

# CÓCTELES Y MÁS (COCKTAILS & MORE)

## PAINKILLER

*It's Frozen!*

Coconut Cartel Dark Rum,  
Velvet Falernum, Pineapple,  
Orange, Lime, Nutmeg  
Served Up 10

## 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

Jack Daniels Easy Bistro  
Single Barrel,  
Turbonado, Angostura &  
Orange Bitters.  
Served on a Large Rock 25

## TOP SHELF MARGARITA

Herradura Blanco,  
Dry Curaçao, Agave,  
Lime, Salt Rim  
Served on the Rocks 18  
MAKE IT SPICY +2

## OAXACAN OLD FASHIONED

Wahaka Madre Cuishe,  
Reposado Tequila, Agave, Mole &  
Orange Bitters, Grapefruit Twist  
Served on a Large Rock 19

## ESPRESSO MARTINI

Los Vecinos,  
Velo Nitro Cold Brew, Café Bueno,  
Aztec Cacao, Mole, Turbinado  
Served Up 14

## ARKANSAS GOLD RUSH

Bardstown "Gold Rush"  
Barrel Pick, Leatherbee  
Fernet, Honey, Rosemary  
Served on the Rocks 19

## SLIGHTLY IM'PEAR'ED

Paladar 'Barrel Pick'  
Repo, Spiced Pear, Ginger,  
Lemon, Honey, Allspice  
Served on the Rocks 12

## ZOMBIE

Rum, Velvet Falernum,  
Absinthe, Mint, Luxardo,  
Angosutra Bitters  
On Crushed Ice 18

LIMIT 2 PER GUEST

*Ask about our  
Zero Proof  
Cocktail list!*

**MEXICAN COKE / SPRITE** [355mL] 5.5

**DIET COKE** [237mL] 4

**TOPO CHICO** [355mL] 5.5

**JARRITOS** [300mL] 5

**SIDRAL MUNDET** [370mL] 5

SMOKED MEATS & FRESH TORTILLAS

# LITTLE COYOTE

*Bill of Fare*

3950 TENNESSEE AVE • (423) 800-7483  
DINE IN OR TAKE IT TO GO!

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## CHIQUITAS (SMALL)

MARINATED **SHRIMP & MUSSELS** / CERIGNOLA OLIVES \$14

SMOKED **OXTAIL CHILI** / SOPES / AVOCADO / COTIJA / FRESNO \$16

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

DAILY **SMOKED SAUSAGE** / PEPITA AGRODOLCE \$13.5

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

SMOKED BRISKET **ENCHILADAS** / TEXAS RED GRAVY / CHEDDAR \$16

**OCTOPUS** "AL AJILLO" / CHILE ARBOL / GREEN MOLE \$15

**QUESO CON CARNITAS** / CHIHUAHUA CHEESE / CHIVES \$16

## LADOS (SIDES)

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

**YUCA FRITES** / RED CHIMICHURRI MAYO \$7

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

## FUERTES (STRONG)

PORK **CARNITAS** / DELICATA SQUASH / CHARRED ONION \$22

SMOKED **PORK RIBS** / MEZCAL MOP SAUCE / COLLARD GREENS  
4 RIBS \$17 / 6 RIBS \$25.5 / 8 RIBS \$34

SMOKED BEEF **BRISKET** / GRILLED ONION / BROCCOLI SALAD  
1/2 POUND \$30 / 1 POUND \$58

SMOKED **ACORN SQUASH** / CARAMELIZED TOMATO / BEAN SALAD \$17

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

NIMAN RANCH STEAK **FAJITAS** / SWEET PEPPERS / ONION  
TOMATOES / SALSA ROJA \$33

KING RANCH **CHICKEN** / LOCAL MUSHROOMS / POBLANO / HOOK'S CHEDDAR  
HALF \$24 / WHOLE \$42

## HELADOS (ICE CREAM)

**PISTACHIO ICE CREAM** / PISTACHIO \$7

**DARK CHOCOLATE & RUM ICE CREAM** / COCOA NIBS \$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.