

CÓCTELES Y MÁS (COCKTAILS & MORE)

PAINKILLER

It's Frozen!

Coconut Cartel Dark Rum, Pineapple,
Velvet Falernum, Orange, Lime, Nutmeg

Served Up 10

ADD A RUM FLOAT +4

PASSION FRUIT CAIPIRIHNA

It's Frozen!

Cachaça, Tamarind, Passion Fruit, Lime

Served Down 10

MAKE IT SPICY +2

MARGARITA

Tequila, Nixta,
Ancho Reyes Verde, Lime

Served on the Rocks 10

MAKE IT SPICY +2

BOURBON OLD FASHIONED

Bardstown Barrel Pick
"Gold Rush",
Turbinado, Angostura &
Orange Bitters

Served on a Large Rock 25

TOP SHELF MARGARITA

Don Fulano Blanco,
Dry Curaçao, Agave,
Lime, Salt Rim

Served on the Rocks 22

MAKE IT SPICY +2

OAXACAN OLD FASHIONED

Bozal Jamón Ibérico,
Reposado Tequila,
Mole & Orange Bitters, Agave,
Lemon Twist 19

ESPRESSO MARTINI

Los Vecinos, Velo Cold Brew,
Café Bueno, Aztec Cacao,
Mole, Turbinado

Served On Nitro 14

ARKANSAS GOLD RUSH

New Riff Barrel Pick
"Sweep the Leg",
Leatherbee Fernet,
Honey, Rosemary

Served on the Rocks 15

PALOMA

Luna Azul Reposado,
Grapefruit, Lime,
Soda Water, Salt

Served on the Rocks 11

SLIGHTLY IM'PEAR'ED

Paladar Reposado
Little Coyote Barrel Pick,
Ginger, Spiced Pear, Honey

Served on the Rocks 12

*Ask about our
Zero ~ Proof
Cocktail list!*

MEXICAN COKE [355mL] 5.5

MEXICAN SPRITE [355mL] 5.5

DIET COKE [237mL] 4

TOPO CHICO [355mL] 5.5

JARRITOS [300mL] 5

SMOKED MEATS & FRESH TORTILLAS

LITTLE COYOTE

Bill of Fare

3950 TENNESSEE AVE • (423) 800-7483

DINE IN OR TAKE IT TO GO!

WWW.LITTLECOYOTE.COM

CHIQUITAS (SMALL)

STUFFED **AVOCADO** / RED CHIMICHURRI MAYO / TORTILLA GREMOLATA
CHARRED BROCCOLI \$9 / CARNITAS \$11 / BRISKET \$14

BELGIAN **ENDIVE SALAD** / CHIMICHURRI ROJA / COTIJA
APPLES / PECANS \$12

EGG IN PURGATORY / CHILIS / TOMATO SAUCE
COTIJA / TORTILLA GREMOLATA / POACHED EGG \$9

FRIED **RIBS** / ANCHO / AGAVE / PEANUTS \$13

CHILE CON QUESO / CHIHUAHUA CHEESE / CHIVES \$12

ENCHILADAS DE CREMA / SMOKED CHICKEN / SALSA VERDE / CHIHUAHUA \$12

LADOS (SIDES)

BRAISED **COLLARD GREENS** / SMOKED PORK \$7

YUCA FRITES / RED CHIMICHURRI MAYO \$7

REFRIED **MANTEQUILLA BEANS** / CHIHUAHUA CHEESE \$7

FUERTES (STRONG)

TOSTADA / GUAJILLO STEWED PORK BELLY / MANTEQUILLA BEANS
CACTUS CHOW CHOW / AVOCADO / FRIED EGG \$13

BRISKET MIGAS / SCRAMBLED EGGS / TORTILLAS
BURST TOMATO PICO DE GALLO \$17

FRIED MISSISSIPPI **CATFISH** / HATCH CHILE TARTAR / CRISPY LEMON \$19

CHARRED **CABBAGE** / SWEET POTATO / PECANS / APPLE / CHIVE OIL \$17

KING RANCH **CHICKEN** / LOCAL MUSHROOMS / POBLANO / HOOK'S CHEDDAR
HALF \$25 / WHOLE \$43

BEAR CREEK FARM STEAK **FAJITAS** / SWEET PEPPERS / ONION
TOMATOES / SALSA ROJA \$33

HELADOS (ICE CREAM)

TOASTED COCONUT / COCOA & COFFEE ROASTED ALMONDS \$7

MEYER LEMON / HOUSE CHAMOY \$7

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.