

# COCTELES Y MÁS (COCKTAILS & MORE)

## NAKED & FAMOUS

*It's Frozen!*

Bozal Ensemble Mezcal, Aperol,  
Strega, Orange Juice, Lime, Honey  
Served Up With An Orange Twist 13

## PASSION FRUIT CAIPIRIHNA

*It's Frozen!*

Cachaça, Tamarind, Lime, Passion Fruit  
Served Down 10  
MAKE IT SPICY +2

## MARGARITA

Tequila, Nixta,  
Ancho Reyes Verde, Lime  
Served on the Rocks 10  
MAKE IT SPICY +2

## SPRITZ ME!

Cucumber Gin, Xila,  
Hibiscus & Lemon  
Served on the Rocks  
Topped with Bubbles 14

## TOP SHELF MARGARITA

Alma del Jaguar,  
Dry Curaçao, Agave,  
Lime, Salt Rim  
Served on the Rocks 21  
MAKE IT SPICY +2

## OAXACAN OLD FASHIONED

Bosscal Damiana, Reposado Tequila,  
Mole & Orange Bitters, Agave,  
Grapefruit Twist  
Served on a Large Rock 18

## ESPRESSO MARTINI

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

## PALOMA #3

Espadin, Amaro Montenegro,  
Bell Pepper, Lime,  
Soda Water, Cilantro  
Served on the Rocks 13

## THE PINK PONY

Las Californias 'Nativo' Gin,  
A Banquet of Liqueurs,  
Angostura, Lime,  
Honey, Tajin Rim  
Served on the Rocks 16

## RANCH WATER

Tequila Blanco, Sotol,  
Ancho Reyes Rojo  
Lime & Grapefruit Twist  
Served on the Rocks 12  
MAKE IT SPICY +2

*Ask about our  
Zero ~ Proof  
Cocktail list!*

**MEXICAN COKE** [355mL] 6  
**MEXICAN SPRITE** [355mL] 6  
**DIET COKE** [355mL] 5  
**TOPO CHICO** [355mL] 8  
**AGUA DE PIEDRA** [360mL] 4.5  
**JARRITOS** [300mL] 6

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)

LAMB **PARISA** / AGED CHEDDAR / CHILIS / CHARRED CITRUS / PECAN \$16

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

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

GULF OYSTER **"AL AJILLO"** / BURNT GARLIC / CHILI ARBOL / PORK AOLI \$18

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

GULF SHRIMP **EMPANADAS** / HABANERO / PRICKLY PEAR AGAVE \$14

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

**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 \$35

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.