



EL SANCHO

Check out our
DAILY SPECIALS
on the board

Westside Takeout

541-797-7999

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
Tostadas	
(2) corn tortillas topped with choice of meat or veggie, refried beans, lettuce, avocado, crema, cotija, avocado salsa	\$9.00-\$11.00
Fried Plantains	
plantains with serrano aioli*	\$5.00
Chicharrones	
fried pork rinds	\$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
Sautéed Veggies	
seasonal veggie mix	\$4.50
Sancho Salad	
local greens topped with radish, tomato, oaxaca cheese, fried pepitas and a side of serrano vinaigrette.	
small	\$6.00
large	\$11.50
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
Tlacoyo	
(3) fried masa cakes stuffed with oaxaca cheese & topped with lettuce, morita & avocado salsa, pico de gallo & crema.....	\$7.00
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

CERVEZAS BOTTLES & CANS

Micro Brews & Mexican Lagers	rotating selection	\$3.50–\$6.50
Cider		\$4.50

WINE

Red / White / Rosé / Bubbles	rotating selection	\$7.00
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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

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

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

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

Piña Colada
rum, coconut syrup, lime & pineapple juices... \$10.00

Hurricane
dark jamaican rum, lemon juice, passionfruit syrup... \$10.00