

# 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 Tepeztate, Reposado Tequila,  
Mole & Orange Bitters, Agave,  
lemon Twist

Served on a Large Rock 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)

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

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

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

## FUERTES (STRONG)

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

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

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

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

BEAR CREEK FARM STEAK **FAJITAS** / SWEET PEPPERS / ONION  
TOMATOES / SALSA ROJA \$34

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

## 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.