

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,
Coconut1 Turbinado, Served Up, 13
ADD A RUM FLOAT +4

MARGARITA

Tequila, Nixta,
Ancho Reyes Verde & Lime
Served on the Rocks 11
MAKE IT SPICY +2

PEAR PRESSURE

New Riff "Sweet Tea",
Pear & Ginger Cordial,
Lemon Juice, Pear Liqueur,
Served on the Rocks
with a Pear wedge 16

TOP SHELF MARGARITA

Lalo Blanco,
Local Watermelon Cordial,
Lime,
Salt, on the Rocks 20

ESPRESSO MARTINI

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

TEQUILA MOCKINGBIRD

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

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
JARRITOS [300mL] 6
TOPO CHICO [300mL] 8

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 / QUESO FRESCO
HERBS / TOMATO & SHALLOT VINAIGRETTE \$14

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

ENCHILADAS DE CREMA / SMOKED CHICKEN / SALSA VERDE / CHIHUAHUA \$15

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

GRILLED QUESO / SPICY TOMATO JAM \$15

RED SNAPPER **PESCADILLO** / GUACAMOLE SALAD \$6

LADOS (SIDES)

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

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

MARINATED **HABANADAS PEPPERS** / CHORIZO \$7

FUERTES (STRONG)

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

SMOKED BRISKET **MIGAS** / SCRAMBLED EGGS / TORTILLAS / COTIJA
BURST TOMATO PICO DE GALLO \$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 ROJA \$35

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

HELADOS (ICE CREAM)

AGAVE VANILLA / MINT \$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.