



EL SANCHO



Check out our
DAILY SPECIALS
on the board

Eastside Takeout


458-206-5973

TACOS

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

- Carnitas**  fried & shredded pork \$3.00
- Barbacoa**  shredded brisket \$3.50
- Chipotle Chicken**
smoked chicken thighs in a chipotle garlic butter sauce \$3.50
- Chorizo**
ground pork sausage \$3.00
- Lengua** *Subject to availability.
seared cow tongue \$4.00
- Carne Asada**
grilled flank steak \$3.75
- Veggie**
sautéed seasonal veggies \$3.00

 = El Sancho Favorite!

- Mushroom**
wild blend of mushrooms with onion, cabbage, tomatillo & chili paste \$3.00
- Potato & Poblano Rajas**
fried potatoes with roasted poblano & onion \$3.00
- Oaxaca Cheese**
mexican melting cheese seared & served with roasted green chilies \$3.25
- Grilled Mahi-Mahi**
topped with cilantro, cabbage, crema & avocado salsa \$3.50
- Fried Shrimp**  topped with cilantro, cabbage, crema & avocado salsa \$3.75

KIDS MENU

- Kids Quesadilla** \$2.00
- Kids Taco** chicken, beef, pork, or rice & beans.. \$2.50
- Kids Rice & Beans** \$1.50

EXTRAS

- Chilaquiles**  enchilada style tortilla chips sautéed in a red chili tomato sauce topped with cilantro, onion, cojita, avocado salsa, crema, shredded lettuce & radish \$9.00
add fried egg +\$2.50
add meat or veggie +\$5.00-\$7.00
- Sancho Bowl**
rice & beans with choice of meat or veggie & served with pico de gallo, red & green salsa, guacamole, shredded lettuce, crema, cotija & a side of chips..... \$13.00-\$15.00
- Rice & Beans**
jasmine rice, black beans simmered with epozote topped with cilantro, onion, cojita, red & green salsa..... \$4.00
add fried egg..... +\$2.50
- Chips** \$1.00
add salsa +\$2.00
add guacamole +\$4.00
add queso (seasonal) +\$6.00
- Gordita**
deep fried masa tortilla filled with choice of meat or veggie, refried beans, lettuce, crema, cotija & avocado salsa \$8-\$10
- Tamales**
check specials board for flavor of the day
served with rice & beans, enchilada salsa, lettuce, onion, cilantro, cotija, red & green salsa 1 for \$8, 2 for \$11.50
à la carte..... \$4.00

- Carmen's Famous Tortilla Soup**
Mary's free-range chicken, tortilla strips, avocado, onion, cilantro & topped with jack cheese.
cup \$5.00
bowl \$8.50
- Tostadas**
(2) corn tortillas topped with choice of meat or veggie, refried beans, lettuce, avocado, crema, cotija, avocado salsa \$9.00-\$11.00
- Chicharrones**
fried pork rinds \$6.00
- Fried Plantains**
plantains with serrano aioli* \$5.00
- Candied Yams**
roasted & grilled yams with a piloncillo glaze..... \$5.00
- Sancho Salad**
local greens topped with radish, tomato, oaxaca cheese, fried pepitas and a side of serrano vinaigrette.
small \$6.00
large \$11.50
- Tlacoyo**
(3) fried masa cakes stuffed with oaxaca cheese & topped with lettuce, morita & avocado salsa, pico de gallo & crema..... \$7.00
- Sautéed Veggies**
seasonal veggie mix..... \$4.50
- Bring the Heat**
spicy condiments \$1.00

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

DRINKS

Soda	coke, orange, grapefruit, or diet coke	\$3.00
Agua Fresca		\$4.00
Limeade		\$3.00
Passionfruit Limeade		\$4.00
Horchata		\$3.00
Iced Tea		\$2.00
J-rodge	limeade + iced tea	\$2.00

TEQUILA

Pueblo Viejo Blanco		\$6.00
Pueblo Viejo Reposado		\$7.00
Olmecca Altos Plata		\$7.00
Olmecca Altos Reposado		\$7.00
Cazadores Blanco		\$8.00
Cazadores Reposado		\$9.00
Cazadores Añejo		\$11.00

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? We have a variety of tequilas! We recommend Cazadores Blanco+Cointreau for \$2 more per marg.

House Margarita		
tequila, triple sec, house mix, salt rim		\$8.50 \$38 pitcher
Pineapple Serrano		
serrano infused tequila, triple sec, house mix, pineapple juice, salt rim		\$8.50 \$38 pitcher
Grapefruit		
tequila, triple sec, grapefruit and lime juices, salt rim		\$8.50 \$38 pitcher
Hibiscus		
tequila, triple sec, house mix, hibiscus, salt rim		\$8.50 \$38 pitcher
Tamarindo		
tequila, triple sec, house mix, tamarind, tajin rim. (try it with mezcal!)		\$8.50 \$38 pitcher

CERVEZAS

ON TAP

Micro Brews	rotating selection	\$6.00
Modelo Especial		\$4.00

BOTTLES & CANS

Mexican Lagers		\$3.50-\$6.50
Tieton Organic Cider		\$4.50

WINE

Red / White / Rosé	rotating selection	\$7.00
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Los Vecinos Del Campo Espadin Mezcal		\$9.00
Del Maguey Vida Mezcal		\$9.00
Chamucos Blanco		\$10.00
Chamucos Reposado		\$11.00
Herradura Añejo		\$12.00
Fortaleza Blanco		\$18.00
Fortaleza Reposado		\$20.00

Passionfruit		
tequila, triple sec, house mix, passionfruit purée, sugar rim		\$8.50 \$38 pitcher
Guava-Lime		
tequila, triple sec, house mix, guava-lime purée, tajin rim		\$8.50 \$38 pitcher
Mango		
tequila, triple sec, lime juice, mango purée, tajin rim. (Make it spicy!)		\$8.50 \$38 pitcher
El Camino		
cazadores blanco, cointreau and fresh lime juice, salt rim		\$9.00 Grande \$13.50

Checkout our seasonal marg flavors!

COCKTAILS

Michelada		
modelo especial, housemade spicy tomato-based mix		\$6.50
Ranch Water		
pueblo viejo blanco, lime, salt, simple, topo chico		\$8.50
Paloma		
olmecca altos plata, lime and grapefruit wedges, grapefruit soda		\$9.00
Banana Hammock		
cachaça, rum, giffard banane, lime juice, orgeat, mint		\$10.00

Piña Colada		
rum, coconut syrup, lime & pineapple juices		\$10.00
Up in Smoke		
mezcal, lillet blanc, cointreau, lemon juice		\$10.00
Hurricane		
dark jamaican rum, lemon juice, passionfruit syrup		\$10.00
Yacht Club		
rum, falernum, dry curaçao, green chartreuse, lime		\$10.00
Red Sangria		
spiced brandy, red wine, lime, orange & lemon juices		\$8.50
Pisco Sour		
pisco, lemon, lime, simple, aquafaba		\$10.00