

CÓCTELES Y MÁS (COCKTAILS & MORE)

PAINKILLER

It's Frozen!

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

New Riff Barrel Pick
"Sweep The Leg",
Turbinado, Angosutra &
Orange Bitters
Served on a Large Rock 20

TOP SHELF MARGARITA

Lalo Blanco Tequila,
Dry Curaçao, Agave,
Lime, Salt Rim
Served on the Rocks 19
MAKE IT SPICY +2

OAXACAN OLD FASHIONED

Mezcal Unión,
Reposado Tequila, Agave, Mole &
Orange Bitters, Grapefruit Twist
Served on a Large Rock 17

ESPRESSO MARTINI

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

ARKANSAS GOLD RUSH

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

SLIGHTLY IM'PEAR'ED

Paladar Reposado
Little Coyote Barrel Pick,
Ginger, Spiced Pear, Honey
Served on the Rocks 12

ZOMBIE

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

*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!

WWW.LITTLECOYOTE.COM

CHIQUITAS (SMALL)

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

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

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

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

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

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

SMOKED **OYSTERS** "AL AJILLO" / CHILE ARBOL / CHILI AIOLI \$18

QUESO CON CARNITAS / CHIHUAHUA CHEESE / CHIVES \$16

LADOS (SIDES)

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

YUCA FRITES / RED CHIMICHURRI MAYO \$7

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

FUERTES (STRONG)

"AL PASTOR" PORK **CARNITAS** / PINEAPPLE RELISH \$22

SMOKED **PORK RIBS** / MEZCAL MOP SAUCE / TURNIP 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

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

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

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

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

HELADOS (ICE CREAM)

DARK CHOCOLATE & RUM ICE CREAM / COCOA NIBS \$7

PISTACHIO ICE CREAM / PISTACHIO \$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.