



Check out our
DAILY SPECIALS
on the board

335 NE Dekalb Avenue

458-206-5973

All tacos, except seafood, topped with cilantro, onion, & cotija cheese.
Served on a lightly fried corn tortilla.

Carnitas  Local pork from Well Rooted farms.
shredded whole hog carnitas, salsa verde..... \$4.00

Barbacoa  Local steer from Well Rooted farms.
shredded beef barbacoa, guajillo salsa..... \$4.25

Chipotle Chicken
smoked Mary's chicken thighs in a chipotle garlic butter
sauce, guajillo salsa..... \$4.00

Chorizo
ground Carlton Farms pork sausage, salsa verde..... \$4.00

Lengua
seared cow tongue, salsa verde..... \$4.50

Carne Asada
grilled top sirloin, avocado salsa \$4.50

Veggie
seasonal veggies sauteed in olive oil, guajillo salsa..... \$4.00

 = El Sancho Favorite!

EXTRAS

Chilaquiles* 
enchilada style tortilla chips sautéed in a red chili tomato
sauce topped with cilantro, onion, cojita, avocado salsa,
crema, shredded lettuce & radish \$11.00
add fried egg.....+\$2.50
add meat or veggie.....+\$5.00-\$8.00

Sancho Bowl
rice & beans with choice of meat or veggie & served with
shredded lettuce, pico de gallo, red & green salsa, crema,
guacamole, cotija & a side of chips..... \$17.00-\$19.00

Rice & Beans
jasmine rice, black beans simmered with epozote topped
with cilantro, onion, cojita, red & green salsa..... \$4.00
add fried egg.....+\$2.50
sub refried beans.....+\$0.50

Chips \$2.00
add salsa+\$2.00
add guacamole+\$6.00
add queso.....+\$7.00

Tamales*
check specials board for flavor of the day
served with rice & beans, enchilada salsa, lettuce, cilantro,
onion, cotija, red & green salsa..... 1 for \$10, 2 for \$15
à la carte..... \$6.00

Tostadas
(2) corn tortillas topped with choice of meat or veggie,
refried beans, lettuce, avocado, crema, cotija, and
avocado salsa \$13.00-\$16.00

Mushroom
wild blend of mushrooms with onion, cabbage, tomatillo,
chili paste & guajillo salsa \$4.00

Potato & Poblano Rajas
fried potatoes, roasted poblano & onion, salsa verde.... \$4.00

Oaxacan Cheese & Green Chili
mexican melting cheese, seared & served with roasted green
chilis, guajillo salsa..... \$4.00

Grilled Mahi-Mahi
topped with cilantro, cabbage, crema & avocado salsa
..... \$4.25

Fried Shrimp 
topped with cilantro, cabbage, crema & avocado salsa
..... \$4.25

KIDS MENU

Kids Quesadilla..... \$3.00
Kids Taco chicken, beef, pork \$3, rice & beans \$2.50
Kids Rice & Beans \$2.00

Sancho Salad
local greens topped with radish, tomato, oaxaca cheese,
fried pepitas and a side of serrano vinaigrette.
small..... \$6.00
large..... \$11.50

Gordita*
fried masa tortilla filled with choice of meat or veggie, refried
beans, lettuce, crema, cotija & avocado salsa \$11-\$14

Carmen's Famous Tortilla Soup
Mary's free-range chicken, tortilla strips, avocado, onion,
cilantro & topped with jack cheese.
cup (12 oz)..... \$6.00
bowl (20 oz)..... \$9.50

Tlacoyo
(3) fried masa cakes stuffed with oaxaca cheese, topped with
lettuce, morita + avocado salsa, pico de gallo & crema
..... \$7.00

Chicharrónes
fried pork rinds \$7.00

Fried Plantains
plantains with serrano aioli** \$5.00

Candied Yams
roasted & grilled yams with a piloncillo glaze..... \$5.00

Sautéed Veggies
seasonal veggie mix..... \$5.00

Bring the Heat
spicy condiments; habanero salsa, morita salsa,
fried serranos, escabeche \$2.00

*Contains pork fat. **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	\$3.50
Agua Fresca	\$4.00
Limeade	\$3.50
Passionfruit Limeade	\$4.50
Horchata	\$3.50
Iced Tea	\$2.00
J-rodge limeade + iced tea	\$3.00

TEQUILA

Pueblo Viejo Blanco	\$7.00
Pueblo Viejo Reposado	\$8.00
Olmecca Altos Plata	\$9.00
Olmecca Altos Reposado	\$9.00
Cazadores Blanco	\$9.00
Cazadores Reposado	\$10.00
Cazadores Añejo	\$12.00

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 \$3 more per marg.

House Margarita 	
tequila, triple sec, house mix, salt rim	\$11.00 \$49.50 pitcher
Pineapple Serrano	
serrano infused tequila, triple sec, house mix, pineapple juice, salt rim	\$11.00 \$49.50 pitcher
Grapefruit	
tequila, triple sec, grapefruit and lime juices, salt rim	\$11.00 \$49.50 pitcher
Passionfruit	
tequila, triple sec, house mix, passionfruit purée, sugar rim	\$11.00 \$49.50 pitcher

COCKTAILS

Michelada	
modelo especial, housemade spicy tomato-based mix	\$8.00
El Limon Loco	
tequila/monopolowa, lemon juice, simple syrup	\$10.00
Ranch Water	
pueblo viejo blanco, lime, salt, simple syrup, soda water	\$10.50
Paloma	
pueblo viejo blanco, grapefruit & lime juices, simple syrup, soda water	\$11.00

CERVEZAS

ON TAP

Micro Brews rotating selection	\$7.00
Modelo Especial	\$5.00

BOTTLES & CANS

Mexican Lagers	\$4.50–\$7.00
Cider	\$6.00

WINE

Red / White / Rosé rotating selection	\$8.00
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Los Vecinos Del Campo Espadin Mezcal	\$13.00
Del Maguey Vida Mezcal	\$16.00
Chamucos Blanco	\$11.00
Chamucos Reposado	\$12.00
Herradura Añejo	\$13.00
Codigo Blanco	\$12.00
Codigo Reposado	\$12.00

Guava-Lime	
tequila, triple sec, house mix, guava-lime purée, tajin rim	\$11.00 \$49.50 pitcher
Mango	
tequila, triple sec, lime juice, mango purée, tajin rim (Make it spicy!)	\$11.00 \$49.50 pitcher
El Camino	
cazadores blanco, cointreau and fresh lime juice, salt rim	\$12.00 Grande \$17.00

Ask about our seasonal marg flavors!

Pisco Sour	
pisco, lemon, lime, simple syrup, aquafaba	\$12.00
Banana Hammock	
cachaça, rum, giffard banane, lime juice, orgeat, mint.....	\$13.00
Piña Colada	
rum, coconut syrup, lime & pineapple juices	\$13.00
Hurricane	
jamaican & dark rum, passionfruit syrup, lemon juice.....	\$12.00
Up in Smoke	
mezcal, lillet blanc, cointreau, lemon juice.....	\$15.00