

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

FROZEN AFFAIR

It's Frozen!

Tequila Blanco, Campari, Strawberry,
Lemongrass Agave, Lemon
Served Down with a Rose Petal 13
MAKE IT SPICY +2

MARGARITA

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

THE PINK PONY

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

TOP SHELF MARGARITA

Lalo Blanco,
Dry Curaçao, Agave,
Lime, Salt Rim
Served on the Rocks 20
MAKE IT SPICY +2

OAXACAN OLD FASHIONED

Bozal Cenizo, Reposado,
Mole & Orange Bitters, Agave,
Lemon Twist
Served on a Large Rock 20

ESPRESSO MARTINI

Mezcal, Velo Cold Brew,
Coffee Liqueur, Cacao Liqueur,
Mole, Turbinado
Served on Nitro 14

PALOMA #3

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

SPRITZ ME!

Cucumber Gin, Xila,
Hibiscus & Lemon
Served on the Rocks,
Finished w/ Bubbles 14

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** / SPRING ONION JAM \$13.5

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

LOCAL **STRAWBERRY SALAD** / BELGIAN ENDIVE / PICKLED ONION
PECANS / COTIJA / CHILI VINAIGRETTE \$12

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

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

CHILE CON QUESO / RAMPS / CHIHUAHUA CHEESE \$15

LADOS (SIDES)

CHARRED **SPRING ONION** / CHORIZO BUTTER / CHIVES \$7

YUCA FRITES / RED CHIMICHURRI MAYO \$7

CHARRO **AYOCOTE BEANS** / SMOKED PORK / CILANTRO \$7

FUERTES (STRONG)

SMOKED **PORK RIBS** / MEZCAL MOP SAUCE / CHARRED ONION
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

SWORDFISH / SMOKED TOMATO / FENNEL / STRAWBERRIES / CHILIS \$29

BEAR CREEK FARM STEAK **FAJITAS** / SWEET PEPPERS / ONION
TOMATOES / SALSA ROJA \$35

SMOKED **CHICKEN** / YELLOW HOMINY / TOMATILLO / CUCUMBER
PEPPER BROTH / BUTTERMILK CREMA
HALF \$25 / WHOLE \$43

SMOKED BEAR CREEK **BEEF RIB** / PICKLED ONION / GRILLED JALAPENO \$85

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.