

COCTELES Y MÁS (COCKTAILS & MORE)

FROZEN & FAMOUS

It's Frozen!

Bozal Ensamble Mezcal, Strega.
Aperol, Lime, Orange Juice
Served Down 13

PARASOL

It's Frozen!

Privateer Single Batch Rum, Pineapple,
Banana Liqueur, Lime,
Coconut Turbinado, Served Up, 13
ADD A RUM FLOAT +4

MARGARITA

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

MEXICAN BLOWGUN

Tequila, Hibiscus,
Cinnamon, Lemon,
Brut Cava
Served Up 12

TOP SHELF MARGARITA

Lalo Blanco,
Local Charleston Grey
Watermelon Cordial, Lime
Served on the Rocks 19

ESPRESSO MARTINI

Herradura Barrel Pick Reposado,
Goodman Cold Brew, Cacao Liqueur,
Mole, Coconut Turbinado
Served on Nitro 16

THE PINK PONY

Las Californias Gin,
A Banquet of Liqueurs,
Angostura, Lime 16

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 [237mL] 5

AGUA DE PIEDRA [360mL] 4.5

JARRITOS [300mL] 6

SMOKED MEATS & FRESH TORTILLAS

LITTLE COYOTE

Bill of Fare ~ Lunch

3950 TENNESSEE AVE • (423) 800-7483

DINE IN OR TAKE IT TO GO!

WWW.LITTLECOYOTE.COM

CHIQUITAS (SMALL)

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

EGG IN **PURGATORY** / CHILIS / TOMATO SAUCE / SMOKED PORK
COTIJA / TORTILLA GREMOLATA / POACHED EGG \$9

HEIRLOOM TOMATO SALAD / PEACHES / QUESO FRESCO
HERBS / TOMATO & SHALLOT VINAIGRETTE \$14

FRIED **RIBS** / ANCHO / AGAVE / PEANUTS \$13

ENCHILADAS DE CREMA / SMOKED CHICKEN / SALSA VERDE / CHIHUAHUA \$14

TUNA TOSTADA / WATERMELON / CHILI / AVOCADO \$10 EACH

QUESO / PORK BELLY / PEACH RELISH / CHIHUAHUA CHEESE \$15

LADOS (SIDES)

MARINATED SHISHITO PEPPERS / CHORIZO \$7

CORN RIBS / CHILI CREMA / COTIJA / CILANTRO \$7

AYOCOTE BEANS & RICE / SMOKED PORK / CHILIS / CILANTRO \$7

FUERTES (STRONG)

TOSTADA / PORK TINGA / AYOCOTE BEANS
CORN CHOW CHOW / AVOCADO / COTIJA / FRIED EGG \$13

BRISKET **MIGAS** / SCRAMBLED EGGS / TORTILLAS / COTIJA
BURST TOMATO PICO DE GALLO \$17

SMOKED **SQUASH** / CORN CHOWCHOW / LOCAL TOMATOES / BASIL
PECAN BUTTER / CHILI OIL \$17

SMOKED **CHICKEN** / LOCAL MELONS / AJO BLANCO / PEPITAS
HALF \$27 / WHOLE \$48

GULF RED SNAPPER / GRILLED CORN / TOMATO WATER \$48

BEAR CREEK FARM STEAK **FAJITAS** / LOCAL PEPPERS
HEIRLOOM TOMATOES / SALSA ROJO \$35

HELADOS (ICE CREAM)

SWEET CORN / CINNAMON SUGAR CORN NUTS \$7

BLUEBERRY BUTTERMILK / BLUEBERRY POWDER \$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.