

COCTELES Y MÁS (COCKTAILS & MORE)

FROZEN & FAMOUS

It's Frozen!

Bozal Ensemble 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

THE PINK PONY

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

TOP SHELF MARGARITA

Tequila Ocho Plata,
Dry Curacao, Agave, Lime,
Salt Rim
Served on the Rocks 19

DOUBLE BARREL OLD FASHIONED

Little Coyote "Coyotito" Reposado,
Mole & Orange Bitters, Agave,
Grapefruit Twist
Served on a Large Rock 17

ESPRESSO MARTINI

Herradura Barrel Pick Reposado,
Goodman Cold Brew, Cacao Liqueur,
Mole, Coconut Turbinado
Served on Nitro 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 [355mL] 5

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)

GRILLED QUESO /LOCAL PEACH RELISH \$15

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

DAILY SMOKED SAUSAGE / MANDARIN GASTRIQUE \$13.5

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

ROYAL RED SHRIMP “AL AJILLO” / CHILI ARBOL / GREEN MOLE \$16

BRISKET ENCHILADAS / TEXAS RED GRAVY / CHEDDAR \$16

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

RED SNAPPER PESCADILLO / GUACAMOLE SALAD \$6

LADOS (SIDES)

MARINATED SHISHITO PEPPERS / CHORIZO \$7

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

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

FUERTES (STRONG)

PORK CARNITAS / FIG / CHARRED ONION / CILANTRO \$22

SMOKED PORK RIBS / MEZCAL MOP SAUCE / MARINATED TOMATOES
4 RIBS \$17 / 6 RIBS \$25.5/ 8 RIBS \$34

SMOKED BEEF BRISKET / GRILLED ONION / MARINATED SQUASH
1/2 POUND \$30 / 1 POUND \$58

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

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

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

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

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.