





EL SANCHO

Check out our
DAILY SPECIALS
on the board

Eastside Takeout

458-206-5973

TACOS

- Carnitas**  fried & shredded pork \$2.75
- Barbacoa**  shredded brisket \$3.00
- Chipotle Chicken**
smoked chicken thighs in a chipotle garlic butter sauce \$2.75
- Chorizo**
ground pork sausage \$2.75
- Lengua**
seared cow tongue \$3.00
- Carne Asada**
grilled flank steak \$3.25
- Veggie**
sautéed seasonal veggies \$2.75

 = El Sancho Favorite!

EXTRAS

- Chilaquiles** 
enchilada style tortilla chips sautéed in a red chili tomato sauce topped with cilantro, onion, cojita, red & green salsa, crema, shredded lettuce & radish \$7.00
add fried egg +\$2.00
add meat or veggie +\$3.00–\$4.00
- Sancho Bowl**
rice & beans with choice of meat or veggie & served with pico de gallo, guacamole, shredded lettuce, crema, cotija & a side of chips \$11.00–\$12.00
- Rice & Beans**
toasted jasmine rice, black beans simmered with epozote topped with cilantro, onion, cojita, red & green salsa \$3.50
add fried egg \$2.00
- Chips** \$1.00
add salsa +\$2.00
add guacamole +\$3.00
- Tostadas**
corn tortillas topped with choice of meat or veggie, refried beans, lettuce, avocado, crema, cotija, avocado salsa \$8.00–\$9.00
- Gordita**
fat, deep fried tortilla filled with choice of meat or veggie, refried beans, lettuce, crema, cotija & avocado salsa... \$8–\$9
- Carmen's Famous Tortilla Soup**
organic Mary's chicken, tortilla strips, avocado, onion, cilantro & topped with jack cheese \$8.00

All tacos, except seafood, topped with cilantro, onion, red & green salsa, cotija cheese, & served on a fried tortilla.

- Spicy Mushroom**
wild blend of mushrooms with onion, cabbage, tomatillo & chili paste \$2.75
- Potato & Poblano Rajas**
fried potatoes with roasted poblano & onion \$2.75
- Oaxaca Cheese**
mexican melting cheese seared & served with roasted green chilies \$3.00
- Grilled Mahi-Mahi**
topped with cilantro, cabbage, crema & avocado salsa \$3.50
- Fried Shrimp**
topped with cilantro, cabbage, crema & avocado salsa \$3.50

KIDS MENU

- Kids Quesadilla** \$2.00
- Kids Taco** chicken, beef, pork, or rice & beans.. \$2.00
- Kids Rice & Beans** \$1.50

- Tamales**
check specials board for flavor of the day
served with rice & beans, enchilada salsa, lettuce, onion, cilantro, cotija, red & green salsa..... 1 for \$6.50, 2 for \$10 à la carte..... \$3.50
- Esquites**
off-the-cob mexican street corn \$5.00
- Chicharones**
fried pork rinds \$5.00
- Bring the Heat**
spicy condiments \$1.00
- Fried Plantains**
plantains with serrano aioli* \$5.00
- Candied Yams**
roasted & grilled yams with a piloncillo glaze..... \$4.50
- Sancho Salad**
local greens tossed in a serrano vinaigrette & topped with pumpkin seeds, radishes, tomato, oxaxaca cheese.
small \$5.00
large \$10.00
- Tlacoyo**
3 fried masa cakes stuffed with oxaxaca cheese & topped with morita salsa, avocado salsa, pico de gallo & crema \$6.00
- Sautéed Veggies**
seasonal veggie mix \$4.00

*consuming raw or uncooked meats, poultry, seafood or shellfish or eggs may increase your risk of foodborne illness.

DRINKS

Soda coke, orange, grapefruit.....	\$2.50
Agua Fresca.....	\$4.00
Limeade.....	\$3.00
Passionfruit Limeade.....	\$4.00
Horchata.....	\$3.00
Iced Tea.....	\$2.00
J-rodge.....	\$2.00

Red / White / Rosé

ask for today's selection

WINE

\$7.00

TEQUILA

Pueblo Viejo Blanco.....	\$6.00
Pueblo Viejo Reposado.....	\$7.00
Olmecca Altos Plata.....	\$7.00
Olmecca Altos Reposado.....	\$7.00
Banhez Mezcal.....	\$8.00
Cazadores Blanco.....	\$8.00
Cazadores Reposado.....	\$8.00

CERVEZAS

ON TAP

Micro Brews rotating selection.....	\$5.50
Modelo Especial.....	\$4.00

BOTTLES & CANS

Victoria.....	\$3.50
Negra Modelo.....	\$4.00
Pacifico.....	\$4.00
Pacifico Ballena.....	\$8.00
El Sully.....	\$4.00
Tieton Organic Cider.....	\$4.50

MARGARITAS

All margaritas served on the rocks with **Fresh Squeezed** citrus.

House Mix = Lime, Lemon, Orange juices. We use Pueblo Viejo as our well Tequila.

Want to upgrade it? We have a variety of Tequilas to choose from. We recommend Cazadores for \$2 more.

House Margarita

tequila, triple sec, house mix, salt rim... \$8.00 | \$30 pitcher

Pineapple Serrano

serrano infused tequila, triple sec, house mix, pineapple juice, salt rim..... \$8.00 | \$30 pitcher

Grapefruit

tequila, triple sec, grapefruit and lime juices, salt rim..... \$8.00 | \$30 pitcher

Hibiscus

tequila, triple sec, house mix, hibiscus, salt rim..... \$8.00 | \$30 pitcher

Tamarindo

tequila, triple sec, house mix, tamarind, tajin rim. (try it with mezcal!)..... \$8.00 | \$30 pitcher

Passionfruit

tequila, triple sec, house mix, passionfruit purée, sugar rim..... \$8.00 | \$30 pitcher

Guava-Lime

tequila, triple sec, house mix, guava-lime purée, tajin rim..... \$8.00 | \$30 pitcher

Mango

tequila, triple sec, lime juice, mango purée, tajin rim. (try it with serrano infused tequila!)..... \$8.00 | \$30 pitcher

El Camino

cazadores blanco, cointreau and fresh lime juice, salt rim..... \$8.50 | Grande \$13.00

COCKTAILS

Michelada

modelo especial, housemade spicy tomato-based mix..... \$6.00

Ranch Water

pueblo viejo blanco, lime, salt, simple, topo chico..... \$7.00

Paloma

olmecca altos plata, lime and grapefruit wedges, grapefruit soda..... \$8.00

Banana Hammock

cachaça, rum, giffard banane, lime juice, orgeat, mint..... \$9.00

Piña Colada

rum, coconut syrup, lime & pineapple juices..... \$9.00

Hurricane

dark jamaican rum, lemon juice, passionfruit syrup..... \$8.00

Yacht Club

rum, falernum, dry curacao, green chartreuse, lime..... \$9.00

Wild and Woolly

sotol, reposado tequila, dry curacao, allspice, ancho reyes verde, pineapple..... \$10.00

Pisco Sour

pisco, lemon, lime, simple, aquafaba..... \$8.00

Pink Spritzer

rosé, gordon's gin, grapefruit, house mix, grapefruit soda..... \$7.00