, ground beef and red sauce. Served with a side of flour tortillas.

\$11





EMPANADAS TINGA

Three homemade corn pastries stuffed with chicken tinga, melted chihuahua cheese, topped with sour cream, queso Cotija, pico de gallo, marinated red onions. Served with a side of our signature avocado sauce.

\$11



SHRIMP CEVICHE

Shrimp marinated in lime juice, mixed with red onions, cilantro, avocado, and toasted corn.

\$14



LOADED NACHOS

Tortilla chips topped with ground beef, black refried beans, marinated red onions, sour cream, guacamole, pickled jalapeños, green onions, and queso chihuahua.

\$13



TOSTONES RELLENOS (STUFFED PLANTAINS CUPS).

Fried green plantains shaped into mini bowls filled with carnitas, marinated red pickled onions, and green shaved spring onions topped with our homemade smoked salsa and Avocado Sauce.

\$11



Let's Share



CARNE ASADA FRIES

French fries topped with grilled steak, pico de gallo, sour cream, guacamole, and queso dip.

\$14



TINGA TAQUITOS

Four chicken tinga taquitos topped with sour cream, avocado sauce, corn pico de gallo and queso cotija.

\$12



SOPES DE BARBACOA

3 homemade fried corn based masa sopes topped with refried black beans, queso cotija, barbacoa (marinated shredded beef), marinated red onions and cilantro.

\$11





Fajitas



1810 FAJITAS

Grilled chicken, shrimp, chorizo, and grilled steak with onions, bell peppers and tomatoes. Served with Mexican rice, black refried beans, side salad and tortillas.

\$24



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

Seasoned zucchini, mushrooms, onions, corn, tomatoes, and bell peppers. Served with a side of white rice, black refried beans and tortillas.

\$16



HONEY GLAZED CARNITAS FAJITAS

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.

\$20



Quesadillas



BIRRIA QUESADILLA

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.

\$15



1810 QUESADILLA

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.

\$14



FAJITA QUESADILLA

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.

\$16





Salads Bowls



SALMON SALAD BOWL

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.

\$17



1810 SALAD BOWL

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.

\$15



SHRIMP SALAD BOWL

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.

\$17



CRISPY TACO SALAD BOWL

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.

\$15

Entrées



BLACKENED SALMÓN CON MANGO SALSA

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.

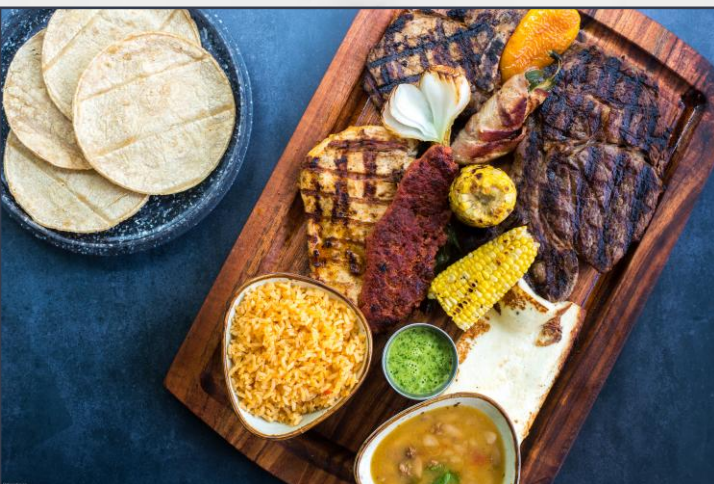
\$23



MOLCAJETE FOR 2

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.

\$32



1810 PARRILLADA FOR 2

Ribeye steak, grilled chicken, pork chop, chorizo, grilled queso fresco. Served with a side of Mexican rice, frijoles charros, and chimichurri sauce.

\$39



1810 TACO FEAST FOR 4

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.

\$54

Entrées



HOG BOSS CARNITAS

Pulled pork tips served with a side of Mexican rice, black refried beans and side salad. (Sub: Chile Colorado available).

\$19



POLLO RANCHERO

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.

\$18



BIRRIA ENTRÉE

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.

\$19



CHINGONA CHIMICHANGA

Fried flour tortilla stuffed with ground beef or shredded chicken topped with queso dip and red salsa. Served with a side of Mexican rice, black refried beans and side salad. Substitute Steak for \$3 or Shrimp for \$4.

\$15



Entrées



POLLO LOCO

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.

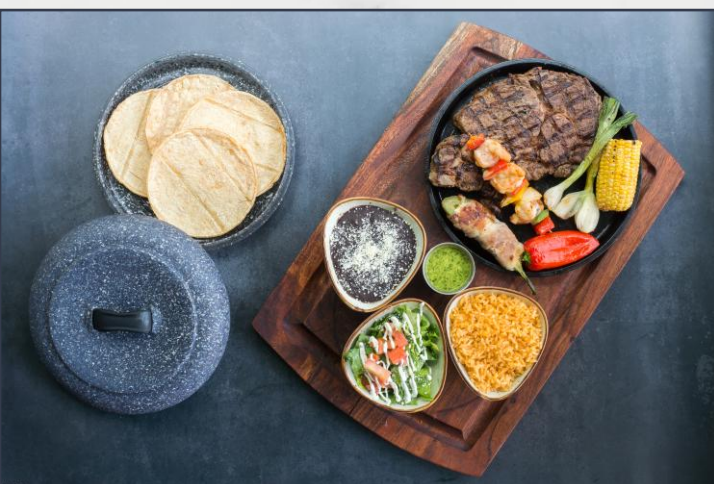
\$17



CARNE ASADA

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.

\$24



RIBEYE TAMPIQUEÑO

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.

\$29

**MOLCAJETE
FOR 2**





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

**TACO
BURRITO
ENCHILADA
TOSTADA
CHICKEN EMPANADA
(2) CHICKEN TAQUITOS**

\$15





Signature Tacos

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

Choose your favorite Signature Taco. **\$6,5**



SALMON TACO

Seasoned grilled salmon filet, filled with avocado paste, Mango Pico de Gallo Salsa, and our own homemade signature tartar sauce.



CHIPOTLE FISH TACO

Lightly breaded fish filet, on a bed of cabbage, cilantro, marinated red onions, green onions- Topped with chipotle sauce.



CHIMI-CHIMI-CHURRI TACO

Skirt steak with chimichurri salsa, corn pico de gallo, lettuce, queso Cotija and marinated red pepper.
Substitute Steak for \$3 or Shrimp for \$4.



BUFFALO CAULIFLOWER TACO

White rice, black refried beans, corn, mushrooms, breaded cauliflower tossed in Buffalo Sauce. Topped with our signature avocado sauce



Signature Tacos

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

Choose your favorite Signature Taco. **\$6,5**



1810 TACO

Delicious steak, grilled queso fresco, topped with our signature avocado sauce and a touch of cilantro for a sensational flavor.



CHICKI BOOM BOOM TACO

Crispy breaded chicken, placed on a bed of cabbage, topped with chihuahua cheese, sweet corn and some awesome Boom Boom Sauce.



"EL GRINGO" TACO

Ground beef or shredded chicken, lettuce, tomatoes, sour cream and queso cotija. Substitute steak for an additional \$1.



SURF & TURF TACO

Skirt steak and shrimp, topped with avocado and sriracha ranch.



Signature Tacos

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

Choose your favorite Signature Taco.

\$6,5



BUFFALO SHRIMP TACO

Lightly breaded deep fried shrimp, served on a bed of slaw, topped with ranch dressing and Sriracha Buffalo sauce.



PORK FAVOR TACO

Carnitas, sweet plantains, pickled red onions, and our homemade chipotle sauce.



DRUNKEN SHRIMP TACO

Blackened tequila-lime marinated shrimp, avocado, pico de gallo, chipotle aioli.

Signature Taco Platter

\$15



Choose any 2 Signature Tacos served with an order of Rice and Black refried beans.



Mexican Street Tacos

Served on a corn tortilla topped with onions and cilantro.

Choose your favorite Street Taco.

\$6



CARNITAS

Shredded pulled pork.



AL PASTOR

Seasoned marinated Al Pastor
Chicken or Pork.



BIRRIA

Shredded stewed meat soaked in
broth.



ASADA

Marinated seasoned grilled steak



Mexican Street Tacos

Served on a corn tortilla topped with onions and cilantro.

Choose your favorite Street Taco.

\$6



CHORIZO

Pork sausage.



GRILLED CHICKEN

Seasoned marinated chicken.

Street Taco Platter

\$14

Choose any 2 Street Tacos served with an order of Rice and Black refried beans.





Mexican Street Tacos



QUESABIRRIA TACOS (3)

\$15

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)

\$15

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



BURRITO BOWL

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.

\$14



BURRITO SUPREME

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.

\$15



FAJITA BURRITO

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.

\$17



CHEESESTEAK BURRITO

A flour tortilla stuffed with skirt steak, bell peppers, onions, and shredded cheese. Served with a side of fries.

\$16



Burritos



CALIFORNIA BURRITO

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.

\$15



BIRRIA "BROTH" BURRITO

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).

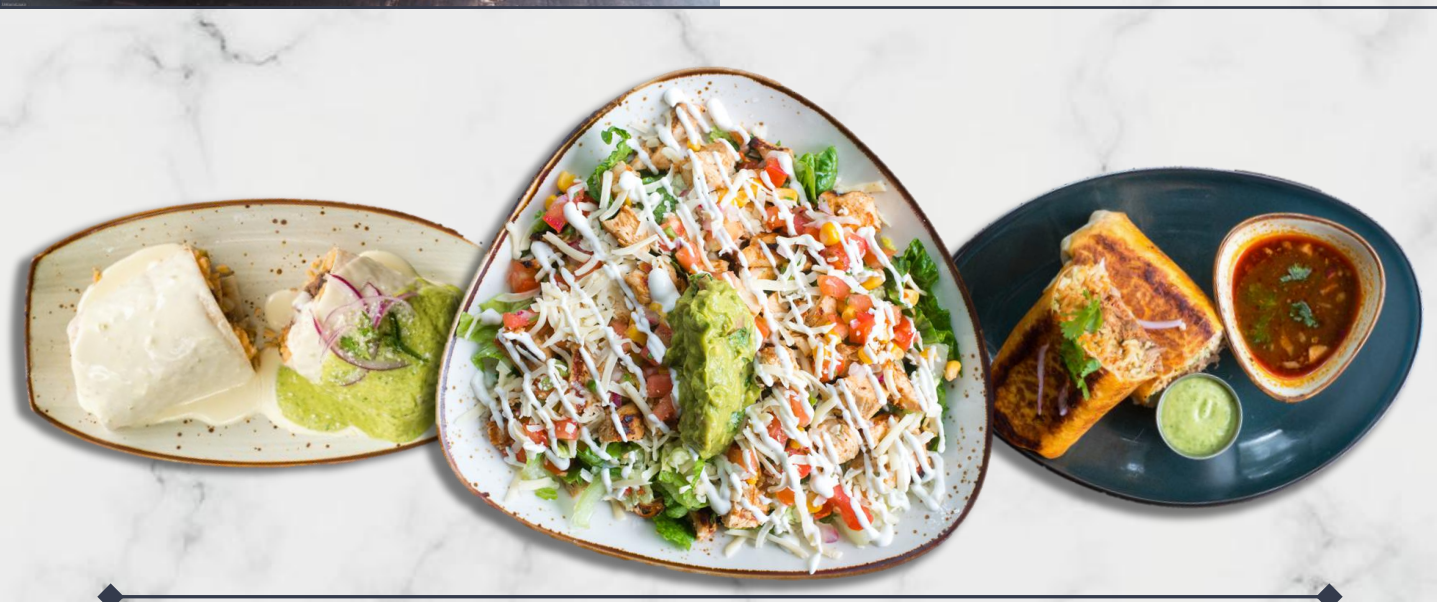
\$16



VEGGIE BURRITO

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.

\$14



Enchiladas



ENCHILADAS DE BIRRIA

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..

\$16



POBLANO – CHEESE ENCHILADAS

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.

\$15



AVOCADO ENCHILADAS

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.

\$15



ENCHILADAS SUPREME

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.

\$15



ONE SOFT TACO

GROUND BEEF OR SHREDDED CHICKEN

Served with a side of rice and black refried beans

\$6.99

\$3.99 Adult charge



ONE ENCHILADA

GROUND BEEF OR SHREDDED CHICKEN

Served with a side of rice and black refried beans

\$6.99

\$3.99 Adult charge



BURRITO

GROUND BEEF OR SHREDDED CHICKEN

Served with a side of rice and black refried beans

\$6.99

\$3.99 Adult charge



CHEESE QUESADILLA

Served with a side of rice and black refried beans

\$6.99

\$3.99 Adult charge



CHICKEN AND RICE

\$6.99

\$3.99 Adult charge



CHICKEN FINGERS WITH FRIES

\$6.99

\$3.99 Adult charge



Desserts



FLAN OR
CHOCO FLAN

\$9



FRIED ICE CREAM

\$9



CHURROS

\$9





(904) 656-8058

950 Marsh Landing Parkway Unit 370,
Jacksonville Beach, FL 32250



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1810TACOSYTEQUILA

1810 Tacos y Tequila LLC

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