



EL SANCHO

Check out our
DAILY SPECIALS
on the board

Westside Takeout

541-797-7999

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
- Esquites**
off-the-cob mexican street corn \$5.00

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
- Carmen's Famous Tortilla Soup**
organic Mary's chicken, tortilla strips, avocado,
onion, cilantro & topped with jack cheese \$8.00
- Chicharones**
fried pork rinds \$5.00
- Bring the Heat**
spicy condiments \$1.00
- Fried Plantains**
plantains with serrano aioli* \$5.00
- Sancho Salad**
local greens tossed in a serrano vinaigrette & topped with
pumpkin seeds, radishes, tomato, oaxaca cheese.
small \$5.00
large \$10.00
- 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

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|------------------------------------|--------|
| 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 |

TEQUILA

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|-----------------------------|--------|
| 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 |
| Cazadores Añejo..... | \$9.00 |

CERVEZAS BOTTLES & CANS

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|-------------------------------------|---------------|
| Micro Brews rotating selection..... | \$4.50 |
| Mexican Lagers..... | \$3.50-\$4.50 |
| Pacifico Ballena..... | \$8.00 |
| Cider..... | \$4.50 |

WINE

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| Red / White / Rosé rotating selection..... | \$7.00 |
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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

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

Piña Colada

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

Hurricane

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